



Country Viniculture in the Heart of the Foothills

# Trellis Wire

November 2023

[www.SWGGA.org](http://www.SWGGA.org)

## Dear SWGGA Members,

According to our bylaws, on October 31, we sent out a ten-day advance notice of the upcoming Board of Directors election at the November 9th meeting. There is also a vote to increase to our annual dues.

A copy of the ballot and proxy form were included in that e-mail. They are also included here again in this Trellis Wire.

No matter what, **We need at least 20% of the membership (11) to attend in person or by proxy to reach quorum.** Board Ballot on page 4.

Now to put things in perspective, 75% of our dues goes to two line items: insurance and meeting space at Ponderosa Hall. The fee for Ponderosa Hall has tripled over the past ten years. We are anticipating an increased cost to our insurance. Our dues have remained the same for over ten years but \$50 per person no longer covers basic operating costs.

Therefore, we are proposing an annual membership fee of \$65.00, effective January 2024. We hope you will continue to support our excellent programs, wine and grape growing education, and the socializing opportunities by voting YES for the dues increase.

Remember, we need a quorum on November 9th so please come in person or send your proxy. Make your voice count.

Plus, we are going to have a really cool oak trials wine tasting after the business meeting. If you are at all interested on the effect of oak on wine, you are not going to want to miss that. Bring four glasses for maximum value.

We hope to see you on November 9, 2023 at Ponderosa Hall in the Nevada County Fairgrounds.

**We really need a Treasurer/Membership Director.** Bob Hudelson, our Treasurer, is stepping down. Thank-you for your service. Anyone interested?

Team SWGGA

## Events Calendar

Remember,  
this is the  
2nd Thurs. of  
the month

November Meeting

Thurs., Nov. 9th,

6:30 p.m.

Ponderosa Hall

The Annual Business Meeting and Election  
of the Board of Directors.

Vote on Dues Increase. See page 4.

### Special Wine Tasting

A study in oak.

Oak has a large impact on the flavor of wine. The question often revolves around how much. How much is enough? How much is too much? Join us at the November meeting when we will ask, not how much, but which kind of oak? See page 6.

### December Meeting

### The Holiday Party

Thurs., December 14, Ponderosa Hall

Find the menu and activities on page 2

RSVP form and menu selections on page 3.

Bring it, with check, to the November meeting.

Or mail to Geri Frescas at 12857 Sierra Vista

Drive, Grass Valley, CA, 95945

Questions and reservations contact

Geri Frescas at [gfrescas@icloud.com](mailto:gfrescas@icloud.com)

**We Are Still Looking For Volunteers**



# SWGGA Holiday Party



**Thursday, December 14th, 2023 6:00 p.m.**

**Ponderosa Hall Nevada County Fairgrounds (Gate 2)**

**This year we are delighted to announce that we are bringing in Chef Roger Saker and his A Family Affair catering team to provide us with a Holiday Party Dinner.**



## **Appetizers include:**

Brie in Filo  
Focaccia Bread  
Sausage in Puff Pastry

## **Entreés include a choice of:**

Stuffed Chicken with rice pilaf  
Prime Rib with mashed potatoes  
Vegan Penne Pasta with Roasted Vegetables

*each entrée choice includes garden salad, fresh sautéed vegetables, bread and butter*

**Cost: \$55 per person.**

**Evening activities include a White Elephant Gift Exchange & Wine Raffle for the Scholarship Fund**



## **Reservations Required. Final Date: Monday, December 4th**

Bring the RSVP form along with a check to the November meeting.

Mail the form and check to Geri Frescas at 12857 Sierra Vista Drive, Grass Valley, CA, 95945

For reservation questions contact Geri Frescas at [gfrescas@icloud.com](mailto:gfrescas@icloud.com)

Remember, Monday, December 4th is the absolute final date to make your reservations.

