



# Portland Winemakers Club

September 2022

## “Bill’s Meanderings”

### Monthly Events

**January 19th, 2022**

To be determined

**VIRTUAL MEETING**

**February 16th, 2022**

To be determined

**VIRTUAL MEETING**

**March 16th, 2022**

To be determined

**VIRTUAL MEETING**

**April 20th, 2022**

In person at Aloha Grange

**May 18th, 2022**

Aloha Grange, Tasting & judging, member produced **Bordeaux Reds**

**June 15th, 2022**

Aloha Grange, speaker speaker Rudy Marchesi of Montinore Estate

**July 20th, 2022**, no meeting

**July 23rd, 2022**, Annual

Picnic, \$10 ea. fee, Craig & Mindy Bush

**August 17th, 2022**

Aloha Grange, Tasting & judging, member produced **All Whites, Rose’ & sparkling**

**September 21st, 2022**

Aloha Grange, Tasting & judging, member produced **Other Reds**

**October 19th, 2022**

Aloha Grange, Tasting & judging, member produced **Pinot Noir**

**November 16th, 2022**

Aloha Grange, Crush Talk

**December 28th, 2022**

Aloha Grange, Elections, Planning for Next Year



Block 3 Cleaned up ready for netting



Ripening 777

### The Late Summer Views

It’s netting time as the fruit is getting a lot of color. Very uneven ripening though as I have some fruit that looks like it’s ready to pick and on the same vine full green clusters. I don’t take the chance anymore and put the netting up as soon as I can after seeing color. The last couple of years the harvest has been early enough it was picked before any migrating robins showed up. Still some minor bird damage but with the late harvest this year, I’ve heard some forecasts as late as Halloween, there is sure to be some bird pressure.

I’d like to give a shout out to Andy Mocny, our wine tour Chair, for putting together the tasting at Parrett Mountain Cellars and hosted by Marlene Grant. Good wines were enjoyed by all in a great setting. Thanks Andy.

**Bill Brown**



## Up-coming events / Save the date

The next PWC meeting is scheduled for Wednesday, September 21<sup>st</sup> in the basement of the Aloha Grange starting at 7:00 pm. This will be a blind tasting and judging of member produced Red varietals other than Bordeaux. Other reds are varietals such as Tempranillo, Syrah, Petite Sirah, Zinfandel, Sangiovese, Nebbiolo, Barbera, Grenache, etc., Do not include Bordeaux varietals or Pinot Noir (e.g. Bordeaux varietals are Cabernet Sauvignon, Merlot, Malbec, Petit Verdot, Cabernet Franc & Carmenere). We will allow Touriga Nacional this year but probably not next year since that grape has recently been added to the list of Bordeaux grapes.

**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.

### August Meeting Notes

- - Thanks go out to Craig & Mindy Bush for allowing the club to use their home for our annual picnic. A good time was had by all.
- - Chandler Reach vineyards notified Al Glasby that their grapes, ordered through the grape purchase program, would probably be about 2 weeks late this year.
- - Jim Jamison grapes will also be a little late.
- - Andy Mocny has arranged for a tour of Parrett Cellars on Saturday August 27<sup>th</sup> from 2:00 to 5:00 pm. Your RSVP is needed if you plan to attend.

Brian Bowles poured all white, rose & sparkling wines for our judging and comments of member produced wines. The results are listed in the table below in the order poured. Congratulations to Bill Brown & Rob Marr for winning gold awards.

			2022 PWC - All Whites, rose & Sparkling							
Flight / #	Name	Varietal	Gold	Silver	Bronze	None	Total Score	Medal Score	Medal	
1	Barb Thomson	2020 Viognier	3	12	5	2	38	2.00	Silver	
2	Hofford/Hooson/Savage	2020 Viognier	0	11	9	2	31	1.63	Silver	
3	Hofford/Hooson/Savage	2020 Gewürztraminer	2	1	11	8	19	1.00	Bronze	
4	Brian & Jolie Bowles	2021 Gewürztraminer	0	0	6	16	6	0.32	None	
5	Brian & Jolie Bowles	2020 Chardonnay	0	0	0	22	0	0.00	None	
6	Rob Marr	2019 Pinot Gris	1	5	11	5	24	1.26	Bronze	
7	Eric Mireiter	Symphony	6	10	5	1	43	2.26	Silver	
8	Eric Mireiter	2020 Orange Riesling	1	0	6	15	9	0.47	None	
9	Brian & Jolie Bowles	2020 Rose' of Cab Franc	no vote taken						0.00	None
10	Rob Marr	2021 Rose' of Grenache	15	6	1	0	58	3.05	Gold	
11	Bill Brown	Rose' of Cabernet Franc	13	5	4	0	53	2.79	Gold	
12	Rob Marr	2021 Grenache Sparkling	0	6	8	8	20	1.05	Bronze	



