



# Westside Wine Club

## January 2008

### 2008 Tentative Calendar

**January 16<sup>th</sup>**

Plan for the year!

**February 20<sup>th</sup>**

Speaker?

**March 19<sup>th</sup>**

Bordeaux

**April 16<sup>th</sup>**

Speaker?

**May 21<sup>st</sup>**

Other Reds

Tours?

**June 18<sup>th</sup>**

Speaker?

**July 16<sup>th</sup>**

Picnic?

Tour?

**August 20<sup>th</sup>**

Other Whites

**September 17<sup>th</sup>**

Awards Gala?

**October 15<sup>th</sup>**

Pinot Noir

**November 19<sup>th</sup>**

Pinot Gris / Viognier

**December 17<sup>th</sup>**

Speaker?

**Holiday Party Date?**

**Next Meeting:** Jan. 16<sup>th</sup>, 2008 at 7 p.m.  
**Place:** Oak Knoll Winery  
**Subject:** Planning Meeting  
**Snacks:** Jack Seigendall

Bring your ideas, a glass and a bottle of wine to share. If you are entering the Newport festival please bring us a bottle to taste.

Take a look at the open positions listed at the end of this newsletter. Volunteers are the heart of our club, so if you have not yet helped out, now is the time. We will need volunteers to bring food to the meetings all year, too, so take a look at the dates and sign up to bring snacks. We take up a collection at the meetings to help with the expense.

Reminder- Meetings begin at 7pm and end by 9pm. If you can get there a little early to help set up, please do, and be ready to put away chairs and tables at the end.

### [Newport Wine Competition](#)

**Deadline January 11** \$5.00 per entry, limit two entries.

They may be dropped off at F.H. Steinbart's 234 SE 12<sup>th</sup> St. Portland

### **December Holiday Party**

Thank you to Fred and Avon Holmes for hosting a delightful gathering. The food was delicious, and the wines outstanding. Along with an array of red and white wines we also tasted several ports. They included a well-balanced pinot gris port, a nutty 1994 port, and a Viognier port that one member described as "biting into an over ripe peach and letting the juice run down your chin."

A big thank you to Lori Prichard for organizing this party as well as the other social events of 2007, and a special thanks to Arthur Prichard for directing traffic out in the cold.

### **Thank you to the 2007 Leadership Team:**

Jack Seigendall, our fearless president; Henry Morgan, our learned secretary; Bill Spiller, trusted treasurer; Rick Kipper, tasting taskmaster; Miriam Schnepf, Queen of tours and competitions, Webmaster David Ladd; Craig Bush and everyone else who made grape purchases possible; all the people who brought food and snacks; and WSWC founder and mentor, Oak Knoll's own Marj Vuylsteke.

**We salute you!**

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### Hydrogen Sulfide: Wine flaw or life expander?

Hydrogen sulfide, the chemical that gives rotten eggs their sulfurous stench, can significantly increase life span and heat tolerance in the nematode worm, according to researchers at Seattle's Fred Hutchinson Cancer Research Center.

The researchers previously had used hydrogen sulfide to put mice into a state of reversible metabolic hibernation. To understand how the compound induces hibernation in mice, they turned to the tiny nematode because its biology is similar in many ways to that of humans.

The researchers found, to their surprise, that nematodes raised in a carefully controlled atmosphere with low concentrations of hydrogen sulfide did not hibernate. Instead, their metabolism and reproductive activity remained normal, their life span increased and they became more heat tolerant.

The findings appear in the PNAS Online Early Edition, a publication of the Proceedings of the National Academy of Sciences of the United States of America.

### President's Musings

Hello WSWC Members!

I'm excited to begin my term as your President of the WSWC for 2008. Though I've been a club member for only a year and a half, I dabbled with making wine way back in the early '80's while an undergraduate student at Oregon State University. I started out using Concord grapes from my parent's back yard in Corvallis, and eventually I had some success making wine from other fruits such as raspberries, apples and cherries.

My winemaking hobby was put on hold for nearly 20 years while I completed a graduate program at the University of Oregon (yes, I'm a Duck, too), worked in Portland a number of years, and then lived in Boston for over 12 years before returning to Portland seven years ago. Upon my return, I made my first Chardonnay—using Vinifera grapes for the first time. I have made Pinot Noir wine the past six years, and after joining the club in 2006, I made my first Merlot with grapes from Del Rio—my first wine with commercial grade grapes. After winning a Gold Medal in last year's Newport competition for my 2005 Pinot Noir, I really became motivated. This year I have Cabernet Sauvignon and Syrah from Chandler Reach, Pinot Noir from Zolnikov Farms in Hubbard and Viognier from the Plagmann Vineyard in Albany. I'm also experimenting with two sets of yeasts for each variety.

My agenda for 2008 is one word: "Education." Club members are a great source of information, and workshops led by members and professionals could include:

- Understanding/Measuring Acid: TA and PH
- SO<sub>2</sub>
- Yeasts and Fermentation, Malolactic fermentation
- Blending
- Oak Barrels: Care and Use
- Mentorships/Shadowing
- Resolving Winemaking Problems

Our website could be enhanced with a Q&A bulletin board and an online Resource Library of weblinks and reference materials.

At our next club meeting we are seeking YOUR input. Please email me your ideas if you can't attend the meeting.

I'm really looking forward to working with all of you in the New Year. Happy Holidays!

Cheers,

Don Robinson

President, WSWC

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### Westside Winemakers Club Leadership Team – 2008

President: **Don Robinson**

- Set agenda for the year
- Establish leadership team
- Assure that objectives for the year are met
- Set up and run meetings

Treasurer and Chair of Membership Directory: **Bill Spiller**

- Collect dues and fees
- Pay bills
- Keep updated list of members

Webmaster: **Rick Kipper**

Secretary: **Luna Hauser**

- Communicate regularly about club activities and issues
- Monthly newsletter

Chairs of Group Purchases

The chairperson with the leads makes the arrangements to purchase, collect, and distribute.

- Chandler Reach Vineyard – **Mike Fredd**
- Del Rio Vineyard – **Craig Bush**
- Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf**

- Work with Washington County Fair staff
- Encourage club participation in County Fair
- President will be the contact for the Oregon State Fair.

Chairs for Tastings: **Open?**

- Review and improve club tasting procedures
- Conduct club tastings

Chairs of Winery Tours: **Open?**

- Selects wineries to visit
- Arranges for tours
- Covers logistics (food and money)
- Winery Tour 1 – **Open**
- Winery Tour 2 – **Open**
- Winery Tour 3 with picnic lunch - **Open**

Chairs for Social Events: **Open?**

- Summer picnic – **Open**
- Awards Gala – **Open**
- Holiday Party – **Open**

Chairperson of Education: **Open?**

- Arranges for speakers for our meetings