

AUGUST MEETING NOTICE

Date: Wednesday - August 28, 2019
Place: Good Shepherd Lutheran Church
Time: 7:00 pm
Wine Glasses: 1
Topic: What to Know About Yeasts
Speaker: Bruce Hagen
Education Coordinator



Educational program for August:

Bruce Hagen will discuss what you should know about yeasts, both indigenous and selected strains. What do we know about the yeasts that ferment the wines we make? Most home winemakers simply buy a yeast that's recommended for the grapes they have and don't give it much thought. Selecting the right yeast isn't as straight forward as you might think. First you need to determine what style of wine you want to make, and the characteristics you want in your wine. There are many commercial strains, each has an affinity for certain varieties, and each produces a particular style of wine, intensity of aromas and taste, varietal expression, structure, and even color. At any rate, I've done some digging to help explain how yeast and their fermentation characteristics influence the wine. I'll also discuss the pros and cons of doing natural or indigenous yeast fermentation. After that, I want to do an open discussion about getting ready for harvest.

We'll end by giving members an opportunity to interact and enjoy some of our member's wines. There will be an assortment of appetizers. So, think about bringing a wine or two to share.

Bruce Hagen, GENCO Education Coordinator
827-3399

Laura Pelleriti, GENCO Secretary

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