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The Newsletter of the Sierra Wine and Grape Growers

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December 2017



The Trellis Wire

Welcome to the Sierra Wine and Grape Growers Association

Here in our monthly newsletter, we keep our members up to date on SWGGA activity, and provide links to our [website](#), where you can read more.

Next Meeting

Subject: To Be Announced

Date and Time: Date, 7 pm

Location: [Sugar Pine Lodge](#), Nevada County Fairgrounds

Note: this is a new venue for the next couple of months, while Ponderosa Hall is being renovated.



Holiday Party

The Holiday Party was a lot of fun. For more photos, go to the Members' Page of the website.

Meet Kirk and Christine Norris

Kirk and Christine joined SWGGA last August after participating in the Nevada County Fair home wine making competition. They are relatively new arrivals to the area moving to Grass Valley from St. Louis, Missouri in the spring of 2016.

Kirk, originally from Massachusetts, is retired from Anheuser-Busch InBev where he held executive positions in the Brewing and Packaging Material

Manufacturing divisions. Chris, originally from Chicago, works as a compliance and licensing consultant for a major land developer in the Southeastern US.

You might be wondering how a couple living in the Midwest ends up choosing Nevada County as their retirement home? It turns out sunshine, skiing, natural beauty, grape growing and wine making (despite high taxes), vastly outweighed freezing winters, stifling summer humidity, and endless corn fields.

Another added bonus: Family and friends from all over the country have made the journey, sometimes as repeat visitors, to spend time with them in this wonderful area of Northern California!

Kirk's interest in wine making started as a graduate student at UC Davis in the early '80s where he earned a Master's in Food Science and Technology. At UC Davis, his main interest was beer brewing but he had the opportunity to cross over and take a few Viticulture and Enology classes. Now, after over 30 years, the prospect of developing his wine making skills was a factor in their decision to retire here. For Chris, the decision to move west was easy after a couple California house hunting trips, and Kirk saying "let's live among beautiful vineyards and make wine". 2016 was their first vintage, so the reds are still a work in progress, but they did enter a Rose' into the completion last August that fared very well. They have 19 vines of table grapes and are interested in planting wine grapes. Most importantly, the wine community has given them an opportunity to meet new friends in the area as they embark on this new adventure in life.



Recap of Board Meeting

From the President:

This is a recap of the December 12 Board of Directors meeting.

The consensus was that the holiday party was one of the best ever. 52 people attended. We collected \$3240 and paid \$3462.37, which means the Association subsidized the party in the amount of \$222.37.

We raised \$700 for the scholarship fund from our raffle and silent auction. Thanks to those who donated wine.

We are in somewhat better financial shape, having \$1960 in the general fund and \$2732 in the scholarship fund, for a total of \$4692.

There will be some renovations to Ponderosa Hall in the beginning of next year, so our January and February meetings are presently scheduled for the Sugar Pine Building. More information will be forthcoming.

We close 2017 with 70 members, 66 of whom are paid and 4 complimentary.

Best wishes for the holiday season.

Wine Tips

SO2 Levels to Consider

According to Daniel Pambianchi from a 11/29/2017 posting on Facebook: Still not convinced on the need to protect wine with SO₂? Or the need to measure and carefully adjust SO₂?

Consider this

The same exact wine bottled under the same exact conditions except for SO₂: one is bottled with 35 mg/L free SO₂ (assuming this is the recommended rate based on pH), the second with 30 mg/L, and the third with 25 mg/L.

At 30 mg/L, you reduce the wine's shelf life by 40%.

At 25 mg/L, you reduce the wine's shelf life by 80%.

You can see that at just under 25 mg/L (ppm), you would have to consume the wine immediately before oxidative reactions start. Of course you may not notice anything until some nasty compound reaches its sensory threshold and then it's too late to do anything.

This case scenario is based on a dissolved oxygen level far below what we typically see in homemade wines.

Daniel Pambianchi is the author of *Techniques in Home Winemaking: The Comprehensive Guide to Making Château-Style Wines*.

From Jim Garrett

SWGGA Swag available at monthly meetings

Shirts, hats, glasses and aprons are available for order.

The Outreach Coordinator, Dave Blitstein handles sales. Get in touch with Dave if you want to place an order or have questions: dbeffx@aol.com.

To view photos, click [here](#),

Commercial Member Highlights

Check out our Commercial Members

[Besemer Cellars](#)

[Brewhouse Supply](#)

[Clavey Vineyards](#)

[Double Oak Vineyard and Winery](#)

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