

# Amateur Winemakers of Nebraska

## 2012 Quarterly Newsletter

www.newwineclub.org

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## FEBRUARY MEETING

*Wine Judging and Burning Love*

*Chili Contest*



### Up-coming Meetings

**Meetings in May, June, and July are in need of Hosts. If you are interested in hosting please contact Anthony.**

May 17<sup>th</sup> – Host & start time TBD.  
This meeting will cover techniques and the importance of cleaning and sanitizing equipment.

June 14<sup>th</sup> – Host & start time TBD.  
We hope to have an experienced fruit wine maker lead us through the techniques and science behind fermenting fruit wines.

July 12<sup>th</sup> – Host & start time TBD.  
We will be discussing fermentation, yeast health, and some of the common issues involved with fermentation.

August 26<sup>th</sup> – 2:00pm Pick, Crush and Press Edelweiss at Marc Shoemaker's vineyard for group wine.

**WHEN:** Sunday, February 12, 2012 from 2 – 7pm

**WHERE:** Home of Rod & Carol Lang  
21500 Elk Creek Ranch Circle  
Elkhorn, NE 68022



Every person/couple can bring a regular crock/pot of their home-made chili and a bottle of wine to share. We are requesting everyone to bring one (or more) can(s) of any ingredient used in your chili to be donated from our club to our local food-soup pantry. We will sample everyone's chili and vote for '1st' & '2nd' Place. There will be a prize for '1st Place'!! Carol & Rod will provide all condiments/serving utensils and "1st Place Prize".

**NOTE: See page 5 for directions to Lang's home**

### MARCH MEETING

#### WINE & FOOD PAIRING – MEIER'S CORK & BOTTLE

Ken Meier will discuss food and wine pairing. There will be a \$10 Charge to cover the cost of the food and wine tasting.

You must **RSVP** to Bart ([bart2@windstream.net](mailto:bart2@windstream.net)) before March 7, 2012 if you wish to attend this event.

**WHEN:** Friday, March 15, 2012 @ 7 pm

**WHERE:** 1244 South Street, Lincoln, NE.

### APRIL MEETING

#### BOTTLING PARTY – THE HOLMQUIST'S HOME

We will be sweetening, filtering and bottling the club wine. Those interested in taking home finished wine will be asked to donate ~\$1 per bottle to cover the club costs. This will be a potluck, so bring your favorite dish.

**WHEN:** Thursday, April 19, 2012, starting @5:30

**WHERE:** 1333 Prairie View Road, Eagle, NE

# FEATURED WINE CLUB MEMBER

## John & Tammy Lang



John was born in Kearney Nebraska and grew up on a small farm close to Gibbon Nebraska and Tammy is from Sioux City, Iowa.

They have 3 sons – Shaun, Jim, and Jeremy. Jeremy was also a charter member of the wine club but has since moved to Iowa-John really misses his wine making buddy.

John is an Optometrist practicing at Bethany Vision Clinic in Lincoln. Tammy is the office manager and Boss Lady over the Dr. and 2 more assistants.

My first wine making experience was in 1970 with my Grandfather who showed me how to make the best wine I ever tasted - a 1 gallon batch of Chokecherry wine using hand squeezed chokecherries, sugar, and Red Star baking yeast in a 1 gallon jug covered with a balloon.



In 2005 my son Jeremy asked me to show him how to make wine. We started out using the gallon jugs but quickly advanced from the stone age of wine making into the 21st century-with all the fancy equipment and ingredients. A bit more scientific, a lot more expensive, but a lot of fun.

Even with all the "improvements" in ingredients and technique I have yet to match that first batch. Maybe I should try it the "old way" or maybe the wine was that good because of the nostalgic memory.

I have several wines in progress. Black Plum, Bing Cherry, Concord, Edelweiss, Chambourcin, GR7-grape, Norton, St. Croix/Chambourcin, and "White Delight"-a mystery grape from Tom Zumpf's Vineyard. TIME TO PARTY!

# Fall/Winter 2011 Meetings - Recap

The November 22 club meeting gave members a chance to evaluate various wine and cheese pairings. Matt Stinchfield, a.k.a. “The Palate Jack”, and a Certified Cicerone, Journalist, and Sensory Consultant came to the Holmquist household from the Brix restaurant in Omaha to educate all. He has a passion for sharing his insight on fine food and beverage pairing. He brought about 7 varieties of cheese as well as crackers and bread to pair with members wines. All seemed to have a fine time.



Our second annual Christmas and gift exchange party on December 16, 2011, again at members Chuck and Rhonda Beren’s home, went on without a hitch. The theme for the evening was “Wines From Home”. Most of the wines were German though representatives from Italy, Sweden, etc. were relished. Great gifts were exchanged and all went home happy.



