

The



Press

January, 2007

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News items and editorial comments in this publication do not necessarily reflect the views and opinions of the Boeing Company

What's Happening?

Meeting Date Change – Tuesday January 23rd at 7:00 PM
January Meeting: Lagering ([see announcement on page 5](#))

Renew your membership – Please Print, fill out and return the last two pages of this Press.

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The Press is now available online at: <http://www.geocities.com/NapaValley/3528/press/pcurr.pdf>

President's Corner...

Happy New Year and thanks for giving me another year to serve as your president. At the Winter Social you gave yourself the gift of a great board who has volunteered to carry us through another exciting year of fermentations. We are moving to quickly get down to work and lay out a road map for 2007.

The Executive Board will be meeting this month to establish goals, plans, and a budget for 2007. While the door is always open to provide ideas and requests, early in the year is always better for getting input in to provide sound direction to the club. If you have an idea of a way to improve the club, please get a hold of a board member and let us know. All of our information is on the contact page in the Press. We are always looking for actionable ways to let the club serve its members better.

This year we'll be looking to do as much as we can to help you have fun learning and sharing your fermentation skills. The strength of the club comes from its members, not the board, so we need your help in making this our best year. We need you to help with educating members, organizing meetings, arranging social events, selecting and maintaining equipment, procuring top notch grapes, and keeping the heart of the club going. In that spirit, there is a section on the membership renewal form where members will pick one or more committee to serve on to help carry out the club functions.

Take a bit and think about what aspects of the club you are most interested in and would be willing to help with. If you are looking for more education, get involved with the Education Committee. If you are only interested in buying grapes, then check the box for Grape Procurement Committee. Are you a gear-head? Then sign up for the Equipment Committee. If you are in the club for social interaction and events then the Activities Committee is right up your alley. For those looking to get the best information out to the membership or know a bit about websites, then the Publications Committee is a good idea. The Stores Committee would be ideal for people looking to maintain our library or help coordinate group purchases. We also need good people to help bring in new folks in our Membership Committee. And finally, for those who really don't know what they want to help with, you can pick "General" and we'll keep you in mind for helping out for activities which will give you access to all aspects of the club.

We invite you to get involved with as many of these committees as you would like, but pick at least one that you will be willing to lend a hand in. This is going to be a great year with everyone working to improve our fermentation skills and capabilities!

Prost!

Mark Emiley

BEWBC President

From the Board

2007 Board Members

At the Winter Social, the nominated board was confirmed in accordance with the club by-laws. Elected officer positions are as follows:

- **President:** Mark Emiley
- **Vice President – Wine:** Bradley Sherman
- **Vice President – Beer:** Doug Buffett
- **Treasurer:** Art Schneider
- **Secretary:** Dean Sprayberry

The following people have volunteered to fill the non-elected board positions:

- **Wine Activities:** Karen Beattie-Massey
- **Beer Activities:** Sean Russell
- **Wine Education:** Dave Albano
- **Beer Education:** Jim Papon
- **Meeting Administration:** John Falkowski
- **Retirees:** Doug De Vol
- **Library:** David Buhr
- **Equipment:** Greg Schumacher
- **Membership:** Al Cutshall
- **Grape Procurement Coordinator:** Dean Sprayberry
- **Press Editor:** David Hauck
- **Assistant Press Editor:** Doug Buffett
- **Webmaster:** Al Cutshall
- **Photography:** Doug Buffett

Thanks to all of the above for volunteering to serve our club

The following non-officer position is looking for a successor.

- **Membership Focal** (collect annual and new member dues, maintain membership records and club e-mail distribution list)

If you are interested in helping in these roles, please let a board member know.

Crusher Work

We are continuing to move forward on researching and acquiring a new crusher/destemmer for use in 2007. We have identified system requirements and “desirements”, assessed a long list of available systems, screened out some poor matches, and are collecting more information on a short list. The Grape Procurement committee will be consulted for more additional inputs and we will be refining our requirements and searches. We need some more people to help with the research and evaluation. If you would like to help, please contact Mark Emiley (mark.emiley@boeing.com or 206-251-1344).

