



GENCO GAZETTE

February 2023

NEW THURSDAY DATE FOR FEBRUARY AND MARCH

FEBRUARY 23, 2023: 7:00 PM – MICHAEL FAULK – ENARTIS

Good Shepherd Church

1402 University St. Healdsburg – downstairs in Gruenhagen Hall

MARCH 23, 2023: TASTE OF GERMAN RIESLINGS

JANUARY MEETING

What can I say, Tony Ross, wine educator “*Consigliere di Vino*” with Orsi Family Vineyards, our featured speaker for the January meeting, made a great impression. Simply put, he was phenomenal – a big hit with our audience. We heard people saying Oh! Wow, he was so good, or so smooth and unscripted, delightful, entertaining, charming, enthusiastic, and captivating, a font of interesting stories and arcane tidbits, one of our best speakers, etc. He generated a lot of interest in Orsi Family Vineyards (Healdsburg), and their exceptional wines. By the way, they make nine distinct red Italian varieties. Most are aged in neutral oak barrels for 3 years. In general, their wines are aromatic, lighter in body than most other California red varieties, and eminently food-friendly. A great start to 2023!



DUES FOR 2023 WILL BE \$50

**PAYABLE AT THE FEBRUARY MEETING
OR SEND TO**

**GENCO: CATHLEEN LUKRICH
4595 MT. TAYLOR DRIVE
SANTA ROSA, CA 95404**

FEBRUARY 23, 2023 – THURSDAY 7:00 PM

MICHAEL FAULK -ENARTIS

For a change of pace: Something for the more serious winemakers in the group. I've invited Michael Faulk, Technical Service Representative for Enartis/Vinquiry to talk about options to make winemaking easier for us, while getting the results we want. The theme I've proposed is “Making the most of your grapes” or “Getting the results you're looking for”. I've worked with Michael for at least 5 years to solve my winemaking issues, and have found him to be a valuable resource. What's so helpful is that he was a home winemaker, and then went on to start his own winery (Engracia Wines). He knows the problems home winemakers commonly encounter, and how best to resolve them. Michael will walk us through the winemaking process and discuss the various products/agents like enzymes, tannins, yeast nutrients, selected yeast and MLF bacteria cultures, etc., and their advantages at each stage. In general, winemaking products were developed to solve problems and enhance the final product.

Social time with wine and cheese to follow.

R.S.V.P to Lhagen1@comcast.net



🌸 1 glass meeting



ROUND UP YOUR WINES

GENCO WINEMAKERS' COMPETITION: 2023

DATE OF JUDGING:

Wednesday, April 19th

AWARDS DINNER:

Saturday, May 6th

at the GENCO SALOON

Wine entries, entry forms and fees need to be submitted by April 5th or at GENCO's March meeting (Thursday the 23rd).

Details to follow.