## FEATURED VARIETAL: FRONTENAC



Frontenac, a very hardy (-40 deg.) grape developed by the U. of Minn., can produce outstanding dry red, sweet red, rosé, and port wines. Average harvest numbers are °**Brix**: 25.1 **TA**: 15.4 g/L **pH**: 2.9. Modifications in winemaking strategies are necessary to take advantage of Frontenac's four variations from traditional wine grapes: It is more highly colored than most *V. vinifera*, it has higher sugar and acid content at harvest, and it tends to have low tannin. Regardless of desired style, letting the fruit hang until the acid falls below 15g/L (if possible) is the best way to ensure palatable acidity in the final product.

**Rosé and Sweet Red.** Frontenac berries are small, have high skin-to-pulp ratios, and tend to have colored pulp. These traits result in intense juice color. For rosé production, this means that immediate crushing and pressing, without the few hours of skin time allowed in traditional rosé production, results in an intense and attractive rose-colored juice. For sweet red wines, 1-2 days of maceration are all that are necessary to achieve a true red color.

Cool (55°F) fermentation with aromatic yeast, like Cotes de Blanc, is recommended. Acid-reducing yeasts (e.g. 71B) have reduced the post-fermentation titratable acidity (TA) 2-3 g/L while maintaining desirable aromas and flavors. Malolactic fermentation is not a recommended acid-reducing strategy for rosé and sweet red wines. If potassium sorbate, a yeast inhibitor, is used after MLF to prevent bottle fermentation, an intense and unpleasant geranium odor develops. Cold-stabilization, followed by chemical reduction in acidity is essential. The low pH of Frontenac enables significant chemical reduction of acidity, such as with calcium carbonate, without raising the pH to an unsafe level

The nose and palate showcase a bright cherry note that is enhanced by an off-dry finish and moderate acidity. Depending on the fruit, sugar levels from bone dry to moderately sweet have shown appropriate balance and acceptance.

**Dry Red.** Flavors and aromas of Frontenac table wines can range from simple to quite complex. Typical skin time ranges from 5-8 days. The resulting color is a dark, attractive garnet. Pre-fermentation pectinase addition is not recommended, as it inhibits good cap formation. In research trials, high-extracting yeasts (Pasteur Red, RC 212, BM 45), with long maceration times have produced the most complex wines.

**Malolactic fermentation** is essential for the production of a traditional red table wine. Tolerant, aggressive strains should be selected and added when the wine is about 2/3 finished with primary fermentation.

**Oak** chips, staves, spirals, and barrels interact well with Frontenac wine. All can increase aromatic and flavor complexity, adding notes of vanilla, anise, clove, and other spices. Barrel aging also increases the concentration of flavors in the wine and enhances the structure. Enological tannins are available, but can create a disharmonious mouth feel if too much is added.

# CLUB BUSINESS

## CLUB WINE STATUS

The club wine in the 34 gal fermentor was cold stabilized outside for several weeks then racked to the second 34 gal container. It was slightly cloudy. It did not clear in two weeks so I purchased 4 pkgs. of SuperClear at Kirk's and treated the wine. Two weeks later it still has a slight cloudiness. Ideas? I suspect we will do nothing and hope it clears by the bottling party in April where we can use my and/or Marc Shoemaker's filtering system on the wine.

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## TREASURY REPORT

The Wine Club has \$380 in the bank, up from last report thanks to the generous gift of \$40 made by member Alex Olsen. Thanks, Alex!

If you have not paid the \$10 dues for this year please do so by sending a check for \$10 to Bart Holmquist, 1333 Prairie View Rd., Eagle NE. Renewals will be this June. We need new members as well, so talk it up with friends, relatives etc. about the club.

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## FYI – VOLUNTEERS NEEDED

- We are looking for volunteers to host club meetings in, May, June, and July.
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### **Club Contact Information:**

Club President, Anthony Ferrara: [anthony.ferrara@rocketmail.com](mailto:anthony.ferrara@rocketmail.com)

Club Vice President, Marc Shoemaker: [mshoe78@yahoo.com](mailto:mshoe78@yahoo.com)

Club Secretary, Jim Skinner: [jmskms52@gmail.com](mailto:jmskms52@gmail.com)

Cub Treasurer, Bart Holmquist: [bart2@windstream.net](mailto:bart2@windstream.net)

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### **JUST A LITTLE FUN...** *(You need to watch this video to the end)*

Ever grow weary of wine snobs? Ever wish you could have your revenge on their slights? One Illinois winemaker apparently found a way to voice his frustration. Check out the video of "In Vino Veritas" on vimeo. **Warning: graphic content, significant bandwidth consumption, approximately 16minutes viewing.** <http://vimeo.com/29759029>

### **QUOTES... courtesy of Mike White**

For when the wine is in, the wit is out.

