



GENCO GAZETTE

April 2024

GENCO MEETS ON THE 4TH WEDNESDAY OF EVERY MONTH

APRIL 24, 2024: PERRI JAYE VINEYARDS WINEMAKER

Good Shepherd Church

1402 University St. Healdsburg – downstairs in Gruenhagen Hall

MAY 22, 2024: RED WINEMAKING PART II

MARCH 2024: BE A RHÔNE RANGER

Thanks to the Mareks for taking us on a virtual tour of the Rhône region. George gave us in an in-depth history of the region, the grape varieties, and wine-making practices. We sampled a selection of Rhône wines from the North (Côte Rôtie and Croze-Hermitage), the South (Gigondas and Chateauneuf du Pape) and California (Cline, Lukrich, Hagen & Gordon) while enjoying videos of the scenery and vineyards of the Rhône region.

After the presentation Mary Lou gave us a culinary tasting of Rhône specialties: Vichyssoise, French lentils with house-made sausage, tarragon infused farmers cheese and late harvest grape cake. Truly a wonderful virtual tour of the Rhône valley.

MARCH 16:

A celebration of life for Bob Bennett and his wife Cris, the founders of GENCO was held here in the church meeting room. Bob taught many members the wine-making process in his yearly barrel project. Lots of wine, food, photos, and reminiscences.

APRIL 24, 2024: PERRI JAYE VINEYARDS

I moved to Santa Rosa in Nov 2005 to a home which was planted with 2.6 acres of Pinot Noir. I started viticulture classes at SRJC that January and completed the Wines & Vines certificate in 2009. That first semester I met a crazy Italian student in my vit classes -- Emilio Casetelli -- who convinced me to try making wine from my grapes that first year. The wine was amazing and the experience was transformative. Emilio also introduced me to GENCO where I learned so much from everyone, gained support & confidence. After many successful vintages and a few disasters, I talked my way onto the 2012 harvest team at Kosta Browne (where my grapes had been contracted all the previous years.) No looking back from there...



I started Perri Jaye Vineyards in 2017 using a small portion of my Estate grapes at a custom crush facility in Coffey Park. I also make a small lot of Rose of PN. I currently have an AP at Inman Family Wines. I usually make 4 barrels of Pinot, use French oak barrels - 25% new. The rose is fermented and aged in SS barrels.

I will be pouring my 2021 Rose of Pinot Noir and also my 2018 Estate Pinot Noir. The 2018 Pinot has garnished several medals including a gold medal from the SoCo Harvest Fair & double gold from Belle & Bottle Wine Awards. *Perri* – Perri Jaye Vineyards

RSVP to Mary Lou by April 22!

director.events.gencowinemakers@gmail.com

Be sure to submit your wines for the GENCO wine competition at the April 24th meeting.

This annual competition is intended to help home winemakers improve the quality of their wines and get feed-back by having them evaluated by industry professionals.

George & Mary Lou will accept your wines in the parking lot before the meeting. Be sure to have all your paperwork ready.

WINE COMPETITION MAY 2nd

GALA AWARDS NIGHT MAY 18th

**DON'T FORGET!!!
BRING 2 WINE GLASSES
TO THIS MEETING**



www.gencowinemakers.com

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