Website Overhaul

We are in the process of assembling a team for setting requirements and designing a new website for both BEWBC and BEEWBC. We are exploring all of the functions that we would like to integrate to streamline operation of different aspects of the club. This will eventually mean some significant changes in the way that we conduct our operations but we promise the growing pains will be worth it!

Apart from the standard website functions that our sites currently have, we are exploring the capability to securely manage memberships, check out equipment, post files, links and information for other members, access grape procurement information, order grapes, and other functions to help serve you better.

We need knowledgeable and eager people to help with getting our site launched. If you would like to help or give your two cents worth, please contact Mark Emiley (mark.emiley@boeing.com or at 206-251-1344).

2007 Grape Procurement Kick-Off!

Though our wines from last year are resting in carboys, buckets, and barrels, we want to get a good start on the 2007 grape procurement now. We need people to help with things like acting as vineyard focals, managing harvest equipment, compiling the Grape Procurement Plan, developing AVA guides, and a billion other little tasks to make our crush go as smoothly as possible. If you are interested in helping the grape procurement committee, please indicate so on your membership form and contact Dean Sprayberry directly (dean.sprayberry@boeing.com: W: 425-294-3237, H: 425.269.3979). With a little help, 2007 can be an even better harvest than our *enormous* 2006 harvest.

Membership Changes

It is the time of the year to send in your dues for membership. The dues for 2007 (as posted in the March 2006 Press) are:

Boeing Employees and Associate Members:	\$30
Retirees:	\$20

The forms are included in this month’s Press. Please complete the forms and send payment to Al Cutshall at Mail Code 4R-75 or

Al Cutshall 4R-75
PO Box 3707
Seattle WA. 98124

This year on the membership form, people will pick a committee that they will help serve on. The committees serve to help organize certain aspects of the club (meetings, grape procurement, membership, equipments, etc.) and need able bodies to help with portions of the work. Please read the descriptions and select at least one. Thanks!

Big Red – For Sale

Due to storage concerns and a decline in usage, the Executive Board has decided to sell our large crusher-destemmer, “Big Red.” We’d like to first offer it to our membership to see if anyone is interested in owning their own “industrial strength” C/D. For those who do not know about Big Red, while it has some years under its belt, it is still working and can handle a large throughput. We are pretty sure it does require 220V 3-phase power so please keep this in mind. If you are interested, please let a board member know. We are still feeling out the value of the system but would like to see our trusty workhorse go to a member.

If there is a member on the North End who has 220V 3-phase and is willing to provide a “home” for Big Red and allow people who live up North to meet at their location to crush, please contact Greg Schumacher to discuss this possibility.

January Membership Meeting:

BEWBC January Membership Meeting: Lagering

Tuesday, January 23rd at 7:00 pm (date change)

