Portland Winemakers Club

March 2024

"Bob's Blurb"

February has been busy. My reds have all finished malolactic fermentation. Which means I needed to open up barrel space to get them out of the carboys and into the barrels. Thanks to all of you who participated in my blending experiment in January for the Portuguese wines I made last year. I was able to do the blending and that opened up the 2 barrels I needed for 2023 wines.
The final percentages for the blend were 50% Touriga Nacional 20% Tinta Cao 30% Souszao , I reduced the percentage of Tinta Cao from what you had recommended because of the actual remaining amounts of the different wines. I am looking forward to bringing it to the other reds member tasting later in the year. I also have some of the Touriga and Souszao in carboys which will be bottled at the end of March. I asked Brian Bowles to run the run the meeting for the barrel tasting this month . He will do a round table of the chairs for business. In addition he will do a round table for all of the different chairs. If there is new business to discuss don't hesitate to bring it up. Have a great meeting, see you in April. ... Bob

Our speaker, Dr. Rich DeScenzo from ETS Labs

Portland Winemakers Club
Since 1968

2024 Monthly Events

January 17th,
Discuss plans and ideas for 2024

January 26st,
Gala

February 14th,
Speaker: Dr. Rich DeScenzo from ETS Labs, "Indigenous yeast fermentation observations". NOTE: This is in place of our normal Feb. 21st meeting.

March 20th,
Tasting & judging, members barrel samples.

April 17th,
Tips and tricks and demo night.

May 15th,
Tasting & judging, member produced Bordeaux Reds

June 19th,
Tasting & judging, members produced all Whites, Rose' & sparkling

July - No meeting
Annual Picnic, Day TBD $10 ea. fee

August 21st,
Tasting & judging, member produced other Reds & fruit wines

September 18th,
Speaker: Geologist Dr. Scott Burns, "Tasting Terrior in the Pacific Northwest"

October 16th,
Tasting & judging, member produced Pinot Noir

November 20th,
Crush Talk

December 11th,
Elections, Planning for Next Year

Wine-related tours may be scheduled on non-meeting days.

Upcoming events / Save the date

The next PWC meeting is scheduled for Wednesday, March 20th in the basement of the Aloha Grange starting at 7:00 pm. We will be tasting, judging, and discussing samples from your barrels or carboys. Put a wine in the lineup by bringing 2 bottles per sample. Also, bring 2 wine glasses per taster.

NOTE: There will be a pot-luck table for those who wish to participate. Bring a dish to share. If you would rather not participate feel free to bring your own snacks.

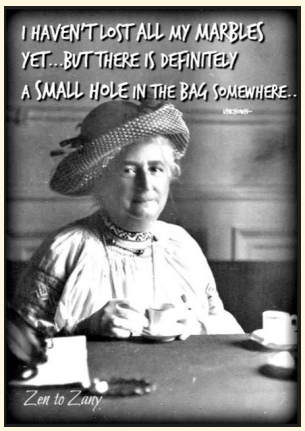
NOTE: ***Bring a bottle of wine to put into a trading pool. Everyone who brings a bottle draws a number to pick from the wine trading pool. Numbers get picked until the pool is empty.***

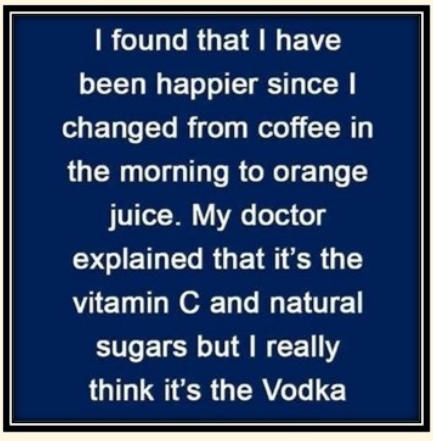
• Take time to visit the PWC website: portlandwinemakersclub.com where there are Newsletters archived back to 2007.
• Also, visit our public group Facebook page: "Portland Winemakers Club" facebook.com Give it a look, join the discussions, and enter some posts of your own.

