



Garage Enologists of North County

www.gencowinemakers.com

Next Meeting: June 23 - Wednesday
Place: Healdsburg Library
Time: 7:00 PM



APRIL SUMMARY – GRAPEVINE SELECTION AND PLANTING

Jay Jensen, CEO/Owner, Nova Vines

Jay gave us a good rundown on the diversity of plant material available to us and when to plant. Whether it be rootstock, dormant benchgrafts or green vines, each has its own way to plant and the timing. He gave us insight into how to graft to rootstocks and discussed that there are different rootstocks for differing climate zones. We also passed sign-up for corks to be delivered in June and sign-up for a Club winemaking project to be discussed later. We closed out the meeting with tasting and judging of Cabernets. NICE!

JUNE MEETING – NATURAL VINEYARD MANAGEMENT AND WINEMAKING

Emilio Castelli, GENCO member and Owner, Castelli Vineyards

Emilio has been a longtime participant and contributor with GENCO. We know he has some alternative viewpoints regarding the vineyard and winemaking and we welcome his input to the group. Emilio will discuss his process of limited intervention and his desire to let the grapes speak for themselves, expressing their character with minimal manipulation. Clearly we are able to make great wine without man handling the grape growing and winemaking. He will tell us his opinions and goals in the process. We will close out the session enjoying tastes of a few of his wines.

GENCO PICNIC – Sunday, August 8 5:00 Social, 6:00 Dinner

Riverfront Park, Eastside Road, Windsor

We will return to Riverfront (County) Park this year, a beautiful redwood grove with a group picnic area. This will again be great. Bring a dish and wine. Call me with reservations and indicate what dish you will bring, salad, casserole, main dish, or dessert. Bring a commercial wine if you don't have any you made. See map and details on the reverse.

CORK ORDER – It is time to place our order. The choices are grade UFB which we have been buying recently or UFB-1 which is one grade lower (a bit less pretty), just as effective and about a nickel less costly. Sign up at the meeting or call me with your order.

GENCO WINEMAKING PROJECT –

This Fall we will make a barrel of wine – probably Cab. We have two spaces committed. There is room for six more. The group will make the wine, I will give guidance, and you will take home 3+ cases of wine when it is done, at cost. No guarantees but this looks like a great year and you should make a fine wine while picking up good insight into winemaking. 63 GENCO members have done this over the years.

CLUB WINEMAKING PROJECT –

New this year, the idea was presented at the last meeting with good interest shown. The idea was picked up from the Sacramento Home Winemakers. Many of you will make the same wine from the same grapes and we'll compare what we get. **Details on Page 2 of this notice.**

Bob Bennett

433-4574

Bennett9@aol.com

CLUB WINEMAKING PROJECT

Members are offered an opportunity to participate in the Club Winemaking Project.

This year at harvest, participants have the opportunity to join together on the same day to pick, crush, and take delivery of grapes at Bennett Ridge Vineyard. Members will then make their wine at home and submit two bottles about one year later for comparison and evaluation. You don't need to bottle your wine in August; you just need to prepare two bottles for submission. Even if you have never made wine before, this is your opportunity to get started with a relatively small investment. Make the wine any way you want: cold soak, add sugar or water, yeast choice & nutrients, extended maceration, ML, sulfite levels, adjust pH or T/A, add tannins, racking frequency, etc. Compare your finished wine to others that started on an even footing and receive evaluation of the results.

PROJECT

1. 100+ lbs red grapes, one variety - Merlot.
2. Pick & crush together, same day.
3. Take home 100 lbs must, the same must for everybody.
4. Make wine at your home winery, no blending, no combining or comingling with other Club Project lots or with wines you are making.
5. Mid-August submit two (750 ml) bottles for evaluation at Bennett Ridge by participants and a commercial winemaker.
6. Commercial winemaker will provide suggestions for improvement if appropriate.
7. Will net about 5-6 gallons wine, which need not be bottled prior to the evaluation.
8. **Cost \$105 BUT**
9. **If you submit 2 bottles, be reimbursed \$50, nearly half your original cost**
10. **AND Following the tasting/evaluation, share (participant and one guest) in a potluck dinner. Bring one additional bottle per couple of any wine.**
11. Limited to 20 participants, no more than one lot per household.
12. If more than 20 want to join, participants will be selected by drawing.
13. Application must be submitted at the June GENCO meeting.
14. Quote (SACHOMEWINE) " It's incredible how much we learn and how different the wines all taste."