



Portland Winemakers Club

September 2026

"Bob's Blurp"



2026 Monthly Agendas

January 17th

Gala – Parrett Mountain Cellars
5:30 – 8:30 pm, clean up 8:30 – 9:00, \$15 per person

January 21st

#1-Tasting & judging member's other reds, no Bordeaux varietals or Pinot Noir

February 18th

Speaker: Winemaker, Ken Wright

March 18th

Tasting & judging, member's Bordeaux varietals

April 15th

Barrel Tasting, judging & discussion / problem solving

May 20th – Tasting & judging,

member's White, Rose' & Sparkling

June 17th Discussion, techniques & products

July - No meeting

July 18th, Annual Picnic, \$10 ea. Fee, 1:00 – 5:00; Jolie & Brian Bowles home.

August 19th

Speaker: Winemaker Greg Meyer from Columbia Ridge Winery

September 16th

#2-Tasting & judging member's other reds, no Bordeaux varietals or Pinot Noir

October 21st

Tasting & judging, member's Pinot Noir

November 18th

Crush Talk, Tips & Tricks

December 9th

Elections, Planning for 2027

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

Harvest is upon us already! Grenache for Rose' arrived on August 25, thanks to Rob Marr for transporting the grapes.

We got the grapes back at my house and about 6pm where where we put them through my new destemmer. There were lots of cracked grapes so there was some juice already in the buckets. Then the next morning (about 16 hours later) it was put into the bladder press. About 24 hours after that I started the fermentation. I decided to use EC1118 yeast (rehydrated with Go-ferm protect). I am keeping this cool in the fridge at about 53 degrees F. I have used this before and I know it will handle the lower temps just fine.

This month is our second "other reds" member wine tasting. Please bring something you want feedback on, even if it has been tasted before, maybe it has evolved in the bottle and you want another evaluation. Looking forward to to seeing you at the September meeting.

Bob



Upcoming Events/ Save the Date

The next meeting of the Portland Winemakers Club is scheduled for Wednesday, September 16th at 7:00 pm in the lower level of the Aloha Grange. Tasting & judging member produced other reds, no Bordeaux varietals or no Pinot Noir.

Members are encouraged to bring a snack for the shared table, two tasting glasses, and a bottle of your wine for the exchange table.

- Visit the club website at portlandwinemakersclub.com to access archived newsletters dating back to 2007.
- The club maintains a public Facebook group under “Portland Winemakers Club” at [facebook.com](https://www.facebook.com/portlandwinemakersclub), all members are invited to join and share posts.

August Meeting Minutes

Officer Roundtable:

Grape Buying: Various reports from vineyards indicate that grapes are ripening quickly and might be ready a bit earlier this year. Now is the time to have all of your fermentation needs in hand and be ready to pick up grapes when notified.

Secretary: The donated crusher/destemmer and grape press have found a home with members. Still available are a table corker, flex top fermentation tank, bottle tree and floor corker.

Treasurer: Newsletters have been removed from the website temporarily as internet firms scour websites looking for potential copyright issues.

The club needs to find a new club insurance policy as the current vendor will not renew coverage.

Wines for the Washington State Fair wine competition have been delivered to the fair for judging.

Events: Thanks again to Brian and Jolie for hosting the summer picnic.

Syrah Group Buy: Bob Hatt will host the crush at his house.

Speaker: Greg Meyer, head winemaker at Columbia Ridge Winery, was the speaker. Greg is also a home winemaker, so he is familiar with both commercial and home wine production. His talk focused on two topics: Determining grape ripeness in the vineyard and Bioprotection*. A key point is that Brix should not be equated with ripeness. Ripeness is a combination of primary metabolites (sugar and acids) and secondary metabolites (color, aroma, tannins). Each metabolite evolves on different timelines so picking timing is dependent on when all of the factors are optimal (weather and conditions permitting).