February Meeting Minutes

Members present: 26
•Treasurer Barb Thomson has been authorized by the Portland Winemakers Club to open a business checking account at Banner Bank for the club.
•Bob Theonen, Grape purchase program- Bob will need commitments for Touriga Nacional and Tinta Cao from Eclectic Vineyards by early March. Look for an email. Barb Thomson, Barb talked with officials at the Washington County Fair and they are interested in having us run an Amateur competition. We were asked to submit a proposal.
• Last call to sign up for the Winemaker Magazine Zoom class on wine evaluation & judging scheduled for February 23rd.

Paul Natale introduced our speaker, Dr. Rich DeScenzo from ETS Labs. Rich discussed the results of a study that ETS labs did here in Oregon using grapes from several Vineyards and wine made from those grapes at several wineries. DNA analysis was used to identify indigenous strains of both saccharomyces and non-saccharomyces yeasts on incoming grapes at harvest and the presence and relative quantity of strains developed throughout fermentation. From this study, it was determined that hybrid strains eventually developed on the walls and equipment of the winery that wound up finishing almost all of their ferments. It is known as the "House Strain".





2024 Newport Seafood & Wine Festival Results
Amateur Competition

PWC members turned out in droves and won 27 of the 41 ribbons awarded. A special congratulations to Eric Mireiter for winning gold, "Best of Show" with a Red Blend.

** The festival literature did not specify the vintage year for any of the wines.

Eric Mireiter	**Red Blend**	**Gold, "Best of Show"**
Wayne Moore	**Tempranillo**	**Gold**
Allan Glasby	**Malbec**	**Gold**
Barb Thomson	**Bordeaux Blend**	**Gold**
Ken & Barb Stinger	**Touriga Nacional**	**Gold**
Ken & Barb Stinger	**Merlot**	**Gold**
Ken & Barb Stinger	**Cabernet Sauvignon**	**Gold**
Ken & Barb Stinger	**Malbec**	**Gold**
Scot Butler	**Pinot Noir**	**Gold**
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Tyson Smith	**Sauvignon Blanc**	**Silver**
Eric Mireiter	**Rose'**	**Silver**
Isreal Garcia	**Merlot**	**Silver**
Stephen Fine	**Cabernet Sauvignon**	**Silver**
Stephen Fine	**Chardonnay**	**Silver**
Stephen Fine	**Syrah**	**Silver**
Barb Thomson	**Voignier**	**Silver**
Rob Marr	**Bordeaux Blend**	**Silver**
Rob Marr	**Cotes-du-Rhone Blend**	**Silver**
Bob Hatt	**Tinta Cao**	**Silver**
Bob Hatt	**Cabernet Sauvignon**	**Silver**
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Tyson Smith	**Petit Verdot**	**Bronze**
Wayne Moore	**Pinot Noir**	**Bronze**
Bill & Marilyn Brown	**Pinot Noir**	**Bronze**
Bill & Marilyn Brown	**Cabernet Franc**	**Bronze**
Rob Marr	**Syrah**	**Bronze**
Bob Hatt	**Nebbiolo**	**Bronze**
Scott Butler	**Zinfandel**	**Bronze**

Design a Wine Cellar

Written by Rob Campbell

Although most bottles of wine you purchase in the store are sold ready-to-drink, wines made with certain grapes can and will improve with age. That's not the case for home winemakers, whose freshly bottled wines often require a minimum of a few months of bottle aging for white wines, and a year or more for red wines. Many red wines benefit from much more time to age in the bottle. That Nebbiolo you made will taste quite different in 10 years' time. Even your Cabernet Sauvignon and other red wines will improve after a couple of years in proper storage. For that, you are likely to need a designated wine cellar.

