# Portland Winemakers Club

## November 2023

## "Bob's Blurb"

That's it. Done with primary fermentations today. Pressed my Counoise and Tinta Cao this morning before the rains started again. I have not done Counoise before, so this is a new adventure thanks to Two Palms/Know Road Vineyard in Benton City. 2024 may give us more opportunity for more unusual/different varietals stay tuned to the newsletter in the spring. All of my 2023 reds are in carboy or tank undergoing Malolactic fermentation ... This warmer weather may help get them going, but I don't expect them to be done until later in the spring. Looking forward to these 2023 wines. But that is a way out there yet. Up Next: Bottling 2022's so I can make some room in barrels for 2023. Happy fermenting!

Regards, Bob

***Drink Responsibly***
***Drive Responsibly***

Portland Winemakers Club
Since 1969

### 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
Tasting & judging, member produced all Whites, Rose' & sparkling

July no meeting

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

August 16th, 2023
Speaker: Marco Prete with "Wines of Kings"

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.

# Upcoming events / Save the date

The next PWC meeting is scheduled for Wednesday, November 15th in the basement of the Aloha Grange starting at 7:00 pm. After our business meeting, we will commence with a lively crush talk. How are your 2023 wines doing so far? Press members for answers to any problems you may be having or what's going well and why.

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.***

- 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.

# October Meeting Notes

Members present: 33

- Marilyn & Mindy would like to contact Scott Nelson to see if we can hold our Gala at his winery this year.
- Al Glasby said that grape source vineyards are winding down rapidly but there are some grapes still available.
- Barb Thomson said our dues will remain at $25 and encouraged all members to pay now through the Gala in early January.

Rob Marr mentioned that wines for the Cellarmasters Amateur competition need to be delivered to their contact in Los Angeles by November 5th (see page 8).

- Our visitor this evening is "Dustin", who has a vineyard and is Bill Browns' neighbor.

**Mike Sicard & Eric Mireiter conducted the evening's tasting of member-produced Pinot Noir. The results are in the table below.**

| | | | October 2023 PWC TASTING - PINOT NOIR | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| # | Name | Year | Gold | Silver | Bronze | None | Total Score | Medal Score | Medal |
| 1 | Jeremiah Deins | 2022 Pinot Noir | 0 | 3 | 27 | 2 | 33 | 1.03 | Bronze |
| 2 | Rob Marr | 2021 Pinot Noir | 5 | 18 | 9 | 0 | 60 | 1.88 | Silver |
| 3 | Paul Rogers/Jim Ourada | 2021 Pinot Noir | 0 | 8 | 11 | 13 | 27 | 0.84 | Bronze |
| 4 | Craig & Mindy Bush | 2021 Pinot Noir | 1 | 22 | 9 | 0 | 56 | 1.75 | Silver |
| 5 | Hank Armstrong | 2021 Pinot Noir | 8 | 18 | 5 | 1 | 65 | 2.03 | Silver |
| 6 | Hoffard/Hooson/Savage | 2020 Pinot Noir | 11 | 16 | 6 | 0 | 71 | 2.15 | Silver |
| 7 | Bob Hatt | 2019 Pinot Noir | 1 | 18 | 14 | 0 | 53 | 1.61 | Silver |
| 8 | Hoffard/Hooson/Savage | 2018 Pinot Noir | 2 | 15 | 14 | 2 | 50 | 1.52 | Silver |
| 9 | Bill & Marilyn Brown | 2018 Pinot Noir | 20 | 13 | 0 | 0 | 86 | 2.61 | Gold |
| 10 | Hoffard/Hooson/Savage | 2017 Pinot Noir | 13 | 18 | 2 | 0 | 77 | 2.33 | Silver |
| 11 | Paul Boyechco | 2016 Pinot Noir | 7 | 22 | 4 | 0 | 69 | 2.09 | Silver |
| 12 | Ken & Barb Stinger | 2015 Pinot Noir | 15 | 10 | 8 | 0 | 73 | 2.21 | Silver |

**"Best of Show went to Bill & Marilyn Brown for their 2018 Pinot Noir**

# Make Hard Cider & Apple Wine

Written by Steve Bader

Hard cider making, like most other fermented beverages, is a simple process of adding appropriate yeast to apple juice and allowing the yeast to ferment the juice into alcohol. Because of this simplicity, hard cider is one of our oldest fermented beverages, with a large amount of historical references to cider. In this article, we will focus on current alcoholic or "hard" cider-making techniques, as well as making cider's close relative, apple wine.

