



GENCO GAZETTE

January 2024

GENCO MEETS ON THE 4TH WEDNESDAY OF EVERY MONTH

JANUARY 24, 2024: WINEMAKING TECHNIQUES
 Good Shepherd Church
 1402 University St. Healdsburg – downstairs in Gruenhagen Hall

FEBRUARY 28, 2024: TBA

NOVEMBER 2023: WINE QUIZ

Wine trivia quiz night.

- ✿ 20 questions
- ✿ 9 wines

1st place: John Wilshire
 2nd place: Bruce Krueger
 3rd place: Joan Griffin

DECEMBER 2023: CHRISTMAS PARTY

60 members gathered for a festive evening of food, wine, and friendship, thanks to all who helped make the hall so festive for the evening. Gary Alvey presented a moving tribute to our founder Bob Bennet.

DUES FOR 2024 WILL BE \$50

Payable at the January meeting

Or send to:

GENCO: Cathleen Lukrich
 4595 Mt. Taylor Drive
 Santa Rosa, CA 95404

2023 GENCO MEETINGS	
Jan.	Orsi Winery
Feb.	Joseph Jewel Winery
March	German Rieslings
April	Food & Wine pairing
April	GENCO competition
May	J Winery
June	GENCO picnic
July	Enartis
Aug	Marimar Torres Winery
Sept	Italian Wines
Oct.	Harvest Party
Oct.	Gold medal winners
Nov	Wine Quiz
Dec.	Christmas Party
VOLUNTEERS OR SUGGESTIONS FOR 2024 MEETINGS ARE WELCOME	

www.gencowinemakers.com

JANUARY 24, 2024: WINEMAKING TECHNIQUES

We are after all an organization of home winemakers, so GENCO’s January’s meeting will be Tech-oriented for members who made wine this year, or in the recent past, or our new members who are seriously considering it. It an opportunity for GENCO members to share their, experiences, insights, innovations, new technology, and to talk about practices, products, things that seemed to work or what that didn’t measure up. This is also a time to discuss minor set-backs like off-aromas during fermentation, sluggish fermentations or a calamitous ‘stuck fermentation’, how you can avoid such problem, or resolve them more effectively. We also want to talk about clarification and stabilization during cellaring and maturation, and the various agents, like finishing tannins, mannoproteins, etc. that can produce better wine.

So, I will be leading a group discussion: to review the recent harvest, talk about overall fruit quality, yields, harvest date, acidity, YAN levels, observations, and lessons learned. Some of the discussion points for those members who want share their insights, observations, and experiences will include:

- ✿ Who tested or had their juice tested at one of the local labs? When and how did you take the sample? How did you use that information.
- ✿ Do you use more than one lab? Have you noticed any inconsistencies?
- ✿ How did you know when to pick, was your sampling process fairly accurate?
- ✿ Who did cold-soaking? What variety did you soak? How did you chill the must and manage to keep it below 50°F? How long did you cold-soak the must? What was the temperature were you able to maintain.
- ✿ Who adjusted pH/TA acidity their juice or red must before fermentation?
- ✿ Anyone allow the fermentation to start on its own?
- ✿ How did you select your yeast?
- ✿ What was your yeast nutrition program?
- ✿ Were fermentation temperatures relatively the same or cooler than last year?
- ✿ What was the warmest temp you measured?
- ✿ Punching down, how often?
- ✿ Anyone try aeration?
- ✿ Problems with off aromas, like hydrogen sulfide, any solutions?
- ✿ Who had a sluggish or stuck fermentations. Did you test for YAN, did you use nutrients? What did you do get things back on track. Did it work?
- ✿ What about Malolactic conversion? Any issues, which product did you use?
- ✿ How did you keep the wine warm? Who tried something new?
- ✿ What would you do differently next year.
- ✿ If you have a wine that has gone off, bring it so we can all learn from your experience.
- ✿ Resolving issues during cellaring and improving a wine’s sensory appeal.

Bruce Hagen - GENCO Education Director
 1 glass meeting



linden designs