When we talk about proper storage, winemakers need proper wine cellars to safely age their bottles or else they run the risk of ruining their wines during the waiting period. Extreme temperature fluctuations, constant vibrations, high ultraviolet (UV) light, and excess humidity can all negatively affect wine. The best wine cellars offer home winemakers, wine collectors, or anyone else stockpiling wine a stable, secure, chilly space that exists in complete darkness 99.9% of the time.

In this article, I will discuss many of the construction options that a homeowner might consider when designing a wine cellar. I'll channel the advice of a friend — Keith Travers, a building contractor in Oakville, Ontario, who got schooled on the subject by a local wine cellar manufacturing business when he sought their help with a recent basement renovation. Keith wanted to buy pre-made shelving to fit a 100-square-foot (9.2-square-meter) spot where the homeowner had written *"cold room"* on the plans but later confessed to Keith how he hoped to store his wine in the space. Keith soon discovered that a wine cellar is more complicated than a cold room and it requires a lot more than wooden wine racks.

Wine Cellars vs. Cold Rooms

Because the way wine is stored and handled affects how it tastes when served, wine cellars matter, and they're much more complex than *cold rooms*. Wine stored in garages and under the front porches of houses is subject to excessive temperature fluctuations as the weather changes from day to day and from season to season. There is nowhere outside on planet Earth that doesn't experience daily temperature changes as the sun rises and falls in the sky overhead. To keep a constant temperature in the wine cellar, the room needs proper insulation, as opposed to cold rooms where the walls are left bare by design. That's not to say cold rooms can't be turned into great wine cellars — it will just require insulation and some work.

In addition to applying 2-inch-thick (5-cm) spray foam insulation, which forms a high-quality vapor barrier, Keith ordered a wine cellar cooling unit and designed a ducted cooling system. Wines are best stored from 40–65 °F (4– 18 °C). The optimal storage temperature depends on the wine's age and how long it will be stored. If the bottle is opened within a year or two, a warmer temperature of 60–65 °F (15–18 °C) will speed the development of the wine's bouquet. The best stewards keep the temperature perfectly tailored to the wine being stored.

Maintaining the optimal temperature and avoiding temperature swings in the cellar are the two most critical exercises for proper wine storage. To achieve this, cellar owners must minimize the potential coolness loss in windows and poorly insulated doors and ceilings. More on that later.

Sizing Your Wine Cellar

Keith bought generic wooden wine racks made from 3/4-inch (1.9-cm) thick wood. A single 48-inch x 48-inch (122-cm x 122-cm) square section of this type of thin racking holds 96 bottles (750 mL). A rough extrapolation and close approximation of the room left Keith believing he could get about 870 bottles racked. There are thicker wooden racks available, which hold fewer bottles for the amount of space they take up. For example, if the racks with the same dimensions and array for storing wine were fashioned from 1 1/4-inch (3.2-cm) thick wood, space for a dozen bottles would be lost.

If you are working with a small space and you believe more room for a greater capacity of wine may be required, metal pins grouped tight together could be used in place of a wine rack to allow for the most bottles possible on the wall (if you haven't seen this option before, images can easily be found online if you search for "vino pins" or "vino rails"). The small cellar could have held over 1,200 bottles in that configuration. But, as I mentioned, the building contractor went with the thin wooden racks (which were the cheapest option and looked great).

When designing your cellar at home, consider the type of wine racks you want — both aesthetically and with consideration of how many bottles you expect to store in your cellar. Costs may vary greatly, depending on the style, material, and finish. Or, if you are handy, there is also the option of making your wine racks. *WineMaker* has run a number of stories over the years with plans for various style wine racks. Links to a few can be found at the end of this story.

From there, you can gauge how much space you will need in your cellar. Also, think about the future; is there a chance you start making more wine in the future, or will the number of bottles being cellared continue to grow over the years? Plan ahead — even if you don't install more wine racks than you plan to fill immediately, you will want to have space to grow when the time comes if there is any chance of it.

Plan Out Proper Ventilation Before Wine Cellar Construction

Proper ventilation is critical for long-term wine storage as it must allow for sufficient airflow to help eliminate odor build-up, or mold, which can harm wine bottle corks and labels, and of course moldy cellars ruin houses.

