



**Portland  
Winemakers  
Club**

*Since  
1968*

# Portland Winemakers Club

**October 2025  
"Bob's Blurb"**

## 2025 Monthly Agendas

### January 15th

Tips and tricks, Garage sale

### January 24th

Gala – Aloha Grange Hall,  
5 – 9 pm, \$15 per person

### February 19th

Speaker: James Osborne, OSU  
Enology Professor

### March 19th

Tasting & judging, member  
produced "Other Reds" #1  
(excluding Bordeaux, Pinot Noir,  
Italian reds)

### April 16th

Barrel tasting; member  
produced, any variety

### May 21st

Tasting & judging, member  
produced Bordeaux Reds

### June 18th

Tasting & judging, members  
produced all Whites, Rose' &  
Sparkling

### July - No meeting

July 19th, Annual Picnic, \$10 ea.  
Fee, 1:00 – 5:00

### August 20th

Speaker: Patrick McElligott, wine  
sensory evaluation.

### September 17th

Tasting & judging, member  
produced "Other Reds" #2  
(Italian reds)

### October 15th

Tasting & judging, member  
produced Pinot Noir

### November 19th

Crush Talk

### December 10th

Elections, Planning for 2026

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

I usually try to keep this to a paragraph or two, but this month I have a long story. When I first started writing these blurbs a few years ago I was showing some of my favorite wine related gadgets.

This time let's talk about bigger gadgets for transport/crush/destem (bigger gadgets). Why? Because my crusher/destemmer motor has failed.

A few weeks ago I got 390# of Nebbiolo from my friend Rudy Marchesi's personal vineyard. Halfway through the crush the crusher started drawing too much current and would stop running. After checking switches and breakers along the path from the switch at the crusher to the wall to the breaker box. We reset the breaker several times every few pounds, we gave up on that (the motor smelled) and after a few resets and we ended up using manual turning of the wheel so we could finish the crush. We got it crushed! But the crusher is not usable anymore.

The next issue was what to do with the Mourvedre that I was going to bring in the following weekend? For that trip I tried two things I have not done in years. First thing was to fit 300# of Mourvedre inside my Tesla Model 3. The containers picture shows the bins I used. Of the larger bins, 2 in the trunk, 3 in the back seat, and I took 4 smaller bins as well because I wasn't sure if it would all fit. It worked out well because the Mourvedre came in over picked at 390#. Walt (Knox road vineyard) was nice and only charged me for the 300# I ordered because he had absolutely no space left to handle the extra.

So now I was a little worried about the extra grapes... Using the small bins, that we could stack on top of the big 3 bins in the back seat and one in the trunk, everything fit! Close to 400# of grapes in the car (with one empty small bin to spare).

That is not the end of the story, what about crushing? Answer, I invited a co-worker and his wife out to do some foot stomping (something I had not done in many years). They were happy to help crush and go home with some finished wine and knowing their footy work will show up in a couple years when this Mourvedre is in the bottle. The second picture is a fermenter with the crushed grapes with the stems in it. It will be interesting to see how this not "whole" cluster method will turn into delicious wine. People made wine this way for thousands of years, so hey, it must work. This is pushing me more towards the less is more approach when it comes to making wine (it is also less work) I am not abandoning commercial yeast/nutrients/sulfites, But it seems easier to wash out those bins, than to wash out that heavy crusher destemmer. I am seriously considering not getting another crusher. A little wine for thought.

Oh no! I just told you everything I had for the crush talk meeting this month! See you at the meeting.....Bob



*"The Bins" with supervisor in lower right corner*



*"The Crush"*

## Upcoming Events / Save the Date

The next PWC meeting is scheduled for Wednesday, November 19<sup>th</sup> in the basement of the Aloha Grange starting at 7:00 pm. This is our crush talk meeting. Come prepared to cuss and discuss how your crush went this year. Ask questions and hopefully leave with the answers.

Don't forget to bring a bottle of your own wine for the exchange table and a snack for the potluck table.

- Take time to visit the PWC website: [portlandwinemakersclub.com](http://portlandwinemakersclub.com) where there are Newsletters archived back to 2007.
- Also, visit our public group Facebook page: "Portland Winemakers Club" [facebook.com](https://www.facebook.com), give it a look, Join the group and submit some posts of your own.

## October Meeting Notes

The focus of the October meeting was tasting member produced Pinot Noir. Nine members brought wine for tasting and feedback.

