



A Newsletter of the North Texas Winemakers Guild

Volume 6 Number 5/6, July 2009

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From the President

I hope to see you all in July at San Martino Winery for a private tour and tasting. Emilio Ramos has set aside time for us from 2-4 p.m. on Saturday July 25, 2009 for anyone from the wine guild who would like to attend.

Cheers!

Danielle Washatka



5/2/2009 Meeting

I'm sorry to say we were unable to make the "April" meeting at Collin Oaks Winery. We always enjoy the setting and hospitality of **Juli and Gary Edwards**. If you haven't been out there, it is well worth the drive to the McKinney area. I've included a couple of emails that were sent afterward:

Jack & I had a great time at Collin Oaks winery meeting last night! Thanks to all for the great food and company! Doris

Yep the rain had nothing on us... wonderful time...hope to see everyone in June....unless I have to go to Vegas again for a Veterans Conference... some great wines were had and as always everyone at Collin Oaks did it up right!! Thanks. Jim

By Wendy McDowell



6/20/2009 Meeting

The June meeting for 2009 was hosted by **Pat and Wendy McDowell** in Sanger. There was a good crowd there to help enjoy Dave's (great neighbor) smoked AND fried (oil-less!) turkeys. Wines included several homemade selections: Mustangs, Blueberry, and . . . I'm going to have to start writing these down. **Nanette Cox's** mustang won a medal and **Greg Hawkins' did** as well.

We hope the new member that attended – **Cindy Jester** – had her questions answered; and if not, please feel free to email any of us or use the NTWG yahoo group forum.

For the education topic, **Jack McCuun** bottled the plum/mustang batch that the guild started last June. It was not only very informative but Jack gave each couple a bottle to take home! See article below for more details.

Thanks to everyone who attended and all of the specially prepared dishes were greatly appreciated. It must have been a good party since at least six items were left behind between the kitchen and the bunkhouse! Please claim your items at the next meeting (as long as we remember to bring them along).

2 black-handled knives, 1 steak, 1 large paring;

1 wine chiller (Nanette has claimed)

1 clear salad container with black lid (yummy cucumber salad)

1 wine glass with star "bracelet", and

1 hot pad with stripes/greenish.

By Wendy McDowell



Future Meetings

Here is the schedule for the remainder of 2009:

- ♦ July 18: San Martino Winery

- ♦ August 8: Greg & Mary Hawkins, Ponder
- ♦ October 17: Danielle Washatka, Dallas
- ♦ December 19: Local Restaurant – Probably Vinnie's in Lewisville

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

The Guild continues to attract many new members.

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 per calendar year.

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 and renewing members:



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- Rorie & Connie Young
- Denise Laflamme
- Dennis Barker
- Ted Gage
- Richard & Susan Martin
- George & Meredith Eaton
- Thomas & Patricia Moreau
- Carol Stanners
- Sue Leger
- Cindy Jester
- Betty & Barry Morrison

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



Vintners' Flavor Enhancers

From *TheStar.com* – living7/2/2009

A few recent tools added to modern wines can even fool the experts.

Yeasts: A common example is BM 45, which gives wines increased mouth feel. In Italian reds such as Sangiovese, BM 45 brings out aromas of fruit jams, rose and cherry liqueurs with sweet spices, licorice, cedar, and earthy elements. Opti-Red and Opti-White, which are nutrients for yeast during fermentation, increase mouth feel, reduce acidic and vegetal flavors and make a wine taste bigger and fresher.

Tannins: Added at the onset of fermentation, these promote bigness in reds, reduce herbaceousness and lessen the need for preservatives. Some, like Tanin Plus, can create more flavor than Mother Nature could ever provide.

Enzymes: Natural ones, like pectic enzyme, are used to make pressing easier, to free up juice. Enzymes control and create catalysts for reactions. Some enzymes, like

AR2000, enhance aromatics and flavors if added to a wine any time after fermentation.

For more reading, visit:

<http://www.thestar.com/printArticle/658959>



New Word(s)?

Mouthfeel is a product's physical and chemical interaction in the mouth. It is a concept used in many areas related to the testing and evaluating of foodstuffs, such as wine-tasting and rheology. It is evaluated from initial perception on the palate, to first bite, through mastication to swallowing and aftertaste. In wine-tasting, for example, mouthfeel is usually used with a modifier (big, sweet, tannic, chewy, etc.) to the general sensation of the wine in the mouth. Some people, however, still use the traditional term, "texture". Mouthfeel is often related to a product's water activity, hard or crisp products having lower water activities and soft products having intermediate to high water activities.

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



France is No Longer #1

The world's long-time supreme winemaker, France has slipped from first place to third among wine exporters in the past four years, leaving Italy and Spain in the lead.