There are three primary methods for making fermented apple beverages. The first is the most traditional, and that is picking apples, crushing them, and then pressing the juice from the apples and fermenting them. This is the most difficult of the methods, but potentially the most rewarding. Not all of the *WineMaker* magazine readers live in locations where you can grow apples, however, so for some of you this option is not very feasible.

The second method is buying apple juice or apple cider that has not yet been fermented. Typically this juice is intended for the non-alcoholic version of juice and cider and is readily available at supermarkets and farm stands.

A third method is using a modern "cider kit," which is available from many home winemaking suppliers. These kits make excellent cider and are a very easy way to get started on your cider-making. For many cider makers, the time savings make this a great way to have a steady supply of cider on hand.

## Cider Versus Apple Wine

Is it hard cider, or apple wine? There are no "official" definitions of how you differentiate between hard cider and apple wine. But in general, I would define hard cider as "natural" strength in alcohol content when non-alcoholic apple juice (or cider) is fermented into alcohol, leaving you with approximately 4 to 7% alcohol from the fermentation of the apple juice. Apple wine would have had a significant amount of sugar added to the apple juice to make an alcoholic beverage closer to 12% alcohol or higher. Both apple cider and apple wine can be either still or carbonated.

Making apple wine would require adding additional sugar to the apple juice to bring the alcohol content up to a minimum of about 10%, but more likely in the 12% to 14% level. This additional sugar will require a few more days of fermentation, and because of the higher alcohol level, a few more months for the apple wine to mature to give it adequate drinkability.

### Starting with apples

If you decide to start your cider-making or apple winemaking with fresh apples, you're probably wondering, "Where do I start?" Gathering apples of course! (If you're starting with juice, skip to the "Fermentation Process" section of this story). First, there are the basics of what apples to use. Apples come in three primary categories: Sweet, sharp, and a group called bittersweet, bittertart, or bittersharp. For the purpose of this article, I will reference this last style as bittersharp. When making apple wine, you can use a wide variety of apples to press juice or cider as you will ferment to dryness. However,

cider makers pay close attention to the varieties of apples that they use — some even opting for single-variety ciders. Very few apple varieties make good hard cider as a single variety, however, and typically the goal is to find a blend of apples to get a more complex flavor. Here is a general suggestion for what portion of cider should come from what type of apple.

Sweet – 40 to 60%
Sharp – 20 to 40%
Bittersharp – 15% to 35%

Sweet apples are typically not sweeter than other apple varieties, but they are low acid and low tannin, giving them a flavor perception of higher sweetness levels. These are also called "aromatic" apples. Common varieties are Red Delicious, Gala, Golden Delicious, Fuji, and Jonagold.

Tart apples also have a normal sugar level, but they have a higher acid level, giving them a more "tart" overall flavor. Common varieties in this category are Honeycrisp, Gravenstein, Granny Smith, McIntosh, Northern Spy, Winesap, Rome, Empire, Braeburn, and Liberty.

Bittersharp apples are high in tannins, which adds complex flavor to ciders, and medium to high acid levels, along with normal sugar levels. There are not many commercial varieties of bittersharp apples. Pink Lady and Crabapple are two examples. If you live in an area where apples are grown, try sourcing bittersharps from local orchards that grow heirloom cider varieties.

If you have apple trees on your property, you are on your way! If they are all the same variety, you will need to determine which category they come from, and then supplement with purchased apples from the other categories.

When picking your own apples, you want to avoid any "windfall" apples that have dropped to the ground, as they can pick up lots of unwanted bacteria that you will not want in your cider. These unwanted bacteria will make your cider unpleasant at best, and make people who drink it sick at worst. Your apples do not need to be perfect; a few bruised apples are OK, but you do want to discard any moldy/rotten apples.

The next step is to prepare the apples to be crushed into an "applesauce" by an apple crusher of some sort. Your local home winemaking shop may have a manual "apple crusher" that is powered by a hand crank. This crusher is a set of rollers that have "teeth" on the rollers to help pull the apples through the rollers. Typically medium to large size apples need to be cut in half prior to putting them in the crusher, to allow the teeth of the crusher to grab them. There are other ways to crush the apples into applesauce consistency, however, so do what is easiest for you. After you have crushed the apples into applesauce, it's a good idea to add pectic enzyme at the rate of 3/4 teaspoon per gallon (3.8 L) of applesauce and mix it in completely. The addition of pectic enzyme breaks down the pectin in the apples, releasing more apple juice into your cider, and also helping to clarify your cider or wine after fermentation is complete. Give the pectic enzyme three to four hours to break down the applesauce, and then move on to pressing the apple juice. To prevent oxidation and a bit of browning in the juice, also add 1 Campden tablet per gallon (3.8 L) of juice, or 1/4 teaspoon of potassium metabisulfite for 5 gallons (19 L). You can choose not to add the sulfite if you desire, just be aware that there will be a bit of color browning of the

juice (think of what happens to an apple when you take a bite and leave it out on a counter).