**Tukwila Masonic Lodge
13034 41st Ave S, Seattle**

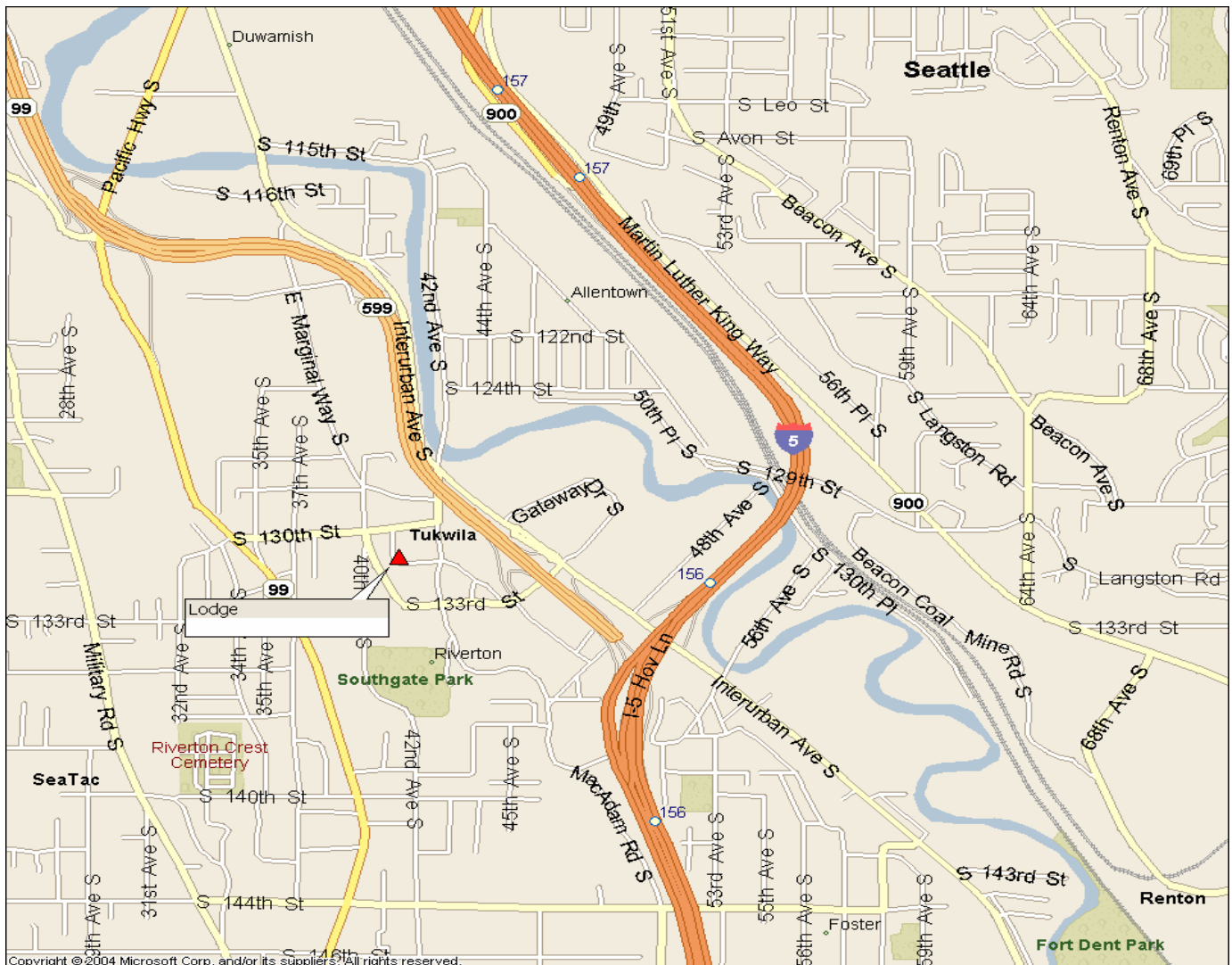
Most homebrewers get their start in the hobby tackling a wide variety of ales. After all, who would want to recreate that American macrobrew yellow swill? While it may account for a large percentage of the beer sold in the world, that type of beer only captures a few of the many styles of lager, a rather diverse family of beers with a rich heritage.

At our January beer meeting, come find out about the various styles of lagers, discover what sets a lager apart from other beers, learn about the different processes and steps unique to lagers, find out what equipment you will need to brew this special style, and get some tips from your fellow brewers. We will have a variety of different lagers available for sampling but if you have recently brewed up a lager and have some of your own on hand, please bring some to the meeting to share and discuss.

If you have a session beer (must have an OG of less than 1.045) that you would like to submit for the AHA Club-Only Competition, please bring three 12 oz bottles to the meeting for evaluation and possible submission.

Location for January 2007 meeting:

Grand Lodge of Free and Accepted Masons of Washington



Brewing tip of the month: Selecting Hops

Working on a recipe and trying to pick out what hops you want to use or do you have a recipe with a hard to find hop and need a substitution? The most readily available (free), current, and easy to use compilation of hop information can be found at the Hop Union website: <http://www.hopunion.com/hopunion-variety-databook.pdf>

You can pretty much find all of the pertinent information on the major hops available in that handbook including information on alpha acids, beta acids, co-humulones, oil components, uses, and other background wisdom.

For formulating your hop breakdown in recipes, there are few books better than "Designing Great Beers" by Ray Daniels. Also, the BJCP style guidelines can provide some wisdom as to the families of hops to use for a certain style. <http://www.bjcp.org/stylecenter.html>

If you have a brewing tip you would like to share with the club, please send it to mark.emiley@boeing.com. It may be common sense to you but could save someone else's beer.



