



Amateur Winemakers of Nebraska

NOVEMBER
2011

www.newwineclub.org

NOVEMBER MEETING Wine & Cheese Pairing

WHEN: Tuesday, November 22, 2011, 6:30

WHERE: Home of Bart & Nancy Holmquist
1333 Prairie View Road Eagle, NE

WHAT: Matt Stinchfield, a.k.a. "The Palate Jack", will be discussing pairing wine with cheese and other foods. As a Certified Cicerone, Journalist, and Sensory Consultant for Restaurants, Matt has a passion for sharing his insight on fine food and beverage pairing. We will be examining many different aspects of pairing food with wine.

We will do some hands on pairing so bring a bottle of your homemade wine and we'll bring the cheese!

DECEMBER MEETING

CHRISTMAS PARTY & GIFT EXCHANGE

Chuck and Rhonda Berens will again, graciously host the annual Christmas party and gift exchange.

WHEN: Friday, December 16, 2011 @ 6:30pm

WHERE: 2412 Ammon Ave. Lincoln, NE.

This year's theme is "Wines From Home" Many of us have roots reaching back to the old country. Find a bottle of wine made from that country to bring and share.

Those interested in participating in the winemakers gift exchange should bring a gift costing \$15 or less.

Other Up-coming Meetings

Valentines Chili Cook Off February 12, 2012

Rod and Carol Lang have offered to host this event! Bring your family's secret chili, hot or mild, and we will see who's chili wins the Valentines Chili Cook Off.

Our featured speaker will be Frank, Owner of Fermenter's Supply in Omaha.

March 2012

Ken Meier, of Meier's Cork 'n Bottle - Lincoln's REAL Wine Experts!
Details to follow.

Note: January will be an off month for the Wine Club

FEATURED WINE CLUB MEMBER

Jeanne Griffith

I began my wine making after discovering Smoky Hills Winery in Salina, KS. The cost of buying the wine and either going to get it or having it shipped caused me to look into making it. I started with a kit in November 2008 and was hooked. I started making country wines from blackberry, cranberry, strawberry, mixed fruit – any fruit I could buy reasonably.



I soon found that it was not as inexpensive as I thought it was going to be. There were so many things that I needed, at least I thought and I got caught up in buying stuff. Much of it was not needed, but I did make some very good decisions, like the floor corks and more recently my press.

Vineyards are very pleasing to the eye, and when I retired December 2010 it was my goal to put in a small vineyard. March 2011 I plotted out the rows and distance between plants and borrowed an electric post hole digger from a neighboring vineyard. Planning on doing the entire project by myself proved to be impossible. The soil on my hilltop property is very hard and when the auger caught in the “concrete” about 8” down the top of the auger did not stop. I did not have the strength to hold it and I got battered pretty badly. It was time to call in help, so a friend drilled the holes for me. I set the posts, planted, laid out the conservation mulch and had a little help on the first two rows).



I made the mistake of only buying 10 vines and trying to start the others from cuttings. The success rate was very low and I lost a year because of that.

My goal is to have 30 plants, and I ended up with 10 Cynthiana, one La Cross and four St. Vincent. Just in case the Cynthiana has some issues over winter, I ordered five more,

five La Cross and eight St. Vincent.

Cynthiana is more commonly known as Norton, but I read that the vines should be called what it was listed at from the nursery. Also, Cynthiana is so much more pleasant sounding and that is what mine are going to be called. I seem to be the only one in the state that calls them that.

I was able to pick grapes this year at no charge at Kimmel Research vineyard and for labor in a local vineyard and have four gallons of Frontenac; six gallons



of St. Vincent; six gallons of La Cross and six gallons of Cynthiana in secondary fermenters. The Cynthiana was picked, crushed and given to me. In addition I have several jugs of cranberry; strawberry; fruit blends; peach; and elderberry; plum; Nanking cherry and black currant. In addition to the grapes, I have 10 blackberry plants; five currants and three peach trees. I plan to expand to a few more fruit trees this spring.

When people ask me what I am going to do with all that wine, I just laugh and say I plan to keep myself in wine until I die.

