



# GENCO GAZETTE

June 2020

**JUNE MEETING: WEDNESDAY 24<sup>TH</sup> VIA ZOOM —2:45 PM**  
**SUMMER PICNIC: A DO-OVER IN 2021**  
**GENCO COMPETITION: A DO-OVER IN 2021**  
**AWARDS NIGHT: A DO-OVER IN 2021**

## Highlights of the May Board Meeting, via Zoom

**Attendance:** Pres: Mary Lou Marek, VP: Steve Nurse, Treas: Cathleen Lukrich, Sec: Joan Griffin, Past pres: Tom Hodges, Education Coordinator: Bruce Hagen, Social co-chairpersons: Linda Hagen & Sheila DeLong, Website guru: Gary Alvey, Member at large: George Marek

**Change in Board structure:** Duties of Educator Coordinator have been split: Bruce Hagen will plan programs/workshops/boot camps aimed at more technical aspects of wine making; Dave Schaffer will organize socially-oriented programs such as varietal tastings wine/food pairings, winery tours. Dave will join the Board in this role.

**2020 Activities:** Face-to-face meetings, events and wine competition must be postponed to adhere to social distancing guidelines. Decision on the Christmas Party (Dec. 12) will be made at a later date.

**Barrel Project:** Steve Nurse & Tim Gordon will host a barrel project for GENCO members in 2021, patterned on the popular project introduced by Bob Bennett. New and inexperienced winemakers will work together, under Steve's guidance, to make a barrel of wine, from picking to bottling at his Cloverdale facility.

**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.**

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## May meeting: Strategies for making Pinot Noir

43 members "attended" via ZOOM. Anthony Beckman, winemaker for Balletto Vineyards admitted that it was hard to make consistently good pinot noir from year-to-year. There are just too many variables. Most of his wines are allowed to ferment spontaneously, because the native yeast impart desirable notes. Anthony noted that a dominant yeast—one established in the winery, quickly takes over and finishes the job. All of his reds are cold-soaked (2 to 3 days), and he doesn't use enzymes. When asked about what factors he considers when deciding when to pick, his response was: *taste, appearance, and acidity, not °Brix*. Each of his vineyard designate pinot noirs vary in aromas and taste, ranging from fruit forward to earthy and savory. Balletto uses only 3 clones of pinot noir 'budwood', none of which are Dijon clones. He seldom adjusts acidity before fermentation, preferring to harvest when acidity is right.

A remark he made, caught my ear: lab results with respect to acidity, varied widely from lab to lab. He suggested that the best time to sample for a TA and pH is after cold soak. It's much more accurate than when done soon after crush. He mentioned that wineries are now using less SO<sub>2</sub> than in the past, with good results. He talked briefly about his own personnel wine label, Creuss, that he and his wife are marketing. In summary, his talk was outstanding; he answered many question, talked about a wide range of winery practices, and his own winemaking philosophy. He was gracious, engaging, articulate, and passionate. What more could you ask for?

## June 24<sup>th</sup>: Rotie Cellars Meeting will be by Zoom: 2:45 pm

Rotie Cellars was born out of a desire to pay homage to the wines of the Rhône Valley. From the deep and complex Syrah-Viognier blends of the Northern Rhône, to the sultry GSM's of the South, the renowned region offers a wealth of inspiration.

Since 2007, winemaker and owner Sean Boyd's goal has been to make traditional Rhône blends in Washington State. Boyd's winemaking philosophy is simple- combine old world winemaking techniques with the highest quality Rhône varietals that Washington has to offer.

Each year a new vintage of the Northern and Southern red and white blends is released, bringing different attributes of the growing season to the table.

**The Northern Blend:** Sourced from The Rocks District in Walla Walla Valley, Washington. 95% Syrah, 5% Viognier co-fermented.

**The Southern Blend:** Primarily from the rugged southern slopes of Horse Heaven Hills. 70% Grenache, 20% Mourvèdre, 10% Syrah.

Rotie's program is small and focused, and production limited. Each lot is individually attended to, allowing for an uncompromising approach to quality.

Since our Walla Walla plans were cancelled due to coronavirus, we will have Maddie Richards, Sales Director, extraordinaire and "Mythical Beast" of Rotie, "bring" Walla Walla to GENCO.