Officer Updates

### Barb Thompson

Club hats came in, contact Barb if you ordered a hat and did not pick it up at the meeting

### Mark / Hank

Grape buy went well

Fruit quality was very good overall, and will follow up with Jamison about SO2 levels in juice

**Total buy was lower than in prior years**

### January Gala

Need volunteers for the events committee as the same people have done events for the past few years

Only two events per year – January Gala and July Picnic

Jolie Bowles volunteered to help

Still need a chair person and multiple volunteers

### Tours:

Jeremiah indicated that a tour is being scheduled for Ruby Vineyards in Hillsboro

Based on feedback, the tour will likely take place Saturday December 6 at 11 or noon

Email forthcoming to the club to gauge interest and sign up

### Discussion topics:

Tasting Characteristics of Pinot Noir Clones:

From Violet vineyard: <https://violetvines.com/exploring-the-flavor-profiles-of-pinot-noir-clones-in-oregon/>

Pinotfile summary: <https://www.princeofpinot.com/article/2261/index.html>

**See the following article about Pinot Noir clone information submitted by Secretary Bob Thoenen (note: generated using AI, never trust AI without verification).**

Clone	Typical tasting notes (Willamette context)	Best use in blends (role)	Common pairing partners
Pommard (UCD 4/5)	Dark cherry, plum, earthy/savory, spice; good color; sturdy frame.	Provides structure and mid-palate, anchors blends, and adds spice and earthy depth.	Blend with 115 for balance; with 777/667 for power & color; with Wadenswil for lift.

(Continued)

<b>Wadenswil (FPS 2A)</b>	<b>Red cherry, floral/rose, spice; bright acidity; elegant, lifted.</b>	<b>Aromatic lift and acidity; lightens heavier Dijon/Pommard components.</b>	<b>Pair with Pommard for classic OR profile; with 115 for finesse.</b>
<b>Dijon 113</b>	Light, high-tone red fruit and florals; delicate structure.	Aromatic top-notes; softens structure when needed.	Blend with 777/667 to add perfume; with Pommard for elegance.
<b>Dijon 114</b>	Red currant, cherry, subtle earth/spice; a touch more grip than 113.	Adds red fruit clarity and fine tannin; balancing component.	Blend with 115/667 for balance; with Pommard for brightness.
<b>Dijon 115</b>	Ripe cherry/raspberry, subtle spice; silky tannins; complete, balanced.	Often the ‘complete’ Dijon; great backbone in blends or solo.	Classic combo with 667 & 777; with Pommard for archetypal OR style.
<b>Dijon 667</b>	Bing cherry, warm spice, black tea; deeper color; moderate to firm tannin.	Color, spice, and mid-palate drive; supportive ‘power’ clone.	Blend with 115 (polish) and 777 (power); with Wadenswil for lift.
<b>Dijon 777</b>	Dark cherry/blackberry, cola/violet; plush tannins; deeper color.	Powerhouse component for richness, color, aromatic impact.	Blend with 115 (balance) and Pommard (earth/spice).
<b>828 (suitcase Dijon type)</b>	Black raspberry, plum, rose/cola; can show darker fruit & spice.	Adds dark fruit intensity and perfume; use to boost ripeness tone.	Blend with 115 for finesse; with Pommard for earth & grip.
<b>943 (Dijon)</b>	Highly aromatic, deep color; small berries; supple/soft tannins.	Use sparingly for aroma/color; often needs firmer clones for frame.	Blend with Pommard/777/667 for structure; 115 for balance.

## Whole-Cluster Fermentation — Tradition Meets Texture (AI generated)

### What It Is

Whole-cluster fermentation means fermenting entire grape bunches—**stems and all**—rather than destemming before crushing. This method allows **intracellular fermentation** to occur inside intact berries, creating unique flavor and structural elements distinct from traditional destemmed fermentations.

### When to Use It

**For elegance and complexity:** The technique shines with **Pinot Noir**, particularly from cool climates like Oregon’s Willamette Valley, where stems can ripen sufficiently.

**When stems are lignified (woody, not green):** Lignified stems contribute **fine tannins, spice, and floral aromatics**; green stems, by contrast, add bitterness or vegetal tones.

**To enhance perfume and texture:** Whole-cluster can bring out **rose petal, tea leaf, spice, and forest floor notes**, softening mid-palate fruit and lengthening the finish.