*Bioprotection is the use of natural living organisms (e.g. beneficial microbes) to control harmful food-spoiling micro-organisms. For grapes, bioprotectants include Chitosan (for fining or microbial purposes), *Suhamyces Pyralidae* (to help control *Brettanomyces*), *Torulaspora delbrueckii* (BioDiva, helps reduce acetic acid, ethyl acetate, acetaldehyde and acetoin production) and *Metschnikowia pulcherrima* (controls microbes via O₂ scavenging). A product like Zymaflore® Égide combines *Torulaspora delbrueckii* and *Metschnikowia pulcherrima* for use in protecting grapes from harvest to yeast inoculation and allows for potentially lower levels of SO₂. Greg has also used ML Prime for MLF co-inoculation with success for musts that meet the criteria (PH > 3.4).

Greg is a big advocate of using **Zymaflore® Égide** as a bioprotectant from the time of harvest to inoculation. You can spray it on harvest equipment and/or the grapes to help protect from harmful microbes getting established prior to SO₂ additions and/or fermentation. However, it does contain a version of the same yeast that is used in BioDiva so my AI tool said not to use BioDiva and Egide in the same batch. Another product **Lallemmand Level 2 Initia** has similar properties as Egide but does not contain the Biodiva yeast so it could be used concurrently with Biodiva. However, the Lallemmand spec sheet indicates that Initia is meant for whites and roses.



Back to Life

October 31, 2025

Read the story behind old vines thriving in the Columbia Gorge.

By Annelise Kelly

Oregon has deep roots in wine, few deeper than at “The Pines 1852”.

Visionary pioneers Richard Sommer and David Lett planted vineyards in the 1960s, but those venerable plants are half the age of the oldest grapevines currently thriving in the Columbia Gorge, stewarded by Lonnie Wright.

In 1982, while vintners were collaborating to establish Oregon’s first American Viticultural Area, Wright was busy restoring his historic vineyard. The success of those grapevines led him to plant additional blocks on his Mill Creek Valley property, located five miles southwest of The Dalles. Initially, Wright sold all his grapes. However, in 2001, he launched his own label, The Pines 1852, and now keeps about half the fruit he grows

THE "WRIGHT" PLACE AT THE RIGHT TIME

After graduating from college in Indiana, Wright and a friend piled into his old Ford to seek their fortune. It was 1972. Their journey around the country exposed them to agricultural work, and Wright developed experience in pivot irrigation– the technology responsible for those enormous green circles seen from 30,000 feet over Eastern Oregon and Washington.

In 1978, he joined a team in Paterson, Washington, that planted 2,000 acres of grapes, establishing the first vineyards at Columbia Crest Winery, owned by Chateau Ste. Michelle. Wright worked under two experts in vineyard management, learning all he could about establishing thriving grapevines. He was soon supervising the first harvest as area manager of 650 vineyard acres.

After three years at Columbia Crest, Wright and his new bride, Linda, moved to Hood River, where she longed to return. Wright took his pivot irrigation expertise to Libya for a few brief stints, returning in 1982 to determine his next steps in the Columbia Gorge.

When he learned a local orchardist had stumbled upon eight acres of Zinfandel vines near The Dalles, he thought there might be a role for him. “Ste. Michelle was the first vineyard in the Paterson



The Pines 1852 owners Lonnie and Linda Wright with daughter Sierra. Photo provided by The Pines 1852



Published by Union Pacific Railroad and The Dalles Civic Club (Chamber of Commerce) in 1911, the caption reads: Vineyard on Mill Creek, where eighteen varieties are now in bearing. vines have netted \$850.00 per acre. Italian prunes in the foreground. Photo provided by The Pines 1852

area,” recalls Wright. “I noticed it must be a big deal; they were on the front end of something. I figured I’d better pay attention.” This seemed to him like another potential “front end” opportunity. Wright arrived unannounced at the property, finding desiccated vines that had been neglected for 18 years and an orchardist relying on a textbook to direct his pruning crew. He made himself useful. Recognizing an unmet need, Wright launched his vineyard management company, Columbia Country Vineyards, in 1983. Four years later, Wright planted a new “heritage” block of Zinfandel using cuttings from the old vines. His family moved onto the leased property, known as The Pines Dairy (it was a dairy operation from 1926 to 1941), before purchasing the land in 2002.

