Portland Winemakers Club

October 2023

"Bob's Blurb"

Harvest and Fermentations are in full swing. Are your yeasts happy? Using your nose will tell you a lot. If it does not smell like yeast or wine then it may be unhappy. I have been using Go-Ferm for rehydration and Fermaid-K or Fermaid-O.
The above ferment was unhappy. Probably due to impatience with my Assmanhausen yeast, so I did a second inoculation. But then it proceeded to ferment very quickly and I needed to add extra Fermaid-O, and when it got down to 5 brix, it seemed happy, but I have been adding yeast hulls to encourage a happy completion.
Bob

Drink Responsibly
Drive Responsibly

Member Barb Thomson entered the Washington State Fair and won **Best of Show** for a 2018 Bordeaux blend from Lonesome Spring (50% Cabernet Franc and 50% Cabernet Sauvignon).

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, October 18th in the basement of the Aloha Grange starting at 7:00 pm. After our business meeting, We will have a Tasting & judging of member-produced Pinot Noir. If you plan to enter, please bring 2 bottles. Also, bring 2 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.***

• 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.

September Meeting Notes

Members present: 30

• Welcome new member Jaimie Graves. He was brave enough to enter 2 of his wines in our blind tasting on his first meeting.

• Welcome back for a visit, a past member, Jon Kahrs who moved to Pennsylvania for better opportunities. We miss his wine expertise.

• Andy Mockney gave a report about the club's visit to Stag Hollow Vineyards for a great tasting and winery tour.

• A grape purchase report from Al & Bob.

Due to light harvest and difficult supply Jamison - cut 30-60% of Gewurtz, Semillon, and Roussanne and didn't have extra Chardonnay as expected - no advance warning.
850 lbs Viognier ordered from Two Palms, sorry, didn't have any.
Aurora Colony Vineyard - had Viognier.
Inland Desert - supplied 300 lbs Alvarinho. Inland Desert is in Benton City. Learned about them at the end of August. Bob Hatt picked up Alvarinho and said they were efficient & easy to deal with. 80 varietals were offered so they will be an alternate source for 2024. Chandler Reach - Cab Franc is to be picked up Friday 9/22, and Sangiovese/Cab Sauv is to be picked up next week. Aurora Colony - Rob Marr is to pick up all Viognier on Thursday 9/21. Meet at his home to pick up your order.

Brian & Jolie Bowles conducted the evening's tasting of other reds. The results are in the table below.

		2023 PWC - Other Reds							
#	Name	Year	Gold	Silver	Bronze	None	Total Score	Medal Score	Medal
1	Bob Hatt	2020 70% Mourvedre/30% Grenache	3	22	5	0	58	1.93	Silver
2	Jamie Graves	2022 Grenache/Syrah	0	5	18	4	28	0.93	Bronze
3	Jamie Graves	2021Tempranillo	0	11	17	2	39	1.30	Bronze
4	Paul Rogers/Jim Ourada	2021Tempranillo	2	8	8	12	30	1.00	Bronze
5	Mike Sicard	2022 Gamay	8	15	6	1	60	2.00	Silver
6	Bob Hatt	2021 Tinto Cao	3	14	13	0	50	1.67	Silver
7	Jon Kahrs	Grenache/Syrah/Mourvedre	8	7	10	5	48	1.60	Silver
8	Tyson Smith	2021 Syrah	0	1	26	3	28	0.93	Bronze
9	Paul Rogers/Jim Ourada	2020 Petite Sirah	17	11	2	0	75	2.50	Gold
10	Scott Butler	2021 Barbera	0	7	16	5	30	1.00	Bronze

Portland Winemakers Club members enjoyed a winery tour and tasting at Stag Hollow Vineyards just North of Yamhill. Owners Jill Zarnowitz & Mark Huff described their interesting history and their wine-making philosophy as well as tasting some very fine wines. Below are some photos.












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.

This information is sent from member Al Glasby so you will know what to pair with your Halloween candy. Who Knew?

And then there are these pairings from Sunset magazine for the junk food crowd.

Chardonnay with aged Chedder Puffs

Pinot Noir with Truffle Chips

Cabernet with BBQ Pork Rinds

Sparkling with Nacho Cheese Chips

RETHINKING POST-VERAISON IRRIGATION

Science disproves centuries-old tradition of withholding pre-harvest irrigation from vines

At A Glance

+ The tradition of withholding pre-harvest irrigation from vines can be damaging to vineyards.
+ Washington State University research proves that using drip irrigation post-veraison will not increase berry size.
+ The research also shows drip irrigation doesn't dilute sugars and helps avoid berry dehydration.
+ As a result of the research, many Washington winemakers have changed their irrigation mindset.