Hopunion CBS, LLC

US AMARILLO

Pedigree	Privately grown and registered.
Maturity	Mid-season
Yield	Not determined yet
Growth Habit	Good
Disease/Pest Susceptibility	Fairly resistant to all diseases
Pickability/Drying/Baling	Good
Cone-Structure	Small, tight cone
Lupulin	Plentiful
Aroma	Floral and citrusy
Alpha Acids	8 – 11% w/w
Beta Acids	6 – 7% w/w
Co-Humulone	21 – 24 of alpha acids
Storageability	Average
Total Oil	1.5 – 1.9 mls/100 grams
Myrcene	68 – 70% of whole oil
Humulene	9 – 11% of whole oil
Caryophyllene	2 – 4% of whole oil
Farnesene	2 – 4% of whole oil
General Trade Perception	Gaining acceptance, viewed somewhat as a Cascade type
Possible Substitutions	Cascade, Centennial, possibly Chinook or Ahtanum
Typical Beer Styles	American Ales, IPA
Additional Information	Very limited acreage at this time.
Personal Notes:	

Washington Association of Wine Grape Growers (WAWGG)

Times Online November 29, 2006

Scientists discover where the world's healthiest wines are grown

Mark Henderson, Science Editor of The Times

They might be losing out to the New World competition on taste tests, but traditional red wines from the vineyards of France and Italy are the best there are for protecting your health.

The artery-clogging effects of a fatty Christmas dinner can best be counteracted by washing it down with a red from south west France or Sardinia, new research has suggested.

British scientists have discovered that red wines from the two regions boast the highest concentrations of a chemical that underlies the drink's well-publicised benefits for cardiovascular health.

Wines from Nuoro province in Sardinia, and the Gers departement in the foothills of the Pyrenees, are particularly rich, containing up to 10 times more of the beneficial compounds than alternatives from Australia, South Africa and the United States.

The notion that a daily glass or two of red wine is good for the heart has been established by studies showing that moderate drinkers are less likely to suffer from heart disease than those who never touch it.

Regular red wine consumption has also been proposed as an important element of the "Mediterranean diet", which is thought to explain the greater longevity of people living in southern Europe.

These benefits are known to derive at least in part from a group of antioxidant chemicals called polyphenols, which protect the condition of the blood vessels.

The new study, published in the journal Nature, has now identified that one particular group of polyphenols, known as polymeric procyanidins, offer the greatest degree of protection to human blood-vessel cells. Procyanadins suppress production of endothelin-1, a protein that constricts blood vessels.

The team, led by Professor Roger Corder of Queen Mary, University of London and Professor Alan Crozier of the University of Glasgow, then sought to establish whether wines from any particular regions were especially rich in procyanidins.

Reds from Nuoro, such as Cannonau, and from Gers, such as Madiran, were found to have between two and four times more procyanidins than other red wines. They also had the greatest effect on endothelin-1 production in the laboratory.

This may have an effect on the wider health of the local populations: both regions were selected for testing because of census data showing that they have above-average longevity, particularly for men.

Two small 125 millilitre glasses of Madiran wine a day would provide between 200 and 300 milligrams of procyanidins, which studies of grape extract suggest is enough to lower blood pressure. More research is needed, however, to determine how procyanidins in wine affect human health.

Professor Corder said: "There is a 19th century expression — 'A man is only as old as his arteries' - which can be taken to mean that those with the healthiest arteries live longer.

"Since the most important protective effect of procyanidins we can show in the laboratory is on arterial function, our hypothesis was that areas of greater longevity might have a protective dietary factor, which could include the type of wine that was drunk. So it was of great interest to us when we found both in Sardinia and in south west France that the wines made in these in areas had higher levels of procyanidins."

The traditional wine-making techniques used in these two regions probably explain much of their higher procyanidin content. The compound comes chiefly from grape seeds, and are extracted most efficiently by long fermentation periods with seeds and skins of three to four weeks.

The modern techniques used extensively in making New World wines are often fermented with seeds and skins for no more than a week, leaving fewer procyanidins in the finished wine.

Grape variety also makes a difference, and the Tannat grape used widely in south west France is particularly rich in procyanidins. Cabernet Sauvignon and Nebbiolo grapes can also produce wines with high procyanidin content, but only if wine-makers use long fermentation techniques that draw out the beneficial compounds.