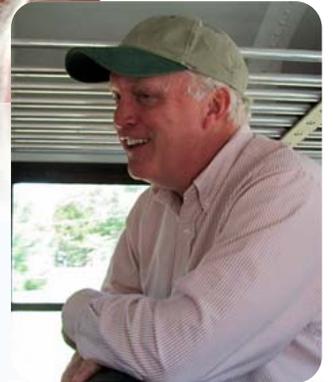
FALL WINERY BUS TOUR

The Second Amateur Winemakers of Nebraska wine tour on Oct. 15, 2011 was great fun and had 28 happy "tourists" in the group smiling and laughing. Like last time Paul Payton entertained the group with his excellent jokes but this time he was joined by Jena Shafal who provided humor from the other end of the bus.

We left Deer Springs around 9:00 am and headed for Whiskey Run Creek in Brownville and arrived around 10:30. We stayed for tasting, sack lunches and tour of the winery and the cave.

Our next stop was Shilling Bridge and Microbrewery in Pawnee City where we tasted the wines and other goodies! We were then off to WunderRosa Winery in Roca where we enjoyed the wine and the company. We then headed back to Deer Springs to enjoy one last glass of wine.

Thanks all for the great time!!



FEATURED VARIETAL: BRIANNA

Synonyms: 7-4-76 (2, 5)

Pedigree: 'Kay Gray' x E.S. 2-12-13 (2)

Origin: Osceola, Wisconsin. Bred by Elmer Swenson (2, 5).

Cross/Selection/Test: Cross made in 1983; selected in 1989 as a table grape and 2001 as wine grape (2). Named by Ed Swanson, Cuthills Vineyards, Pierce, NE in 2002 (5).

Introduction: 2001; not patented (2).

Type: Interspecific hybrid (includes *V. labrusca* and *V. riparia*) (2).

Color: White

Berry: Medium-large in size (2, 3) and round in shape; thick-skinned greenish-gold berries which turn gold when fully ripened (2).

Cluster: Medium-small tight clusters (3). The average cluster weight taken at four Iowa State University research vineyards in 2007 was .24 lb (4).

Viticultural Characteristics: Domoto (3) described 'Brianna' as being vigorous and having a semi-procumbent growth habit. Read (6) noted it as being easily managed in the vineyard. He reported that it is productive on secondary buds and cluster thinning is not necessary. Domoto(3) cautioned it is somewhat susceptible to 2, 4-D, moderately susceptible to dicamba and sensitive to endosulfan.

Disease/Pests: 'Brianna' is reported to be highly susceptible to crown gall (1); moderately susceptible to black rot and Botrytis bunch rot (3); and slightly susceptible to downy (1, 3) and powdery mildews (3). It is not sensitive to injury from sulfur applications (1), and it is not known if it is sensitive to injury from copper (1, 3). The foliage is affected by leaf phylloxera (Bart).

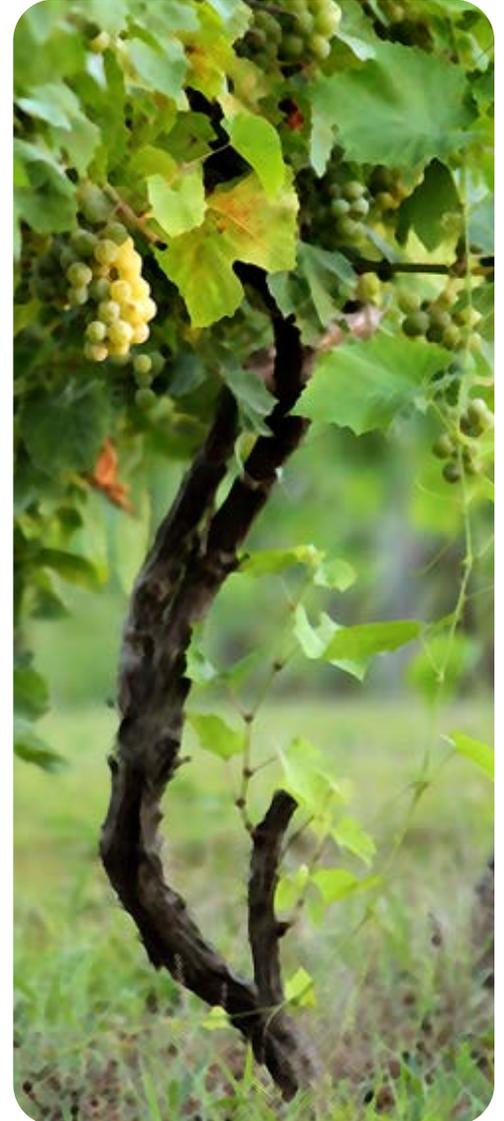
Wine Quality and Characteristics: According to Ed Swanson (7), who named the cultivar in 2002, 'Brianna' can be made into a semi-sweet white wine with pronounced pineapple nose and flavor when fully ripe. He also noted that for light table wines with more grapefruit, tropical, and slight floral characteristics, 'Brianna' is best harvested between 3.2-3.4 pH. He added that grapes are high in pectin, and need extra enzymes for good juice yield.

