

# JANUARY MEETING NOTICE

**Next Meeting:** January 23, 2019  
**Place:** Good Shepherd Lutheran Church  
**Time:** 7:00 PM  
**Wine Glasses:** 4



## **Topic: What Needs Be Done in The Wine Cellar During Winter?**

For the GENCO meeting this month, I'm planning on facilitating an open discussion about what needs to be done in the cellar over the winter. This topic seemed appropriate because of the time I've been spending in my cellar: smelling and tasting wines, stirring lees, sulfiting, topping, racking, consolidating wines, checking pH and making necessary adjustments, monitoring oak flavors, fining for protein stability, testing for MLF, nursing reluctant wines through their secondary fermentation, etc., and a boatload of cleaning and reorganizing, and that got me thinking about whether other GENCO winemakers were similarly involved.

We'll start by sharing how our wines are shaping up. I'm looking for helpful comments, observations, challenging issues, innovative solutions, setbacks, epiphanies, etc. There needs to be some discussion regarding acid levels for the 2018 vintage and if there were any anomalies that have not been resolved yet.

I want to focus the discussion on why we need to be more concerned about grape acidity and why we need to make adjustments when the acidity of our grapes is too low or too high. Most of our thorny acid problems are associated with harvesting very ripe grapes, in hopes of getting better color, more tannins, and concentrated fruity flavors - seems like a good thing to me. This should be a good segue into why we need to adjust acidity when it's too low - high pH and low TA, or occasionally too high - low pH and high TA. Timing is the big issue here, because additions need to be done early in the winemaking process. I find that I get so busy during harvest that I don't have time to carefully measure acidity levels and make adjustments before fermentation, as I should be. My point is that we can make a better, tastier wine by making acid adjustments early in the process. For example, adjusting pH for whites to 3.2 to 3.3 and reds to 3.4 to 3.5 will improve fruit flavors, color, and stability. Low acidity is a common problem in California and extended hang times may result in low acid grapes.

If this discussion sounds intriguing or of use, come join us. Bruce Hagen, Education Coordinator

**Also, if anyone has a recently bottled wine they would like to showcase during our tasting and social period following the meeting, give me a call**

**Laura Pelleriti, GENCO Secretary**

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