



Garage Enologists of North County

Next Meeting: February 24, 2016 Wednesday
Place: Good Shepherd, Healdsburg
Time: 7:00 PM
Glasses: 3



JANUARY MEETING SUMMARY– Jim Rickards of J. Richards Winery

Jim spoke to us about his vineyard issues of 2015: half off production and shattered bloom from the intense heat and drop in temperature from 90 to 40 degrees. Jim decides when to pick based on repeated vineyard tastings versus brix testing. He tastes for a lack of vegetal taste, a broad tannin spectrum and looks at the color after mouth maceration. Jim stopped spraying his vineyard in 1982 and incorporates compost and gypsum additions to his soil. Observation was repeatedly suggested as a needed component of good winemaking and vineyard management.

FEBRUARY MEETING – FEBRUARY MEETING – RACKING, FINING, AND FILTERING – Group Discussion

How often should we rack and in what manner? Is the aeration good or damaging? Should we filter, should we fine, and if so with what materials? Filtering is a simple process to remove unwanted impurities and proteins from wine. Most commercial wineries do it. What do we give up with filtering? How about fining? I believe most of us don't do much fining as we don't fully understand it. Let's take some of the mystery out of this activity. Different fining agents can improve quality by altering defects in wines as well as improving clarity. What are the benefits and what are the disadvantages? How do these practices differ between red and white wines? Many different opinions and different practices exist among us and this should be an informative group discussion. Bob Bennett will lead the discussion but our objective is to hear from our members their opinions and experiences with these activities.

The second portion of the meeting will be tasting and discussing the character and qualities of Sangiovese, the Italian varietal more commonly identified with Chianti, and Sangiovese blends known as Super Tuscans. We will taste and discuss several commercial as well as a couple domestic and home winemaker Sangios. Be prepared for an interesting experience.

GENCO COMPETITION – Wines are due no later than March 23, 1 bottle per entry with an \$8 entry fee due March 17th.

Judging March 24th 10am to 10pm

Awards Dinner:

Fri., April 15th 5pm to 10pm for decorating

Sat., April 16th 5:30 – 10pm

We encourage you to compete. We have highly qualified judges and promise you good feedback on your wines.

Winemaker Magazine Competition

Enter your wine –

***Battenkill Communications • 5515 Main St. • Manchester Center, Vermont
05255 by:***

March 11, 2016

Wines will be judged in Vermont:

April 15-17, 2016

Results first announced at WineMaker Magazine Conference in Santa Rosa, CA
(Results will be posted on winemakermag.com and mailed out soon after):

May 22, 2016

DUES – Annual dues are \$27 per family. If you haven't remitted, you can pay at the Feb meeting. Alternatively mail a check made out to our Treasurer Rita Maloney, 6169 San Bruno Ct, Rohnert Park 94928.

Denise Wright

Secretary

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