Between growing at The Pines, while also managing and harvesting 200 vineyard acres, Wright was simultaneously cultivating grapes and expertise.

HISTORY OF THE PINES

The exact origins of the notable vineyard are lost to history, but Wright has uncovered some facts and photos.

It was originally planted by Louis Comini, an Italian stonemason who worked on The Grotto, a Catholic shrine in Portland. He also made headstones at the local Catholic cemetery and built two stone houses in The Dalles. Wright doesn't know whether the original Zinfandel cuttings came from Italy or California.

He has yet to find records establishing the exact year the grapevines were planted. However, Wright has some photos, and in an email to *Oregon Wine Press*, he states, "These pictures were published in 1911 by Union Pacific Railroad and The Dalles Civic Club (Chamber of Commerce). They were trying to entice people to come out here on the railroad and ship grapes back east. I felt like these vines looked pretty mature in 1911. That's why I think they were planted sometime between 1890 and 1900."

He's spoken with locals who lived in Mill Creek Valley and walked through the vineyard in the 1920s. After speaking with Louis Comini's son, Wright shares, "He says his earliest memory is his dad taking him out of elementary school in the 1930s to help harvest Zinfandel at The Pines Dairy, the namesake for our vineyard."

The first time Wright visited the vineyard, the vines were hardly recognizable. They had barely survived years of neglect and were head-trained on the ground rather than trellised.

"When people began growing grapes here, they thought they would freeze. The old vine was planted where it was head-trained on the ground and could be covered with snow in the winter, so it wouldn't freeze out. And they're on their own roots," explains Wright. "I'm the first person to bring it up on a trellis. I don't think we could have quality wine without that. Zinfandel lends itself to bunch rot. If it's on the ground, even the morning dew would be hard to get past in terms of bunch rot."

Freezing is rare, Wright reports, "The vines have made it through winter just fine except for three years. No problems until 1991 and

1996 when temperatures dropped to minus 13 degrees Fahrenheit. The plants froze to the ground each of those years. Luckily, because they are own-rooted, we were able to train a sucker back up to the wire, resulting in a half crop the following year and a full crop the year after. We went 28 years before the next damaging frost. Then, in 2014, it went from 50 to two degrees above zero on November 10, the first frost of the fall. For the next two years, we trained new trunks up to the wire, replacing about 50 percent of the damaged trunks. That's why we don't have huge trunks like they do in the Sonoma Valley. While the roots have been there for over a hundred years, if you look at the heads on the ground, they compare with the trunks found in Sonoma.

" THE VINEYARD AND WINERY

Washington's Columbia Valley American Viticultural Area, or AVA, was established in 1984, so Wright was indeed on the front end of something big.



A bottle of The Pines 1852 Old Vine Zinfandel resting on the head of one of the old vine plants. *Photo provided by The Pines 1852*



In 1911, Union Pacific Railroad and The Dalles Civic Club (Chamber of Commerce) were trying to entice people to come to the area by train and ship grapes back east. The caption reads: Mountain View Vineyard. Success in viticulture is assured on the hillside in the country immediately tributary to The Dalles. *Photo provided by The Pines 1852*

Twenty years later, when local winemakers petitioned to establish the Columbia Gorge AVA, “it’s interesting because the boundary divides my vineyard,” explains Wright. “They had just put it out on email, where you could see the map. And everybody was so excited over here. I really didn’t want to be the guy slowing down the petition process, so I left it there. That’s why my old vine Zinfandel is actually in the Columbia Valley AVA while the rest of my vineyard is located within the Columbia Gorge AVA.”

In the beginning, Wright grew and sold The Pines 1852 vineyard grapes while also caring for other vineyards under his management company. In addition to the original block of Zinfandel, about seven acres, he’s planted his heritage Zinfandel, as well as Merlot and Syrah.

