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The Newsletter of the Sierra Wine and Grape Growers

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May 2018



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.

Very Special Members Only Meeting on May 20th

There are still a few places available... rsvp now!

The May Members Only meeting will take place on Sunday, May 20th, at 4 PM at the home of members Blair and Randy Newsome, who are profiled in the

April Trellis Wine. They live just north of Nevada City. It will feature a comparative tasting of 2009 Bordeaux wines from their wine cellar. Because of space limitations, we have to limit this meeting to the first 40 members who RSVP.

The RSVP list is filling up fast, so contact (click on the link) Jim Garrett at: jim@relateddata.com as soon as possible.

Further details with directions will be sent to the attendees by mid-May.

Please Note: There will be no meeting at Ponderosa Hall on Thursday, May 17.



April Meeting

The April SWGGA Meeting featured a tasting of 6 Riesling wines made in 2017, and one 2016 wine, by the members of the Riesling group project. Program leader Dave Elliott broke us up into groups of three, and we tasted the wines as would be done in a wine competition. The winemaking notes were made available for each wine.

In addition, we tasted 3 wines from prior years produced from the grapes of Folly Hill Vineyard, where we sourced the riesling grapes. Owners John Schugren and his son Alex were present to discuss their vineyard and winemaking practices. This was a wonderful chance to hone our tasting skills as well as learning to evaluate the differences based upon winemaking

methods, yeast selection, fermentation conditions, etc.

Check our [website](#) for more photos and information.

2018 SWGGA Picnic on Sunday June 10th

This year the 2018 Annual SWGGA Picnic will be held at the home of member Gary Glaze on Sunday, June 10th. At the request of many members, we are returning to our original format of a modified pot-luck barbecue. Everyone will bring some wine and an appetizer or side dish to share, as our team of chefs man the grills for hamburgers and sausages.

We'll be having our wine raffle to support the SWGGA Scholarship Fund, and we hope to have this year's recipient present so we can all meet him, or her. Also, we'll be having musical entertainment for your listening, and/or dancing pleasure.

More details will follow, as to time and cost. Mark your calendars, and remember; guests are welcome.

There will be no regular meeting at Ponderosa Hall in June.

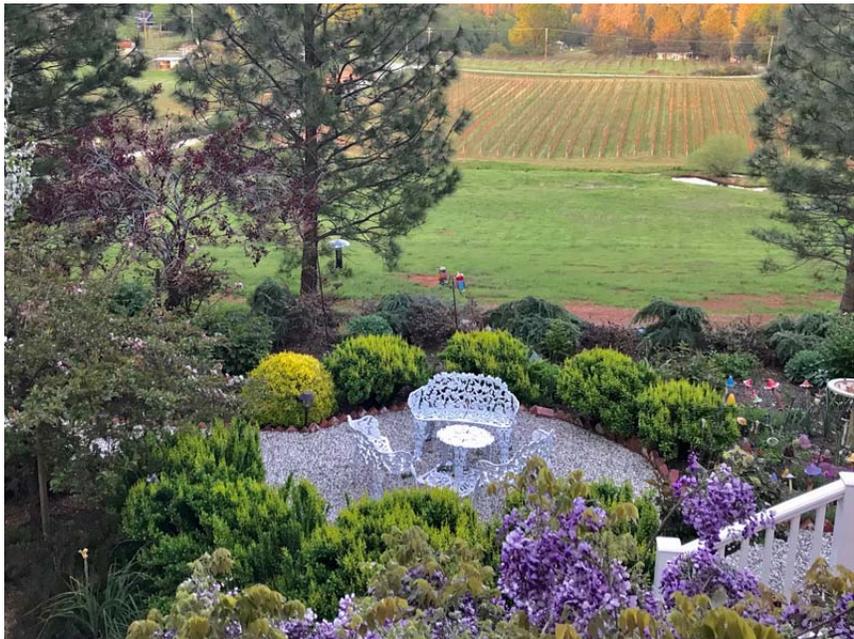
Recap of April 2018 Board Meeting

Our April Board meeting was hosted at the Blitstein's beautiful hilltop home overlooking their award winning Sunshine Valley Vineyard and neighboring Red Paws Vineyard owned by another SWGGA Board member, Diane Houston.

Our treasurer reported total funds in the bank of \$5,726 with \$2,953 earmarked

for our scholarship fund.

Our social coordinator, Kate Garrett, reported positive feedback from the recent general membership meeting that featured six Rieslings made by members from a group buy last fall. Everyone was a judge; it was informative and fun!



David Blitstein, outreach coordinator and chair of the scholarship committee reported that a consensus had been reached by the committee for this year's scholarship recipient. The Board voted to award \$2,000 to this year's winner.

