

**Portland
Winemakers
Club**



Portland Winemakers Club

March 2021
"Bill's Meanderings"

Monthly Events

January, 2021

Annual Gala **CANCELLED**

January 20th, 2021

Speaker, Mike Smolak,

ZOOM VIRTUAL MEETING

February 17th, 2021

Speaker, Syncline, James
Mantone, Rhone varietals

ZOOM VIRTUAL MEETING

March, 17th

Speaker: Tyson Crowley from
Crowley Winery, Pinot &
Chardonnay

ZOOM VIRTUAL MEETING

April 21st, 2021

Speaker: Bobby Rowett
winemaker for Mellen Meyer
Sparkling Winery

ZOOM VIRTUAL MEETING

May 19th, 2021

To be determined

ZOOM VIRTUAL MEETING

June 16th, 2021

To be determined

ZOOM VIRTUAL MEETING

July, Annual Picnic

CANCELLED?

July 21st, 2021

To be determined

August 18th, 2021

To be determined

September, 15th, 2021

To be determined

October 20th, 2021

To be determined

November 17th, 2021

Crush Talk

December 15th, 2021

Elections, Planning for Next Year,
More Crush Talk



Spring is getting close

Greetings All,

Last month we had a great presentation by winemaker and co-owner/founder of Syncline Winery in Lyle Washington, James Mantone. Normally the presentations last 45 to 60 minutes but this informative and interesting talk went on for pretty much the whole meeting. He eloquently described the unique terroir of their vineyard and the multitude of varietals of grapes they grow. I can't wait to visit there again.

This month we will be entertained by Tyson Crowley of Crowley Wines of Newberg. Specializing in Pinot Noir and Chardonnay wines, we will get his insight into his winemaking techniques and experience. We have more presentations coming up such as Bobby Rowett from Mellen Meyer for April, watch this newsletter for updates.

So pull up a chair and a glass of wine to a comfy spot and join us for another engaging meeting on March 17th

**Drink Responsibly.
Drive Responsibly.**

Upcoming events / Save the date

Club Meeting: The next meeting is scheduled for March 17th, “Zoom” sign in will be at 6:45 pm. This will be available on any device that can connect to the internet and has a camera and speaker capability such as a computer, iPad or smart phone etc. Jon Kahrs will again be the moderator. We will provide further sign in information and other details by e-mail prior to the meeting.

Agenda: Speaker Tyson Crawley of Crawley Winery. They favor older clones of Chardonnay and the classic Wädenswil and Pommard Pinot noir clones.

Website: <http://portlandwinemakersclub.com/>

February Zoom Meeting Minutes

Present: 13

- Barb T. would like the Secretary to send another dues payment reminder to the members.
- Our speaker mentioned that he uses sulfur for the first two grape sprays then a cinnamon spray &/or a spray of milk and whey.
- He uses only natural ferments and never uses DAP. He thinks Dap imparts a medicinal character.
- His ferment nutrient is Fermaid “O” which is organic.
- Syncline uses “Diam” brand agglomerated stoppers made from finely ground, purified cork powder and specific plastics. They claim to be taint free and come in three oxygen permeability levels. Editor: I will try to find an unbiased article for a future Newsletter.



Treasurer Barb Thomson reminds everyone that February is Dues paying time.

Our Treasurer Barb Thomson says It’s that time for paying PWC yearly dues. Club members can either send a check to Barb’s home address, or pay by PayPal.

Dues are \$25/person for the 2021 calendar year.

Pay by snail mail:

Make checks payable to Portland Winemakers Club

Send to:

PWC c/o Barb Thomson
14340 SW Lisa Lane
Beaverton, OR 97005

Pay by PayPal:

Use the PayPal Personal app to send money to my email address, which is: bt.grapevine@frontier.com

Thanks,

Barb Thomson -- PWC treasurer



INAO Approves Six New Grape Varieties in Bordeaux The Institut National de l’Origine et de la Qualité (INAO) formally approved use of six new varieties in Bordeaux as was first proposed in 2019. INAO approved the use of four new red varieties—Arinarnoa, Castets, Marselan and Touriga Nacional—and two white varieties—Alvarinho and Lilliorila. The varieties are seen as a potential means of dealing with a changing climate. When plantings begin, the new varieties will be limited to 5 percent of an estate’s total surface area and no more than 10 percent of the blend in either red or white.



Man Vs Machine: The Challenges Of Harvesting

Is it better to harvest by hand or machine?