The volume of apples you are using will determine the easiest method for extracting the apple juice from the apples. If you have less than about 2 gallons (7.6 L) of juice, you can use a fairly strong nylon strainer bag and squeeze the juice out. You could also perhaps press the juice through a rice strainer.

If you have a volume larger than 2 gallons (7.6 L), then a cider press or wine press of some sort is a much better idea. If you know a cider maker, they may let you use their cider press. Also, many home winemaking shops will rent presses used for grape wine production, and these also work for apple cider. There are sizes starting with about a 2-gallon (7.6-L) capacity, and going up to 18-gallon (68-L) sizes. With these presses, you fill the basket with your apple sauce, then slowly press the juice out. While many people think they want to put a straining bag in these presses, resist the urge and press without a bag. Some of the pulp will come through, but not enough to cause problems. If you do put a straining bag in the basket, the bag typically clogs quickly, and then you have to start over by emptying the basket, cleaning the bag to allow juice to flow through, and then refilling the basket. A small amount of pulp in your fermenter will fall out of suspension and will not cause any clarity problems.

Now that you have your juice pressed, the hard work is over! There will be wild mold, bacteria, and yeast on the apples that you picked, and some will inevitably be in the raw juice, so you now want to pasteurize or sanitize the cider. You can use your typical winemaking technique of adding potassium metabisulfite to sanitize, waiting 24 hours, then adding the yeast to start fermentation. The dosage would be 1/4 teaspoon for 5 gallons (19 L).

If you want to avoid sulfites and you are working with a small volume, then you can pasteurize the cider by heating it to about 160 °F (71 °C), holding that temperature for 10 minutes, and then cooling it to fermentation temperature. This method becomes difficult in larger volumes, and many professional cider makers do not heat their juice before fermentation to avoid changing the flavor of the cider.

### Fermentation Process

At this point, whether you are using your fresh juice or store-bought cider or juice, you need to take some measurements before adding yeast. A note if you are working with store-bought juice — avoid using products that have sorbate added (check the label) as sorbate will inhibit yeast growth. Next, check the sugar level of the juice to determine if there are adequate sugar levels to create the alcohol content you desire. Typical apple cider sugar levels will give you about 4 to 5% alcohol, and apple wine is 12% alcohol or higher. So if you want a bit higher alcohol level, add corn sugar to the appropriate sugar level. A specific gravity of 1.038 will produce approximately 5% alcohol, and 1.055 will produce 7% alcohol. I recommend corn sugar if you are after a dry cider and cane sugar if you want a bit more of a sweetness perception in your cider.

Now it is time to do an acid titration and pH test to verify that the acid level is something that the yeast will be happy to ferment in. Most unfermented apple ciders will be at an adequate acid level naturally, but you may occasionally find the acid level too high to too low. If you are using an acid titration test kit, look for a titration level

of 0.60% to 0.80%. The pH reading would be 3.3 to 3.8. Too low of an acid level, (which is a titration of less than 0.60% or a pH reading above 3.8) can stress the yeast, and cause fermentation problems, or cause spoilage problems down the road.

I would then add yeast nutrients at a rate of 1 teaspoon per gallon, and 1/2 teaspoon of pectic enzyme if you are using fresh apple cider juice that you did not crush and press.

Now it is time for fermentation! If you have added potassium metabisulfite (or Campden tablets), wait approximately 24 hours to add the yeast to your cider. Check the temperature of the cider, and adjust it accordingly. Ideal fermentation temperatures are from about 70 to 85 °F (24 to 29 °C).

## Yeast

There are a variety of yeast choices for you to use when making hard cider and apple wine. Here are some of the most common choices:

**Vintner's Harvest MA33** – Acid-reducing strain, good when you have too tart of a juice, produces fruity esters and fusel oils (a mixture of several alcohols) giving a fresh fruit character.

**Vintner's Harvest CY17** – Gives nice fruity aromas, enhances sweetness, excellent for a full, fruity, slightly sweet cider.