During the wine cellar design phase, it's important to include an adequate method of ventilation and airflow. In this case, Keith knew the wine cellar cooling unit would be located beside the water tank and furnace, and the ventilation could be ducted into the space from this central area. Normally the room beside the wine cellar accommodates the cooling unit, but this newer house had central air and an existing ductwork system. Keith selected the smallest volume *Whisperkool* unit available online, and he installed the smallest ducting system he's ever built into the tiny insulated room; this refrigerated room was 100 square feet (9.3 square meters) in surface area, with a 9-foot-high (2.7-meter-high) ceiling to make a combined 900 cubic feet (25.5 cubic meters) of refrigerated space. Make sure to factor in the size of the room when

deciding on a cooling unit to ensure the model you choose will do the work.

Lighting Your Wine Cellar

Fortunately for Keith, the area of the basement the homeowner selected had no windows that needed to be worried about in terms of heat gain or light penetration. He would have installed shutters if this were the case. Daylight is a nuisance for cellar managers as ultraviolet light can cause oxidization of tannins in wine, causing an unpleasant taste and aroma. Sparkling wines are even more sensitive to light (all spectrums) and should be given extra care when stored in wine cellars with lots of foot traffic and fingers on the light switches. Simply being packaged in dark glass bottles is not enough protection; delicate, light-bodied white wines still need to be stored in very dark places. Light switch timers are recommended in places where people will forget to switch off the lights as they leave the cellar.

For the wine cellar's overhead lighting needs, Keith selected LED pot lights with very well-insulated pots. Light-emitting diodes come in a variety of shapes and configurations and can be made to look incredible in any space. While tungsten filament pot lights on a dimmer switch may seem like an easily deployed and easily controlled solution, the pots are seldom insulated well enough to avoid heat loss through the top of the can. Above all else, you should never have fluorescent lights in your wine cellar. Fluorescent lighting emits significant amounts of ultraviolet light, which negatively impacts wines on a photochemical level. UV light can mature wines before their time. Sunlight, fluorescent lights, and even some tungsten filament incandescent lighting can adversely react with phenolic compounds in wine and create wine faults as well. Again, limiting light exposure is key to wine storage.

Selecting the right wine rack design

I know, I've already mentioned the option of metal wine pins to optimize storage space for wine, and those will work well in some homes, but for many people wooden wine racks are going to be much friendlier to their wine. For the same reasons that automobiles travel on rubber tires, wine cellars depend on wooden wine racks to absorb the smallest vibrations that will ruin the wine's flavor over time. Does a garbage truck's trash compactor shake your windows once a week, or do the nearby freight trains make the dishes rattle? If so, you cannot store wine on your home property *unless* you have wooden wine racks on rubber mats. If your racks are made from any other material, the neighborhood's vibrations, whether once a day or twice a week, will add up to hundreds of shakes over the years and may lead to premature aging and other undesirable changes in your wine. If your cellar is in a basement where vibrations would be few and far between, then that may mean you can get away with a different option.

As most wine lovers already know, wine bottles closed with corks are always stored on their sides so the corks remain wet; in this horizontal state, the transmission of air through the cork into the wine is minimized. When bottles are stored upright, the cork eventually dries out, and oxygen in the air seeps through, causing chemical changes in the wine (not good chemical changes!). Additionally, when wine bottles are stored upright in adverse conditions some corks may work loose due to pressure changes and this can cause leakage or oxidation. For this reason, proper wine cellars have racking solutions that lay bottles horizontally.

Wall-anchored wooden racks are typically the best choice for long-term storage as wood dampens small vibrations, and wall anchoring helps to eliminate any sway in the racks (and it's especially important if you live in an area where earthquakes are a possibility). Woods like beech, redwood, maple, and mahogany are often the recommended choices for wine cellar racks because these species respond well to the cool, moist environment of cellars, and these woods do not impart any negative odors that may be absorbed through the corks and into the bottles as the wines age.

