Portland Winemakers Club

May 2023

"Bob's Blurb"

Monthly Events

January 18th, 2023
Discuss plans and ideas for 2023

January 21st, 2023
Gala at Parrott Mountain Cellars

February 15th, 2023
Barrel sample tasting
Wine trading pool

March 15th, 2023
Tasting & judging, member produced Italian varietals

April 19th, 2023
speaker Sarah Linnemeyer

May 17th, 2023
Tasting & judging, member produced Bordeaux Reds

June 21st, 2023
speaker

July no meeting

July 22nd, 2023
Annual Picnic, $10 ea. fee, Craig & Mindy Bush

August 16th, 2023
Tasting & judging, member produced all Whites, Rose' & sparkling

September 20th, 2023
Tasting & judging, member produced other Reds & fruit wines

October 18th, 2023
Tasting & judging, member produced Pinot Noir

November 15th, 2023
Crush Talk

December 13th, 2023
Elections, Planning for Next Year

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

Our Leader

The weather has turned to spring, at least for a week. Our cherry and apple trees have finally started blooming. We are in the foothills of coast range near Stub Stewart state park , so we are two weeks later than down in the valley. Garden work has finally started in earnest. All the blossoms made me wonder of what is going on in the vineyards. Thanks to Bill Brown and Rob Marr for a quick vineyard update:

From Bill:

Bud Break this year on:

- **Chardonay - April 25th**
- **Pinot Noir - April 29th**
- **Cab Franc - May 2nd**
- **All bud break is about <u>two weeks later than last year</u>**

Last years harvest:

- **Chardonay - Oct 11th**
- **Pinot Noir - Oct 16th**
- **Cab Franc - Oct 30th**

Are we going to see November harvest this year? We will know more at Bloom.

From Rob:

Bud break came late this year. April 27th was first noticed in my property. Pinot and Chardonnay both came at the same time. <u>This was Exactly 30days later then last year</u>. I'm only in my second leaf, but things are shaping up quickly. I'm interested to see how bloom goes, will the delay catch up, or will we see a late harvest.

See you this month for the member Bordeaux tasting. -Bob

Drink Responsibly
Drive Responsibly

Up-coming events / Save the date

The next PWC meeting is scheduled for Wednesday, May 17th in the basement of the Aloha Grange starting at 7:00 pm. After a short business meeting, We will conduct a blind tasting & judging of member-produced Red Bordeaux varietals & Bordeaux blends. Red Bordeaux varietals are Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec, Carmenere, or any blend containing 2 or more of these 6 grapes. Please bring two (2) bottles of each wine to be tasted. **Everyone will need to bring two glasses to this meeting.**

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.***

March Meeting Notes

Members present: 25

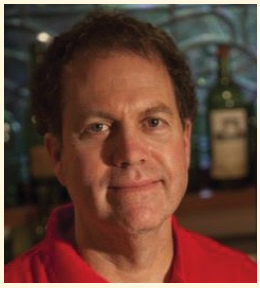
- Al Glasby submitted a report on the grape purchase program. The results of this report were sent to members by email the next day.
- The membership voted to implement a hard deadline for grape requests. The date will be 4 September, Labor Day.
- Andy Mocny said that The Winemaker Conference being held in Eugene in June will cost $700 to $800 to attend. Some members have contacted the conference organizers to see if local Clubs, like ourselves, could participate in any way. Apparently, local winemaking clubs are not included in their agenda except for the Amateur competition itself.
- The Summer picnic will be held on July 22nd at the home of Craig & Mindy Bush.
- Barb Thomson & Bill Brown discussed again the possibility of re-starting the Washington County Fair Amateur wine competition. The many details required seem to be a pretty daunting feat. There did not seem to be much enthusiasm for the idea.

Rob introduced our speaker, Sarah Linnemeyer from Columbia Distributions. Sara works in Marketing for her company. She presented various statistics about how wine marketing has changed over the last few years. She brought with her several samples for us to taste. These were newer forms of packaging mostly canned, low or non-alcoholic, Organic, Biodynamic, and other newer format alternative products. All were pink Rose'.

- Please 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. There are 33 members in the group so far.

Bottle Shock

You make a wonderful batch of wine in your home winery, spending months monitoring the primary fermentation, the malolactic fermentation, carefully managing SO2 levels and additions, racking off the gross lees, minimizing exposure to oxygen. And then the day comes when you move your prize wine into bottles. You spend hours bottling the wine, thinking of the time when you'll be able to pop one of those corks and share a glass of your homemade wine with friends and family. A week later you open the bottle and pour a glass, only to find that the wine coming out of the bottle isn't the same one that went in! It's "off;" it lacks complexity; it's disjointed. Is it ruined? Nope – it's probably just bottle shock, a temporary condition that can make the taste and aromas of your wine seem muted. The key word here is "temporary" – bottle shock will pass. But is there any way to prevent it? Three pro winemakers discuss battling bottle shock before it begins.