The European-held wine dilution theory is so entrenched in the wine industry that many U.S. winemakers also believe it's best not to irrigate wine grapes at all before harvest. It's a theory not supported by science and one that can have detrimental effects on a grower's bottom line.

The combination of no pre-harvest irrigation and a prolonged fruit ripening period can have negative consequences for wine grape growers, especially those in arid climates. In places like Washington State, with scant precipitation in the fall, withholding irrigation after veraison not only has potential for yield loss but, more important, may leave soils dry going into winter, a recipe for root and vine damage if cold winter temperatures hit.

Research supported by the Washington State Wine Commission and the Northwest Center for Small Fruits Research has brought science into the irrigation-dilution concept to help Washington's wine industry keep vines healthy and avoid millions of dollars in yield losses — all while maintaining wine quality. Industry officials have estimated that preventing 5% yield loss saves around $10 million annually in grower returns, based on an average crop of four tons per acre valued at $1,000 per ton grown on 50,000 acres.

More than a decade ago, Washington State University's Dr. Markus Keller initiated research to bring new understanding to berry water movement. He'd heard so often from grape growers complaining about winemakers not wanting grapes to be irrigated before harvest that he decided to look at the science behind the dilution concept. Keller is the author of "The Science

Washington State University viticulturist Dr. Markus Keller initiated research to better understand berry water movement

of "Grapevines: Anatomy and Physiology" and recently took on the role of directing the American Society for Enology and Viticulture's peer-reviewed publications.

"The tacit assumption is that irrigation during ripening boosts berry size and dilutes the quality components of the grapes," he stated. Moreover, European laws, like those in a technical bulletin published by the International Organization of Biological and Integrated Control, prohibit or highly restrict irrigation after veraison under the guise of guaranteeing good quality of the wine.

"So pervasive is this Old World irrigation tradition that, even in the New World, many wineries encourage growers to withhold irrigation water during fruit ripening because of perceived adverse effects," he said during an interview in his office at WSU's Irrigated Agriculture Research and Extension Center in Prosser. "But the concept has little scientific evidence. Even the textbooks have had the berry water movement theory wrong."

DRIP YES, SPRINKLER NO

Keller isn't suggesting growers use overhead sprinklers for post-veraison irrigation. His experiments found that overhead sprinklers could be similar to rainfall during berry ripening and induce berry cracking, although cracking is variety-dependent. Once a berry is cracked, its volume can increase and sugar can rapidly be leached from the pulp.

But irrigation applied to the vine after veraison through drip or flood will not increase berry size, will not decrease sugars, and isn't detrimental to fruit quality, he says.

BALLOONS, RED DYE

Keller's dilution theory research, which began in earnest in 2004 and has involved a variety of graduate students, has turned into a continuum of research projects, with surprising and startling results.

Students Marco Biondi and Yun Zhang monitored berry diameter with electronic sensors, and pressurized vines to study water movement and observed the berry and vine xylem (part of the vascular system) with dyed water. The research showed that, before ripening, berries were like balloons. The green berries contracted and expanded from drought stress and re-watering. But after véraison, when Biondi tried to make berries explode by forcing massive amounts of water through the roots via a root pressure chamber — so much water that leaves were dripping wet — there was no diameter change for berries with sugar concentrations above 11 °Brix.

When Biondi and Zhang used red-dyed water to observe the vine's xylem, they found that dye moved less into the berry during ripening, which supports common textbook wisdom that the xylem loses functionality at véraison. But when the red dye was put into the rear end of the berry to trace outflow, there was surprising water movement from the berry to the leaves and shoots.

"Previously, the textbook belief was that the xylem became dysfunctional at veraison and only brought water and minerals into the berry up to that time, while the phloem brought the sugars in solution," Keller says. "We saw that the xylem can easily move water out of the berry. But we're still figuring out the how and why."

In explaining why, Keller says that after sugars in the berry are unloaded from the

phloem's sugar water solution, there's a need to remove the excess water. The berry can't transpire enough to do the job, so the xylem pathway helps the berry in disposing of excess water.

YIELD LOSS

Keller is often asked how much yield loss occurs when winemakers want to hang fruit for extended ripening to maximize flavor profiles and reach high sugars of 26 °Brix and above. At 23 to 25 °Brix, berries reach their sugar maximum. "Any further increase in sugar is a result of sugar concentration from dehydrating and shrinking berries, not from sugar import," he says.