Rise of the Machines

Many of us like to imagine that grapes are picked by cheerful peasants, gently laying the precious bunches into wicker baskets before settling down to a hearty lunch in the vineyards. Frequently wine labels proclaim 'hand harvested' as a sign of quality, but for most wines on the market today, and especially at the more price sensitive end of the market, harvesting machines play a huge role in bringing in the harvest.

Can you taste the difference?

However, it's not usually a question of quality, and few in the wine trade would be able to tell machine-harvested wines from hand harvested by taste - apart from making an educated guess based on style.

In the end, the choice of machine or hand picking is more often about practical and financial factors.



Sci-fi grapevine gazing monsters



Mechanical harvesters rather resemble some kind of sci-fi grapevine grazing monsters, as they straddle the vines and thwack their way along the rows, beating the vines with the help of rubber or fiber glass rods to shake or strip ripe berries from their stems (which usually remain on the vine).

These drop onto conveyors, which then deliver them to a trailer for eventual transfer to the winery. In more sophisticated machines, air blowers may remove unwanted leaves and shoots too, though inevitably some stray bugs and bits of vine will end up in with the harvest.

Research and development continues to move quickly - with techniques for selecting out healthy berries in progress.

A sixties development

Harvesting machines were originally developed in the 1960s in the USA but unionized grape pickers had blocked their commercial use. Their existence came to the attention of a researcher in Australia called John Possingham, who spotted the future potential of such devices and sent a colleague to acquire these prototype machines.

And so it was that Australia became the first major market for mechanical harvesters. By the early 1970s, it allowed producers to think big and go ahead with planting 200 to 400-hectare plots in the South Australian Riverland. Such vast vineyards would simply have been unfeasible to work without machines as there were no large population centers near enough to supply sufficient labor.

A technical solution to socio-economic issues

Machines are now common in most wine producing countries - and labor issues (availability, wage costs, welfare overheads, bureaucracy and even tightening of laws on employing illegal immigrants such as Mexicans in USA) have frequently been a driving factor in the rise of the machines.

And even in Eastern Europe where unemployment is high and labor is cheap (for instance a picker in Moldova may earn just 100 euros a month) workers often prefer to travel and work a succession of fruit and vegetable harvests in Spain or Italy rather than rely on a few weeks' work in the autumn for grape picking.



Using Wine Tannins

The Beverage People - by Bob Peak

In 2011 we introduced a new group of professional grade products to our home winemaking customers. Those enzymes, tannins, and specialized yeast nutrients have been very popular over the past two harvests and we are delighted to continue offering them.

We have used all of the new products in our own homemade wines and we have received many happy reports from customers who have also used them. As we reviewed the applications and improvements we have covered so far, we realized there were a few more areas of winemaking where we could borrow from the pros to pass along to our hobbyists. With that in mind, we are proud to introduce another new group of wine enhancement products for 2013. In the descriptions below, you will find the tannin products we already carry plus two new offerings.

Fermentation Tannins

Since 2011, we have made available "**FT Rouge Soft**" (for reds) and "**FT Blanc Soft**" (for whites) for use as sacrificial tannins to be used during primary fermentation. They provide improved color, protection against oxidation, and improved mouthfeel. For the end of wine production, we offer "**Tannin Riche**" 100% French Oak finishing tannin, useable up to three weeks before bottling. Tannin Riche fills out mid-palate character, adds French oak notes, and can even impart a perception of sweetness.

The following products are used after fermentation, and prior to bottling.:

Cellaring Tannins

For Red Wines: "**Tannin Complex**". Derived from both traditional oak and the exotic South American tree Quebracho, this blend is more thoroughly polymerized (and therefore less reactive) than more aggressive tannin products. During wine aging, it helps protect against oxidation while enhancing tannin structure and aiding color stability. After cellaring is mostly complete, it can further be applied (like Tannin Riche) as a finishing tannin three to six weeks before bottling.

Use Rate: 1 to 6 grams for every 5 gallons of wine for cellaring; use a reduced rate closer to bottling (about ½ to 2 grams for every 5 gallons).

How to Use: For best integration with the wine, apply in the cellar. At the first or second racking after primary fermentation, mix the powder into the wine as you transfer it. For finishing, add during another racking a few weeks prior to bottling. Thorough mixing will improve results.

For White, Rosé, and Red Wines: "**Tannin Refresh**". This unique tannin product is derived from untoasted French oak. Because of its origin and method of production, it imparts a light oak nuance without smoky or toasty character. It can be used when wine is aged in older neutral barrels or in tanks or carboys. It is effective in protecting against oxidation and it also helps preserve color when present. In any wine, it can increase the complexity of the finish.