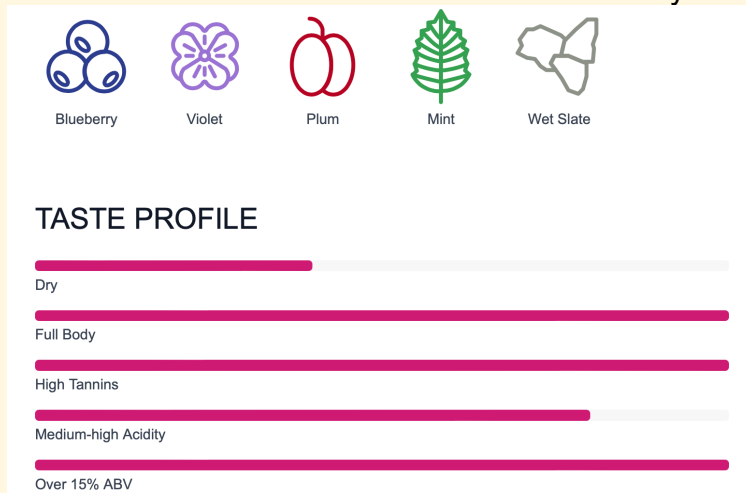
# Touriga Nacional

This year some members of the Portland Winemakers Club are purchasing a grape through our grape purchase program called, **Touriga Nacional**, referred to as the national grape of Portugal. It is grown by Eclectic Vineyards in Prosser, WA. I thought you may be interested in knowing a little bit more about this grape.

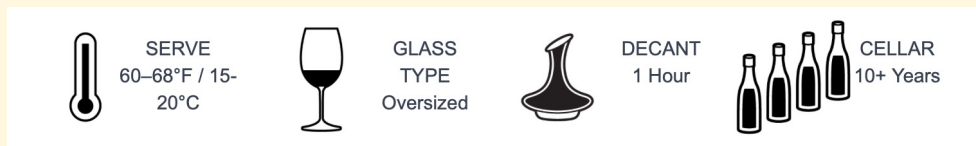
Touriga Nacional: (tor-see-gah nah-see-un-nall)

An increasingly important red from Portugal that was originally used in Port wines and is now featured in single varietal wines and red blends from the Douro Valley.

## Primary Flavors



## Handling



## Food Pairing

Touriga Nacional's elegant floral fruit aromas and massive tannins will make you yearn for thick cut steaks topped with compound butter or blue cheese.



Touriga Nacional is known for making darkly colored, rich, tannic and complex wines, most commonly around a concentrated kernel of black fruits.

It enjoys ageing and, although best known for its role in the Douro Valley's Port blends, has drawn comparisons to Cabernet Sauvignon during the resurgence for unfortified, Portuguese red wines so far this century. Despite having a reputation for low yields and being

difficult to cultivate, Touriga Nacional also stands up relatively well to heat and has shown resistance to fungal diseases in vineyards.

These are key reasons why Bordeaux winemakers recently saw fit to include Touriga Nacional among one of **seven 'new' grape varieties to be allowed into blends for Bordeaux** and Bordeaux Supérieur appellation wines from next year.



**BTW – France is going to allow six (6) new grape types to be used in Bordeaux blends. The newly approved varieties are four reds—Arinarnoa, Castets, Marselan, Touriga Nacional—and two whites—Alvarinho and Lillorila—all of which are described as "well-adapted to alleviate hydric stress associated with temperature increases and shorter growing cycles."**

## Parrett Mountain Tour

Member Andy Mocny arranged for a very nice wine tasting at Parrett Mountain Cellars. Owners and winemakers Dennis and Marlene Grant were our hosts. Dennis and Marlene graduated to their own winery after being members of the Portland Winemakers club for several years. Their primary focus is bold, red wines but they make some whites as well. Marlene spent the afternoon with us describing their operations. Marlene answered a ton of our winemaking questions. Marlene said that they haven't changed their basic processes since their amateur days. Mostly scaling up and obtaining improved larger volume equipment.