**White Labs WLP775 (English Cider)** – Classic cider yeast. Ferments dry but retains flavor from apples.

**White Labs WLP002 (English Ale)** – Ferments with a bit of residual sweetness (does not ferment to dryness).

**Mangrove Jack's M02 Cider** – Ferments a high degree of esters, giving excellent flavor depth. Ferments dry and crisp.

**Wyeast 4766 (Cider)** – Crisp and dry fermenting yeast with a big, fruity finish.

**Red Star Côte des Blancs** – Produces fruity aromas with, slight sweetness.

**Lalvin KIV-1116** – Produces fruity aromas, and retains apple freshness, slight sweetness.

For making apple wine, you'll need yeast that can ferment in a higher-alcohol environment, so you should choose from some of the more common strains of winemaking yeasts such as the last two in the cider-making list (Côte des Blancs and KIV-1116), or try using a Champagne yeast strain.

Ferment in primary for about five to seven days, then rack into a secondary and ferment until specific gravity gets to 1.000 (0 °Brix), or a bit lower. Check the hydrometer reading to be sure fermentation is complete, and wait for the fermenter to clear — typically takes about two to three weeks for cider. If your cider does not clear, I would suggest adding about a 1/2 teaspoon additional pectic enzyme. For apple wine, after primary fermentation is complete, rack the wine off the lees to a secondary fermenter and let it age for 30 days, then rack it again in another 30 to 60 days and age the wine up to a year. If you have clarity problems with your apple wine, you can also add additional pectic enzymes as you would with cider.

## To Carbonate or not to Carbonate?

While many commercial alcoholic ciders are carbonated, you do not have to carbonate the cider you make at home. This decision will be up to you. If you choose not to carbonate, you can also "back sweeten" your cider with ease. Since you would not be trying to add carbonation and sweetness, you can use the winemakers' trick of adding potassium sorbate and potassium metabisulfite and then sweeten your cider to taste. Use the standard amount of 1⁄2 teaspoon of potassium metabisulfite for a 5-gallon (19-L) batch to stabilize the cider, along with 3⁄4 teaspoon of potassium sorbate to prevent the residual yeast from fermenting the sugar you add to sweeten your cider.

If you want to use a secondary fermentation to to carbonate your cider (homebrewers call this "priming"), you do not add the potassium metabisulfite or the potassium sorbate, so that the yeast can ferment sugar you then add into the cider, creating the desired carbonation. Add bottling sugar to the cider, at a rate of 3⁄4 cup of dextrose (or corn sugar) to 5 gallons (19 L) of cider, bottle the cider in bottles that will hold pressure (either in flip-top bottles, or beer bottles with crown caps), and wait about two weeks for the cider to carbonate at 70 °F (21 °C). Note that there will be sediment in the bottom of your bottles left over from this process.

You could also use the various forms of carbonation drops sold for individual bottles, which are pre-measured doses of sugar that you add to individual bottles. Follow the directions of the carbonation drops to determine the correct quantity to add to each size bottle that you use.

Force carbonating using a $CO_2$ injection system like a Corney keg is even easier since you can carbonate in the keg with or without back sweetening. This is a common method among those who also make beer.

## Cider Kits

Readers of *WineMaker* are familiar with the concept of wine kits, and the excellent wine that can be made from these kits. There are now also cider kits available from Mangrove Jack's and Cider House Select that come in eight different flavors, and make 6 gallons (23 L) of cider per kit. These kits include all the ingredients that you need to make the cider (except for about 2 pounds/0.9 kg of corn sugar) including yeast. These kits take three weeks from start to finish, so they are a great option when you need cider fast. They are also available year-round, so they allow you to make cider whenever you feel like it.

To make one of these kits, you sanitize a fermenter, add 3 quarts (2.8 L) of boiling water, the cider concentrate, 2 lbs. (0.9 kg) of corn sugar, stir to mix, then top up with cool water to the 6 gallon (23 L) level, and pitch the yeast. The juice in a cider kit is pasteurized, so no sulfites are needed prior to starting fermentation. Fermentation should take about a week. You can then transfer the cider to a keg or bottle it. Let it mature for two more weeks, and it should be ready to drink. If you want to produce a slightly sweet cider, you can back-sweeten it non-fermentable sweetener, and if you do not want to create any carbonation, there is a package of potassium metabisulfite that you can add to the cider.

## Go For It

Regardless of whether you use fresh or store-bought juice, or if you make hard cider or wine, take your time, run a clean fermentation, and enjoy!


This year is the 50th Annual Cellarmasters Home Winemaking Competition and entries are now open! Our 50th Annual competition will be held this year on November 18th and 19th at the Camarillo Custom Crush Facility in Camarillo, CA.

