

GENCO Garage Enologists of North County

www.gencowinemakers.com

Next Meeting: **June 27, 2018**
Place: **Good Shepherd Lutheran Church**
Time: **7:00 PM**
Glasses: **3**



June Meeting Notice

GENCO June meeting program topic: *Preparing for Harvest*

Harvest – it's really not that far away. Being prepared and well-informed about the issues, details, and potential challenges associated with getting your grapes, handling and processing them, and starting the fermentation is critical for achieving the results you want. So, it's time to start thinking about where you'll be getting your grapes, how you can tell when they're at their 'peak', how to handle the grapes in preparation of stemming, crushing, clarification (whites) and fermentation. You'll also need to know how to adjust the must when the 'numbers' are not ideal, and how to clarify the must (whites), and then start and manage the primary fermentation. After that, it's knowing what to do when the fermentation is done. Furthermore, you'll need to identify what supplies you have in stock and what you'll need to have on hand, for example, yeast, yeast nutrients, bentonite, sulfite, enzymes, fermenting tannins, ML bacteria culture, Copper sulfate solution, etc. You don't want to wait to the last minute only to find your favorite supplier or shop is closed. Other issues that you need to nail down include cleaning, sanitizing, and servicing crushing and pressing equipment. If you been thinking about buying equipment start early. They may not be readily available when you need them. Don't forget the fermenters (stainless, oak, or plastic carboys or larger tanks). If you need to buy equipment, it is time to think what you'll need and where to get it. Other issues include chilling the must before fermentation—will you need dry ice, or frozen water-filled jugs. Do you know how much dry ice it takes to drop the temperature of the must by 1 degree?

Some of the topics we'll be addressing include:

- Knowing how to sample a vineyard, and what to look for.
- How do determine when the grapes are ripe and or should be harvested (that will largely depend on the variety, intended style, and your preferences).
- Do you need to accurately determine Brix, pH, total acidity of the grapes or can you rely on taste?
- Are yeast nutrients of value?
- Should we adjust the must when the numbers are outside the preferred range?
- Is cold-soaking a good idea? What about lees contact?
- What the ideal temperature of a fermentation?
- How to manage temperature during fermentation.

Discussions like this one are more effective when everyone participates. It's important to ask question, share ideas, experiences, and knowledge. Comments regarding how you handle various aspects of winemaking and how it has worked for you are very helpful to others. If you are just getting your feet wet, so to speak, ask questions so you'll get a range of views or guidance.

It should be pretty obvious that there are many ways to make reasonably good wine. Remember: beauty is in the eye of the beholder. What we're looking for are the broad guidelines. If you have questions about the winemaking process — from picking to starting the fermentation, bring them, so we have more to discuss. If you've had some difficulties in the past or made a rather disagreeable wine, relate that to the group and offer what you think went wrong.

After the discussion, we'll taste some of the wines that did well in the recent competition.

Steve Nurse, GENCO Secretary

Please bring 3 glasses to this meeting