Importance of the Wine Cellar Door

The door to the wine cellar is often one of the most overlooked aspects when designing your space. However, it is important.

The entrance to the cellar should have a lock. Wine cellar doors should be locked for security reasons or to keep minors out, but also to make people aware the door always needs to be kept shut. The room is a temple and needs to be left dark and undisturbed. Even if you aren't worried about your wine disappearing, unlocked doors often have a habit of being left open.

For temperature reasons, the space will need an exterior-style or insulated door. The task is to pick a thermal barrier that is also aesthetically pleasing and seems like it is part of the interior décor. I'd suggest avoiding wine cellar doors with glass panes due to the light leak. It can be challenging to find the perfect door that looks right and is also functionally and technically sound. Improper doors leak cool air, which is bad for the wines inside the cellar, not to mention your home heating bill. Because a stable and pervasive chill inside the space is the primary objective, the door needs weather stripping and should close with a solid "thump" that indicates a firm air-tight seal has been made between the two spaces.

Other Considerations for Basement Wine Cellars

Keith purchased two-inch-thick rubber mat tiles for the floor (to reduce vibrations on the wine racks) that he could cut and shape to make uniform coverage throughout the room. The designated space was rather small, and this meant that it would be easy to refrigerate, but what about the humidity? The whole neighborhood was prone to flooding and even with the best waterproofing the walls sometimes wept with excess moisture. Keith knew that besides the vapor barrier insulation, the room may also require dehumidification through proper ventilation and monitoring.

Relative Humidity (RH) is the percentage of vapor saturation in the air at a given temperature. Storage humidity levels should ideally stay between 50–70%. When humidity is too high, mold can form on your corks and on your labels, which are then considered ruined (excessive humidity does not affect the wine inside the bottle, however, as long as the cork is intact). If the humidity is too low, even bottles stored on their sides may experience drying of corks. Corks can grow mold at the end, which will not harm the wine providing the seal is not broken, but something that you likely want to avoid. Adding a humidifier to your wine cellar is the easiest way to ensure the RH in your storage room is optimal and will give you peace of mind. Just remember to empty it if your system is not piped into a drainage system.

In summary, remember the wine cellar manager is a guardian of flavor. He or she cannot control nature, or the geography or climate in which they live. Nor do they have any control over the amount of rain that falls or the sun that shines. All they can

manage is the quality of their wine cellar, especially its construction, and its day-to-day operation as they struggle to stay cool in all seasons. With adequate planning before construction, the factors that are beyond your control can be neutralized, and your wine should be good for the years to come.

Maximizing Cellar Space

Written by Ken Stafford

Piggybacking on Bob Peak's "Home Winery Design" story on considerations to design your own winery and cellar, I thought it prudent also to discuss ways to get the most from your winemaking space. As you have probably noted, there is a lot to think about. Each winemaker's situation is likely very unique to them and perhaps not all of the considerations presented apply due to what you might be starting with. They are, however, worthy of review regardless of whether you are just starting out, or you are thinking about improving or expanding your existing space.

Most of us are challenged to make the best use of an existing space that may also be shared with other household functions. To maximize the space we have, the primary points presented here are: Leveraging vertical space as well as placement and mobility of wine containers. But before getting into these two primary points, a few words about using a space for wine production and cellaring. If you are handling containers with wine or transferring/racking wine between containers, there is a very high chance that at some point in time, you are going to get spillage and wind up with wine on the floor. This may occur no matter how hard you try to prevent it from happening.

