

GENCO Garage Enologists of North County

www.gencowinemakers.com

Next Meeting: April 26th, 2018
Place: Good Shepherd Lutheran Church
Time: 7:00 PM
Glasses: 2



April Meeting Notice

March Meeting Summary:

Brian Maurer. From Cellar Searchers gave us a very enlightening insight into potential faults in wine. Their causes, and some cures

April Meeting:

We've invited Michael Faulk (Technical Support) from Vinquiry in Windsor to talk about how fining agents can improve wine appearance, aroma, taste, mouth-feel, stability, and quality. He'll discuss what fining agents can and can't do, when they should be used, and the procedures for using them, as well as determining dosage rates. He'll cover which products we should be using regularly for white wines such as fermentation tannins, Bentonite or Claril SP (pre-fermentation) and isinglass, etc., and which agents are best for reds to minimize tannins, harshness, and astringency, or stabilize color, etc. He'll also address products for mitigating certain defects. For a more detailed synopsis of his presentation please refer to page 2.

The meeting will finish (excuse the pun) with tasting of 3 different wines from Genco members.

Genco Annual Wine Competition Awards Dinner:

By all accounts the wine judging went very well. With the judges very impressed with the quality of Genco wines. You should have lined up your costume for our Pirate themed awards dinner on May 5th. Don't worry, you're not obliged to dress up, you may want to bring a spare set of clothes though in case you're made to walk the plank.

Steve Nurse, GENCO Secretary

Please bring 2 glasses to this meeting

Page 2 Supplement to April Meeting Notice.:

Fining involves adding a substance to a wine to remove suspended solids, reduce astringency or bitterness, eliminate off-odors, strip out browning caused by oxidation, remove unstable proteins that can form a haze or settle out later, etc. Fining agents react with various wine components either chemically or physically to form a new complex that separates from the wine. The condition of your grapes and the wine after fermentation will determine whether you want or need to fine it. With some fining agents there is a trade-off; while removing suspended solids and doing the job they were intended for, they may remove some color, body, taste, and aroma from the wine. However, when used sparingly, the impact on overall quality is improved. The bottom line is, knowing what fining agent to add and when to add it, all depends on what you want to accomplish in your wine. For most winemakers, it is what gives their finished wine a cleaner, more professional polish.

Some fining agents have been in use for centuries, while others have been commonly used for much of this century. Some are relatively new and new products are being developed to aid winemakers. The most commonly-used fining agents include: Bentonite, gelatin (animal- or plant-based), isinglass, egg white, casein or milk. Some newer fining agents can be used to prevent bacterial spoilage—a common problem for beginning winemakers. Copper sulfate is another indispensable fining agent to treat hydrogen sulfide. Other more recent agents include activated carbon and PVPP can to treat oxidized wines. Enzymes are also considered fining agents because help to clarify must or break down skins to release more color and flavor.

Bruce Hagen