L-R Mike Sicard, Andy & Marisa Mocny,  
Danielle & Ken Benderly,, Bill & Marilyn Brown



Barb Thomson



Jim Ourada



L-R Ken Stinger, Marlene Grant, Barb  
Stinger

# Maceration Considerations

Written by Dwayne Bershaw

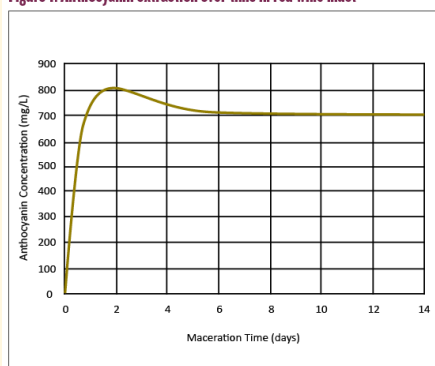
Maceration is the process of extracting chemical compounds from the solid parts of the grape berry into the juice. Maceration doesn't play a big role in white wine production, with the exception of some aromatic whites and orange wines, but is a critical component of red winemaking. Maceration time and temperature, as well as processing options, impact the color and tannic astringency of the resulting wine.



Both color and tannin components are phenolic molecules. The location and the molecular size of the phenolic compound have a big impact on when and how much of a particular type of phenolic compound is extracted into wine. Anthocyanins, the phenolic compounds that contribute color to wines, are found predominantly in the skins in most grape varieties. Tannin compounds, a wide class of compounds that have similar base structure but differ in size and type, are found in the skins, seeds, and pulp of grapes.

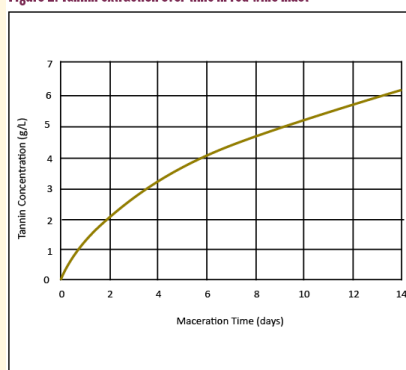
The rate of extraction of color and tannin molecules from the solid matrix of the skin tissue into the liquid matrix of the juice is mostly determined by the size of the molecule. Anthocyanin molecules are relatively small in size and thus are extracted into juice quickly. Most tannin molecules are polymers, and their larger molecular size means they are extracted more slowly into the juice. Grape seeds contain large quantities of tannin that are extracted the most slowly unless the seed is damaged, so winemakers go to great lengths to ensure seeds are treated gently and never crushed in rollers that are too tight, or ground in pump internals or other processing equipment. Examples of the extraction dynamics for color and tannin are shown in Figure 1 and Figure 2, below. These figures show that most of the color is extracted in the first day or two of maceration, while tannin extraction is more gradual and continues as long as the skins and seeds are in contact with the juice.

Figure 1: Anthocyanin extraction over time in red wine must



Produced by Dwayne Bershaw using data and formulas from: Boulton, Roger B. Principles and Practices of Winemaking, Springer US, 1999.

Figure 2: Tannin extraction over time in red wine must



Produced by Dwayne Bershaw using data and formulas from: Boulton, Roger B. Principles and Practices of Winemaking, Springer US, 1999.

## Maceration Dynamics

Punch downs and pump overs are the two most common methods of maceration. In commercial production most winemakers believe punch downs, despite the name, are gentler and less oxidative than pump overs. When I worked harvest jobs in California and Oregon the Pinot Noir producers favored punch downs, while the Cabernet producers favored pump overs. However, the research I've seen regarding the impact of punch downs versus pump overs doesn't show a lot of difference between the two methods in terms of color and tannin extraction. Still, there are so many variables in how these two maceration methods are performed, and the sensory impacts may be so subtle, that it is possible research has yet to

catch up with winemaker intuition. The other big split between punchdowns and pump overs is based on tank size. Very small lots are more convenient to punch down than pump over, and the opposite is true of very large tanks. For this reason most home wine producers favor punch downs, which puts them in good company with many commercial producers.

