



## Garage Enologists of North (Sonoma) County

[www.gencowinemakers.com](http://www.gencowinemakers.com)

**Next Meeting:** April 24, 2012 - Tuesday  
**Place:** Good Shepherd Lutheran Church, Healdsburg  
**Time:** 7:00 PM (Note: This is the new regular starting time.)

### ***MARCH MEETING: WILD FERMENTATIONS – PRIMARY AND SECONDARY***

***Antoine Favero - Winemaker: Mazzocco, Soda Rock, deLorimier, Matrix Wineries***

What a great visit we had to Soda Rock. A room was all set up to accommodate our large turnout of 72 people with glasses, two wines and handouts. Winemaker Antoine was informative, entertaining, and gracious. I have rarely heard winemakers say they manage their winery activities using a microscope. Very interesting. Thank you Antoine for an impressive evening. We all learned and had a good time!

### ***APRIL FEATURE - BACK TO BASICS I - HOME WINEMAKING EQUIPMENT***

***Group Discussion ~ A THREE GLASS MEETING!***

This will be the first of two consecutive meetings designed for the many new members, many of whom are new to winemaking. What equipment do we use? There will be a brief discussion about the basic equipment for winemaking. We will talk about fermenters, stemmer/crushers, presses, and storage containers, but I expect the subject will develop into discussion about all equipment including pH meters, filters, racking equipment, bottle fillers, scales, etc. Talk about interesting and unique things you use, or have devised, that help you in the winemaking process. I expect we will have something for everyone. Newborn pups in winemaking activity should benefit, and old dogs will be able to learn new tricks. This is also a great opportunity to bring something to the meeting so you can physically and visually share your ideas.

Also at this meeting we will have other GENCO activities to discuss; travel opportunity, picnic, a planned daytime seminar with several group sessions, upcoming group barrel, possibly another club Merlot project, 2012 GENCO wine competition and more. Bring **two bottles** of your red **Italian varietal** or blend (Sangiovese, Barbera, Nebbiolo, Trebbiano, Primitivo, Dolcetto). If you don't have one, bring **Merlot**. We will all share in judging your wine! **In May we will deal with Back to Basics II - The Winemaking Process.**

***SUPPLIES PURCHASE*** - Natural corks will be ordered at this meeting for May delivery.

***WINE COMPETITIONS*** - The big ones are here. Check the GENCO website for the current lineup.

Note that we feel the best are Orange County, Marin, State Fair and Harvest Fair, but don't rule out the Sonoma-Marin Fair.

***GENCO BARREL UPDATE*** - Our barrel of Cab is coming along fine, resting quietly, soaking up oak, developing complexity. You can find photos on the website.

***CLUB WINEMAKING PROJECT*** - Many of you are making Merlot wine picked and crushed from the same grapes and we'll compare what we get. Judgment day will be a potluck with tasting of the participant wines in August. It will be fun!

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