**In cooler vintages:** Adds perceived ripeness and volume to lean fruit; helps moderate acidity.

### Key Sensory Effects

(Continued)

Aspect	Typical Impact
Aroma	Adds high-toned floral, spice, and herbal complexity (violet, sandalwood, clove).
Texture	Tannins become silkier and more powdery; sometimes gives a savory backbone.
Acidity	Slightly higher pH due to potassium from stems—softens mouthfeel.
Color	Can slightly reduce color density but increase aromatic lift.

### Challenges & Watch-Outs

- **Stem Ripeness:** Under-ripe stems impart **green, bitter, or resinous** notes—always taste stems before deciding.
- **Fermentation Management:** Whole clusters trap CO<sub>2</sub> pockets; temperature and cap management must be watched to prevent **reductive aromas or stuck ferments**.
- **Tannin Balance:** Overuse can overwhelm delicate fruit; many Oregon winemakers start with **10–30% whole cluster**, adjusting upward with experience.
- **Pressing Decisions:** Press fractions differ in tannin and pH—keep them separate initially to fine-tune final blend.

### Pro Winemaker Tip

“Think of stems as an aromatic spice rack—you wouldn’t dump the whole jar in, but used thoughtfully, they add perfume, lift, and longevity.”

### Carbonic Maceration — Bright Fruit & Playful Aromatics (AI generated)(Also see additional information submitted by Steve Fine below)

#### What It Is

Carbonic maceration is a winemaking method where **whole, uncrushed grape clusters** ferment **inside their own skins** under a **carbon-dioxide-rich environment**. Instead of yeast-driven fermentation right away, the intact berries undergo **intracellular fermentation**, converting sugars to alcohol *within the berry*. This produces wines with vivid fruit, low tannin, and juicy freshness.

#### When to Use It

**For fruit-forward, early-drinking wines:** Ideal for lighter-bodied reds like **Pinot Noir, Gamay, or Grenache** where you want to emphasize red fruit and minimize structure.

**To build complexity in blends:** Partial carbonic maceration (often 10–30% of a fermenter) can add aromatic lift and brightness when blended with traditionally fermented lots.

**In cooler vintages or high-acid fruit:** Enhances roundness, reduces perceived acidity, and builds approachability.

#### Key Sensory Effects

Aspect	Typical Impact
Aroma	Intense red fruit (strawberry, cherry, raspberry), bubblegum, cinnamon, banana, and floral notes.
Texture	Very soft, low tannin, juicy palate; often “crunchy” in youth.
Color	Moderate hue; less extraction than traditional fermentation.
Aging	Generally for early release—loses primary fruit if cellared too long.

### Challenges & Watch-Outs

- **Temperature Control:** Needs a stable, moderate environment (~25–30 °C / 77–86 °F) to promote internal fermentation without spoilage.
- **CO<sub>2</sub> Management:** Must maintain a **truly anaerobic atmosphere**—even brief oxygen exposure can lead to acetic or off aromas.

- **Limited Extraction:** Without punch-downs or pump-overs, structure and depth are modest—use as part of a blend if you want more backbone.
- **Timing:** Overextended carbonic time can yield excessive volatile acidity or “cooked fruit” notes.

### Pro Winemaker Tip

“Use carbonic lots like seasoning—just a few barrels can add a burst of red-fruit perfume and youthful charm to an otherwise serious Pinot blend.”

### Member Steve Fine submitted further explanation about Carbonic Maceration.

The enzymatic activity responsible for carbonic maceration is a form of anaerobic fermentation that occurs inside intact, whole grapes, rather than being driven by external yeast. This intracellular process is primarily driven by the grape's own enzymes, which metabolize sugars and malic acid into ethanol and other compounds.

#### Key enzymes and metabolic pathways

The primary enzymes driving intracellular fermentation are dehydrogenases, particularly alcohol dehydrogenase. In an anaerobic environment, these enzymes initiate several crucial metabolic changes:

- **Alcoholic fermentation:** Dehydrogenase enzymes convert glucose and fructose into a small amount of ethanol (typically around 1.5–2%) and carbon dioxide. This process differs from yeast fermentation, and the low alcohol content eventually causes the grape skins to burst, releasing the juice.
- **Malic acid degradation:** The enzyme malic dehydrogenase plays a key role in breaking down malic acid, one of the main acids in grapes. This degradation reduces the wine's overall acidity and increases its pH, resulting in a softer mouthfeel. This contrasts with malolactic fermentation, which uses bacteria to convert malic acid to lactic acid.
- **Formation of flavor compounds:** The unique flavor profile associated with carbonic maceration—characterized by notes of cherry, strawberry, bubblegum, and banana—is produced by enzymatic reactions involving sugar and acid accumulation. These reactions generate a variety of esters and volatile aromatic compounds, such as ethyl cinnamate and benzaldehyde, which are broken down in longer-aged wines.

