



A Newsletter of the North Texas Winemakers Guild

Volume 6 Number 1/2, March 2009

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From the President

The first NTWG meeting for 2009 was held on Saturday February 28 at **Steve and Karen Eubanks'** house. I want to take this opportunity to thank **Karen and Steve** for hosting the first NTWG meeting of the year and thank everyone that attended. We had a few new faces, a few faces we hadn't seen in awhile, and a good turnout.

Since this is my first article, I thought long and hard about what I would want to say and the thought of mission statements came up. So, what is the mission of the NTWG?

The North Texas Winemakers Guild (NTWG) is a group of non-commercial winemakers and grape growers who gather together to share our winemaking experiences. The purpose of the North Texas Winemakers Guild is to:

1. Encourage and support the art of winemaking and wine appreciation in Texas.
2. Serve as a gathering point for people who are interested in improving their winemaking skills through education, contests, sharing information, and social interaction.

My personal mission as President for 2009 is to increase membership and participation, increase visibility in our communities, and to develop programs, education topics and activities that appeal to a broader section of membership among all skill levels.

I have made a personal commitment to reach out to former NTWG members and invite them back to the guild. As you will see in this newsletter, many great topics and ideas are on the table, and I look forward to the coming year.

As always, please e-mail me with ideas, questions, concerns, desired education topics, ideas for events, etc.

I hope to see you all in April. Cheers!

By Danielle Washatka



1/17/2009 Informal Gathering

The January meeting was the first of the NTWG 2009 informal meetings. The intent is for people to feel free to arrive and leave at flexible times, and there is no set agenda or education topic. **Weinhof Winery** in Forestburg was the site of the gathering, which was well attended. Members **Brenda and Larry Thompson** have established a wonderful business in a country setting where everyone is made to feel quite at home. For anyone that couldn't make it, plan to take the back roads and spend a pleasant afternoon there soon.

By Wendy McDowell



2/28/2009 Meeting

The first official meeting for 2009 was hosted by **Karen and Steve Eubanks** in Dallas. There were plenty of scrumptious appetizers, BBQ and desserts to feed the crowd. Wines included several homemade selections: Mustangs, a wild grape port, a Blanc du Bois, and . . . too many to name.

We hope the new members that attended – **Sarah & Paul Johnson** and **David Harkness** – had their questions answered; and if not, please feel free to email any of us or use the NTWG yahoo group forum.

Discussions regarding T-Shirts: **Jack McCunn** volunteered to get prices from Sand Bay in Denton. Café Press is an online shop where members can order what they would like with our club logo on it. **Danielle** asked that members feel free to bring designs for a new logo to the next meeting.

Information was passed out on the WineMaker Magazine Wine Competition (\$25 entry fee) due March 17; <http://www.winemakermag.com/competition>

and the Cowie International Amateur Wine Competition (\$15 initial entry fee; \$6 subsequent) due April 1. For more info, contact Robert Cowie at cowie@cswnet.com

For the education topic, **Steve Eubanks** showed us a video on acidity and acid levels from:

www.crushnet.com
CRUSHNET is the online community for making wine at CRUSHPAD.
www.crushpadwine.com

pH	Effect
3.25-3.5	Crisp
3.7-3.85	Robust, weightier
3.75	Typical Syrah
3.55-3.65	Will age well

Also, as the pH increases (less acidic), the darker the color will be.

A book was passed around that should be on any winemaker's bench:

The Winemaker's Answer Book - WineMaker Magazine - Alison Crowe. This comprehensive collection of questions and answers from their popular Wine Wizard column offers advice for both the novice and the advanced home winemaker, and everyone in between! Covering nearly every situation a winemaker could come up with, this 384 page guide is the perfect reference for any home vintner. Fully indexed and organized by themes, find the answers to your questions and fixes to your problems fast. (Crowe)

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Other business included the possibility of designing a tri-fold flyer to advertise the NTWG. I believe **Kim Webb** was volunteered. A couple of wineries are offering cruises; if you are interested you might visit Haak and Emilio's websites, and possibly Giddings. Key West Winery was noted by **Danielle** as having an amazing variety of fruit wines. For wine-related movies, see below. And lastly, Fine Vine Wines is having their annual Winestock event April 10-12 at the store in Carrollton, so be sure to visit **George's** website for details.

<http://www.finevinewines.com/winestock-2009.htm>

By Wendy McDowell



New Word(s)?

Flight – Tasting flight is a term used by wine tasters to describe a selection of wines, usually between three and eight glasses, but sometimes as many as fifty, presented for the purpose of sampling and comparison.