Foot treading, like Lucille Ball in her famous grape stomp scene in *I Love Lucy*, is a time-honored method of maceration still practiced by some traditionalists. Most modern winemakers prefer to keep their shoes on and manually punch down the cap using their arms. A sturdy and easy-to-clean punch down tool is a good investment; you can find them at home winemaking shops and online, or you can make your own out of wood or stainless steel. You can see a homemade punch down tool my dad fabricated for me when I first began home winemaking in the picture on the right.



Pump overs require a pump, of course, but also some method of keeping skins and seeds out of the pump internals. Commercial producers often use screens inside the tank that prevent solids from getting stuck in the tank valve, as well as a sump below the tank outlet with another screen to collect skins and seeds prior to the pump inlet.

Home winemakers and small lot producers often ferment in tanks, macro bins, or food-grade garbage cans, which don't have a screened bottom valve. In this case, using a perforated suction tube, with the inlet hose to the pump inside it, is a workable method for pumping over. Pump overs can have the added benefit of adding a bit of oxygen to fermenting must if the fermenting juice is sprayed back over the cap. Oxygen during active fermentation helps with both color stabilization and tannin integration. Oxygen can also be important for yeast health, preventing yeast from producing reductive, or stinky aromas, late in fermentation. To incorporate more oxygen into the fermenting must a Venturi tube or sparging stone and oxygen tank are required.

Getting back to maceration techniques, one important consideration for either punch downs or pump overs is that some method of breaking up the cap should be employed at least once a day during active fermentation. Once fermentation is underway and the cap has formed the juice beneath it contains an inhibitory level of alcohol and is saturated with carbon dioxide, thus limiting microbial growth. Getting the cap wet and keeping it in contact with the fermenting liquid beneath it helps with tannin extraction, but more importantly it also limits microbial growth in and on the cap. Both acetic acid bacteria and spoilage molds and fungi will grow in the cap if it is not periodically wetted with the fermenting juice.

Winemakers often punch down or pump over two or three times per day during active fermentation. Again, there's not a lot of research on this topic and the research I've seen does not show big differences between wines made with different numbers of maceration activities per day, so as a home winemaker with other stuff happening in your life, it's probably fine to perform a punch down or pump over once per day. Doing this maceration step at least once per day also gives you as the winemaker the opportunity to assess the fermentation by taking a sample and measuring the Brix level. This daily sample should also be sniffed to check for off-aromas and tasted to determine if tannin extraction is progressing according to the winemaker's goal for the style and type of wine being produced.

Temperature is also an important aspect of color and tannin extraction, with increasing temperature during maceration increasing the extraction. Some winemakers use this to their

Temperature is also an important aspect of color and tannin extraction, with increasing temperature during maceration increasing the extraction. Some winemakers use this to their advantage in hot pressing, where the must is heated to 150–180 °F (66–82 °C) for a short period of time prior to pressing, instead of waiting the 24–48 hours it usually takes, in order to extract color. Color is released quickly in this method, but tannin and some aromatics are not. Thus hybrid winemakers may employ this method for extracting color in highly aromatic hybrid red wines.

In *vinifera* red wine fermentations many commercial winemakers like to see maximum fermentation temperatures in the 85–95 °F (29–35 °C) range if high levels of tannin extraction are desired for the grape variety and style. These high temperatures may be difficult for home winemakers to achieve. Using insulated fermentation vessels will help retain the heat generated during fermentation, and tank electric heaters or use of heat exchange coils circulating hot water might also be options to explore.

I always tell my students that there are a million different ways to make wine. This maxim holds true for maceration options as well. Besides the options mentioned earlier: Punch downs vs. pump overs and maceration frequency and temperature, some winemakers employ techniques such as cold soaking, extended maceration, and carbonic or “semi-carbonic” maceration. We’ll cover each of these options in more detail next, with the help of some commercial winemakers. I contacted Kirsty Harmon, Winemaker at Blenheim Vineyards in Virginia; Elizabeth Clark, Winemaker at Airlie Winery in Oregon; and Peter Bell, Winemaker at Fox Run Vineyards in New York to ask their opinion and use of these techniques. We’ll cover a brief overview of each technique, followed by opinions and commentary from our commercial winemaking team.



