

Amateur Winemakers of Nebraska June 2011

www.newwineclub.org

President's Note

Tentative schedule of coming meetings:

Late August: Harvest party at Bart's vineyard with Potluck/BBQ. Pick your own grapes, crush, and press. Go home with juice to ferment. Sometime in Aug. or Sept. we will do the 30 gal. club wine.

Sept. 18: Annual Picnic at Paul Payton's Vineyard

Oct.: Bottle and drink some of the two 5 gal batches started at John Potter's.

Nov.: Wines from around the world. Bring a wine from a foreign country (or from a foreign grape) to share with the members. Be prepared to give a short infomercial about the wine especially if the wine is from your family country of origin.

Dec.: Christmas party with food and a gift exchange.



JULY MEETING

WHEN: Saturday, July 9, 2011, 6 pm , eat at 7

WHERE: Home of Randy and Roma Amundson
7101 S 134th St., Walton, NE

WHAT: This will be an organized Potluck. Those with last names beginning with the letter A-H bring a desert, I-N a salad and O-Z a side dish. Roma and Randy will have a main course for us of sloppy joes and beans.

Wine Exchange: Bring your best wine (2 or more bottles) one for tasting and the others for exchange with other members.

We will have a short business meeting to discuss the club wine group fermentation (club owns 1x50 and 2x30 gal tanks), membership, future meetings etc.



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

Secretary Notes

by Anthony Ferrara

What a month April has been. We managed to fit in not only one but two club meetings. As the weather warms up outside and the final rounds of pruning wrap up the next logical step for a winemaker is to start brushing up on processes and prepare their equipment for what will quickly become crushing season.

The first meeting was held at John Potter's home in Dorchester at which time we started a kit wine. Kit wines are designed for simplicity and for a newcomer to wine making they give the chance to become familiar with the equipment and processes of making wine in a controlled environment. As John went through the steps of starting a new wine he demonstrated proper use of equipment and members were encouraged to ask questions and be involved. Members that wanted to were able to read a hydrometer, use a refractometer, run a Titratable Acidity Test, and watch a demonstration in proper use of Titrets to approximate free SO₂ in wine. During the process we



discussed how these tests and the various steps fit into making wines with fresh fruit.



The second meeting was held at Soaring Wings Winery led by Jim Shaw. Jim

led the group in a discussion on the use of Potassium Metabisulfite (Meta) in wine making. Meta comes in two forms Campden Tablets or simply in powder form. In home wine making Meta is used as both a sterilizer and an anti-oxidant. Meta is often added right after fresh fruit is crushed in order to ensure that all wild bacteria and yeast are killed off before commercially cultured yeast is introduced. Wild organisms if not controlled can cause off flavors and spoilage in a wine. The second use of Meta is as an anti-oxidant. As Meta is



A Special Thank You to... John Potter, and Jim Shaw at Soaring Wings Winery



introduced to the wine it will become Sulfur Dioxide Gas. This gas provides protection from Oxygen which can lead to oxidation of wines, loss of fruity aromas, and spoilage. Jim stressed that although Meta will help control spoilage and oxidation, it was not a substitute for cleaning and sanitizing equipment and fermentation vessels to the best of our abilities. Jim then walked us through his operation at Soaring Wings and was very open to answering questions about wine making in general.

I'd like to extend a big thank you to The Potters and Jim Shaw of Soaring Wings for providing us with such great learning experiences. I encourage everyone to continue to educate themselves on the processes and to start making sure their equipment is in good working order because before we know it another crushing season will be upon us.

Cheers,

Anthony Ferrara

May Winery Bus Tour

The Bus tour to visit 5 wineries in one day was a roaring success. 30 members met at Deer Springs Winery and departed on the Arrow Stageline Bus at 9:05 am headed to Kimmel



Orchards. The tasting there was accompanied by a short description by the server of all the wines being sampled. Many bottles were purchased as well



as donuts, coffee, and other unmentionables. It was then on to Jim Shaw's Soaring Wings winery and vineyard next for tasting and bag lunches. Jim was a great host, and we left after about one hour there going to Silver Hills Vineyards & Winery in Tekamah.



With the porch in the shape of the Nebraska state and a tour of the winery and relaxing with wine in our glasses we had a most pleasurable time there, only



to be equaled by the visit to Big Cottonwood Winery and Vineyard, in Tekamah as well. From there it was back to Deer Springs at about 6 PM whereupon many of the group did more tasting and music listening in the tasting room.



What a wonderful day for all and when the bus was polled as to doing a tour again there was a resounding Yeah! Special thanks for all 30 participants and especially to Paul Payton for entertaining us with his jokes on the bus.

EXTRAS

CLUB FERMENTORS ARE HERE!! THANK YOU SNYDER INDUSTRIES

Here are the three fermentors that the club now owns, compliments of Snyder Industries of Lincoln (they gave us the 50 and one 30 gal) and the Department of Agriculture (purchase of one 30 gal for \$140 from grant funds). We will consider the club wine and details on how to get it done at the July meeting.



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) *7-1, Entry Deadline for Iowa State Fair Amateur & Commercial Wine Competition*
The entry deadline for both the Iowa State Fair Amateur and Commercial wine competition is July 1st, 2011. Entries will be judged on Saturday, July 30th. Winning entries will be displayed to the public at the Wine Experience in Grandfather's Barn at the Iowa State Fair, August 11 to 21, 2011. A charge of \$3.50 per entry will be made in the Amateur competition with 1 bottle of wine required per entry. A charge of \$25 per entry will be made in the Commercial competition with two bottles required per entry. Full details of the Iowa State Fair Amateur wine competition and entry form can be found here: <http://www.iowastatefair.org/downloads/competition/premium-books/oenology.pdf>

For full details of the Iowa State Fair Commercial wine competition and entry form go to:
<http://www.iowastatefair.org/downloads/competition/premium-books/commercial-wine.pdf>
Questions about the commercial wine competition should be directed to Barbara Rasko at:
(515)-210-3571

Anthony Ferrara plans on making a cannonball run out to Des Moines the morning of the 23rd to submit his wines to the contest, so if anyone is entering wines he will be more than happy to deliver them to Des Moines for you. Contact him via email at: Anthony Ferrara <anthony.ferrara@rocketmail.com>

- 3) On Sunday Sept. 9 be sure to come by Bart's Vineyard for a mini music festival featuring two bluegrass bands (Toasted Ponies and Lye Soap) and The Melody Wranglers and the Jon Sundermeier band. The show starts at 2 pm. Food, and wine (from Deer Springs Winery), will be available. Bring a lawn chair. For more info call Bart at 402-310-9338.
- 4) We are always looking for a club member to highlight in the newsletter – any volunteers? Contact Marc, Bart, or Anthony.