Courtesy of
<http://en.wikipedia.org>



Future Meetings

Here is the schedule for the remainder of 2009:

2009

- ◆ **March 21:** Tony's Pizza & Pasta, NW Hwy & Ferndale, Dallas (informal)
- ◆ **April 18:** Juli and Gary Edwards (Collin Oaks Winery), McKinney
- ◆ **May ?:** Wine Day at Homebrew Headquarters
- ◆ **June 20:** Kim Webb, Dallas
- ◆ **August 15:** Jim and Debra Parker, Decatur
- ◆ **October 17:** Danielle Washatka, Dallas
- ◆ **December 19:** Pat and Wendy McDowell, Sanger

Please Note – Meetings will normally be held on the third Saturday of every month, as listed. As usual, emails with

specific details and directions for each meeting will be sent out about one week prior to the meeting. Please email the host/hostess to let them know what you plan to bring to accompany the main dish that they provide – and don't forget your bottle of wine to share!



New Members and 2009 Renewals

We have 45 new and renewing members to date. For the rest of you: It's time to send in your dues for 2009!

Please make checks payable to:
NTWG
PO Box 562
Sanger TX 76266

Feel free to use the form on Page 4. Dues remain at \$10 for a single member and \$15 for a couple.

The benefits you will enjoy include:

- Bi-monthly club newsletter
- Fun & informative bi-monthly meetings with pot-luck dinner & wine tasting at various North Texas locations
- Winery trips, seminars, wine tastings, wine-themed dinners
- 10% off from our Club Sponsors (see list below)
- A resource of friends and advisors to help you make great wine and grow your own grapes.

Welcome to the following new members:

Kathleen & Tom Goetzinger	Plano
Paul & Sarah Johnson	Richardson
Janet & Mark Mills	Glen Rose
Tom Noller	Wylie
Mary, Mike & Jimmy Whisenhunt	Garland
Kevin & Melaney Paswalk	Watauga
Debbie Christensen Roberts	Rowlett
David Harkness	Tom Bean

If you have not received your membership card within one month of payment, or if you need it sooner, please call 940-458-7234.



Wine-Related Movies and Books

Uncorked (1998): Romantic comedy involving selling off the family's last valuable asset – their famed wine collection. Now a TV Series at <http://www.hulu.com/uncorked>

Bottle Shock (2008): Napa Valley, 1976. One small American winery and its workers are about to show the French that the world's finest wines will now come from the other red, white & blue. Based on an inspiring true story. <http://www.bottleshockthemovie.com/>

Billionaire's Vinegar (2010): Based on the book by Benjamin Wallace about the most expensive bottle of wine ever sold – reportedly a Bordeaux from the personal collection of Thomas Jefferson. <http://www.amazon.com/Billionaires-Vinegar-Mystery-Worlds-Expensive/dp/0307338770>



Did You Know . . .

From American Cellars Wine Tips – 101 things you should know

Fact 3. Merlot is thought of as a "softer," more approachable cousin of Cabernet Sauvignon, possessing many of the same aroma and flavor components.

Fact 12. When assessing the quality of a bottle of wine, in a majority of cases, the most important consideration is the wine's place of origin – also known as its appellation. Examples range from the very broad (e.g., "California") to very specific (e.g., "Sonoma County's Dry Creek Valley").

Fact 21. Wine glasses should be held by the stem in order to maintain a consistent temperature for the wine. Holding the glass by the bowl can warm the wine inside. Note: if a wine is served too cold, wrapping both hands

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around the bowl can help get it to the proper temperature.

Fact 27. Even when you remove a cork perfectly, small cork chips will often remain in the bottle. These are harmless. When they show up in your glass, simply tilt the glass so the chips float toward the rim, and remove them.

Fact 35. An impression of pepper is a common characteristic in Zinfandel and Syrah.

Fact 48. The color of a wine provides a clue about its age: Younger wines tend to be "brighter" than older ones.

Fact 55. When pouring wine for guests, follow culinary tradition: serve all of the women first.

Fact 69. In restaurants that allow patrons to bring in their own wine, be sure to increase your tip to cover the added service and encourage the policy.

Fact 76. Try to be adventurous and select new food and wine combinations! If you always order a Cabernet with your grilled steak, order an Italian Primitivo. You'll find the smoky, spicy and jammy flavors of this red wine pair exceptionally well with the smoky flavor of grilled beef.