He began making wine in 2001, under his own label with help from Sineann owner and winemaker Peter Rosback, who remained his main winemaking partner for the first 15 years. Today, Boyd Teegarden at Natalie’s Estate Winery collaborates with Wright on The Pines 1852 wines and also buys grapes from the old zin block. Wright sells fruit to Laurel Ridge Winery, Roots Wine Co. and Lady Hill Winery, too.

Teegarden feels the old vines give the wine extraordinary depth. “There’s such a long lingering finish. Tasting the old vine Zinfandel next to the 40-year-old heritage zin demonstrates how much more

length and complexity there is in the old vine wine.” He also sings the praises of Wright’s Merlot grapes. Teegarden raves, “I would put that Merlot against any in the Northwest. It is exceptional, with more depth and structure – and better acid.”

Teegarden admires Wright’s foresight in rejuvenating the old vineyard, “and his dedication to what it takes to preserve an old vineyard in a harsh climate.” Wright has unquestionably earned the Lifetime Achievement Award from the Oregon Wine Board, bestowed on him in 2014.

Try these wines 25 miles from the legendary old vineyard, at The Pines 1852 tasting room in downtown Hood River. Live music accompanies the wine three days a week. Wright says Thursday afternoons usually feature a solo artist, Friday evenings generally host a blues or dance band and solo artists or duos typically perform on Sunday afternoons. The Pines Dairy is also available for weddings and events.

Over 40 years ago, on a hillside in the Columbia Gorge, some forgotten, yet resilient old vines got lucky. So did we.

Thanks to the talent, dedication and dream of Lonnie Wright, today we can savor wine with roots reaching into the final decades of the 19th century.



A variety of different wines made by The Pines 1852. Photo provided by The Pines 1852



Red Wine Color Stability

By Bob Peak

“Get the best grapes you can, and get out of the way,” said Alex MacGregor.

That advice from the current winemaker at Saracina Winery in Mendocino County, who was winemaker at Sonoma County’s Everett Ridge when he told it to me, came back as I started my first “Techniques” column for WineMaker. It’s the best possible way to make the best possible wine — if your fruit lives up to it! More often than not, however, the grapes we get will not go on to make the best possible wine all by themselves.



I have a hobby vineyard in the Petaluma Gap area of southwest Sonoma County, California. The climate is cool, so I have my 1/3 acre planted with half Chardonnay and half Pinot Noir. The wines I make from these grapes reflect the cool climate with elevated acid levels, difficulty getting to adequate harvest Brix levels, and — for the Pinot — relatively light color. Every year, the wine has been enjoyable to drink, but not always enjoyable to look at. Pinot tends to be on the light side among red wines, my clone selections from 1999 probably do not help me much (23 and 2A), and full physiological ripeness is often a border on the color of rosés made from darker-colored varieties. Besides the notoriously light Pinot Noir, there are other reds that sometimes lack color stability and intensity. We have all seen Merlot, Sangiovese and even Zinfandel that would have been more pleasing to the senses with a little more color. We do not add dye or food coloring to our wines, so we are left with maximizing

the extraction and stability of the color that is native to the skin cells of red or black grapes.

A few years ago, I met with some wine industry suppliers to talk about the emerging diversity of wine improvement products on the market. From basic yeasts, enzymes, and nutrients that have been around for years, suppliers have branched out into ever-more-specific derivatives to address specific winemaking conditions and desired results. For my light-colored Pinot Noir, we came up with a series of treatments including macerating enzymes, enological tannins, and specific inactivated yeasts. While my primary objective has been to reliably produce good color, I have also found the products to provide improved mouthfeel and superior aromas in comparison with the vintages I made before using them. (There are physical techniques to help with color as well, such as cold soaking or extended maceration.)

While the color improvement products work well together, it is not necessary to use all of them. For each of the classes of wine additions, I will cover the methods used to employ the materials, the timing of their use, and the rate at which they are applied. We will also venture a bit into what is going on in the fermentation with these products that helps with color extraction and stability.