Season: Early Midseason (3) (mid to late August in Iowa) (4).

Cold Hardiness: Very hardy (below -20° F) (3). Foliage seems to withstand frost periods better than most other hybrids (7).

Use: White wine, seeded table grape (3).

Notes: Becoming very popular in the upper Midwest.



PRESIDENTS REPORT

“For the Fall of the year is more than three months bounded by an equinox and a solstice. It is a summing up without the finality of year's end.”



This time of year is always bittersweet for me; I'm glad to have a reprieve from the chaos of crushing season, but part of me realizes that I have a finite number of crushing seasons in my lifetime and I've just checked one more off the list. As we move through fall and begin the slow march through bulk aging, we realize that this is the time we as winemakers get to reflect and review the year.

Since our last newsletter, we've had a few changes and a number of amazing meetings. I would like to thank the Amundsen's, Holmquist's, and the Payton's for hosting the last three club meetings. At the Amundsen's we really got the ball rolling for our first large club batch of wine. We discussed the fermenters that Snyder Ind. graciously donated to our club and began to make plans. In August we met at the Holmquist's after a day of toiling in the fields. Some members went and picked grapes for the group wine while others picked grapes in a different vineyard as a fundraiser for the club. After the harvesting was done the club's grapes were brought down and members crushed, pressed, and adjusted the juice in preparation for fermentation. In September the Payton's once again hosted the annual club picnic. We were privileged to have Michael Jones from Scotts Laboratory lead an open discussion on all things wine yeast and fermentation. Michael Jones started off as a home winemaker and is now a consultant to commercial wineries all over the country. With his background he is a wealth of knowledge for the home winemaker and was more than happy to share his experiences and answer club member's questions.

One of the changes moving forward will involve this newsletter. Instead of the monthly newsletters we had originally put out, we are moving to a more robust quarterly newsletter. The quarterly newsletter format will allow us time to gather information, give advanced notice for meetings, and hopefully provide all of our members with more useful information. If you have suggestions for the content of this newsletter please feel free to contact me and we will try to incorporate it into the next issue. Cheers!

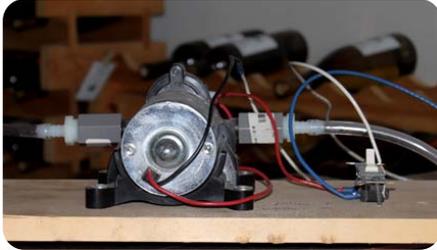
Anthony Ferrara

CLUB BUSINESS

CLUB WINE STATUS

The primary was completed on 8/25/2011 after initiating fermentation on 8/22 with yeast 71B. DAP, Meta and Peptic enzyme were also added to the 29 gal of Briana juice from grapes from the vineyard of Rod and Carol Lange and 5 gal from Jenn Reeder of Deer Springs Winery as a gift.

Member Woody Guthrie and Bart did a racking from the primary into the 34 gal secondary on 8/25 using the pump and proceeded to fine with bentonite. The



Pump made by Chuck Berens

wine has cleared nicely and is ready for the second racking. The SO₂ and pH was checked on 9/20 and found to be 22 ppm and 3.55 respectively. We plan to rack again at the cheese paring meeting on Nov. 22. We will rack to the second 34 gal fermentator that will be outside on my porch with the idea that we will keep it there for several weeks or more till it is cold stabilized by mother nature. Club

members will decide if other amendments are needed for the wine.



TREASURY REPORT

As of Oct. 31, 2011 the Wine Club has \$320 in the bank. Since we had 28 on the tour and the bus cost \$540 we came up \$120 short. Had 8 more fun lovers joined us we would have come out even!

Thus far the Club Wine has cost ~\$120 without including the fermentor of \$132. It will be a club decision on whether the club wine profit should pay for the club owned fermentor. We should be able to get about 150 bottles from the batch with the only additional costs being labels and corks (Bart will donate the bottles).

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

FYI

Just a couple of fun web links from Bart

<http://long-island.newsday.com/recreation/wine-by-design-making-your-own-vino-1.3219913>

<http://www.drinklocalwine.com/>