"The traditional production methods used in Sardinia and south western France ensure that the beneficial compounds, procyanidins, are efficiently extracted," Professor Corder said. "This may explain the strong association between consumption of traditional tannic wines with overall wellbeing, reflected in greater longevity."

Wines that are rich in procyanidin are more difficult to make to high standards, they have a tannin-heavy taste, and they tend to be expensive. Smooth, sweet and very alcoholic wines that dominate the mass market are not generally high in procyanidins.

"Healthier wine is a difficult concept because too many people over-indulge on smooth, sweet, very alcoholic wines, when smaller quantities with meals is the only pattern of wine-drinking that is associated with health benefits," Professor Corder said.

Procyanidins are also found in dark chocolate, apples and cranberries.

Good Fruit Grower
December 22, 2006

Weekend winemaker hopes to make it a career

Chuck Jackson is splitting himself between two careers. He is another Boeing engineer and project manager whose heart is in the wine industry. Jackson has made wine through the Boeing wine club since the late 1970s, but only recently became winemaker for Eagle Haven Winery in Sedro Woolley.

Winemaker there for the last two years, Jackson still works full-time at Boeing, taking vacation days for crush and winemaking, and trying to be a "weekend winemaker" the rest of the year.

Jackson met Eagle Haven's owners, Tom and Jim Perkins, through the Puget Sound Wine Growers Association and agreed to be their winemaker when they opened the winery doors in 2004. The winery, located near the North Cascades Highway 20, is able to sell much of its wines through the tasting room due to tourist traffic, although he notes that as they grow, they will need to put more emphasis on marketing. In addition to the tasting room, wines are available at Haggen's Markets in Skagit Valley.

Wines produced there include Syrah and Sangiovese from grapes grown on the east side of the state, and the white varietals of Siegerrebe and Madeleine Angevine. Jackson also makes fruit wines from the pear and apple orchards owned by the Jenkins, as well as blackberry and currant wines.

Current volume of production is around 700 cases annually, though they have plans to increase the volume to 3,000 cases a year.

"It's been challenging working at Boeing in eastern Bellevue, living in Bothell, and commuting to Sedro Woolley to the winery," he said, adding that the distance between home and the winery is more than 60 miles. "I feel like I need to be with the wines all the time. There will come a day when I have to face up to the fact that I can't do both."

Though Jackson isn't ready yet to leave Boeing, his goal is to have his own vineyard and winery in the near future.

"My philosophy is that I want to, and feel that I need to, control everything from the vineyard all the way through. I very much want to produce estate wines. There are some varietals that I know I can't create by growing over here-like Cabernet Sauvignon, a wine that I love."

He is looking for the right piece of property in western Washington that would fit his grape-growing needs. "If I can find property that suits my needs, then that will be the first domino piece, and the rest would fall in place."

If you buy Napa Valley Cabernet Sauvignon grapes -- or if you purchase a Napa Valley wine made from contracted or purchased fruit as opposed to one made with estate grown grapes -- expect to pay more for it, perhaps beginning with the 2007 vintage.

Ed Weber, is suggesting growers should charge not only by weight, but add a premium for grapes that measure over 26 degrees Brix. At that time, winemakers and vintners may have to pony up an additional 5 percent for every degree of sugar per ton of grapes (over a predetermined figure), that eventually wends its way into a bottle. The added revenue will be tacked on to compensate growers for weight loss of their grapes which have dehydrated due to prolonged maturation or "hang time." Expect the added tariff -- which will mostly become the norm throughout California -- to be passed onto the consumer.

A two-year survey was conducted by the Napa County UC Cooperative Extension to determine the amount of weight loss in grapes that have experienced extended ripening. It was concluded that growers are losing money when their contracted clients insist on the practice of hang time. This regimen has been utilized for many years, as winemakers try to coax as much sugar and maturity out of the grapes as possible. But, by doing so, growers have complained that as sugar levels increase, their grapes dehydrate, which results in weight loss, and therefore clients have been getting away with paying less.