Use Rate: ½ to 4 grams for every 5 gallons of wine.

How to Use: If the wine is to undergo malolactic fermentation, wait until that is over before adding Tannin Refresh. If malolactic fermentation is not applied, add the tannin at the end of alcoholic fermentation. Mix measured dose gradually with the wine during the first racking. Continue with a normal cellaring and racking program for the rest of the aging period.

Sacrificial Tannins

The primary role of these enological tannins is not to add anything, but rather to give themselves up as 'sacrificial tannins'. Added early in the fermentation cycle, these tannins combine with proteins and other grape components and precipitate out into the lees. Because these enological tannins are available for those reactions, natural grape tannins are preserved and are able to combine with grape anthocyanins to create optimally stable color.

FT Rouge Soft

Derived from the exotic South American Quebracho tree. Used in Red wines to:

Contribute soft, round body

Promote natural color through sacrificial tannin activity

Reduce the potential for bitter character

Rate of Use: 5 – 25 g per 100 lbs fruit

How to Use: Add after the onset of yeast fermentation, such as at first punch-down. Sprinkle powder directly over the must.

FT Blanc Soft

Derived from oak gall nuts. Used in White and Rose wines to:

Help protect against oxidation

Enhance texture and improve mouth feel of finished wine

Rate of Use: 1 - 3 g per 100 lbs fruit

How to Use: Add as powder to the juice in the fermenter, stirring thoroughly or add to juice after it is racked off gross fruit lees.

Oak Alternatives

Chips

French or American Oak, Medium or Dark (Medium Plus) Toast

Rate of Use: Up to 3 oz. in 5 gallons of wine or 100 lbs. of must

How to Use: To provide sacrificial tannins, sprinkle on top of the cap and mix directly into red wine fermentor during the first few days of fermentation.

Cellaring Tannins

The cellaring tannins can play an important role in the development of wine throughout the aging period in the cellar. As with other tannins, they can help protect against oxidation during the storage period, as well as adding nuances of flavor and mouthfeel to wines that may not be aged in barrels.

Tannin Complex

Derived from both traditional oak and the exotic South American Quebracho tree. Used in red wines to:

Protect against oxidation during wine aging

Enhance tannin structure

Aid in color stability

Rate of Use: 1 – 6 grams per 5 gallons

How to Use: At the 1st or 2nd racking after primary fermentation, mix the powder into the wine as you transfer it.

Tannin Refresh

Derived from un-toasted French oak. Because of its origin and method of production, it imparts a light oak nuance without smoky or toasty character. Used in White, Rose, and Red wines to:

Protect against oxidation during wine aging

Increase complexity of the finish

Aid in color stability

Rate of Use: 1/2 - 4 grams per 5 gallons

How to Use: Wait until malolactic fermentation is completed before adding or if not undergoing ML, add at the end of primary fermentation. Mix measured dose with the wine during the first racking.

Cubes

French Oak, Medium or Dark (Medium Plus) Toast

Rate of Use: Up to 2 or 3 oz. in 5 gallons of wine or 8 oz. per 60-gal. barrel.

How to Use: Add to carboys, tanks, or neutral barrels during aging. In about 3 to 6 weeks, you may rack off (or leave the cubes in until the next racking).

Use of a nylon mesh bag that fits your aging container may make removal easier.

Staves

French or American Oak, Medium or Dark (Medium Plus) Toast: "Chain of Oak"

Rate of Use: Entire package of 17 staves equals 1/3 surface of a 60-gal. barrel

How to Use: String together staves with nylon zip ties and insert

Barrel

French or American Oak

Rate of Use: One week per gallon of capacity

How to Use: Soak up, drain, fill with wine

Finishing Tannins

Fine oak tannins can be used later in wine aging to impart character that may be lacking from the grapes or barrel. Especially when derived from quality French oak, these tannins can impart welcome notes of coconut and vanilla, possibly even a perception of sweetness, to a finished wine.

Tannin Riche

For red or white wines. Derived from 100% toasted French Oak. Used to:

Impart character that may be lacking from grapes or barrel

Add notes of coconut or vanilla to a finished wine

Useful in wines lacking in midpalate character or that need additional oak

Add perception of sweetness

Rate of Use

White Wine: 1/2 – 1 gram per 5 gallons

Red Wine: 1/2 – 3 grams per 5 gallons

How to Use: Mix powder thoroughly with wine during a racking. Add no later than 3 weeks before bottling.

