



# GENCO GAZETTE

July 2020

**JULY MEETING: WEDNESDAY 22<sup>ND</sup> VIA ZOOM – 2:45 PM**  
**AUGUST MEETING: WEDNESDAY 26<sup>TH</sup> – WINES OF SPAIN**  
**CHRISTMAS PARTY: DECEMBER 12<sup>TH</sup> – FINGERS CROSSED**

## June 24<sup>th</sup>: Rotie Cellars

Our June Meeting was via ZOOM as a virtual tasting with Maddie Richards of Rôtie Cellars. A number of us had purchased 2 bottles of Rôtie wine and others brought out wines from their own cellars. Maddie gave us a brief description of Rôtie Cellars which was named by Sean Boyd, owner and winemaker, in honor of the Côte-Rôtie AOC. The winery is small and devoted to Rhone style wines, which is unusual as in Walla Walla, Cabernet is King!

We tasted their 2 flagship red wines – Northern Blend and Southern Blend. The 2018 Northern Blend (just like in the north part of the Rhone Valley) is a blend of Syrah – 95% and Viognier – 5% and is co-fermented. With only about 20% new oak and a pH of 3.9 it is very smooth for a 2018.

The 2018 Southern Blend (just like a GSM) is a blend of Grenache – 70%, Syrah – 20% and Mourvedre – 10%. Both wines are very good and a survey of tasters found some liking the Northern Blend best and some liking the Southern Blend best. Well, that is normally how wine tastings are! It isn't the same as getting together and tasting but is the next best thing and was great fun.

Thanks to Dave Schaffer for organizing this event and the weekly wine quizzes!



www.gencowinemakers.com

## July 22<sup>nd</sup> meeting: ZOOM @ 2:45 pm – GENCO home winery set-up

I'm planning a Zoom presentation along with an open discussion on: Setting up and equipping a basic home winery/cellar. I'll show a cross-section of home wineries members have put together, how they've organized the space, and the equipment they use. This should be helpful to beginning winemakers and those members who want to upgrade, reconfigure, or expand.



The Larricks' cellar under the deck

Some people use part of their garage, shed (DeLong), space in a barn (Alvey) or out-building, others make use of a space under their homes (Larrick), while a few have built a stand alone facility. The idea is to see where members are making wine, how they've organized that space, and how they manage crush, fermentation, temperature control, clean up, storage, bottling, testing, etc.

We'll look at the some of the simple and clever solutions members have devised to minimize work and improve wine quality. After the Power-Point, there will be time for questions, comments, clarification, and to talk about what worked reasonably well for you. Hopefully operator error or technology won't interfere with things. — Bruce Hagen



The Alveys' space in a barn cellar



The DeLongs' shed cellar

**Membership Extension: 2020 membership will be extended into 2021 due to postponement of meetings and activities due to coronavirus "shelter in place" protocols. Board terms also will extend through 2021.**

linden designs