



GENCO



## Garage Enologists of North County

**Next Meeting:** March 23, 2016 - Wednesday  
**Place:** Good Shepherd, Healdsburg  
**Time:** 7:00 PM  
**Glasses:** 2



***FEBRUARY MEETING SUMMARY*** – Bob lead a discussing regarding basic wine-making and cellaring practices within the group, e.g., racking, filtering, fining, sulfiting, etc. Following the discussion, Bruce Hagen talked about the grape variety Sangiovese, considered one of the greatest red grapes of Italy and grown throughout Tuscany. The best Sangiovese grapes are grown in the Chianti Region near Florence. He later conducted a tasting of 4 Chiantis Classicos, 2 of which were Riservas, and all from very good producers. The wines showed the range of styles produced in the Chianti region. The wine can be described as having intense flavors of red fruit, medium body, supple tannins, good balance, richness, and a delicate bright fruity finish. The best wine showed just how complex and charming the wines can be. By law, Chiantis can be blended with other designated red varieties and a small amount of white grapes, and up to 15% Cab or Merlot.

Super Tuscan, on the other hand, are wines made in the region that don't adhere to the rules. They are often very good -- generally having more body and tannins than Chiantis, but still loaded with fruit. They have become quite popular in recent years. Typically, they contain a large proportion of Cab or Merlot.

.As a counter point, we tasted a [Super Tuscan](#) produced by Windsor Oaks Vineyards. The wine, predominantly Sangiovese and Cab with a touch of Cab Franc and Merlot, was big, fruity, lush and well balanced --A California wine. Emilio Castelli brought one of his Sangioveses - bright fruit, great acidity -- a lovely wine.

Bob Bennett contributed a couple of bottles of his Super Tuscan (Sangiovese and Cab). A very well made wine combining the characteristics of both varieties.

Meeting summary provided by Bruce Hagen.

### ***MARCH MEETING – Managing Oxidation Presented by Eva Dehlinger, General Manager of Dehlinger Winery***

Oxidative reactions can occur in both red and white wines but are particularly noticeable in the latter. Dissolved oxygen in wine can react with phenolic compounds giving the wine a brownish hue. Another product of this oxidation is the compound acetaldehyde, which has a nutty, sherry-like aroma. Managing oxidation is an informative topic of interest to all winemakers.

A little about our speaker Eva from the Dehlinger website: Inspired by the Japanese concept of kaizen, or constant improvement, Eva seeks excellence in all aspects of Dehlinger's operation. Recognizing that quality winegrowing demands thought and careful planning, Eva keeps her ears to the ground and her steps in the vineyard as she guides

both the vineyard and winery teams at Dehlinger.

Before joining the company in 2007, Eva studied Earth Systems Science with a focus in Land Management at Stanford University as an undergraduate. She later studied viticulture and terroir for a year at the masters level at the University of Burgundy in Dijon, France.

***GENCO COMPETITION*** – Gary and Bruce have agreed that the wines, required paperwork, and entry fees can be brought to the March 23rd meeting, however, you must inform Gary by email ([alvcellars@gmail.com](mailto:alvcellars@gmail.com)) or phone ([707-431-7198](tel:707-431-7198)) by Sunday March 20th regarding the wines you are entering (including any other information listed on the entry form. Gary will need this information to complete the spreadsheet which is critical to managing the judging. If you have any questions please call Bruce Hagen at [707-827-3399](tel:707-827-3399).

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.

**Denise Wright, GENCO Secretary**  
**[dapplefarm@gmail.com](mailto:dapplefarm@gmail.com)**