In general, berries lose 5% to 10% in weight for each increase above 23 to 25 °Brix, but the weight loss varies by cultivar. Without quantifiable data regarding wine grape weight loss, it's difficult for wine industry personnel to estimate yield and economic losses from extended hang time. "Growers know they're losing tonnage from extended ripening because they can see their fruit shrivel," says Keller. "But it's hard to ask for compensation if you don't know how much you're losing." Joel Perez, one of Keller's most recent grad students, took weekly berry weight and Brix measurements once fruit reached 20 °Brix on nearly 25 wine grape varieties for two years to quantify berry weight loss due to dehydration or shrinkage. His study found that, while some didn't lose weight, some lost up to 45% during the extended hang time. The preliminary research showed that berry weight loss always began before visual symptoms of shriveling were observed.

An example of Cabernet Sauvignon grapes shriveling from dehydration before harvest

INDUSTRY ADOPTION

As a result of the WSU research, many Washington winemakers have changed their irrigation mindset.

Jim Holmes, the owner of Washington's acclaimed Ciel du Cheval Vineyards on Red Mountain near Benton City, shared that when Keller's research was first published, he sent copies to all of his winemaker customers. "At one time, I had several winemakers concerned about late season irrigation, but Markus Keller's research clearly showed there's no problem with drip irrigation and dilution," says Holmes.

His customers are told up-front that he irrigates up to the end of the season. "In my world, there haven't been any winemaker issues with our irrigation practices."

Holmes, who takes rigorous grape chemistry measurements throughout fruit ripening, notes that he hasn't seen any change in their measurements to show dilution or decreased fruit quality effects from irrigation.

"The vine can be shortchanged if irrigations are withheld during fruit ripening, especially during warm vintages," he says. "If you have a long hang time and no irrigation, the plants are ready to call it a day before the fruit is picked."

Yakima Valley appellation grape grower Dick Boushey of Boushey Vineyards agrees that most winemakers have changed their thinking to now allow drip irrigation after veraison. He admits to discussing research results often with his 35-plus winemaker clients. "Warm vintage years, like 2014 and 2015, really reinforce the importance of watering vines enough to keep them from shutting down before grapes can be harvested."

A winemaker who only recently came around to the WSU research is Juan Muñoz-Oca, head winemaker at Washington's Columbia Crest Winery. Muñoz-Oca grew up in

Argentina's wine industry, where the dilution concept is still strongly believed. Keller has had many discussions with Muñoz-Oca.

"My upbringing in Argentina — my initial gut feeling — tells me the dilution theory should be true," he says. "But I can't argue against the research. It makes total sense. Keller's research has proven to me that drip irrigation water doesn't dilute sugars and the irrigation helps avoid berry dehydration. Winemakers sometimes confuse berry dehydration with sweet fruit."

He believes the research is important because it lets everyone make more educated decisions: "Both vineyardists and winemakers have a responsibility to grow healthy vines and prepare them for winter."

Keller's work is proof that centuries of tradition can be changed through science, research, and persistence.

Importance of Temperature Control in Winemaking

Written by Dave Green

Maintaining the temperature of your wine — from the moment it arrives at your door until the moment the wine bottle gets popped — plays a huge role in the finished product. Mainly winemakers will talk about the temperature during active fermentation or during long-term aging, but there are other times when temperature control can be highly beneficial. Let's take a quick peek to see a few whys, whens, and hows to take control of this facet of your winery.

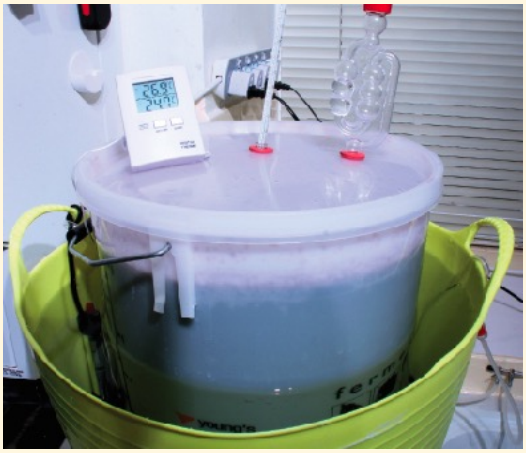
Ways To Gain Control

There are plenty of options winemakers utilize to control the temperature of their grapes, must, juice, fermentations, and finally wine: Nighttime harvesting, dry ice, old Refrigerators, heating pads, or glycol-jacketed fermenters . . . These are just a few Examples. How you go about controlling temperature first off depends a lot on your Budget. Frozen plastic milk jugs cost basically nothing, but the level of precision is low And the time spent monitoring temperature is high. Buying your own glycol system This means initial costs are high, but then you are rewarded with a high level of precision and low time and maintenance costs. Middle of the road you'll find that buying an Independent temperature control unit, like a Johnson Controller or UNISTAT controller, that manipulates a refrigerator and/or heat pad, may be the perfect solution for you.