Cubes, Staves, Barrels

As described in "Cellaring Tannins" above.

Liquid Oak Extract

Rate of Use: Use up to two 4-oz. bottles per 60 gallon barrel of wine

How to Use: Do a trial with a small sample of your wine, calculate your addition, and add the extract directly to with wine in carboy or barrel. May be used up to bottling day.



Where is Bernie???



Widen Your Winemaking Spectrum

Written by Dave Green

Many winemakers and wine drinkers can get stuck in the mentality that wine is only made from *Vitis vinifera* grapes, and any other additions or deviations from this platform is a clear step down. For many, wines made from *Vitis vinifera* grapes and its many cultivars (such as Merlot and Chardonnay) have become the default definition of wine. But that doesn't mean hobby winemakers should abide by this definition since wine can be any alcoholic beverage made from plant-based juice. I wanted to take the time to hopefully plant some seeds for winemakers that are stuck in this mindset.

Non-*vinifera* grapes

Folks who live in traditional wine grape-growing regions such as California, New York, Oregon, Washington, and other places where *vinifera* grapes can thrive, often put blinders on when it comes to what wine should be. But there are many hybrid cultivars (and non-*vinifera* varietals) that are growing in every state in this country, which can offer a whole different wine experience. In fact, 6 of the 8 grape species found in the world are native to North American soil. Native American species of *Vitis* (as well as their cultivars) include the likes of *V. labrusca*, *V. riparia*, *V. aestivalis*, *V. rotundifolia*, *V. rupestris*, and *V. mustangensis*, all of which offer their own unique flavors. A major obstacle to enjoying wines made from these grapes is that the general wine-drinking public has been taught to expect certain flavors to come from their wine. But not all wines need to taste like a *vinifera* wine. In fact, wines made with hybrid vines (typically known as French-American hybrids) became so popular in France in the late 19th century that they were challenging the popularity of traditional *vinifera* wines, mainly through a glut of wine made from the hybrids. In response, the French government enforced a ban of the hybrid grapevines from being grown in France. The French government went so far as to create an anti-hybrid propaganda campaign to dissuade the French people from growing or drinking wines made from hybrid grapes. That ban is still in effect to this day and has spread to the entire European Union. Despite the ban, there are many wineries that still use these outlawed grapevines because they can make fine wines and can grow in locations that *vinifera* simply cannot.

Grape and non-grape blends



These blends can be some of the most fun wines to try at our annual WineMaker International Amateur Wine Competition. Traditionally, this is done by blending a fruit juice or country wine with grape wine. These types of mixtures can greatly enhance certain characteristics already found in the wine. Folks can get highly creative, mixing tropical fruits into the white wines or rich, dark berries into a Bordeaux-style red blend. Apples and pears, with their malic acid, are two other fruits that can mix well with white wines, as do many stone fruits. More delicate berry fruits blended in with rosé can really bring out those exact characteristics some winemakers are after. And while some wine kits will produce wines more on the sweet side in this category, these wines don't need to be sweet. That is the winemaker's discretion.

Winemakers need to decide when they want to add the fruit addition. Do you want to ferment with the grapes, or ferment separately and blend together? I would definitely recommend fermenting separately and blending prior to bottling, at least until you learn what ratios work with different grape/non-grape blends. Also the winemaker may want to utilize different yeast strains for each fermentation to express different elements of the desired goal.