What causes bottle shock, and what is the danger zone for bottle shock after bottling a wine following bulk aging?

Pat Henderson: I think it's caused by a lot of things. Many times the roughest treatment a wine will get is right before bottling, for example, filtering and sulfur additions. Bottle shock can take the aroma down a notch. It's a really convenient scapegoat, however, and it is oversold sometimes ("It's just bottle shock it'll get better. . .")

Sabrine Rodems: What most call 'bottle shock' is the dumbing down of some wine characteristics after bottling. Filtration, movement, and oxidation can cause bottle shock.

Michael Jones: From recent readings on the subject it seems that bottle shock can come from oxidation — which you do get during bottling — but more from filtering prior to bottling. The filtering upsets the colloidal balance. Colloids are partially soluble elements that give body and texture to the wine. What you're doing in filtration is breaking them apart, and it seems to take a while to recover depending on the wine. Movement at bottling can affect the wine too. I have found that it can take up to six months for a wine to recover after bottling.

Can bottle shock be accurately diagnosed in a wine? Why or why not, and how?

Pat Henderson: I've never really done any tests to try and diagnose it. Bottle shock, if it really is bottle shock, means the wine still has 90% of its flavor compared to where it was when you bottled, it just seems a little dull, not as vibrant; it's subtle. If the wine is radically different than it was when you bottled it, it's probably something else. I never worry about testing or

diagnosing bottle shock, that's why we hold the bottles for a minimum of 6 to 8 weeks before releasing them, and longer for reserve. A little bit of bottle maturity can help those big Cabs too.

Sabrine Rodems: If you know what the wine tasted like before it went into the bottle you can usually tell the difference after. Can most drinkers tell . . . Probably not, unless they know what the wine tasted like before bottled. We forget that wine is constantly reacting to the headspace in the bottle and is engaged with the outside air via the cork and the side wall between the cork and the glass.

Michael Jones: If you're making the wine, and it's wonderful up until bottling and then it's not the same wine, that's bottle shock. It'll be just kind of flat, lacking complexity.

Do you have any memorable bottle shock experiences? What happened and when did you figure out that it was bottle shock? How long did it take the wine to recover?

Sabrine Rodems: One of the first wines I made and bottled was a Chardonnay in stainless. It tasted great in the tank, and the day after bottling I tasted a bottle and it tasted like sour water! I said to myself, "Great, the first production wine I ever make from grape to bottle and it tastes like sour water!" . . . It recovered and so did I. Often after bottling the most pronounced component of wine tends to stand out since the other components are dull and recovering.

Michael Jones: In one of my positions as a professional winemaker, I worked on making an expensive Chardonnay. We did a tasting a few months after bottling and it was really dumbed down — you wouldn't have believed it was the same wine. We put it through a pad and sterile filtration because it only went through partial malolactic. After six months, however, there was virtually no difference between the bottled wine and the wine we had been tasting out of the tank just before bottling.

Do you notice if different varietals tend to experience more bottle shock than others? Why do you think that is?

Pat Henderson: Pinot Noir is more sensitive to everything. Chardonnay too. Both seem to be a little more sensitive to bottle shock. I think maybe when we bottle Chardonnay we get more bottle shock as we put a lot of different barrels together.

Sabrine Rodems: Varietals do tend to react differently. I think it is for different reasons. I actually enjoy drinking my bright whites through shock because they are more acidic, which is how I like to drink them. I don't have a problem releasing them early because of this. They will just mellow a little over time. But something like Syrah, at least with the wines I make, tends to really close down and take 10 months or so in the bottle to equilibrate.

Michael Jones: I've seen it happen in both reds and whites — but more severely in whites. I would say whites are generally more protected from oxidation but they often go through more filtration.

Do you notice if filtration is a factor in your wines that experienced bottle shock? If so, what is your filtration process for those wines that tend to experience bottle shock? Are there other factors you have noticed that might increase the chances of bottle shock?

Pat Henderson: When we make filtration decisions, we look at what we are trying to accomplish. Ask yourself, what is the minimal amount of processing? The less you can do to a wine the more the flavor comes through. Our reds don't get filtered as tightly as the whites, but with more tannin, I think they might be more susceptible to bottle shock.

