



GENCO GAZETTE

February 2021

FEBRUARY MEETING: WEDNESDAY 24TH VIA ZOOM –6:45 PM

The Real Dirt on GENCO WineGROWERS

MARCH MEETING: WEDNESDAY 24TH VIA ZOOM –6:45 PM

Ben Papapietro of Papapietro Perry Winery

SUMMER PICNIC: JUNE 26 fingers crossed

Highlights of the January 14th Board Meeting, via Zoom

ATTENDANCE: President Mary Lou Marek, George Marek, Gary Alvey, Tom Hodges, Bruce Hagen, Linda Hagen, Cathleen Lukrich, Dave Schaffer, Sheila DeLong, Joan Griffin

POSITION OF VICE PRESIDENT: To replace Steve Nurse as VP for 2021 and take over as President in 2022. Still looking.

TREASURER'S REPORT: Full report submitted by Cathleen. 4 new members joined in October; there are 2 more potential members. The treasury is "healthy." Still working with Redwood Credit Union on a proposal to bundle the GENCO insurance policies. A commitment is needed soon.

FUTURE MEETINGS:

- ❁ January and February meetings are planned.
- ❁ March: A Winemaker's Talk via Zoom. Ben Papapietro
- ❁ Ideas for future meetings: "How to buy good wine for not a lot of money"

NOTE: October Board meeting is moved from October 14 to October 21.

PROTOCOLS FOR THE FUTURE: Zoom vs. Face-to-Face – Discussion was held on when and how to resume normal meetings. In resuming face-to-face meetings the Board feels it is reasonable to ask for proof of vaccination to protect members. The church may also initiate protocols that we must observe. The possibility of holding a simultaneous Zoom and in-person meeting was discussed; Gary cautions that more equipment is needed and logistics are difficult. Above all, members must feel comfortable. The conclusion is: "No need to rush!!" We will keep an eye on the situation and hope to be able to hold a face-to-face summer party. The Board agrees that the first "normal" meeting should be a "Big Party to Celebrate"!

WALLA WALLA: George will keep an eye on the July Walla Walla trip; must assess members' interest and determine that the Washington wineries will be open.

KUDOS! Linda reminds us that the GENCO board should be proud of having done an admirable job in planning interesting and educational (and fun) Zoom programs for members during these difficult times.

Recorded by, Joan Griffin, Secretary

February 24th

Meeting will be by Zoom: 6:45 pm

THE REAL DIRT ON GENCO WINE-GROWERS

We all know winemaking really starts in the vineyard. George Marek will focus on local vineyard development and vineyard practices.

What factors are important to grow the "best" fruit?

What should winemakers look for in a vineyard to get the best fruit?

We will also focus on GENCO's own WineGROWERS: who are they and where are their vineyards, what do they grow. Lots of photos and vineyard stories.

This promises to be an interesting and fun exploration for both vineyard owners and wine grape buyers.



January Meeting 24th: - Making quality white wine and rosé

43 members and 2 guests "zoomed" in for our January meeting. Bruce Hagen presented a power-point on the basics of making white wine and rosé, along with some advanced tips to improve wine quality. Members posed questions and comments afterwards. See page 2 for some highlights from the talk.

Page 3 introduces our 2021 Board Members. Still looking for a Vice-President.

Tips on Making Quality White Wines and Rosés

- ✿ The quality of grapes you start with, greatly influences the outcome.
- ✿ The best rosés are usually from grapes that are around 21.5° to 22° Brix. For crisp whites, harvest grapes from about 22° to 23° Brix. For more complex whites harvest closer to 24° Brix.
- ✿ Pay attention to cleanliness and sanitation.
- ✿ In most cases, skin contact after stemming and crushing should be limited to 2 to 4 hours.
- ✿ Clarifying-enzymes increase the rate of settling, and maximize juice yield.
- ✿ Settle the juice after pressing to separate the heavy sediment. In this manner, the relatively 'clean' juice can be racked off for fermentation.
- ✿ Test the juice for TA, pH, Brix, and nitrogen availability (YAN).
- ✿ A TA of close to 7g/L, and a pH within 3.2 to 3.4. is typically ideal.