In my worst-case scenario, I had a bottle of wine that I was pulling off an upper rack fall onto a 5-gallon (19-L) glass carboy, causing both to shatter and spilling their contents onto the floor of the cellar. What a mess to clean up! I had to temporarily relocate most of the cased goods and aging wine to an outside location so I could squeegee and vacuum all of the spilled wine on the floor. Case in point, have a game plan for spillage. Consider these points:

- If you are in some sort of garage space with a concrete floor, consider getting that concrete sealed so wine does not stain.
- Do not store materials, especially cased goods that will be impacted by getting wet, directly on the floor.
- If your winery/cellar space does not have drainage for spillage, invest in a wet-dry vacuum for fluids.
- NEVER set glass carboys directly on concrete floors, especially if full, as even a minor impact of glass to concrete can break the glass. I use rubber material like an anti-fatigue mat to place carboys on.
- Make it easy to move your wine containers by the use of physical aids, such as pumps or lifts, and strategic vertical placement. This last point about moving materials is one

that this article will pursue further.

Whether you make 6 gallons (23 L) of wine or 200 gallons (757 L), you know that filled wine containers can be extremely heavy and difficult to move. Moving 3- or 5-gallon (11.5- or 19-L) carboys is pretty doable for most people, but a 6.5-gallon (24.5-L) glass carboy filled with wine is going to weigh about 70 lbs. (32 kg) and much more difficult to pick up and move. When I have wine in carboys, I like to rack wine using a siphon instead of a pump, as this is much gentler on the wine and will minimize oxygen exposure. Therefore, I need to have the originating wine container placed higher than the receiving container. When thinking about storage locations of these sized vessels, whether it be glass or other material, keep in mind where these transfers are going to occur so you can minimize the excessive handling of heavy containers.

If you are going to deal with greater quantities of wine, and therefore larger (and heavier) containers, then lifting and siphon transfers are pretty much out of the question. Transfers with a pump are essential. For this reason, I store all of my production wine on flat dollies so I can move it in place for transfers, filtering, etc.

My winery/cellar space is 22 x 12 feet (6.7 x 3.66 m), which originated from an unused stall in our garage. This may be larger in scale than most home winemakers, but I make over 100 gallons (380 L) of wine yearly, with five different varietals from our estate vineyard. This space is dedicated specifically to winemaking and is used for post-fermentation production, cellaring of wines before bottling, and finished case/bottle storage. I need the flexibility of being able to move wine containers around depending on the production step and access to a specific wine container. I therefore put my production wines on these dollies, except for wine that I have aging in barrels. I probably have at least a dozen dollies on hand.

If you are going to store wine containers during the aging period on shelving, take into consideration that you will need sufficient space above the container to do transfers. You probably need about 3 feet (1 m) above a carboy to insert the racking cane. Otherwise, you will be moving wine containers to another location for transfers, and then back to its storage location. And again, moving a 6.5-gallon (24.5-L) carboy on and off a shelf is very difficult and dangerous if it is made of glass.

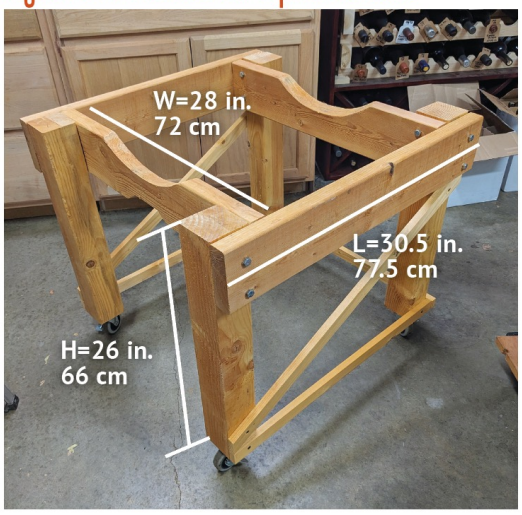
I keep bulk wine on dollies to provide easy movability within my home winery.

As my wine production volumes grew over the last few years due to vineyard expansion, all of my red wines now go into small format barrels for aging. I have both 14.5-gallon (55-L) and 29-gallon (110-L) barrels. The concepts of mobility are even more important now, as having a barrel sitting at a static location is just not effective for making the best use of space. I looked extensively for a resource for a stand that the two barrel sizes could fit on and a way to move these heavy beasts around in a confirmed space. Ultimately, I had to get creative and use some basic woodworking skills to make my solution.