The survey was presented on November 14 to a couple of hundred wine industry observers, who gathered in the city of Napa in a dingy hall at the Napa Valley Fairgrounds that is normally used for playing bingo. As part of the 9th annual Napa Valley Viticulture Fair, University of California farm advisor Ed Weber revealed his findings after 2 years of studying dehydration losses in Cabernet. Fruit from the 2005 vintage and the recent '06 harvest was picked from five vineyards that ranged from Calistoga in the northern part of the county, to Rutherford and Oakville in the central part of the valley.

Weber indicated there was indeed a tangible weight loss due to the protracted growing period. In the Calistoga vineyard for instance, which is in the hottest region in the valley, total dehydration yields in '06 were down approximately 21.3 percent to a low of 13.2 in one of the central valley vineyards; while the previous vintage revealed a range of weight loss from 6.9 to 15.4.

	2005		2006	
	Cluster Wt.	Yield per acre	Cluster Wt.	Yield per acre
Vyd 1	+ 3.7%	+ 7.4%		
Vyd 2	- 3.6%	- 10.0%	- 16.1%	- 17.2%
Vyd 3	- 0.5%	- 6.9%	- 8.7%	- 14.3%
Vyd 4	- 3.4%	- 13.9%	- 16.4%	- 13.2%
Vyd 5	- 14.3%	- 15.4%	- 10.9%	- 21.3%

Courtesy: Ed Weber, Napa County Viticulture Farm Advisor, UC Cooperative Extension office

(According to Weber, no single entity paid for the study and a number of private companies -- including Beckstoffer Vineyard Management -- contributed supplies, labor, or facilities toward the project.)

Therefore, Weber concluded, an added-on fee of "five percent appears to be a reasonable estimate for cluster and weight reductions per degrees Brix (measure of sugar percentage) above 26 (percent)."

In other words, if a client purchases Cabernet -- at about \$5-7,500 a ton, which is a typical rate from the best Napa Valley vineyards -- for every degree of Brix over 26, a fee of \$250-375 per ton will be added. Extrapolated for the most expensive vineyard for grapes picked at the higher level of the spectrum -- say 28.5 -- a customer will pay an extra \$938 per ton.

(As a frame of reference, 24 percent Brix used to be the desired number for Napa Valley Cabernet. Now, in the post-phylloxera era since the early 1990s, the average has probably been about 25.5 percent. But nowadays, it's becoming common practice to wait until Brix levels have reached upwards of 26 to 28.5 degrees, or even higher, as in the case for some Zinfandel. At those levels, that can add up to a lot of additional revenue for the grower; and conversely, a lot more money for the vintner and by extension, the consumer.)

Andy Beckstoffer is Napa's premium grape grower. Andy Beckstoffer, whose vineyard management company is the largest holder of Napa Valley vineyard acreage at over 1,000, first brought the issue of weight/revenue loss due to

hang time to the industry's attention more than two years ago.

Will Beckstoffer enact Weber's suggested number of 5 percent per degree over 26 percent Brix to his forthcoming grape contracts?

"We're still weighing the data, but I think it's a place to start," he told me as he emerged from Zinfandel Hall where he had listened to the presentation. "But we have to be careful not to charge too much for our product. We don't want to put wineries out of business.

"We have to find some way to perhaps increase yields, while at the same time eliminate veggie character (a goal of winemakers, which is one reason to keep the grapes on the vine longer) and have balanced wines." (The latter is a by-product of hang time that pushes up sugar levels, and thereby coaxes alcohol levels to such heights as to engender a wine out of balance.)

However, winemakers, who for a long while have benefited from hang time, have figured out techniques to mitigate high alcohol percentages by adding water back (a widely used and legal practice in California, although it legally applies only "to facilitate fermentation.") or by employing a spinning cone to cut back alcohol levels or by reverse osmosis.

To which Ed Weber commented, "Brix is irrelevant. If I was growing grapes, I'd throw away my refractometer (a device used to measure ripeness of grapes) because water can be used and alcohol can be reduced in the cellar.

"However, Brix levels are still prominent for growers ... in structuring (grape) contracts."

Merryvale's commitment to sourcing great fruit is evident in this Zinfandel awarded Appellation Signature Wine by a panel of St. Helena winemakers. Remi Cohen -- who is the vineyard operations manager for Merryvale Vineyards, which has holdings all over the valley and also uses purchased fruit -- mostly comes down on the side of the grower, too.