Sabrine Rodems: We sterile filter most of our wines, so I don't have anything to compare it to, but I would say yes. Filtration is a factor in shock. It takes more time for the wine to equilibrate after shoving it through a 0.45-micron filter. Upon release date though, I don't think filtration is a huge factor in the flavor profile of the wines.

What can a winemaker do to minimize bottle shock? (SO_2 additions, stability, limiting O_2 during bottling, etc?)

Pat Henderson: The best course of action to prevent bottle shock: Don't add more sulfur than you need. Bottle as gently as possible – don't hot-water sterilize the bottle. Don't go crazy with additives right before bottling. And be patient if you experience bottle shock – the wine will come around with time.
Sabrine Rodems: Limiting oxygen does help, but there is no perfect machine. Our bottling line sparges the bottles at many steps throughout the process with nitrogen so the headspace is protected, but bottling can be a little rough on a wine. I would say if you experience bottle shock, just be patient and let the wine settle in the bottle before drinking. This is why wineries try not to release "just" bottled wine.
Michael Jones: Treat the wine as reductively as possible and minimize O_2. For instance, when racking in my home winery I run a hose with CO_2 into the barrel I am pumping wine from. The CO_2 fills in the vessel behind the wine I pump out. I also put a chunk of dry ice into the receiving vessel for the wine so that the gas that is given off as the wine goes in and sublimates the ice pushes out the O_2 that is present.

For a home or small-scale winemaker, what can be done to prevent bottle shock, both after bottling and later if transferring?

Pat Henderson: If you experience bottle shock, just remember it's not going to ruin your wine. It's a disappointment, though, and you might think, "Oh my god what have I done." Don't panic. Unless you've done something really incorrect, it'll be ok. I will take a bottle home the day of bottling from the winery and I know it's not going to be its true self for a month or two.
Sabrine Rodems: I would say just be gentle all the way around. Shaking is oxidation, pumping is oxidation, bottling, and filtering are oxidation. Just be nice to your wine. You spend all that time making it, take care of it until the very end.
Michael Jones: Be patient. For home winemakers — many of whom do not sterile filter — you will have much faster recovery time and ergo fewer problems with bottle shock.

Editor: An interesting article submitted by member Paul Rogers

Vines (from the left, grapes of wild vine, table grapes, and grapes for wine production) have accompanied civilizations for thousands of years. A genome project has now determined the origin and evolution of vine

Genome Research: Origin and Evolution of Vine

International Project Determines the Origin of Grapevine – KIT's Wild Vine Database Helps Unveil the Genetic Tree – Publication in Science

The cultivation and growth of grapevines have strongly influenced European civilizations, but where the grapevine comes from and how it has spread across the globe has been highly disputed so far. In an extensive genome project, researchers from the Chinese Yunnan Agricultural University have determined its origin and evolution from the wild vine to today's cultivar by analyzing thousands of vine genomes collected along the Silk Road from China to Western Europe. The collection of wild vines of Karlsruhe Institute of Technology (KIT) played an important role in the above project. The researchers published their findings in Science (VOL 379 ISSUE 6635).

Grapevine is among the world's oldest crops. Wine was one of the oldest products traded all around the world. It pushed the exchange of cultures, ideas, and religions. At the end of the Ice Age, grapevine originated from the European wild vine, of which only a few relic populations have survived to date. One of these populations can be found on the Ketsch peninsula on the Rhine River between Karlsruhe and Mannheim. So far, the traces of when and where exactly wild vines were domesticated, of whether grapes for wine production and table grapes have the same origin, and how thousands of vines developed have been hidden in the mist of the prehistoric era. Still, it is clear that grapevine survived partly drastic climate changes and gathered a number of genes from Asia as a result of early human migration movements. "For some years now, it has been known that today's Silk Road once was a wine road. The Chinese symbol for alcohol is derived from Georgian wine jugs, so-called Qevri," explains Professor Peter Nick of KIT's Joseph-Gottlieb Kölreuter Institut for Plant Sciences (JKIP). Nick, who had already cooperated with Chinese researchers in a previous project to determine grapevine genomes, suggested collecting grapevines along the previous Silk Road and to analyze their genomes.