French wine experts place more emphasis on the region where the wine was produced than on the type of grape, as if the terroir were the most important factor when it comes to the taste of wine. Of course, nobody can deny that the terroir is an important factor, but it is the grape variety that really makes the taste of the wine. If

you add more Merlot or Cabernet franc to Cabernet Sauvignon (a common mix) and plant it in exactly the same vineyard as a differently proportioned blend, the wine will have a very different taste. The New World, however, has lessened the importance of the terroir notion (climate, soil type, length of exposure to sunlight) and increased the importance of grape variety.



Did You Know . . .

From *American Cellars Wine Tips* – 101 things you should know

Fact 4. Of all the classic varieties, Pinot Noir is the most challenging for winemakers because of its sensitivity to climate changes. But in favorable vintages, Pinot Noir often ranks among the worlds' great wines.

Fact 5. Since around 1994, Syrah has morphed from "the next big thing" in California winemaking to a favorite on restaurant wine lists. Australian versions – known as Shiraz – also have become very popular.

Fact 13. Second in importance in reading a label, is the producer of the wine. Certain wineries develop reputations for quality, and can generally be counted on to craft an outstanding product.

Fact 14. Third in importance is the vintage. While weather certainly is important in the development of quality wine grapes, there have been very few years in which overall quality either shot up to unheard of heights or sunk to undrinkable depths. To put it simply, never purchase a bottle of wine exclusively because of its vintage.

Fact 22. Colorfully decorated or tinted wine glasses may be pretty, but they make it difficult to accurately experience and assess the color of the wine inside them. Clear glasses are best.



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Fact 28. Most wines do not need to be decanted, but should you encounter one that does, simply pour the entire contents of the bottle into a glass container, let it sit for five minutes, then pour it back in the bottle using a funnel. The wine will be sufficiently aerated and ready to pour into wine glasses. The most likely candidates for decanting: very old wines that have developed sediment in the bottle, and very young wines that need encouragement to "open up" (i.e., reveal their aromas and flavors).

Fact 29. The sediment in the bottle won't hurt you, but it's not pleasant in your mouth. Use a coffee filter or cheese cloth when decanting to remove it from the wine.

Fact 36. Toast is associated with Chardonnay and Semillon, and also can be a sign that the wine was aged in new oak barrels.

Fact 49. Lots of people talk about the "legs" or "tears" – the tiny droplets of wine – that cling to the side of a wine glass, erroneously asserting that they are a sign of quality. All they actually indicate is a high alcohol and/or sugar level.

Fact 51. A wine's weight mostly refers to its alcohol content ("light-bodied" equals lower in alcohol, "full-bodied" equals higher in alcohol).

Fact 56. As a general rule, when serving multiple bottles of wine, pour less costly bottles before expensive ones. (Price is the least accurate barometer of quality, but it's a place to start.)

Fact 57. Serve drier wines before sweeter ones.

Fact 58. Serve lighter-bodied wines before fuller-bodied wines.

Fact 70. Offer your server a taste of the wine you bring in. It's a polite

gesture, and often results in better service.

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>



Wine Tasting Guide

From Chris – The Pocket Sommelier

A beginner level wine tasting guide is now available. A sample is available on our website. More information can be found at:

<http://www.pocketsommelier.blogspot.com>



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.homebrewerysupply.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>

Recipe(s) – Bottling Wine

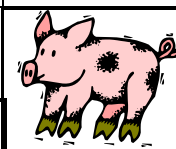
NOTE: ALL OF THE ITEMS NEEDED FOR BOTTLING CAN BE PURCHASED FROM NASHWOOD'S ONLINE STORE!!

PlumStang Wine
Ingredients-see Vol. 5 No 5/6 June 2008 Newsletter.

- 2 or 3 campden tablets (crushed) – place in clean carboy
 - Iodofor solution – to rinse bottles, need to air dry completely
 - American oak – light toast; oaked from May 28 to bottling
 - #9 x 1.75 corks – longer shelf life
- Leave the newly corked bottles upright for a couple of days just in case a cork blows; then lay them down "in-sight" for 2 or 3 more days to watch for cork movement or drips. Wait patiently,

Then,

Enjoy!



Worse Than Swine Flu?

The Center for Disease Control has issued a medical alert about a highly contagious, potentially dangerous virus that is transmitted orally, by hand, and even electronically. This virus is called Weekly Overload Recreational Killer (WORK). If you receive WORK from your boss, any of your colleagues or anyone else via any means whatsoever - DO NOT TOUCH IT!!! This virus will wipe out your private life entirely. If you should come into contact with WORK you should immediately leave the premises.