"I think a fair price is warranted. Some contracts can and should be structured that way (with the 5 percent recommendation)," she told Appellation America. "However, some of the largest opponents of long hang time are growers who get extremely high prices for their fruit and then water, water, water, so that the grapes are so plump. (But) the leaves do not show signs of senescence (maturity), and the grapes really do not taste ready."

Cohen then added, "It is about developing the right relationships and understandings up front that can either be structured in a variable price contract (depending on yield); or we pay more for Brix over 25 (sic) if we can control irrigation and other farm management regimes.

"(We're looking for) a mutual understanding and a beneficial relationship. Some growers get a high price for their grapes, (but they) let you choose the watering regime and pick when you want. Now that's service. But it comes at a price."

Thus, while those interested parties intently listened to the hang time discussion inside the bingo hall, outside on the fairgrounds at the "Vit" fair, sellers of giant \$225,000 mechanical harvesters and electronic pruning shears were peddling their wares. The growers who might buy those tools though, are going to have to figure out a way to increase revenue in order to pay for them. Perhaps those that insist on continuing the practice of hang time might have to eventually aid them in their pursuit.

Napa, Calif.— Growers and winemakers in California have debated the issue of hang time for several years without a lot of data to understand its economic and sensory effects. But now a two-year study of extended ripening in Napa Valley Cabernet Sauvignon vineyards has provided more concrete numbers, and a fascinating set of test wines to measure its effects.

In his research, Ed Weber, Napa County viticulture farm advisor for the UC Cooperative Extension, found that for each degree of Brix over 26, a Cabernet grower's tonnage goes down about 5%, which means in the usual pay-per-ton arrangement that his or her paycheck would also go down 5%. Weber explained this part of his study at the Napa Valley Viticultural Fair in November.

In the course of his research he also made wine out of the same vineyards he studied, so that interested growers and winemakers could taste the differences between wines made from grapes harvested over a seven-week period, with average Brix levels starting at about 23 and peaking at as high as 29 in 2006, the study's second year. In December I tasted with Weber and the winemaking staff of William Hill Winery the wines he made in 2005. We analyzed seven samples, the first of which was picked on Sept. 20, 2005, and each subsequent wine representing a week later in the harvest, ending on Nov. 1.

The grapes came from small vineyard plots in five different vineyards in Oakville, Rutherford and Calistoga. All the vines were vertical-shoot-positioned and at least nine years old, planted on a range of rootstocks. Three plots were Clone 337, the others were Clone 4 and Clone 7. Each week the grapes from 15 vines in each of the five plots were harvested, measured for cluster count, cluster weight and juice parameters, then crushed and fermented together. Weber and associates made the wines home-style and aged the 2005 vintage in neutral barrels. (None of the wines was watered or reduced in alcohol as they might have been at a commercial winery.) ETS Laboratories in St. Helena analyzed the musts and wines.

Tasting the year-old wines, it was easy to follow the progression from tangy, tart and brightly fruity in the Week 1 sample (13.28 alcohol) to medium-full-bodied, powerful in flavor and tannic in texture in the Week 4 sample (14.66 alcohol) to oddly floral in aroma, thick and syrupy in texture in the Week 7 sample (15.03 alcohol). The sweet spot in that progression is a matter of taste for the winemaker and consumer. My preference fell between weeks 3 and 4.

One sensory observation was that vegetative flavors don't necessarily go away as ripeness increases. Weber observed earlier that one vineyard offered a noticeable vegetal component. He kept some of that fruit separate in Week 6, and bottled a single-vineyard sample of it, plus a sample of the other four vineyards blended together. A brownish color and pronounced vegetal character still came through in the single vineyard sample, even at a Brix level of about 26.

Cluster Weight Reduction per Degree Brix:

	2005	2006
Vineyard 1	1%	6%
Vineyard 2	5%	5%
Vineyard 3	4%	5%
Vineyard 4	4%	4%
Vineyard 5	6%	10%

Weber said the purpose of his Napa Valley Cabernet Sauvignon Hang Time Study was to provide an estimate of potential yield reductions from extended hang time, and to prime growers with points of discussion for their winery buyers. He stated the obvious — that Brix is no longer important to wineries making high-end Cabernet Sauvignon but that no alternate method of objective measurement of ripeness has been developed. "The solution is building good relationships between the grower and the winemaker," he said.