Cold soak is a technique utilized after destemming and crushing, but before primary fermentation begins. The skins and seeds are “soaked” in contact with the juice, but the temperature of the must is kept low, 40–50 °F (4–10 °C), so that alcoholic fermentation does not advance. When cold soaking it is also often recommended to add sulfur dioxide during crushing and to utilize dry ice and a cover on top of the must to prevent oxidation. I looked up this technique in the *Oxford Companion to Wine* and besides the basic

definition there isn’t much to say about cold soaking other than it is popular in Pinot Noir production. One could imagine that in an era before commercial yeast was readily available, cold soaking was simply part of the process in Burgundy, where the fall harvest temperatures could be quite cool. It would certainly take some time for native *Saccharomyces* yeast to grow enough cells to develop a cap in an unheated wine cellar. Emulating Burgundian winemaking methods is perhaps why Pinot Noir producers have continued to utilize this technique.

Cold soak duration is generally overnight to several days, but usually not more than a week. Even though the temperature is low enough that alcoholic fermentation is inhibited, other microbial species may be capable of metabolism in this temperature range. Thus, it is still recommended to macerate during cold soaking either with punch downs or pump overs to ensure unwanted microbes are inhibited. Practically speaking this can be somewhat arduous because grape must without a cap is much more difficult to punch down!

Winemaking textbooks recommend rapid heating to standard fermentation temperatures and inoculation with a commercial yeast strain once the cold soak duration is complete. The danger

is that a prolonged period of moderate temperatures could slow *Saccharomyces* metabolism and allow other microbes to metabolize sugar in the must. This brings to mind a couple of practical problems with many cold soaks, particularly for the home winemaker: The ability to maintain a low temperature and the ability to rapidly heat the must to fermentation temperature. Especially in warmer climates, it can be difficult to keep a cold soak cold. Thus, what may occur in practice is a “lukewarm” soak, which could end up promoting the metabolism of non-*Saccharomyces* strains that produce unwanted aroma volatiles like ethyl acetate (nail polish remover or solvent aroma). Similarly, even if cold temperatures can be maintained, a long warming period prior to fermentation also leaves the must susceptible to unwanted microbial metabolism.

There is conflicting research data on whether conducting a cold soak is beneficial in terms of color extraction, but most research seems to show little difference in color, or even a slight color loss, between cold soak and standard maceration schedules. Similar research has shown a slight decrease in tannin extraction when cold soak is utilized, but this technique remains popular in some regions and with certain grape varieties. We mentioned Burgundy and Pinot Noir earlier, and the idea of cold soaking appears to have initially spread to Pinot producers in Oregon and California as well. In addition, the technique has now expanded to Cabernet Sauvignon and Syrah producers in the U.S. and, according to the Australian Wine Research Institute (AWRI), is also popular with Australian producers of many different grape varieties. Tim Patterson wrote an excellent article on cold soaking several years ago in *Wines and Vines* ([https://winesvinesanalytics.com/sections/printout\\_article.cfm?article=column&content=64972](https://winesvinesanalytics.com/sections/printout_article.cfm?article=column&content=64972)) covering much the same ground, and he also mentions at several points that research into cold soak is inconclusive. So it begs the question if more research may be needed on this technique.

Besides the possible impact on color, some winemakers also like cold soaking because they believe the added time before active *Saccharomyces* fermentation may give other beneficial microbes a chance to increase the aroma complexity of the wine (similar to non-inoculated, or “native” fermentations). There is some research evidence for the benefit of multi-microbe fermentation, so much so that several commercial yeast suppliers now also offer non-*Saccharomyces* strains for pre-fermentation or early fermentation use. Still, for home winemakers this technique may present more risk than reward.

Elizabeth Clark cold soaks both red varieties she produces, Pinot Noir and Marechal Foch. Elizabeth says, “While I don’t think it’s particularly necessary for either tannin extraction or color extraction with these two red varieties, I do think there is increased aromatic complexity. As it is difficult for us to do a true cold soak, we get more of a ‘cool soak.’ I have been experimenting with some of the non-*Saccharomyces* yeasts like Gaïa™ (*Metschnikowia fructicola* from Scott Labs) to provide some microbial protection while increasing aromatics.”