Most Detailed Model of the Evolution and Domestication of Grapevine So Far

Nick's idea gave rise to a network of researchers from 16 countries, who contributed not only wild vines and old species from their regions but also knowledge of their origin and history. Under most difficult circumstances resulting from the global political situation, DNA samples of more than 3500 vines, including more than 1000 wild species, were sent to the State Key Laboratory for Conservation and Utilization of Bio-Resources of Yunnan Agricultural University. There, the genomes were decoded under the direction of Dr. Wei Chen and the most detailed model of the evolution and domestication of grapevines so far was generated. As a result, a number of new findings have been obtained. Now, the origin of winegrowing can be dated back to earlier than 11,000 B.C. in the South Caucasus. This means that wine is older than bread. Winegrowing technology very quickly spread across the Mediterranean to the West. Within the shortest terms, cross-breeding with local wild vines produced a large variety of vines that were reproduced using cuttings. About 7000 years ago in the Middle East, large-berry species developed into table vines.
Domestication was accompanied by climatic changes, i.e. the end of the Ice Age, as well as by the warm and moist Atlantic, a climate period between 8000 and 4000 B.C.

The resulting human migration movements left their traces in the genome of the vines. Medieval vines in Southwest Germany, for instance, contain genes of vines from Azerbaijan and Central Asia.

KIT's Collection of Wild Vines Helps Unveil Grapevine Evolution

KIT did not only contribute the idea underlying this genome project but also its globally unique collection of European wild vines and very old medieval species that had been deemed to be extinct until a few years ago. "Search for the different grapevines was very thrilling," Nick says. "Many vines came from the Magarach collection in Crimea. After Russian annexation in 2014, Ukrainian researchers fled and are now distributed all over the world, as are the vines." Nick located his colleagues in Russian-speaking social networks and brought them in contact with the Chinese research team. The genome project does not only shed light on the history of the grapevine but also is relevant to the future, he says. "We have not only documented the entire biodiversity of species but now possess all the genetic information for more specific use." Within the Interreg Upper Rhine Project KliWiReSSe, climate resilience genes from wild vines are crossed with presently grown vines to make them more resilient against the impacts of climate change.

Noble Rot, Explained: How the World's Great Sweet Wines Are Created by a Finicky Grey Fungus

Harnessing the power of Botrytis cinerea.

By MIKE DESIMONE AND JEFF JENSSEN

Despite their bad reputation, mold, yeast, and fungus are responsible for some of the tastiest things in our lives, such as blue cheese, bread, pizza crust, soy sauce, miso, and of course mushrooms and truffles. As wine lovers, we can't forget *Botrytis cinerea,* the grey mold known as Noble Rot that under the right circumstances can affect grape bunches to create ethereally sweet wines such as Sauternes, Tokaji Aszu, and Spätlese and Beerenauslese Riesling. It takes perfect conditions for botrytis to work its wonders; if the season is simply wet, the mold will ruin the grapes or any other fruit or vegetable that it grows on, rendering them inedible or useless for winemaking.

However, a period of humidity, especially cool, foggy mornings, followed by a dry spell before harvest creates an ideal situation. The fungus dehydrates the grapes, which increases the proportion of fruit sugars and acids, offering a sweeter, more intensely flavored berry from which to make wine. Affected grapes shrivel to the point that they look like raisins, but when a portion of these berries is added to "healthy" grapes during the fermentation process the result is a complex, sweet,

full-textured wine. Made properly, vibrant acidity will offset residual sugar, resulting in a wine with excellent balance and equilibrium.

Sauternes, Barsac, and Tokaji, which we focus on here, are the primary sources of easy-to-locate Noble Rot wines. In addition, Germany, Austria, Alsace, and many other cool, humid regions around the world make botrytized wines from a variety of white grapes including Riesling, Gewurztraminer, Pinot Gris, Sauvignon Blanc, Semillon, Furmint, and Chenin Blanc. Botrytis and red grapes are not good partners; the same conditions that create delicious, sweet white wines would induce unpalatable flavors if made into wine using red grapes.

Sauternes and Barsac

Grapes from Château Rieussec

Situated within the larger confines of Bordeaux, Sauternes and the wholly contained sub-region Barsac are home to about 140 wineries. Their 4,700 acres of vines represent only two percent of the total area of Bordeaux, but locals are quick to point out that they garnered 27 *grand crus* in the famous 1855 classification. In 1939, both Sauternes and Barsac were among the first French AOC appellations to be registered. The five communes that comprise this area are Barsac, Bommes, Sauternes, Fargues, and Preignac.

Winemakers in AOP Barsac have the choice of labeling their wines as AOP Barsac or AOP Sauternes; the requirements for both are the same. The three grapes authorized for use to create these specialized wines are Semillon, Sauvignon Blanc, and Muscadelle. Generally, 80 percent of the grapes used in the finished wines are Semillon, 20 percent are Sauvignon Blanc, and only a very small percentage is Muscadelle, but the last grape can be very important for powerful aromas. Five million bottles are produced annually and 30 percent of those are destined for the export market.

