



GENCO GAZETTE

SEPTEMBER 2021

GENCO MEETS ON THE 4TH WEDNESDAY OF EVERY MONTH

SEPTEMBER 22: TROUBLE SHOOTING FERMENTATIONS

Good Shepherd Church

1402 University St. Healdsburg – downstairs in Gruenhagen Hall

OCTOBER 27: ROSÉ TOURNAMENT TASTE-OFF

Good Shepherd Church

1402 University St. Healdsburg – downstairs in Gruenhagen Hall

AUGUST 25TH MEETING BARBERA TASTING

Many thanks to GENCO member Tom (*the Barberian*) Jereb for his power point presentation on Barbera. He provided an overview of the Barbera grape, predominant growing regions around the world, and the various taste characteristics.

We then tasted several commercial Barberas from major growing regions here and abroad, and then enjoyed some of Tom's current and prior home-made vintages.

Afterwards we congregated outdoors for further tasting and discussion about this under-appreciated varietal. Great to meet in person again.

AUGUST 29TH BARREL STEAMING

Thanks to Moshin Winery and Kevin Holloway for the last-minute organization of barrel steaming, just in time for harvest. Several members used this opportunity to get their barrels cleaned and ready for the 2021 harvest. Tom Jereb even got his barrel head to blow out with the cleaning.

SEPTEMBER MEETING: 7:00 P.M. – WEDNESDAY SEPTEMBER 22ND

Harvest is happening! By the time we meet in September, many of us will be in the thick of it, picking grapes, crushing, pressing, managing fermentations, or even pressing finished wine.

So, it may be of value to review standard winemaking practices, step-by-step, and look at critical stages, where mistakes are commonly made. There are a number of experienced winemakers in our group who have made wine for years and dealt with these thorny issues, so this open discussion will be an opportunity to share what you've learned, talk about what you're fermenting, quality of the grapes in terms of ripeness and acidity, and how things are going. You could also offer your thoughts about the harvest, the yeast(s) you used, etc. If you're having problems such as a sluggish or stuck fermentation, or reduction (stinky sulfides) you should be able to get some sound advice. If you just want to know what to do next, here's your opportunity to get an answer. Also, if you're still in the market for grapes, maybe someone there will give you a promising tip.

I'll be leading the discussion, but will be relying on the experienced members to provide their thoughts, comments, suggestion views, and advice. Afterward, we'll sample some wines outside. If you got medals from the competition, or have a wine that punches above its 'weight class', bring 'em' to share with the others. We'll provide the appetizer. ... *Bruce Hagen*

NEW COVID RESTRICTIONS!

We will set up all the tables and chairs in a socially distanced classroom style. Masks will be required during the presentation, then masks off for the tasting. We will be limited on how many seats we can set up in the church. This system seemed to work well at the August meeting. Vaccinations required for all GENCO events.

Please R.S.V.P. to reserve your spot!

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