



Garage Enologists of North County

www.gencowinemakers.com

Next Meeting: November 18, 2015- Wednesday
Place: Good Shepherd
Time: 7:00 PM
Glasses: 2 Glasses



October Meeting Summary – Genco Gold Medal Winners share their wine.

It was interesting to hear the technical details of each wine, from the vineyard to the barrel, but the commentary on what went wrong and how a recovery was made was just as valuable (and amusing!). It was interesting to hear (and taste) how individual preferences impacted the decisions made and ultimately, the style of the final product.

Rita Maloney

I think the tasting and discussion went rather well. The presenters used a number of specific talking points about how they made their wines -- what they did or didn't do during the whole process from picking to bottling. They were asked to discuss any problems or challenges encountered or unexpected outcomes during primary or secondary fermentation and/or cellaring, and how they responded. They provided general comments, such as what they might do or change next time, and then gave brief assessment of their wine. All of the wines were well made, and quite varietal. The discussion and tasting really demonstrated that there is no one way to make good wine, rather there are some general guidelines, such as maintaining cleanliness, topping barrels, keeping SO₂ levels high enough to discourage oxidation, and dealing with problems that arise in a prompt and efficient manner. We discussed the usefulness, in some cases to filter or fine, and the use of various 'products' to solve problems, ensure clean, problem-free fermentations, or for some stylistic objective. It seems there are those who like to intervene-- the 'high-tech' approach, and those that like to keep it simple or as natural as possible--the 'time-'honored' method. You be the judge.

Bruce Hagen

NOVEMBER MEETING – QUALITY HOMEMADE WINE USING NATURAL WINEMAKING TECHNIQUES –

Mat Gustafson – Winemaker, Moshin Vineyards and Paul Mathew Wines
Mat has had an impressive on the job learning experience in the wine industry and is now making fine wines for Moshin and for his own winery Paul Mathew Wines. He uses low input winemaking techniques to keep his wines as natural as reasonable and will discuss vineyard, fermentation and aging decisions in the winemaking process. This is another opportunity to share in the knowledge and experience of a skilled winemaker. Mat will field questions and will share a few of his wines for sampling and discussion.

CHRISTMAS PARTY

Don't forget to mark your calendars for this December 5 gala event. Email Carol at carolhazlett@me.com with your number of attendees, potluck choice, and willingness to help. Then bring a bottle for sharing and another bottle, Christmas wrapped, for the bottle exchange. You won't believe the fabulous transition that will take place at our meeting venue. We'll have fine food, fine homemade wines, and our traditional holiday sing-along. Don't miss this highlight of the whole Holiday Season.