#### The intracellular fermentation process

The key steps for enzymatic activity during full carbonic maceration include:

- 1. Anaerobic initiation:** Whole grape clusters are placed in a sealed vat filled with carbon dioxide. The anaerobic atmosphere inhibits yeast activity on the grape skins and stimulates the grape's internal enzymatic processes.
- 2. CO<sub>2</sub> absorption:** Intact grapes absorb the carbon dioxide, triggering a shift from aerobic (respiratory) to anaerobic metabolism within the berries.
- 3. Enzymatic activity:** The fruit's enzymes begin converting sugars and malic acid within the grape cells, leading to intracellular fermentation.
- 4. Berry bursting:** Once the internal ethanol concentration reaches about 2%, the cell walls weaken, and the grapes burst, releasing the juice.
- 5. Completion of fermentation:** After the intracellular phase, the juice undergoes a conventional yeast fermentation to complete the process.

#### Comparison with traditional maceration

The enzymatic activity in carbonic maceration leads to several distinctive results compared to traditional winemaking methods:

- **Unique flavor profile:** Intracellular fermentation creates esters that result in fruity, candylike flavors not typically found in traditionally fermented wines.
- **Lower acidity and tannins:** The enzymatic degradation of malic acid and reduced skin contact time with the alcohol-rich juice produce a wine with softer acidity and lower tannins.
- **Lighter color:** With less time for maceration, the extraction of anthocyanins and other phenolic compounds from the grape skins is limited, producing a wine with a lighter color.



Following the business meeting, member produced Pinot Noir wines were tasted , discussed and judged. PWC wines are always getting better and better every year. The results are shown in the table below.

October 2025 Portland Winemakers Club Pinot Noir			Gold	Silver	Bronze	None	Medal Score	Medal
Winemaker	Year & Wine Type	Yeast						
Paul Boyechko	2021 Pommard Pinot Noir	RC212	1	5	23	0	1.24	Bronze
Mark Hernandez	2022 Pinot Noir Pommard, 113, 114, 115	Assmanshausen	0	2	23	4	0.93	Bronze
Bob Hatt	2018 Pinot Noir - 5 clones, Pommard, 777, 818		11	17	1	0	2.34	Silver
Craig Bush	2024 Pommard Pinot Noir	RC212	1	3	25	0	1.17	Bronze
Browne Family	2021 Pommard Pinot Noir	RC212	3	14	12	0	1.69	Silver
Scott Butler	2021 Pinot Noir	Premier Rouge	0	8	21	0	1.28	Bronze
Eric Mireiter	2023 Pinot Noir	RC 212 and 264	1	4	24	0	1.21	Bronze
Chris Whitley	2022 Pommard 777 Pinot Noir		1	13	15	0	1.52	Silver
Tom Payne	2023 Pommard 777 Pinot Noir		2	17	9	1	1.69	Silver



# Federweißer

Written by Naomi Kaye Honova

Picture this scene: A crisp fall day, sitting out on the patio relaxing as you reflect on another year’s harvest. Muscles tired from some busy days getting grapes into the winery, but a sense of accomplishment knowing that all of your fermentations are moving along. As you think about the months and years ahead for some of the wines to reach maturity you sip a cool glass of a very young wine made from grapes harvested just a week earlier. Enjoying the day, you may drink a few glasses and then go on with your afternoon without the buzz that would ensue if drinking your normal homemade vinos.

This description is a popular occurrence during a central European autumn, but the drink in question isn’t commonly made or well known outside of the region.

The drink is called *Federweißer* (feh-dehr-vy-sehr), or *Federweisser*, in Germany, which comes from the fact that the beverage’s bubbles dance around like feathers (*Federn*).