Kirsty Harmon does not use a cold soak in her winemaking protocol, except for rosé production. Rosé wines need to spend some time on the skins to extract color, of course, and performing this skin contact at cooler temperatures can help limit tannin extraction and prevent fermentation before cold settling is complete. Kirsty’s view is “I know that it is a popular technique, but I don’t like the risk that you take by keeping fruit cold for an extended period of time.”

Peter Bell also does not utilize a cold soak phase in his winemaking, stating that research has shown no benefit in color or tannin extraction, and “unless you go crazy with oxygen exclusion during the cold soak, you’ll probably see an increase in ethyl acetate in the must. Then there’s



In summary, cold soaking doesn't really impact color but might be an interesting method to try if you're adventurous and interested in trying to expand the aroma complexity of your wine. The safest way to experiment with this method is to utilize some of the non-*Saccharomyces* yeasts that are currently sold for this purpose, and to limit oxidation as much as possible.

## Extended Maceration



Extended maceration is a technique where the skins and seeds remain in contact with the newly fermented must well past the end of primary fermentation, often anywhere from a week to 30 days post-fermentation, and for some adventurous winemakers even longer. The *Oxford Companion* has even less information on extended maceration than cold soaking, but an AWRI article on the topic (<https://www.awri.com.au/wp-content/uploads/2018/11/s2045.pdf>) mentions it is a traditional technique used in the Burgundy, Bordeaux, and Rhône Valley regions of France, as well as in the

Piedmont region of Italy. An AWRI survey in 2009 found it was quite common with Australian producers and most commonly used on Cabernet Sauvignon, Syrah, Merlot, and Pinot Noir. I've seen it used in California on both Pinot Noir and Cabernet.

Allowing the newly fermented wine to remain in contact with skins and seeds using extended maceration has been shown to increase the percentage of seed tannin and the overall tannin level. Anecdotally, winemakers also describe a change in tannin perception at the end of extended maceration where the aggressive tannin of a well-extracted red wine mellows and becomes softer and smoother.

Extended maceration is a bit of a gamble if you've never tried it before. It should only be performed with grapes that have ripe seeds, because unripe seeds can extract too much and very harsh tannins (the fully developed seed coat is thought to slow tannin extraction). Care needs to be taken to limit oxidation and the potential for spoilage, since fermentation is no longer creating carbon dioxide. Thus, extended maceration should be performed in a closed tank, and preferably one that is either full or periodically purged with an inert gas. As a result, I've only seen extended maceration performed in closed top tanks or tanks with variable capacity lids. Without this equipment it would be difficult for home winemakers to utilize extended maceration without oxidation concerns, however there are many different sizes of variable capacity tanks available to home winemakers. When I make red wine at home I use food-grade trashcans for fermentation, which would definitely leave the must susceptible to oxidation if I tried this technique. Besides limiting oxidation, extended maceration must also be monitored by tasting the wine every few days to determine the optimum time to press the wine off the skins.

Kirsty doesn't normally use extended maceration in her winemaking because of the stylistic choices she makes with her red wines. "I am hoping to make fruit-forward wines that have some tannin, but I don't want overly astringent or tannic wines, so I press as soon as Brix are reading negative numbers. All of the wines that we make here are in barrels less than a year and bottled before the following harvest. I think if I were hoping to make more structured wines with more aging potential, that extended maceration might be a tool that I would consider."

Peter is also not a fan of extended maceration because he produces cool-climate reds where, like Kirsty's wines, maximum tannin extraction is not a focus. Peter states that, "The aim is to

continue to extract phenolic compounds from the must, and perhaps initiate a cascade of polymerization reactions in the wine. Research indicates that for this to work at all, maceration has to be for weeks or even months rather than a few days. During that time, you are asking a lot of different microbes to the party.”

Elizabeth also does not use extended maceration, perhaps due to the limited number of red varieties she produces. “The few Pinot Noirs I have tried where it was done have not tasted good to me. I find them overly tannic and bitter and less fresh tasting. My understanding is that thicker-skinned varieties such as a Cabernet Sauvignon do quite well with extended maceration and that it’s necessary to start the process of actually smoothing out the tannins.”

