



Garage Enologists of North County

www.gencowinemakers.com

Next Meeting: Tuesday, April 23, 2013
Place: Good Shepherd, Healdsburg
Time: 7:00 PM
Wine Glasses: 2



COOL CAT

MARCH MEETING - FUNDAMENTALS OF WHITE WINE PRODUCTION

Bruce Hagen gave us the full scoop on white making, and more. We learned a great deal about the basics, as well as the sophistication, of winemaking with emphasis on the uniqueness of whites. The comprehensive power point presentation and discussion was followed by tasting of a number of Bruce and Linda's fine white wines. Thanks Bruce!!

APRIL MEETING - ACHIEVING BALANCE IN WINE

DISCUSSION LEADER - BOB BENNETT

Balance is primarily the balance between alcohol, pH, and T/A, but it is more. It is about climate and micro-climate, picking grapes at the right stage, brix adjustment, malolactic, cold stabilizing, etc. All these factors need to be considered in achieving the good balance that contributes to a quality wine. We'll talk about it all at this meeting. As a follow-up to last month's meeting, the discussion will be followed by a tasting of some club member Sauvignon Blanc wines. Let me know if you want to bring a wine to taste, but please bring two bottles. Be ready to discuss your wine, whether it be to seek input or to observe an interesting characteristic or factor.

GENCO TRAVEL - June in Paso Robles with a crew of GENCO members? Why not!! Good company, fun packed schedule, fine wines and wineries. Call Dave & Barbara Schaffer 579-5392.

COMPETITIONS - It is time to start submitting your wines. Details are on the GENCO Website. The next three months will include nearly all the big ones (not counting our own GENCO competition).

DUES - If you are not in, you are out. Submit your \$20 to Mike Miller at the meeting.

CORK PURCHASE - Natural corks will be ordered at the April and May meetings for June delivery. Or call Bob Bennett with your request. If you prefer synthetic corks, check with Bruce Hagen.

GENCO BARREL UPDATE - Our barrel of Merlot is coming along fine, resting quietly, soaking up oak, developing complexity. It will be racked this weekend and placed into the wine cellar. Participants will also visit the Bennett Ridge Vineyard and discuss vineyard activity and management.



Different crew enjoying post-racking time

Bob Bennett - Editor
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