

Amateur Winemakers of Nebraska

March 2011

www.newwineclub.org



TWO UPCOMING APRIL MEETINGS

April is dedicated to the science of winemaking

President's Note

The Following are planned meetings/events for the next several months. These have not yet been confirmed but we wanted to give you all a heads up on the possibilities!

- May 21st - First Annual Wine bus tour
- June 16th - General meeting; and bottle previously started wine kits
- July 21st - Discussion on yeast (Guest speaker from yeast company) Glacial Till Winery (?)
- Aug/Sept. - Harvest/Crush party & fundraising picking at Doves Landing.

We are working to get some 30 to 50 gallon fermenters for the club to use for making a club wine.

Don't forget to present your membership card at Kirk's Brew for a 10% discount.



At the Home of John Potter

WHEN: Friday, April 1, 2011, at 7pm

WHERE: 1340 Co. Rd F

Dorchester, NE 68343 (402-641-4430)

Join us at the home of John Potter and learn the basics in wine making, testing, and racking. John has two kits, the first will be started by him a week before the meeting so we can do the first racking and perhaps some testing. We will be testing the Brix, pH, specific gravity, SO₂ and TA of the wine so this will be a great opportunity to learn these measurements as well as to compare your results to those of others on the same wine. So bring what you have for testing.

Soaring Wings

WHEN: Late April

WHERE: Soaring Wings
17111 South 138th Street
Springfield, NE 68059



Join us at Soaring Wings for a discussion on wine sulfites presented by Jim Shaw. More information regarding specific dates and times will be sent later this month.

Secretary Notes

by Anthony Ferrara

As I was growing up, February was one of my favorite months. The hustle and bustle of the holiday season had faded away and it was time once again for the winemaker to start his yearlong toils. As winemakers head to the vineyards to start their pruning, they take the first major step in determining what this year's vintage will become. So it seems fitting that as a club we would reconvene in February and begin another year's journey into the realm of winemaking.

To kick off the year, our meeting was held at James Arthur Vineyard. Marc Shoemaker opened the meeting



with a recap of December's meeting and discussed what 2011 holds in store for the club. Jim Ballard, head winemaker at James Arthur, then gave us a great

tour of his facility and led a discussion on blending wines. There are a number of reasons to blend wine; improving color, improving acidity, changing alcohol content, and creating a more complex wine are just a few. Any wine can be blended, but as a rule of thumb the outcome should be better than its parts and bad wine should never be blended with good. Jim stressed the

importance of bench trials before blending in order to control the overall outcome. Bench trials are small volume tests that can



then be scaled up in order to achieve a desired result. Jim then provided us with several different wines and lab equipment to run our own experiments.

A Special Thank You to...
James Arthur Vineyard &
Jim Ballard

February 2011 Meeting



The club members were encouraged to make their own blends from the wine Jim had provided as well as the wine club members had brought with them.



It was a very informative meeting and a wonderful way to start the New Year off. I would once again like to thank Jim and James Arthur Vineyard for taking time to answer our questions and lead us through a very informative discussion.

Cheers,

Anthony

NWGGA AMATURE WINEMAKER CONTEST WINNERS

Amateur Winemakers Club Contest Winners - 3/4/2011

Many of the club members took part in the Amateur Wine Contest at the NWGGA convention held in Kearney March 3-5, 2011. Nearly all members that entered the contest took home at least one medal. Congratulations to those that did get a medal, and for those that did not, there is always next year and help from club members. Bart will have the medals and judges score sheets to hand out to the winners at the April 1st meeting.

Chuck Berens

- Gold - Black Grape
- Silver - Rielsing

Anthony Farrara's

- Gold - Chardonnell
- Bronze - Norton

Jeanne Griffith

- Silver - Cranberry

Bart Holmquist

- Gold - Traminette (Best of Show)
- Gold - Petite Amie
- Bronze - Frontinac

Frank Miner

- Silver - Chambourcin

John Potter

- Gold - Cab Sav
- Bronze - Raspberry
- Bronze - Cherry
- Silver - Cherry

Kent Rassmussen

- Gold - Chelois
- Silver - Cherry
- Bronze - Sabrevious

Marc Shoemaker

- Silver - Vignoles

Gary Vavra

- Silver - Brianna.

Matt Wasiack

- Gold - Brianna label (Best of Show)
- Gold - Seval

Congratulations!



UPCOMING EVENTS AND EXTRAS

WINE BOTTLING PARTY HOSTED BY MATT WASIAK



PRUNNING SEMINAR

Date: March 26, 2011

Time: 8:30 a.m. - ?

Location: Continuing Education Center of Southeast
Community College
301 S. 68th St Place (3 blocks south of 68th
& O St) Room to be posted

Speaker: Vaughn Hammond

REMINDERS:

- 1) We are planning to pick grapes this fall at Dove Landing Vineyard as a fundraiser for the club. They have ~12 acres of grapes and need pickers. If we get a lot of members to help we could raise \$200 to \$400 for the club from a mornings picking experience and fun.
- 2) Here is an interesting link to an herb and wine-pairing chart – Thanks Lucy!
<https://www.herbcompanion.com//print-article.aspx?id=2147488819>
- 3) If you have any ideas, information, resources or pictures you would like share in the newsletter please submit them to Marc; mshoe78@gmail.com, Bart; barth@unlserve.unl.edu, or Anthony; anthony.ferrara@rocketmail.com
- 4) The website is operational, providing all club information, and club members discussions on the forum section at <http://newwineclub.org>
- 5) We are always looking for a club member to highlight the newsletter – any volunteers? Contact Marc, Bart, or Anthony.



See you all next time!