These two regions owe their success to the temperature differences and proximity of the Garonne and Ciron Rivers. The contrast creates morning fog, condensation, and mist at their confluence which is necessary for the growth of *Botrytis cinerea.* These misty mornings and sunny afternoons facilitate the growth of this microscopic fungus, which gives the wine its unique flavor and texture. Because the botrytis does not form at a uniform rate, winemakers must pass through the vineyards multiple times to pick only the most botrytized grapes each time. The process of making these wines is very labor intensive and therefore makes them more expensive compared to other styles of sweet wines.

Sauternes and Barsac wines will exhibit aromas of orange, lemon blossoms, passion fruit, and mango. You will find flavors of orange and apricot marmalade, toasted pineapple, and soft hints of baking spices. There are also touches of beeswax and acacia honey flavors with a full-on mouthfeel and a finish that is equal parts vivid and sweet. Notable producers include Château d'Yquem, Château Rieussec, Château Climens, Château de Fargues, and Château Caillou.

Tokaji Azsu

Hungary produces some exceptional sweet wine.

Northeast Hungary's Tokaji-Hegyalija region is famous worldwide for its highly prized sweet wine blend called Tokaji Aszu, which is made from *botrytized*Furmint, Harslevelu, and Muscat Blanc grapes. Situated at the confluence of the Bodrog and Tisza Rivers, the Tokaji region is known for the heavy fog that covers the vines in the mornings during the grape growing season. This high-humidity moisture fosters the occurrence of botrytis and supports its growth. This delectable, sweet wine has been a favorite of noblemen, poets, and artists for centuries and was called the "The King of Wines, the Wine of Kings" by Louis XIV. Voltaire was said to have waxed poetically about Tokaji Aszu and Pope Benedict XIV was reportedly heard to say, "Blessed be the land that has produced you. Blessed be the woman that sent you. Blessed be I who drink you."

Unaffected grapes are first harvested in September to make the base wine and other grapes stay on the vine to become inoculated with botrytis. These grapes will shrivel, and their sugars will concentrate until the second picking in late October or November. Harvested botrytized grapes are gathered in large baskets known as *puttony* and added to 136-liter barrels of the base wine. The number of baskets of sweet grapes added to the base wine gave the Tokaji Aszu the *Puttonyos* rating of 3, 4, 5, or 6 Puttonyos, with 6 Puttonyos as the sweetest on the Puttonyos scale.

Under current regulations winemakers now make only late harvest *Szamorodni,* 5 Puttonyos Tokaji Aszu, 6 Puttonyos Tokaji Aszu, and Eszencia. A Tokaj wine made from only botrytized grapes is known as Eszencia. For a Tokaji Aszu wine to be labeled today as 5 Puttonyos, it must have at least 120 grams per liter of residual sugar and a wine labeled as 6 Puttonyos must have at least 150 grams per liter of residual sugar. An Eszencia wine can be as sweet as 450 grams per liter and is a very rare and expensive commodity.

Tokaji Aszu wines have aromas of honeysuckle, jasmine, beeswax, and peach. You will find flavors of canned apricots, caramelized pineapple, tropical fruits, and white flowers with a velvety mouthfeel and well-balanced acidity. Look for bottles from Oremus, Royal Tokaji, Diznoko, Chateau Dereszla and Patricius.

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 2022 Winemaking Handbook – 6 mb – 135 pages
Scott Lab 2022 Cider Handbook – 2.1 mb – 75 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 15.7 mb - 16 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
Daniel Pambianchi wine calculator set – 13.5 mb, 10 calculators
Wine flavors, faults, and taints - 88 kb, 11 pages

Editor: New product from Scott Lab. "Go-Ferm Sterol Flash". This looks interesting since it eliminates the 110/104 degree hydration step and uses room temperature purified water. Fifteen minutes total hydration.
The fermentation kinetics are slightly improved as well.
I may try this with one of my grape selections this Fall. Hopefully using the same grape picking in each of two ferments. It will be interesting to compare aroma and taste.
Ken Stinger

Portland Winemakers Club
Leadership Team – 2023

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 / Jim Ourada** bt.grapevine@frontier.com
jmourada57@gmail.com

- Collect dues and fees, 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: **Rob Marr** mdbmarr@live.com

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Brian Bowles / Jolie Bowles** bowles97229@gmail.com
jolie97229@yahoo.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: **Al Glasby / Bob Thoenen** alglasby@gmail.com
bobthoenen@yahoo.com

- Grape purchases, Makes the arrangements to purchase, collect, and distribute

- Supplies – These should be passed to the President or Secretary for distribution.

Chair of Competitions: **Rob Marr** mdbmarr@live.com

- 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
brown.marilynjean@gmail.com

- Gala /Picnic/parties

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