



GENCO GAZETTE

Inaugural Edition

August 2019

AUGUST 22: BARREL CLEANING @ Moshin Winery
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AUGUST 23: Sonoma County Harvest Fair wine entry deadline

AUGUST 24: INTRO TO WHITE WINE MAKING
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OCTOBER 20: GENCO HARVEST PARTY - Delorimer Winery

DECEMBER 7: CHRISTMAS PARTY

ANNUAL GENCO PICNIC JUNE 29:

The picnic was a big hit for all those who attended. Many thanks to Sheila and Duane deLong for sharing their lovely home and landscaped yard for a perfect summer evening picnic. Ribs, chicken, great food, and of course great GENCO member wine made for a super fun event. Next up is the GENCO Harvest party.



www.gencowinemakers.com

EDUCATIONAL PROGRAM JULY 24:



Rob McNeil was our guest speaker. He's the General Manager at Foppiano Winery. The winery specializes in Petite Sirah, Pinot Noir, Zinfandel, Sauvignon Blanc, and Chardonnay. We learned about the history of the winery from prohibition to current times, and about Rob's experience in the wine industry. We tasted 2 outstanding Petite Syrahs as well as a delicious Sauvignon Blanc. He also offered tips on making better wines for home winemakers.

- ❁ Silent Auction for GENCO equipment
- ❁ Social wine tasting
- ❁ One glass meeting



NEXT GENCO MEETING AUGUST 28: 7:00 PM

TOPIC – YEAST:

Bruce Hagen will discuss what you should know about yeasts, both indigenous and selected strains. What do we know about the yeasts that ferment the wines we make? Most home winemakers simply buy a yeast that's recommended for the grapes they have and don't give it much thought. Selecting the right yeast isn't as straightforward as you might think. First you need to determine what style of wine you want to make, and the characteristics you want in your wine. There are many commercial strains, each has an affinity for certain varieties, and each produces a particular style of wine, intensity of aromas and taste, varietal expression, structure, and even color. At any rate, I've done some digging to help explain how yeast and their fermentation characteristics influence the wine. I'll also discuss the pros and cons of doing natural or indigenous yeast fermentation.

After that, I want to do an open discussion about getting ready for harvest. We'll end by giving members an opportunity to interact and enjoy some of our member's wines. There will be an assortment of appetizers. So think about bringing a wine or two to share.