I took both concepts of mobility and vertical storage in mind to engineer the racks. An image of the finished products in my winery space is shown below. As you might note, these were simply rolled into place for the photo.

When I started using barrels I had just one 14.5-gallon (55-L) barrel, so the original design of the mobile rack was based on that barrel size. As my production volumes grew, I added the 29-gallon (110-L) barrel. I took the same rack concept and adjusted the dimensions for the longer and wider size requirement. The image and dimensions you see in Figure 1 are for the 29.5-gallon (110-L) barrel, but you can adjust them to fit your own barrel needs.

Figure 1: Dimensions of top barrel rack



Mobile barrel racks keep barrels out of the way during steps that require space in the winery.

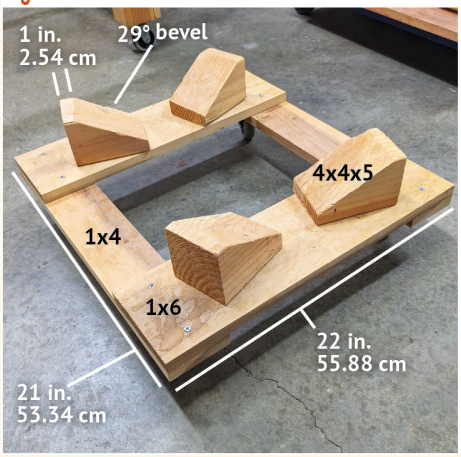
In the first design-build, I had to cut out a small section in the front 2×6 for the bottom barrel's bung to slide underneath. The height dimension provided in the image increased the leg height slightly so that the cut-out is not required. Due to space constraints, I am not providing details of a complete build, assuming this is enough info and imagery to get you started. Also, note that the barrels you use may have slightly different dimensions than mine, but chances are they will be pretty similar.

Basic woodworking skills are all that is needed. Probably the most important part of this is getting the 4×4 legs cut to the same length at 26 inches (66 cm). The same goes for the 2×6 length and width pieces. This will help things square up and also keep the legs from being tipsy on the floor. Because of the weights involved with full barrels, use at least 3-inch (7.5-cm) casters. Note that with the 26-inch (66-cm) leg height, the 14.5-gallon (55-L) barrel properly positioned on its mobile rack should be able to roll underneath the larger barrel and rack. Here is a little more detail to help with the build.

- To keep costs down, I used general framing lumber, but I made a point to select straight and unwarped pieces.
- Use 3/8 x 4-inch (0.95 x 10.16-cm) hex lag screws with washers to fasten the 2×6 pieces to the 4×4. Use 1/4 x 11/2- inch (0.635 x 3.81 cm) hex lag screws for the casters.
- The width dimension allows that corresponding 2×6 to fit inside the outer 2×6 lengths.
- Vertical placement of the lag screws for the outer 2×6 lengths are offset slightly to those of the interior 2×6 widths so that the four screws going into the 4×4 do not interfere with
one another.
- To give a little extra leeway for leveling and squaring things up, redrill holes for the 2×6 pieces slightly larger than those into the 4x4s.

• Fasten things loosely at first, then set the rack right side up on the floor to square things up and tighten all of the screws.
• You will need to determine the radius of the barrel at the point where the barrel will rest on the inner 2×6 width, and then use that radius to cut out the shape for the barrel to rest on. These dimensions of the rack have the barrel sitting at about the same location as the second hoop. It works best to first create a template of the radius cut out of cardboard. I did the added step of beveling that cutout with a jigsaw to match that of the barrel's shape.