So, extended maceration might best be suited to winemakers making high-tannin reds, and who have the patience and storage capacity to perform this technique without damaging the young wine.

### **Carbonic Maceration**

Carbonic maceration is a relatively recent addition to the winemaking toolbox, with experiments by French researcher Michel Flanzy documenting the technique in a production capacity in 1936. Carbonic maceration is a technique where whole clusters of fruit are placed in a sealed tank that has been purged with carbon dioxide gas. Enzymes in the grape berry will naturally break down the skin of the berry and convert some



sugar into ethanol. The tank is also kept quite warm, perhaps around 90 °F (32 °C), which helps with the enzymatic breakdown of pulp and skin tissue. After about one week of time, depending on the maximum temperature achieved, the tank is emptied to press and a traditional fermentation is continued following pressing. This technique produces very fruity wines (some call it fake fruit or “Jolly Rancher” aromas). However, the wines usually have only a moderate amount of color and low tannin.

Part of the fascination and excitement of being a winemaker is trying to figure out the logic puzzle of how your best fruit expression may be achieved with the fruit quality, equipment, and techniques available to you. As my father used to say to me when we ran into difficulty refurbishing hot rods together, there is more than one way to skin a cat. Good luck in finding your own best practices for making exciting and flavorful wines this harvest!



# References

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. All are PDF format, E-mail Ken Stinger at [kbstinger@frontier.com](mailto:kbstinger@frontier.com)

- Scott Labs 2021 Winemaking Handbook - 21 mb - 119 pages
- Scott Labs 2018 Cider Handbook - 24 mb - 49 pages
- Scott Labs 2018-2019 Sparkling Handbook - 8 mb - 58 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 – 10 calculators, 13.5 mb



An older, tired-looking dog wandered into my yard. I could tell from his collar and well-fed belly that he had a home and was well taken care of. He calmly came over to me, I gave him a few pats on his head; he then followed me into my house, slowly walked down the hall, curled up in the corner and fell asleep.



An hour later, he went to the door, and I let him out. The next day he was back, greeted me in my yard, walked inside and resumed his spot in the hall and again slept for about an hour. This continued off and on for several weeks. Curious I pinned a note to his collar: *I would like to find out who the owner of this wonderful, sweet dog is and ask if you are aware that almost every afternoon your dog comes to my house for a nap.* The next day he arrived for his nap, with a different note pinned to his collar:

*'He lives in a home with 6 children, 2 under the age of 3 - he's trying to catch up on his sleep. Can I come with him tomorrow?'*

# Portland Winemakers Club Leadership Team – 2022

President: **Bill Brown** [bbgoldieguy@gmail.com](mailto:bbgoldieguy@gmail.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](mailto:bt.grapevine@frontier.com)  
[jmourada57@gmail.com](mailto:jmourada57@gmail.com)

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

Secretary: **Ken Stinger** [kbstinger@frontier.com](mailto:kbstinger@frontier.com)

- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep updated list of members, name tags and other data

Chair of Education / Speakers: (need a volunteer)

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Brian Bowles / Barb Stinger** [bowles97229@gmail.com](mailto:bowles97229@gmail.com)  
[kbstinger@frontier.com](mailto:kbstinger@frontier.com)

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery / Vineyard Tours: **Andy Mocny.** [acmocny@gmail.com](mailto:acmocny@gmail.com)

- Select wineries, vineyards etc. to visit
- Arrange tours
- Cover logistics (food and money)

Chair of Group Purchases: **Bob Hatt / Al Glasby.** [bobhatt2000@yahoo.com](mailto:bobhatt2000@yahoo.com)  
[alglasby@gmail.com](mailto:alglasby@gmail.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: **Michael Harvey** [mharvey767@gmail.com](mailto:mharvey767@gmail.com)

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

Chairs for Social Events : **Marilyn Brown & Mindy Bush** [brown.marilynjean@gmail.com](mailto:brown.marilynjean@gmail.com)  
[mindybush@hotmail.com](mailto:mindybush@hotmail.com)

\* Gala / Picnic / parties

Web Design Editor: **Barb Thomson** [bt.grapevine@frontier.com](mailto:bt.grapevine@frontier.com)

Virtual Meeting Moderator: Rob Marr [mdbmarr@live.com](mailto:mdbmarr@live.com)