Fact 86. Wine can be enjoyed as an aperitif (a pre-meal drink), but it shines brightest when paired with food. Consuming wine with a meal reduces the incidence of hangovers.

Upcoming Events and Wine Competitions

Upcoming event information can be found on their individual websites:

Collin Oaks Winery
<http://www.collinoakswinery.com/home.html>

Lone Oak Winery
<http://www.loneoakwinery.com/shop/docs.php?act=viewDoc&docId=28>

Sunset Winery
www.sunsetwinery.com

Weinhof Winery
<http://weinhofwinery.com>

2009 WineMaker International Amateur Wine Competition

Enter your best homemade wines in the world's largest competition for hobby winemakers!

www.winemakermag.com

Cowie International Wine Competition

A separate pdf file is being distributed with the newsletter. For more information, email:

cowie@cswnet.com



Applicator Licensing

Private pesticide applicators are required to attend a training course before taking the TDA exam. Courses are available through Denton County. Contact Pamela Hill at 306 N. Loop 288, Suite 222, Denton, TX, 76209; 940-349-2880 for more information.



Winemaking Suppliers

With your membership card, you will receive a 10% discount on winemaking supplies from:

- Fine Vine Wines in Carrollton
<http://www.finevinewines.com>
- Foreman's Home Brewery in Colleyville
<http://www.homebrewersupply.com/homebrew/>
- Home Brew Headquarters in Richardson
<http://www.homebrewhq.com>
- Nashwood Winery in Dallas
<http://www.nashwoodwinery.com>
- Defalco's Home Wine Supplies in Houston
<http://www.defalcos.com>

Recipes

Tomato Wine

Ingredients:

- 8 lbs ripe tomatoes, approx.
- 2 sliced oranges
- 2 sliced lemons

- 8 lb sugar
- 1 slice toast
- 1 cake of yeast or 3 pkgs dry yeast

Wash and slice ripe tomatoes. Put in large earthen crock or glass container with 2 gal cold water. Let stand undisturbed for 2 days, covered with cloth. Strain juice through a sieve into a large pot. Bring to a boil. Cool liquid immediately and add sliced oranges and sliced lemons plus sugar. Stir mixture well and return to crock. To start fermentation, spread a slice of toast with yeast and float bread coated side down on top of liquid. After nine (9) days, siphon and strain the mixture in to another jar. Finally, transfer wine in to clean bottles and cap loosely. Tomato wine may take 2 or 3 months to clear and should really age a full year for flavor to mature.

From an old friend, South Houston, Texas.



NTWG Contacts

- ❖ Danielle Washatka, President
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This newsletter is designed to promote the North Texas Winemakers Guild and to keep members informed regarding local winemaking and grape growing issues, TWGGA happenings and information important to members of the Guild. It is published bi-monthly and distributed to all Guild members. It is also available electronically on the **North Texas Winemakers Guild's website:** <http://www.northtexaswinemakers.org>

Please email newsletter specific comments/suggestions to:
mailto:windycreek@sbcglobal.net



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North Texas Winemakers Guild Membership Form for New and Renewing Members

The North Texas Winemakers Guild is a group of non-commercial winemakers and grape growers who gather together to share our winemaking experiences. The Guild meets on the third weekend of each month, usually at a member's home, but on special occasions at other locations such as local wineries, vineyards or public restaurants. The purpose of the Guild is to: 1. Encourage and support the art of winemaking and wine appreciation in Texas. 2. Serve as a gathering point for people who are interested in improving their winemaking skills through education, contests, sharing of information, and social interaction. Visitors are welcome at meetings.

New: _____
 Last Name First Name MI

Renewing: _____
 Last Name First Name MI

Home: _____
 Business: _____
 Address: Street City State Zip

Home: _____
 Business: _____
 Address: Street City State Zip

Phone Number(s): _____

 Email addresses (for newsletter distribution, membership directory and meeting correspondence)

Dues are \$10 for individual and \$15 for family membership per year.
 Make checks payable to: NTWG
 Send this form and payment to: Treasurer
 P.O. Box 562
 Sanger, Texas 76266

10:31 AM
 03/12/09
 Accrual Basis

North Texas Winemakers Guild Profit & Loss January through December 2008

	Jan - Dec 08
Ordinary Income/Expense	
Income	
Dues	630.00
Total Income	630.00
Expense	
Bank Service Charges	6.00
Christmas Party	67.87
Member Gift	51.94
Office Supplies	20.40
Postage and Delivery	146.00
Web Site	146.40
Total Expense	438.61
Net Ordinary Income	191.39
Net Income	191.39