Essentially, it is juice from white wine grapes that is allowed to ferment for a day or three before the fermentation is slowed by cool temperatures. Since fermentation is not completely stopped, it is intended to be consumed extremely fresh (or else it will continue fermenting) and the cap on the bottle must remain loose to allow CO<sub>2</sub> to escape. These qualities mean that it cannot viably be exported, the bottles must be kept upright, and they must stay chilled. Federweisser is popular in countries such as Germany, Austria, the Czech Republic, and Slovakia where it is commonly sold for a very limited timeframe in the autumn. However, it is largely unheard of outside of central Europe.

I remember first trying this low-alcohol wine back in 2007 on a study abroad semester in the Czech Republic and being pleasantly surprised by its unique flavor. Later, I moved to Germany, where September heralds the arrival of its very brief season of consumption.

Outside of Federweisser, other names for this drink within Germany and Austria are *Bitzler* and *Sturm*, and there is also *burčák* (Czech), *burčiak* (Slovak), and *Sauser* (Swiss German). It also has a red wine version, called *Federroter*, which is also beloved by many in central Europe, but admittedly the white wine version is the more popular of the two.

Since Federweisser is unfiltered, it has a murky, almost cloudy appearance similar to fresh-pressed apple juice. Its taste is sweet, light, and refreshing. It can be a bit dangerous as it doesn’t taste very

alcoholic and has a sweetness to it as much of the grapes' sugar has not been fermented, so don't get carried away! Typically, Federweisser starts at around 4% ABV, though each person who makes it has the ability to slow fermentation at their discretion, so ABVs vary and even increase if not consumed the same day.

When refrigeration inside trucks and other forms of cooled transportation came along, it made possible for Federweisser to be sold in neighboring regions outside of wine-growing areas. Therefore, people who live in places like Hamburg, Germany, or Innsbruck, Austria, where winegrapes aren't grown still have access during the season to purchase Federweisser from grocery stores and specialty wine shops. Though, Federweisser is most often bought directly from small-scale winery tasting rooms, at farmer's markets, and in countries including the Czech Republic and Slovakia, you can often fill your bottle from a barrel or get it in plastic bottles at roadside kiosks in autumn.

## Choosing Grapes

Highly aromatic varieties are the preference, which means varieties like Moravian Muscat and Müller-Thurgau are commonly used in the Czech Republic, while Müller-Thurgau, Solaris, and Ortega are popular choices in Germany. While some of these varieties are grown elsewhere, or imported to markets in North America, similar varieties such as Riesling, Gewürztraminer, or even Sauvignon Blanc may be good choices to try as well. What you are going for is a balance of sugar, alcohol, and acids. Generally, wineries releasing Federweisser will do so with grapes that aren't the best quality, and therefore wouldn't make the best table wines. In addition to being aromatic, another reason many wineries in central Europe use varieties like Solaris or Moravian Muscat is they aren't necessarily the varieties of choice for high-end wines, and they also tend to be the earliest to ripen. Some countries have laws that Federweisser (or whatever name it goes by there) must use local grape varieties.

In theory, Federweisser can be made by winemakers at home using whatever wine grapes are available to them. Experimenting with different varieties to find what you like may be the best approach.

Ideally, for making Federweisser, the grapes should be harvested in the early morning when the temperatures are cool to help protect the heat-sensitive substances in the grapes.

More aromatic red varieties are also most common for making federroter. Varieties I've heard used that are common in central Europe include Blaufränkisch (Lemberger), St. Laurent, Blauer Portugieser, and Dornfelder. For producing a rosé style, it is most common to use the blanc de noir approach, according to Vojtěch Válka of Vinařství Válka winery in the Czech Republic, where "the skins sit in the juice for a short time to extract some color and light tannins," between destemming the grapes and pressing the juice.



*White (federweisser) and red (federroter)*

## Federweisser Production

When to cool the fermentation is the biggest decision winemakers have beyond what variety to use, though other decisions include whether to pitch a cultured yeast vs. relying on natural inoculation, and whether to chaptalize with sugar. The grapes' sugar content for Federweisser should be "between 190–230 g/L (19–23 °Brix), and the ideal pH is around 3.1–3.6," says Válka. To get there, some grapes may require the addition of sugar after crushing, though this technique isn't very common. In theory, Federweisser can achieve up to 10% alcohol content if being brought to market and sold in the next two days, though much lower alcohol levels are more traditional.

Occasionally, when making Federweisser, if the grapes are not harvested early and continue picking up sugar on the vine (25+ °Brix) a very small amount of water is added to dilute it slightly. But generally speaking, as in the standard winemaking process, water is not added to Federweisser.