## **What To Bring?**

Bring wines to share with appetizers and dinner

Bring a special bottle for the raffle (optional)

A wrapped gift for the gift exchange (optional)

## **Guests Are Welcome**



Social Co-Ordinator Al Schafer is looking for volunteers to help with multiple aspects of the Holiday Party. Please reach out to Al to lend your hand. [afsarch@sbcglobal.net](mailto:afsarch@sbcglobal.net)



**Yes we will be attending the Holiday Party at Ponderosa Hall on Thursday, December 14th at 6:00 p.m.**

**Name:**

**Choice of Entrée.**

**Please circle one.      Prime Rib      Chicken      Penne Pasta**

**Name:**

**Choice of Entrée.**

**Please circle one.      Prime Rib      Chicken      Penne Pasta**

**Name:**

**Choice of Entrée.**

**Please circle one.      Prime Rib      Chicken      Penne Pasta**

**Name:**

**Choice of Entrée.**

**Please circle one.      Prime Rib      Chicken      Penne Pasta**

**Number of Guests \_\_\_\_\_ x \$55 = \$ \_\_\_\_\_      Check # \_\_\_\_\_**

**Reservations Required. Final RSVP Date: Monday, December 4th**

Bring the RSVP form along with a check to the November meeting.

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Remember, Monday, December 4th is the absolute final date to make your reservations.

# Sierra Wine & Grape Growers Association Annual Meeting Notice

Let this serve as notice of the SWGGA Annual Meeting to be held on **November 9, 2023 at 7:15 p.m.** at the Nevada County Fairgrounds; 11228 McCourtney Road, Grass Valley, CA in Ponderosa Hall. The purpose of the meeting is to elect the 2024 Board of Directors and vote on membership dues.



## Ballot 2024 Officers and Directors

- \_\_\_\_\_ President – Diane Houston
- \_\_\_\_\_ Vice President – Dave Elliott
- \_\_\_\_\_ Secretary – Susan Clarabut
- \_\_\_\_\_ Treasurer & Membership Coordinator – vacant
- \_\_\_\_\_ Program Coordinator – Rod Byers
- \_\_\_\_\_ Social Coordinator – Al Schaefer
- \_\_\_\_\_ Director – Tom Martella
- \_\_\_\_\_ Director – Gerard Van Steyn
- \_\_\_\_\_ All of the above

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Write – In \_\_\_\_\_ Position \_\_\_\_\_

SWGGA 2024 Dues: I hereby vote to approve an increase to \$65.00 per year.

\_\_\_\_\_ Yes                      \_\_\_\_\_ No

Please fill out this ballot and bring it with you to the meeting or attach it to an email addressed to mail@swgga.org. Per the SWGGA By-Laws, only one ballot is permitted from each member household. The results will be announced at the November 9, SWGGA meeting.



# Sierra Wine & Grape Growers Association Proxy Form

By way of this proxy, please allow\* \_\_\_\_\_,  
 a member in good standing of the Sierra Wine and Grape Growers Association (SWGGA), to vote on  
 my behalf at the \*\* \_\_\_\_\_ SWGGA meeting as pertains to any  
 elections, motions, resolutions or other official business conducted.

Note: In the event the SWGGA member whom I give my proxy is not in attendance, I authorize my  
 proxy be given to another eligible member at the discretion of the president or his designee.

Print name \_\_\_\_\_  
 Signature \_\_\_\_\_  
 Date \_\_\_\_\_

\* Name of Proxy Member

\*\* Date of Meeting

Please fill out this ballot and give it to your Proxy choice to bring to the meeting or attach it to an email  
 addressed to mail@swgga.org. Per the SWGGA-Laws, only one ballot is permitted from each member  
 household. The results will be announced at the November 9, SWGGA meeting.

## November Meeting

Thursday, November 9th, 6:30 p.m. Ponderosa Hall

Once we get done with the Business part of the meeting, well, you know what they say about all work and no play. So let's have a little play time. Let's play around with oak.