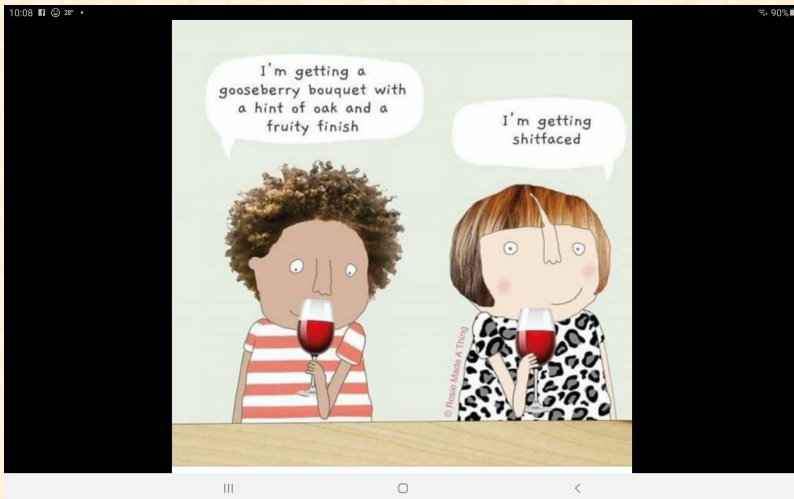
Non-traditional ingredients

Finally, we get into the fringe exploration section — mixing in such ingredients as spices or other non-traditional, non-juice based flavor additives. Bourbon-barrel flavors in a big red, or coffee beans in a Port-style wine, lime zest in a Sauvignon Blanc — there are a myriad of options when you start thinking about culinary possibilities of blending fun flavors. I've even heard a story of putting raw bacon into the wine to get a smoky-bacon flavor. If you can start thinking like a chef, the sky is the limit.

Where to start

When it comes to trying different species (or hybrids), trying a few bottles of commercially produced wine from non-*vinifera* grapes is always a good starting place. You may find that there are some interesting facets to these wines, the raspberry notes in wines made from Isabella grapes, or that acidic snap found in wines from Norton grapes. Blending these flavors with traditional *vinifera* wine may be a good gateway to appreciate these flavors.

Bench trials are going to be key if you want to explore outside the grape world. Blending trials with commercially purchased country fruit wines will give you guidance as to the direction you might be heading in. Pulling off a half-gallon (2 L) or even a full gallon (4 L) of a wine into a small jug (at bottling time works well for this) for experimental purposes. You can then test different flavor concepts without sacrificing too much wine. Just be careful; if there are sugars being added, refermentation may occur unless the yeast are properly treated with sorbate and metabisulfite.



References

Here is a list of Hobby Winemaking Manuals and other materials in the Secretary's digital file available for downloading by e-mail or via an internet transfer service. All are PDF. E-mail Ken Stinger at kbstinger@frontier.com

- Scott Labs 2020 Winemaking Handbook - 21 mb - 59 pages
- Scott Labs 2018 Cider Handbook - 24 mb - 49 pages
- Scott Labs 2018-2019 Sparkling Handbook - 8 mb - 58 pages
- A guide to Fining Wine, WA State University - 314 kb - 10 pages
- Barrel Care Procedures - 100 kb - 2 pages
- Enartis Handbook - 4.8 mb - 108 pages
- A Review Of Méthode Champenoise Production - 570 kb – 69 pages
- Sacramento Winemakers Winemaking Manual - 300 kb - 34 pages
- Sparkling Wine brief instructions - 20 kb - 3 pages
- The Home Winemakers Manual - Lum Eisenman - 14 mb - 178 pages
- MoreWine Guide to red winemaking - 1 mb - 74 pages
- MoreWine Guide to white Winemaking - 985 kb - 92 pages
- MoreWine Yeast and grape pairing - 258 kb - 9 pages
- Wine Flavors, Faults & Taints – 600 kb, 11 pages

Portland Winemakers Club

Leadership Team – 2021

President: **Bill Brown** bbgoldieguy@gmail.com

- Establish leadership team
- Assure that objectives for the year are met
- Set up agenda and run meetings

Treasurer: **Barb Thomson / Jim Ourada** bt.grapevine@frontier.com
jmourada57@gmail.com

- Collect dues and fees, update membership list with secretary.
- Pay bills

Secretary: **Ken Stinger** kbstinger@frontier.com

- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep updated list of members, name tags and other data

Chair of Education / Speakers: **Rufus Knapp** Rufus.Knapp@fei.com

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Paul Sowray / Barb Stinger** davids1898@aol.com
kbstinger@frontier.com

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery / Vineyard Tours: **Damon Lopez.** dlopez5011@yahoo.com

- Select wineries, vineyards etc. to visit
- Arrange tours
- Cover logistics (food and money)

Chair of Group Purchases: **Bob Hatt / Al Glasby.** bobhatt2000@yahoo.com
alglasby@gmail.com

- Makes the arrangements to purchase, collect, and distribute
- Grape purchases
- Supplies – These should be passed to the President for distribution.

Chair of Competitions: **Paul Boyechko / Michael Harvey** labmanpaul@hotmail.com
mharvey767@gmail.com

- Encourage club participation in all amateur competitions available. Make information known through Newsletter, e-mail and Facebook.

Chairs for Social Events : **Marilyn Brown & Mindy Bush** brown.marilynjean@gmail.com
* Gala / Picnic / parties mindybush@hotmail.com

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