



GENCO GAZETTE

February 2024

GENCO MEETS ON THE 4TH WEDNESDAY OF EVERY MONTH

FEBRUARY 28, 2024: AN INTRODUCTION TO RED WINEMAKING

Good Shepherd Church

1402 University St. Healdsburg – downstairs in Gruenhagen Hall

MARCH 27, 2024: RHONE WINES

JANUARY MEETING: WINEMAKING TECHNIQUES

The January meeting was a fun and productive way to start the New year. We had a record number of members in attendance, despite the rainy night!

George gave a brief summary of who the board members are, what their duties are and what the yearly dues are spent on.

We welcomed Joe Fernandes as the new Vice-president, a great addition to the board.

Kevin gave a short presentation on GENCO group cork purchase.

Bruce led a presentation on harvest and winemaking for the 2023 vintage. It was inclusive and gave all of our members a chance to talk about their experiences with the last harvest. Everyone learned some valuable lessons.

Kevin gave a short presentation on GENCO group cork purchase.

Thanks to Mary Lou for the delicious food for Lunar New Year at social hour following the meeting.

We are always looking for members to step up with suggestions for meetings, and volunteer for events.

DUES FOR 2024 WILL BE \$50
Payable at the Feb. meeting

Or send to: GENCO c/o
Cathleen Lukrich
4595 Mt. Taylor Drive
Santa Rosa, CA 95404

FEBRUARY 27, 2024: AN INTRODUCTION TO RED WINE MAKING

Considering the number of new or newer members who made wine for the first time during the last harvest season, those who are giving it some serious consideration, and those members who are a bit unsure of about the entire wine-making process, I thought it would be helpful to review the process for making a red wine to get everyone on the same page.

In general, red wines are easier to make and more forgiving than white wines, and managing fermentation temperatures is relatively simple. So, it is a good place to start. What I've done is develop a Power Point presentation, titled: An introduction to Red Wine Making. It is an overview of the wine making process, step-by-step, beginning with *harvest*, ending with *bottling*. It is quite instructive and has lots of good images to further understanding, and we'll discuss the finer points along the way. You may be relieved to know that I've managed to keep the chemistry to a bare minimum. pH is just too important to ignore.



Unfortunately, there is no 'recipe' for making quality red wine—way too many variables. But once you understand the basic concepts, wine making becomes easier and more intuitive. Making decisions becomes easier with education, a sense of curiosity, and an open mind. You can make wines very simply, or pull out all the stops and embrace leading-edge technology. What you do or don't do influences the wine and makes all the difference.



Bruce Hagen - GENCO Education Director
1 glass meeting

RSVP to Mary Lou
director.events.gencowinemakers@gmail.com