*Thomas Becon 1512-1567 Catechism 375*

If God forbade drinking, would He have made wine so good?

*Cardinal Richeleu*

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**Directions to the Lang's:** How to get to 21500 Elk Creek Ranch Circle, Elkhorn, NE 68022  
Go to 216th and Maple street, turn south on to 216<sup>th</sup>, go up the private road through the open gates, continue up the street (216<sup>th</sup>) to the first left gravel road (after the first house on the left) turn down that road, (there is no road sign) and we are the first house. Go to the second driveway, you can see the vineyard from there.

# 2012 NWGGA AMATEUR WINE CONTEST ENTRY FORM AND RULES

## in concert with the

15th Annual Nebraska Winery and Grape Growers Forum and Trade Show

March 1 to March 3, 2012

The entry cost for NWGGA and Amateur Winemakers of Nebraska members is \$10.00 for the first entry and \$7 for additional entries. Non-members will be charged \$15.00 for the first entry, \$13 for the second and additional entries. Limit is 5 entries / individual. Kit wines are OK. If you are interested in joining the NWGGA, membership information can be found at [www.nebraskawines.com](http://www.nebraskawines.com). Join the Amateur Winemakers at [newineclub.org](http://newineclub.org) (only \$10).

Entry forms should be received by February 27, 2012. Please mail checks made out to NWGGA with the entry form to Bart Holmquist, 1333 Prairie View Rd. Eagle, NE 68347. **DO NOT send wine with the entry form.** Wine is to be delivered to the Kearney conference by 11:00 a.m. of Friday of the conference and placed on the Amateur Winemakers Table in the vendors display area or given directly to Bart Holmquist or Marc Shoemaker. Entries can also be made at the meeting at the Amateur Winemakers of NE table by leaving your wine with entry form there. Entries should be in standard 750 mL bottles. They must be labeled with the winemaker's name and the wine class number as it appears on this entry form.

This is a low cost, fun contest. We use non-professional unpaid judges who are volunteers from a Kearney wine club who have judged for many years. If you have any questions, please call Bart at 402-310-9338 or email him at [bart2@windstream.net](mailto:bart2@windstream.net). Gold, silver and bronze medals will be awarded. There will also be a best of show medal for the overall contest. If you would like to enter a wine label for the label contest (no extra cost) the wine label can be attached to the entry form or given to Bart at the conference. Judges decisions are final. Winner's medals, completed judge's score sheets indicating how your wine did on a 100 point scale, and a list of contest winners can be picked up at the Amateur Wine Contest table before the close of the meeting. You will also be notified of the results by email. Gold medal winners will be announced at the conference banquet.

After judging, leftover wine will be available for sampling by any conference attendees in the judges scoring room (top of stairs in the Holiday Inn lobby)

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip code: \_\_\_\_\_

Telephone: \_\_\_\_\_ E-mail: \_\_\_\_\_

### Categories:

#1- White Hybrid Varietal Dry

#2- White Hybrid Varietal Sweet

#3- Red Hybrid Varietal Dry

#4- Red Hybrid Varietal Sweet

#5- White Hybrid Blend Dry

#6- White Hybrid Blend Sweet

#7- Red Hybrid Blend Dry

#8- Red Hybrid Blend Sweet

#9- White Vinifera

#10- Red Vinifera

#11- Fruit Wine

#12- Others (Mead, Sparkling, Dessert)

#13- Label

Entry 1: Category #\_\_\_ Category Name: \_\_\_\_\_ Vintage: \_\_\_\_\_  
Varietal or % of Blends \_\_\_\_\_

Entry 2: Category #\_\_\_ Category Name: \_\_\_\_\_ Vintage: \_\_\_\_\_  
Varietal or % of Blends \_\_\_\_\_

Entry 3: Category #\_\_\_ Category Name: \_\_\_\_\_ Vintage: \_\_\_\_\_  
Varietal or % of Blends \_\_\_\_\_

Entry 4: Category #\_\_\_ Category Name: \_\_\_\_\_ Vintage: \_\_\_\_\_  
Varietal or % of Blends \_\_\_\_\_

Entry 5: Category #\_\_\_ Category Name: \_\_\_\_\_ Vintage: \_\_\_\_\_  
Varietal or % of Blends \_\_\_\_\_

The NWGGA thanks you for your participation.

Bart Holmquist 402-310-9338