Figure 2: Dimensions of bottom barrel rack



• If you build a similar rack for a 14.5-gallon (55-L) barrel, then the length would be 24.5 inches (62.2 cm) and the width is 22 inches (55.9 cm).
The 14.5-gallon (55-L) barrel rack that fits underneath the 29-gallon (110-L) rack is much simpler in construction (refer to Figure 2). I decided to use 1×4 and 1×6 pieces of poplar since the wood is a little harder than pine. Since there are no legs, there are no issues with squaring and leveling. The barrel sits on 4×4 blocks cut to 5 inches (15 cm) in length with another angled cut at 29 degrees for the barrel to sit on. These blocks are screwed onto the platform at an angle to coincide with the shape and angle of the barrel. 11/4-inch (3.2-cm) wood screws are used to put the base together. 21/2-inch (6.4-cm) screws are used for the blocks screwed from underneath. The 3-inch (7.5-cm) casters are fastened with 1/4 x 11/4-inch (0.635 x 3.2-cm) hex lag screws. It is important to place the blocks on the frame so that the barrel will be at the perfect height to fit underneath the upper barrel rack.

Going Up

The concept of nesting mobile barrel racks brings me to the point of making the best use of open vertical space within the cellar. Most home winemakers are probably using some form of shelving for storage. Most of the shelving available tends to be stationary and sits in one place. However, I like the flexibility of mobile storage provided by restaurant-style wire shelving with casters. You can see these on the right side in the opening picture of this story.

Don't forget to utilize the space near the ceiling, which is ideal for infrequently used items.

I also leverage available vertical space further with wall shelving placed near the ceiling. I've found that wire shelving is great for this and is readily available online. They offer to shelve up to 24 inches (61 cm) in-depth and are rated for heavy weights. They also have handy attachments that provide hangers for other items like tubing and

racking canes, as shown in the photo below.
I hope that I've offered some new insights to help with your winery/cellar design. Because everyone's situation is unique, I understand that some specific ideas and solutions that work for me may not work for you. But the concept of mobility and vertical storage should be at the forefront of every home winemaker's mind when considering how to best utilize the space you have.

There are just two weeks left until the March 15 shipping deadline so enter your wines now. Compete for gold, silver, and bronze medals in 50 categories awarded by a panel of experienced wine judges.

Reference Library

Here is a list of hobby winemaking manuals and other materials in the Secretary's file. They are available for downloading by e-mail or via an internet transfer service. Some are downloadable from the source such as Scott Lab. All are in PDF format, e-mail Ken Stinger at kbstinger@frontier.com

Scott Lab 2023 Winemaking Handbook –18.4MB – 140 pages
Scott Lab 2024 - 2025 Cider Making Handbook – 6.2 MB – 96 pages
Scott Lab 2018-2019 Sparkling Handbook – 8 MB – 58 pages
Scott Lab 2022 Craft Distilling Handbook – 5.2 MB – 26 pages
Anchor 2021 – 2022 Enology Harvest Guide 2.6 MB - 104 pages
A Guide to Fining Wine, WA State University - 314 KB - 10 pages
Barrel Care Procedures - The Beverage People - 100 KB - 2 pages
Barrel Care Techniques - Pambianchi – 42 KB – 3 pages
Enartis Handbook – 5.1 MB - 124 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
Daniel Pambianchi wine calculator set – 13.5 MB, 10 calculators

(updated 1-5-2024)

Portland Winemakers Club
Leadership Team – 2024

President: **Bob Hatt** bobhatt2000@yahoo.com

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

Treasurer: **Barb Thomson** bt.grapevine@frontier.com
- Collect dues and fees, and update the membership list with the secretary.
- Pay bills

Secretary: **Ken Stinger** kbstinger@frontier.com
- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep an updated list of members, name tags, and other data

Chair of Education / Speakers **Paul Natale** paulnatale6@gmail.com
- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Brian Bowles / Mike Sicard** bowles97229@gmail.com
msicard@willamettehvac.com
- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery / Vineyard Tours: **Andy Mocny.** acmocny@gmail.com
- Select wineries, vineyards, etc. to visit • Arrange tours
- Cover logistics (food and money)

Chair of Group Purchases: **Bob Thoenen / Tyson Smith**
bobthoenen@yahoo.com
tyson@tysonsmith.com

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

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

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

Web Design Editor: **Barb Thomson** bt.grapevine@frontier.com
http://portlandwinemakersclub.com/