Macerating enzymes

Pectinase is the most basic of the wine-processing enzymes and has been in use for many years. As the name suggests, this enzyme breaks apart pectin, which is a long-chain polysaccharide (series of sugar molecules) in plant cell walls. Another polysaccharide in plant and fruit cell walls is hemicellulose. It serves to cross-link cellulose microfibrils to give support to the plant structure. Modern special-purpose macerating enzyme preparations, such as Lallzyme® EX-V or Lafase® HE Grand Cru, are formulated with pectinases and hemicellulases directed at breaking down a variety of cell wall materials. In turn, cell contents are released into the must, in this case allowing skin pigments to get into the juice. Enzymes act like catalysts when they work. That is, an enzyme molecule can break a target molecule, then go on to break another — they are not used up in the reaction. Consequently, rather small doses can be quite effective. For instance, I used just 8 grams of powdered enzyme in 800 pounds of Pinot Noir fruit this year (a rate of 10 g/1,000 pounds).

To use a macerating enzyme, dissolve 10 g in one liter of water or grape juice. Stir evenly into the must. If you are also sulfiting the must, do that first and let it stand for 15 or 20 minutes before adding the enzyme solution. If added too close together the sulfite might inactivate the enzyme. Pectinases and hemicellulases are pretty resistant to SO₂, but it's still a good idea to ease up on SO₂ use if you're going to use any of these products, especially because SO₂ binds to anthocyanins and reduces color. Minimize SO₂ additions as much as you can to improve color. Allow the enzyme to work overnight, or longer if you are cold soaking. Then add selected yeast and begin your fermentation. The enzymes will continue breaking cell wall materials until the alcohol level begins to inactivate them. This step toward improving red wine color is mostly about getting more of the pigment out of the skins before pressing the wine. As anyone knows who has seen red wine pomace coming out of a press, there is a lot of color left in those skins even after a complete fermentation!

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Enological tannins

Also natural components of plants, tannins are complex polyphenolic compounds that precipitate proteins (as in the tanning of leather). In wine, tannins may come from grape components (skins, seeds, stems) or from wood used during fermentation or aging (chips, sticks, or barrels, usually oak). Because tannins are natural compounds already present in traditional winemaking, they are also allowed as addition products in prepared and purified form. Some, such as Tanin VR Color® or FT Rouge Soft®, are targeted at least partly to help with color stability in red wines. Others, like Tannin Riche®, are referred to as “finishing tannins” and are intended for use later in the wine cycle to enhance aromas and flavors.

When grapes are crushed and soaked, colored pigments called anthocyanins are released into the juice. Some of these combine with grape tannins to form soluble compounds that remain in the wine, providing color. Other reaction products, however, are less soluble and drop out of the wine, taking color with them. Purified tannin products are formulated to provide “sacrificial tannins” that will take the place of grape tannins that otherwise might precipitate. In so doing, they help maintain a higher concentration of the soluble grape tannin/anthocyanin complexes in the developing wine. So as the color is released from the skin cells, with or without added enzymes, the sacrificial tannins help keep the color in solution and maintain its presence on into the finished wine.

Because of the release cycle of the native compounds in grapes, the recommended tannin addition step is at or just after the onset of yeast fermentation. Use rates can vary widely, so you may need to experiment on your wines for best effects. Typical ranges are from about 50 to 250 g/1,000 pounds of fruit.

Specific inactivated yeasts

Yeast, of course, is one of the primary players in wine. *Saccharomyces cerevisiae* and *S. bayanus* may arrive in a fermentation naturally on grape skins or selected strains may be added by the winemaker. In any case, yeast is always present, which means inactive yeast (yeast lees, dead yeast cells) will also become present. For many years, unspecialized inactivated yeasts — yeast hulls — have been used as wine addition materials. In their basic form, they have been used to absorb and remove from the wine various fermentation inhibitors such as fatty acids. Native yeast residue in the form of lees have also long played a part in winemaking, such as when Chardonnay is aged sur lie (on the lees) and frequently stirred (batonnage) to improve contact with the wine. The technique contributes positive mouthfeel effects and introduces some yeast-derived flavors and aromas.