- ✿ Make adjustments to acidity or sugar level, as needed, before fermentation.
- ✿ To retain varietal and yeast-produced aromas, keep fermentation temperature $\leq 60^{\circ}$ F
- ✿ Fermenting-tannins during fermentation inhibits oxidation and microbial development.
- ✿ Select a yeast after considering its fermentation characteristics, and hydrate it before use.
- ✿ Acclimate the yeast-mix by gradually adding cold juice so that its temperature is within 10° F of the juice before adding.
- ✿ Fining with bentonite to remove unstable proteins is best done during fermentation.

- ✿ An adequate level of free SO_2 must be maintained throughout the wine-making process to limit oxidation and microbial growth.
- ✿ The ideal pH for most white wines is close to 3.3. Wines above pH 3.5 can be problematic.
- ✿ Using yeast nutrients increases the likelihood of problem-free fermentations.
- ✿ Aging the wine sur-lie can improve mouth-feel, viscosity, aroma, and tend to soften the finish.
- ✿ Many problems that develop during or after fermentation, can often be mitigated.



SO ₂ addition: 10% (5.6%) solution (Wine: Enartis)					
	5gal	10 gal	15 gal	30 gal	60 gal
10 ppm	3.38	6.76	10.14	20.28	40.56
15ppm	5.07	10.14	15.21	30.42	60.84
20 ppm	6.76	13.52	20.58	40.56	81.12
25 ppm	8.45	16.9	25.35	50.76	101.39
30 ppm	10.41	20.28	30.42	60.84	121.67
35 ppm	11.83	23.66	35.49	70.98	141.95
50 ppm	16.9	33.8	50.7	104.39	202.79

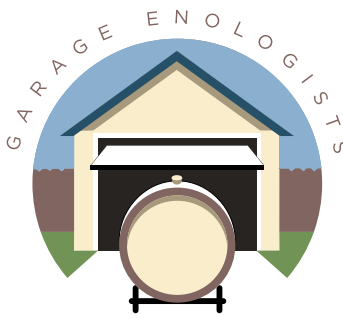


Cathleen Lukrich: Treasurer

Member since 2002

Wines Made: Cabernet Sauvignon, Merlot, Petite Syrah, Syrah, Zinfandel, Sangiovese, Sauvignon Blanc

Grapes Grown: Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Sangiovese, Sauvignon Blanc



GENCO
Sonoma County
CALIFORNIA

2021 BOARD OF DIRECTORS



Gary Alvey: Webmaster

Member since 2005

Wines Made: Merlot, Zinfandel, Chardonnay, Sauvignon Blanc, Pinot Blanc, Pinot Noir, Malbec, Syrah, Petite Sirah, Meritage, Rosé, LH Zin & Sauv. Blanc, Zin & Sauv Blanc Port.

Grapes Grown: Zinfandel



Mary Lou Marek: President

George Marek: Member at Large

Members since 2010

Wines Made: Rosé, Grenache, Petite Sirah, Sauv. Blanc, Cab Franc, Zin. Former owners of Antonina's Vineyard, Cab. Franc, S. Blanc & Rhone varietals. Founding Board member, Fountain-grove District Winegrowers Association.



Dave Schaffer: Co-education director

Member since 2007

Wines Made: Rhone-style blends with Grenache, Syrah and Mourvedre. Primitivo, Pinot Noir, Presently the winemaker at Varenna, growing Primitivo grapes, Fountain-grove District AVA



Linda Hagen: Activities co-chair

Bruce Hagen: Co-education director

Members since 2006

Wines Made: Pinot Noir, Zinfandel, Petite Sirah, Cabernet, Chenin Blanc, Chardonnay, Sauvignon Blanc, Viognier, Pinot Gris, Rosé, GSM, Merlot, Pinot Blanc, Gewürtztraminer, Port



Sheila DeLong: Activities co-chair

Member 2008

Wines Made: Zinfandel, Syrah, Sauvignon Blanc, Chardonnay

Grapes Grown: Zinfandel, Primitivo, Petite Syrah



Tom Hodges: Past-president

Member since 2012

Wines Made: Merlot and Pinot Noir



Joan Griffin: Secretary

Member since 2019

Occupation: retired; vineyard consultant to Griffin's Lair Vineyard

Wines Made: Rose of Pinot Noir

Grapes Grown: None-I beg, & borrow