Cellarmasters prides itself on providing you, the winemaker, with constructive and encouraging feedback on your wines. As a past entrant, we would love to have the opportunity to sample your latest wines and provide you with our feedback! Information and entry forms are available on the Cellarmastersla.org website, and the entry fee is still only $20 per bottle! All wines need to be delivered to the Home Wine, Beer, and Cheese Shop in Woodland Hills, CA by November 5th, 2023, to be included in Cellarmasters 50th annual competition. Whether you have brand new wines or wines that have been hanging around your cellar for years, pack them up, and send them in.

## What Makes A Wine Age-Worthy?

*by Etty Lewensztain*

People tend to stash expensive bottles of Bordeaux in their cellars to age but would never think to do the same with a $13 bottle of New Zealand Sauvignon Blanc. Ever wonder why? The answer lies in this very basic formula that makes certain wines cellar-worthy or suitable for long-term aging: tannins plus acid plus fruit.

### The Rule of Three

When brought together in perfect balance, these three core elements will equip a wine with everything it needs to evolve beautifully over time, maintaining its structure, freshness, its overall integrity in the bottle, and bringing about that *je ne sais quoi* that you can only really get from aged wines.

### *Tannins*

As a general rule of thumb, reds tend to have more aging potential than whites because reds are generally higher in tannins -- those mouth-puckering compounds found in the skins, stems, and seeds of grapes. Red wines are macerated on their skins during the fermentation process in order to extract color (a wine's color comes primarily from the grapes' skins). During maceration, the wine also soaks up tannins, which act as a preservative and give the wine a structural backbone. The more tannins a wine has, the longer it will be able to age.

White wines are typically fermented without skin contact, which keeps their tannin levels low and keeps their color "white" or pale to golden yellow, depending on the grape variety. There are winemakers who choose to ferment white wines on their skins

in order to attribute additional body and structure to the wine, but this is not as common.

### *Acid*

Acidity also has preservative qualities, so wines (both red and white) that are high in acid tend to be much more age-worthy than wines that are low in acid. Certain grapes such as cabernet sauvignon, Nebbiolo, pinot noir, and chardonnay have naturally high acidity levels, which makes them perfect candidates for aging. So it's no surprise that wines that typically get cellar treatment include pricy California cabernets, Barolos and Barbarescos (made from Nebbiolo), red Bordeaux (many of which are cabernet-based), red Burgundy (made from pinot noir) and white Burgundy (made from chardonnay).

### *Fruit*

This may seem obvious since wine is essentially made from fruit, but not all wines have enough fruit content to age well. When other elements in a wine such as acidity or alcohol overpower the fruit content, the wine is much less likely to withstand the tests of time.

## *Aged Wines: Why They're Worth It*

So what happens to wine as it ages and what's the real point of cellaring wine as opposed to drinking it young? For starters, time in the bottle can change a wine's color, aromas, flavors, and texture in pretty amazing ways, making it far more complex, elegant, and desirable than when it was first bottled.

### *Color*

The first change you'll see when you examine an aged wine is its color. As wine ages in the bottle, oxygen passes through the cork since cork is a porous material (this only happens with natural corks, not synthetic corks or screw caps). This exposure to oxygen causes wine to turn brown, just like a cut apple will turn brown when left out on a counter. If you look at a glass of chardonnay that's a deep shade of gold as opposed to pale yellow, you can tell immediately that the wine has been aged (either in a barrel or in a bottle or both). Similarly, if you look at a glass of Barolo that has a brownish, brick-colored hue as opposed to a bright purple hue, you know immediately that it has been aged (again, either in a barrel or in a bottle or both).

### *Aromas and Flavors*

Wines that are young (within one to three years of their harvest date) will typically possess aromas and flavors of fresh fruit, while aged wines tend to take on stewed or dried fruit notes. Think prunes as opposed to fresh plums, raspberry compote as opposed to fresh raspberries, or cherry cordial as opposed to fresh cherries. Aged wines will also present earthy elements such as leather, tar, mushrooms, and tobacco, nutty aromas of toasted almond or marzipan, and in the case of aged riesling, petrol (as in gasoline) or honey.

### *Texture*

Oxygen has a mellowing effect on tannins so the longer you cellar a wine, the softer and more elegant it will become. It's amazing what time in the bottle can do for brawny, muscular wines that start out having unforgiving tannins. As the Rolling Stones said: Time is on my side!

# 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 2022 - 2023 Cider Handbook – 2.1 MB – 73 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

(updated 6-28-2023)


**Recent studies show that the most expensive vehicle to operate is a grocery cart!**

# 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, 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: **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 and 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

- Gala /Picnic/parties brown.marilynjean@gmail.com

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