



GENCO GAZETTE

January 2021

SAVE THE DATES!

JANUARY 27 MEETING: MAKING WHITE WINE: THE PROCESS

FEBRUARY 24 MEETING: GENCO HOBBY VINEYARDISTS

CHRISTMAS PARTY: DECEMBER 16 FIRST EVER VIRTUAL CHRISTMAS PARTY

Almost 40 members and guests zoomed in for the holiday extravaganza.

Mary Lou opened the meeting with a reading of "How the virus stole Christmas".

Many thanks to Dave Schaffer for a great presentation. He really captured the feeling of Christmas and it was almost like being there. A lovely combination of photos, lights, remembrances of Christmas past, and looking forward to Christmas future.



Thanks to Gary Alvey for the slide show of Christmas in Truckee and the Christmas markets in Germany. Lots of great scenes in the snow. The 12 days quiz was a fun way to get member participation.

Thanks also, to Bruce Hagen for his presentation on the history of Christmas, Santa Claus, and the numerous holiday traditions, and for his wine themed "Night before Christmas"

Bob Bennett discussed how GENCO was founded and then led us in some carols. Thanks Bob, I know it was hard doing it on zoom, but you managed to pull it off.

It was a nice tradition for our "virtual" party.
Next year in person!

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NEXT GENCO MEETING

JANUARY 27: 7:00 PM ON ZOOM
MAKING WHITE WINE: THE PROCESS

Let's get back to talking about the practice of winemaking. The 2021 harvest is about 9 months away, and those members who make wines, or are planning on doing so, should be thinking about what they want to make. Most GENCO winemakers make reds and, generally, do so rather well. Fewer members, though, have tried their hand at making whites. Some avoid it because they've heard that it's difficult, or they've had mixed results. Whites are indeed more prone to oxidation, and less forgiving, particularly if you can't manage temperatures properly, or if sulfite levels aren't properly maintained, than reds. To make, clean, crisp and fruity whites, temperature control is critical during handling, fermentation, and aging. Reds are easier to make and most people prefer them, but whites are becoming increasingly more popular and important as aperitifs, and they just pair well with seafoods, fowl, lighter meats, and relatively mild Asian dishes.

Beginners should start with reds to learn the basic process of winemaking. Once you've mastered this, it's time to move on to whites for the challenge and variety. Hence, the topic of discussion for GENCO's January meeting will be: Making white wines — practices that ensure success.

It will provide the basic information that first-time white wine makers will need to get started, and more specific information that may be of use to the more experienced members.

This presentation will be followed by Q and A and open discussion. So, it may be useful to make some notes for discussion or clarification, or you may want to discuss a particular problem you've had or need to deal with.

— Bruce Hagen

HAPPY NEW YEAR



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