For specific inactivated yeast products such as Opti-Red®, Noblesse® or Booster Rouge®, specific strains of yeast are grown by the producer just to the end of the active growth phase and then harvested. Stopping at that point leaves a higher concentration of reactive polysaccharides than would be present in the residual yeast of fermentation lees. The high levels of yeast cell-wall

polysaccharides contribute rounded mouthfeel and fuller body to the wine. In addition, and primary to this discussion, they also combine with colored polyphenolics to provide stable, soluble complexes. As with the enological tannins, the inactivated yeasts help stabilize colors already released during primary maceration.

The inactivated yeasts contribute a small amount of nitrogen nutrient activity to the must, but it is not enough to replace any other program of nutrient use. If you use yeast rehydration nutrients, complex nutrient additions, or DAP (diammonium phosphate) in your fermentation, you should continue with that practice even if you add inactivated yeasts to your program. Typical use rates are on the order of about 100 g/1,000 pounds of fruit. As with the tannin additions, you may simply sprinkle the powder on top of the cap and mix it in with the first punchdown.

Also, high fermentation temperature can cause some color loss, so experiment with lower fermentation temperatures if you are trying to boost color.

So, I have not provided you with any dye or pigment addition to help that pale Pinot look like an inky-dark Petite Sirah. But with macerating enzymes to help release them, sacrificial tannins to help avoid loss, and specific inactivated yeasts to keep them soluble, you may be able to do better with what your grapes already have. My second harvest using the products was 2012 and I am very pleased to be getting more intense, stable color than I have seen from previous vintages. It is still not deep purple, but it looks pretty darn good for cool climate Pinot Noir!



From the August 27th Oregonian- Editor

In Napa Valley, the nation's unofficial wine capital, one varietal reigns supreme: cabernet sauvignon.

It's one of the most popular red wines in the world. Its fruity complexity and full-bodied flavor make it well known among wine nerds and newbies alike. But climate change is threatening the small blue-black grapes for which cabernet sauvignon is named. Increasingly severe heat waves are taking a toll on the grape variety, especially in late summer during ripening.

Unlike its French counterparts that blend a variety of cabernet and non-cabernet grapes to create wines with the Bordeaux label, American cabernets are mostly monovarietal. They're legally required to be.

When the wine industry first began in the United States, American wines didn't have the prestige of European "Old World" ones. So, winemakers opted to label wines using the grape it was made of — rather than the region it came from.

More frequent, more extreme heat waves are causing American farmers to rethink that strategy. In order to maintain the taste, quality and color of cabernet, some are considering blending more heat-resistant grape varieties into their wines. Others are installing new technologies like water misters to cool the grapes in the field.

Either way, it's clear that climate change is forcing farmers to adapt. What's less clear is how the industry as a whole can move forward.



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 - 2025 Handbook – 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



With a little patience and time,
You can grow anything.
Linda chose wine.

Portland Winemakers Club

Leadership Team – 2026

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**

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

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

Chair of Education / Speakers **Paul Natale**

paulnatale6@gmail.com

- Arrange for speakers & educational content for our meetings.

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

msicard@willamettehvac.com

- Conduct club tastings.
- Review and improve club tasting procedures.

steve.fine@comcast.net

Chair of Winery / Vineyard Tours: **Paul Natale**

paulnatale6@gmail.com

- Arrange & manage tours.
- Select Wineries, Vineyards, etc. to visit.
- Cover logistics (food and money).

Chairs of Group Grape Purchases: **Mark Hernandez / Hank Armstrong**

Arrange for member group grape purchases. Distribute information to the membership. Manage arrangements to purchase, collect and distribute. Provide written rules.

mark_hernandez14@comcast.net

HANKARM@gmail.com

Chair of Group Supplies Purchases (consumables).

Brian Bowles

- TBD

bowles97229@gmail.com

Chairs for Social Events:

Jolie & Brian Bowles / Barb Thomson

- Gala /Picnic/parties

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