Admittedly, there are a number of challenges in giving concrete instructions for home winemakers in North America. Since Federweisser is simply a step in the process of making wine or seen as a byproduct of larger-scale production, it has never gotten much historic attention when it comes to the process. Some of the challenges include the general lack of English-language instructions for the process. Further, the fact that it's often produced by wineries or families who have been making it for generations and don't necessarily want to share their "secret recipe" limits the information available on the process. (Trust me, this author reached out to more than 10 wineries who produce Federweisser, and Válka was the only one who would share advice.)

## Step by step

Destem and press the grapes.

Transfer the juice into a fermentation vessel.

Rehydrate and activate the wine yeast according to the manufacturer instructions, and pitch it into the full batch.

Attach a fermentation lock and, if able, keep the fermenter in a warm area to speed up the start of fermentation (around 77–86 °F/25–30 °C for a short time).

Once fermentation starts, cool the mixture down to control the speed of fermentation. The ideal fermentation temperature for Federweisser is 54–61 °F (12–16 °C).

If the fermentation process starts moving too quickly, lower the temperature — if need be, the batch can be placed in a freezer to rapidly halt the procedure. Contrarily, if fermentation occurs too slowly, warm the beverage slightly.

When the hydrometer reading for the federweisser shows a drop of about 6 °Brix (which would lead to a beverage of about 4% ABV), it can be consumed immediately or chilled for a further day or two at most. There is some flexibility with Brix, and if you would like to ferment it less or more that is all up to you.



## Reference Library

(updated 10-15-2025)

Here is a list of hobby winemaking manuals and other materials in the editor'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. (\*Newly added or updated, 15 Sept. 25)

- \*Understanding Wine Fining – Andreea Botezatu – 2.2 MB – 11 pages
- Scott Lab 2025-2026 Winemaking Handbook –26.8 MB – 144 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
- \*Barrel Care Procedures - The Beverage People - 227 KB - 7 pages
- Barrel Care Techniques - Pambianchi – 42 KB – 3 pages
- \*Enartis Winemaking - 2025Handbook – 8.8 MB MB - 85 pages
- A Review Of Méthode Champenoise Production - 570 KB – 69 pages
- Sparkling Wine brief instructions - 20 KB - 3 pages
- Sacramento Winemakers Winemaking Manual - 300 KB - 34 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

# Portland Winemakers Club

## Leadership Team – 2025

President: **Bob Hatt**

[bobhatt2000@yahoo.com](mailto: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](mailto:bt.grapevine@frontier.com)

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

Secretary: **Bob Thoenen**

[pwc\\_secretary@outlook.com](mailto:pwc_secretary@outlook.com)

- Communicate regularly about club activities and issues
- Keep an updated list of members' email, name tags, and other club information

Chair of Education / Speakers **Paul Natale**

[paulnatale6@gmail.com](mailto:paulnatale6@gmail.com)

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Mike Sicard / Steve Fine**

[msicard@willamettehvac.com](mailto:msicard@willamettehvac.com)

- Conduct club tastings

[steve.fine@comcast.net](mailto:steve.fine@comcast.net)

- Review and improve club tasting procedures.

Chair of Winery / Vineyard Tours: **Lynn Hilbert / Jeramiah Deines**

- Select wineries, vineyards, etc. to visit

[lynn@lynnhilbert.com](mailto:lynn@lynnhilbert.com)

- Arrange tours

[mycothused@live.com](mailto:mycothused@live.com)

- Cover logistics (food and money)

Chair of Group Purchases: **Mark Hernandez / Hank Armstrong**

• Grape purchases and make the arrangements to purchase, collect, and distribute

[mark\\_hernandez14@comcast.net](mailto:mark_hernandez14@comcast.net)

- Supplies – These should be passed to [HANKARM@gmail.com](mailto:HANKARM@gmail.com) 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**

- Gala /Picnic/parties

[mindybush@hotmail.com](mailto:mindybush@hotmail.com)

[brown.marilynjean@gmail.com](mailto:brown.marilynjean@gmail.com)

Web Design Editor: **Barb Thomson**

[bt.grapevine@frontier.com](mailto:bt.grapevine@frontier.com)

<http://portlandwinemakersclub.com/>

Newsletter:

**Ken Stinger**

[kbstinger@frontier.com](mailto:kbstinger@frontier.com) or

[kbstinger2@gmail.com](mailto:kbstinger2@gmail.com)