Many temperature control units are dual-stage, which implies they can be set to both Heat and cool, so they can control both a fridge and a heat pad at once. Single stage means they can only perform one of those tasks — you must purchase them separately for heating or cooling.

Grapes-into-Wine Phase

Right off the bat, many winemakers who harvest their own grapes like to keep their grapes cool at harvest, so many will pick their grapes in the overnight hours. This allows for better initial control over their fermentation once the grapes are crushed. An optional technique called cold-soaking, where red grapes are crushed and then kept cold for several days prior to active fermentation may be the next place for temperature control. Dry ice, frozen milk jugs, refrigerators, walk-in coolers, or glycol systems are all ways winemakers will keep the grapes between 40–50 °F (5–10 °C) during a cold soak.



An ice or water bath is an inexpensive way to keep your fermentation cool, as a digital thermometer monitors the temperature inside the fermenter.

For most wines, active fermentation will be the initial place where temperature control is desired. Depending on your goals with the wine you may want to either heat the fermentation process up or cool the fermentation down . . . depending on batch size, ambient room temperature, wine type, and yeast selection.

Again, you need to figure out what you want out of the yeast and understand their interactions with the juice. A warmer fermentation is often desired for more robust red wines. This enhances the extraction of the phenolic compounds from grape skins (if your wine is on grape skins), which can greatly affect both the color and tannin composition of the wine. But too warm of fermentation temperature, starting around 86 °F (30 °C), and the yeast may start to throw off undesirable sulfur-derived compounds like hydrogen sulfide. Kit and juice red wines are optimally fermented somewhere between 68–86 °F (20–30 °C). Whole grape red winemakers will want warmer (75–86 °F/24–30 °C) ferments for better color extraction. Regular punching down of the cap for this same group will help control the temperature. Punching down allows heat to be redistributed throughout the fermentation and some heat to escape. But if a more aromatic, delicate red wine is your goal, fermenting on the cooler end of these temperature ranges would be preferred.

For white, rosé, and fruit wines, fermentations are generally recommended to be kept below 60 °F (15 °C). A cool fermentation with these styles of wines will better retain the delicate aromatics, like the thiols with aromas of tropical fruit, that give these wines much of their character . . . the fermentation bouquet. A slow and steady fermentation is the goal with these styles of wines.

After Fermentation Temperature Control

Once fermentation is complete, some red winemakers might provide more time for the juice and grape skins to interact. This is known as an extended maceration and is best done at slightly chilled temperatures. This process has been noted to lead to a "softer tannin profile" but is not recommended for beginners since this can lead to unnecessary oxidation and bitterness.

Secondary fermentation, known as malolactic fermentation (MLF), is often best done at elevated temperatures. This process is kicked off by introducing a lactic acid bacteria, inoculated near the end of primary fermentation and allowed to metabolize the malic acid in wine, converting it to lactic acid. Maintaining temperatures between 68 to 75 °F (20 to 24 °C) is usually ideal for MLF.

Cold stabilization is the next point in a wine's life that temperature control may be warranted. Tartaric acid can become supersaturated in wines when cooled and tartaric crystals can form. They look like broken glass. By cold stabilizing a wine, the excess tartaric acid is removed prior to bottling, since many folks don't like to see what looks like broken glass in their bottle of wine (don't worry, it won't hurt you though). Bringing your wine down to right around 32 °F (0 °C) for 36–48 hours (or longer)

is all that is needed to cold stabilize a wine. One problem with cold stabilizing wine though is suck back. Be sure fermenters are topped off and a solid bung is in place prior to starting to cool the wine . . . you don't want oxygen sucked into the fermenter. Once your wine is bottled, a cool cellar is perfect to store your wine. If you don't have the luxury of a cool cellar, trying to keep the wine at around 50–60 °F (10–16 °C) would be ideal. No matter what, be sure to keep out of direct sunlight.

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)

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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