**Remember,  
this is the 2nd  
Thursday of  
the month**

### A Study In Oak . . . Thursday, November 9th

To oak, or not to oak? Every winemaker knows that oak has a huge impact on the flavor of a wine. The question often revolves around how much. How much is enough? How much is too much? During the second half of the November meeting we will ask, which kind of oak?

Dave Elliott will provide us with a unique opportunity to taste seven different samples of oaks including different toast levels of American, French, and Hungarian oak.

That is pretty cool all by itself. What will make this tasting really unique is that each of the individual oak samples will all use the same base wine, Syrah.

Oak effects different wines differently so any tasting that uses different wines for the oak samples does not show a true comparison of how each different oak affects the final outcome.

Here you will not only get to see the comparison of medium, medium-plus, and heavy toast levels of both French oak and American oak, but also a direct comparison between medium toast levels of French, American and Hungarian oaks.

**Please bring four wine glasses to truly appreciate the oak comparisons.**



Here's a big thanks to returning SWGGA member Janet Wheeling who graciously offered us a perfect indoor space at her vineyard for our October meeting.



## **In Case You Missed It, by *Bernie Zimmerman***

### **Last Month's Meeting at Coufos Vineyard**

A spirited group gathered at Coufos Cellars for the October meeting. Janet Wheeling, Henry Coufos's widow, and Eduardo Tinoco, vineyard manager, talked about the history of Coufos Cellars, Henry, an agricultural engineer, wanted to farm Rhone varietals. In 1996, he and Janet bought a dairy farm near Rough and Ready and planted nine varieties on 5 acres. He practiced organic farming but could not get certified because he had used pressure-treated posts. The winery closed in 2017. Eduardo joined in 2016 and learned how to farm from Henry. After Henry died he and Janet continued the vineyard. The bulk of their grapes now go to "non-intervention" winemakers, many from the Bay Area, who essentially crush the grapes and let nature take its course. These wines tend to

be lower in alcohol, often picked with the brix around 20 or 21, and higher in acidity, though no tartaric acid is added. There was a spirited discussion about how these "new age" wines compared to traditional wines. Unfortunately, no one had brought any "new age" wines to taste so the discussion was somewhat academic.



Photo by Grace Suarez

## Small Batch Winemaking . . . by Rod Byers

As Bernie explained last month, small batch winemaking is pretty much the same as larger batches but the equipment is much different. My vineyard produced 40 pounds this year. Brix levels ranged from high teens to 30 degrees. I should have picked them in separate lots but with rain approaching and so few pounds, why?

Plus that triggered another experiment. In a previous year birds had taken half my tiny crop. The next year I netted the vineyard, which was not easy, and harvested 60 pounds. With such a small crop, was netting even worth the bother? So this year I elected not to net at all, just to see what would happen.

By the time I decided to pick, the birds had eaten all the ripe grapes, leaving only the scantily ripe ones. The 40 pounds soaked out at 21 brix.

That barely seems enough brix for a red. Plus 18 to 24 months for a total of ten bottles of wine? So maybe small batch winemaking isn't worth it.

That is, until I thought of making a rosé. I like to drink rosé but hate to buy it. I think it is overpriced. Why not make my own? Easy. Simple. Plus I will be drinking it by Mother's Day.





## Officers and Directors

### President

Diane Houston

*diane.houston*

[@managementtrust.com](mailto:@managementtrust.com)

### Vice- President

Dave Elliott

*djelliott*

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### Treasurer

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Check the website, [www.swgga.org](http://www.swgga.org) for product descriptions. Contact Susan Clarabut at [sclarabut@gmail.com](mailto:sclarabut@gmail.com) if you have questions, wish to check pricing, or, best of all, would like to make an order.

Vineyard Sign	\$49
Woman's Long Sleeve Shirt	\$35
Men's Short Sleeve Shirt	\$35
Apron - Sold Out -	\$21
Cap	\$18
Corkscrew	\$13
Wine Glass	\$3



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