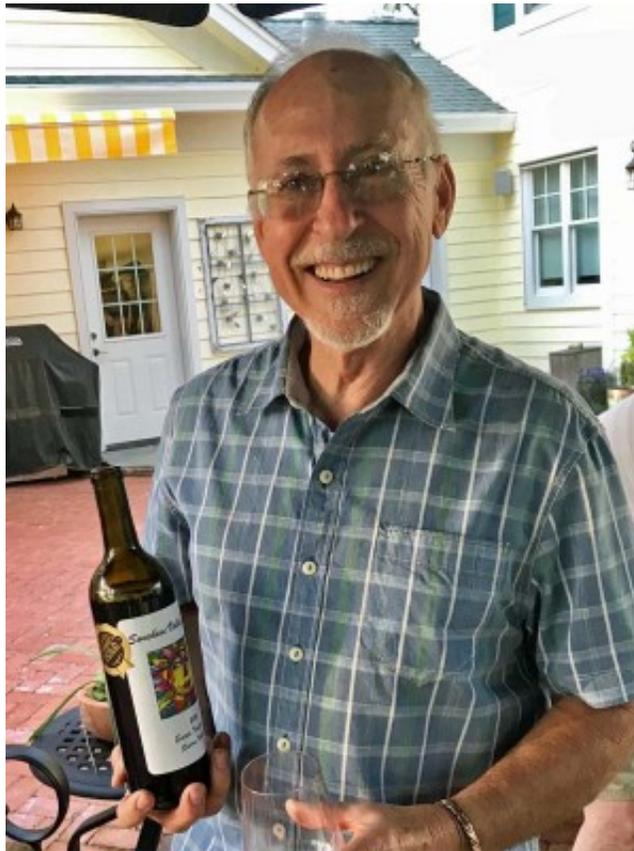
Dave Elliot reported the following general membership program schedule:

May: Bordeaux tasting hosted at the Newsome's home. So far, we have 30 RSVPs; maximum number will be 40.

June: No regular meeting, SWGGA picnic on June 10.

July: Possible visit to Lucero Vineyards

David Blitstein



Why is this man smiling? Because he won the Golden Bear Award for the Best Red Wine at the 2018 California State Fair. His winning wine was his estate grown 2016 Tempranillo. Nice work, David. Other

The Technical Stuff

WHAT IS CARBONIC MACERATION AND WHY SHOULD YOU CARE?

Courtney Schiessl @takeittocourt VINEPAIR 3/5/2018 <https://vinepair.com/articles/carbonic-maceration-care/>

There's a lot of jargon associated with wine, particularly with winemaking. Do

most wine drinkers really need to be able to tell if a wine undergoes a punch-down versus a pump-over?

For those who don't plan to get a degree at UC Davis, most of these terms don't matter very much. One to keep in mind, however, is carbonic maceration, a process used to make fresh, fruity wines.

Carbonic maceration is a way of fermenting red wine that differs from the standard, yeast-fueled fermentation. Unlike standard fermentation, in which yeast is manually or naturally added to grape must to convert sugar into alcohol, carbonic maceration does not use yeast to start fermentation. How is this possible? It's a complicated matter, but by placing whole bunches of grapes in a sealed vat filled with carbon dioxide, the oxygen-starved fruit will release naturally present enzymes. These enzymes perform a similar function to yeast, breaking sugars down into alcohol. Essentially, during carbonic maceration, alcoholic fermentation begins inside the grape itself. Cool, right?

Most wine lovers explaining carbonic maceration stop there, but alcoholic fermentation doesn't solely occur inside the fruit; it just kicks it off. Grapes won't remain intact beyond 2 percent ABV; after this point, they split open to expose the juice and flesh. Typically, a winemaker will choose to press the grapes before this point, taking the fermenting juice out of its anaerobic environment and exposing it to oxygen. Yeast will then step in to finish the job, completing the fermentation of sugar into alcohol.

Those who aren't science geeks may have tuned out at the mention of enzymes and carbon dioxide, but this process affects the style of red wine produced. Because most wines produced using carbonic maceration see very little grape skin contact, the most notable effects are lower tannins and lighter color. The process also affects acidity, since the grapes' enzymes also break down sharp malic acid while they convert sugar into alcohol. Thus, many of these wines are lively, refreshing, and easy-drinking without being overly

tart. Think of the wines of Beaujolais, the region that is most often associated with carbonic maceration, and particularly of the area's nouveau-style reds.

Carbonic maceration also increases fresh, fruity aromatics and flavors in wine. Notes of banana and bubblegum are most associated with the technique, but Kate Norris, co-winemaker and co-owner of Division Wine Co. in Portland, Oregon, believes that these aromas are more connected to commercial yeasts and warm ferments often used when making nouveau-style wines. Division practices carbonic maceration at lower temperatures to bring out more berry notes in its carbonic-method wines.

It isn't just Beaujolais that uses carbonic maceration. Prior to the late 1700s, it was the dominant winemaking method in Rioja, and it is still used at times to enhance fruity aromatics and add soft, smooth texture to the wine. More U.S. producers are creating nouveau-style wines using carbonic maceration, and some winemakers opt for the technique in hot regions with grapes that tend toward high alcohol, like Zinfandel. In Chile, native Burgundian Louis-Antoine Luyt makes some excellent País, Carignan, Cinsault, and even Carménère using carbonic maceration, most so lively and juicy that you'd never guess their high alcohol content.

For those who love gulpable, fresh, fruity reds, or even for white wine lovers trying to embrace reds, carbonic maceration is something to take note of. You'll definitely cement your status as a bona fide winemaking pro.

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](#),

Check out our Commercial Members

Brewhouse Supply
Clavey Vineyards
Double Oak Vineyard and Winery
Gray Pine Vineyard and Winery
Lucero Vineyard and Winery
Sierra Moonshine

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Our mailing address is:

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