Growers have known that their yields diminish during extended hang time, but Weber's estimate of a 5% reduction in yield on average for each degree Brix above 26 puts a pretty fine point on it. In 2005, a very large crop year, the study predicted yield reductions between 1% and 6% per degree Brix above 26 although that sugar level was never reached. In 2006 (with 40 percent lower yields than 2005) the range was 4% to 10% in yield reductions. The highest cluster weight loss observed from extended hang time was 16 percent.

Consider this scenario: A grower contracts with a winemaker bent on making a blockbuster Cabernet and has to give up 10 percent of his potential revenue while he waits for the winemaker to be satisfied that the fruit tastes right, has brown stems and seeds while the sugar advances from 26 degrees Brix to 28. Grapes at this level of quality in a coveted AVA like Oakville could cost \$6,000 a ton. A 20-acre block might yield 80 tons, so a 10% reduction would mean the difference between a \$480,000 check and a \$432,000 check.

One solution already in effect at some vineyards is for the winery to contract for grapes by the acre, rather than by the ton. The counterpoint, of course, is that a winery paying such a high price may already expect the grower to absorb some tonnage losses.

Weber said the study confirmed to him that grapes will accumulate sugar to 25-26 degrees Brix, and that increasing Brix levels above 26 are due to dehydration. He further observed that in 2005 the Brix flattened out in October, actually dropping in some vineyards at the end of the month. In 2006, however, a warm dry spell in the second half of October helped Brix to rise again after plateauing in the beginning of the month.

The study also put the two vintages in perspective in microcosm. Clusters per vine in the two years varied from 36.3 in 2005 to 30 in 2006, while cluster weight varied even more, from .38 pounds in 2005 to .25 in 2006.

Weber has more bottles of the test wines available and says he is happy to do more tastings with interested winemakers and growers. Contact him at eaweber@ucdavis.edu, or call the UCCE Napa County office at 707-253-4221. To comment on this article, please email edit@winesandvines.com.

Kevin Neal

Announcements



Here are the current Board members for BEEWBC.

President: Dave Yingling
V.P. Beer: Mat Moser
V.P. Wine: open
Secretary: Glenn McGuckin
Treasure: Dave Hetteen

We are looking for a volunteer to be new V.P. of Wine.
Our Treasure: Dave Hetteen will be handling membership.

John Edgington

A Couple of interesting newspaper articles.

Timesonline: Scientists Discover where the worlds healthiest wines are grown

<http://www.timesonline.co.uk/article/0,,2-2478251,00.html>

Cemetery vines to holy wine

<http://www.latimes.com/business/la-fi-gravegrapes5jan05,1,1282155.story?coll=la-headlines-business&ctrack=1&cset=tr>

<http://www.columbiatribune.com/2007/Jan/20070104Busi011.asp>

How climate is affecting our region.

Seattle P-I

Climate change could be more than just sour grapes: Vintners already trying to stay ahead of weather January 1, 2007 By The Associated Press

http://seattlepi.nwsourc.com/local/297918_wine01.html

The Oregonian

Northwest forecast: dramatic change

December 31, 2006

By Michael Milstein

<http://www.oregonlive.com/search/index.ssf?/base/news/1167375325141680.xml?oregonian?lcengw&coll=7>

BEWBC Calendar 2007					Updated 1/4
(Changes are <u>UNDERLINED</u>)					
	Date	Activity	Event or Planned Meeting Program	Website, or other info	Contact
Jan	16	Admin	Grape procurement meeting and Board meeting		Mark
	<u>Tue 23</u>	BEER Program	Lagering – Question and answer, tasting good ones	Masonic Lodge in Tukwila	Sean and Mark
	27, 28	BEER Event	Strange Brewfest – Water Street Brewing, Port Townsend	www.waterstreetbrewing.com	360-379-6438
Feb	15	WINE Program	Wine Testing discussion & hands on w/ Steve Foisie		
	7 - 9	Wine Event	WAWGG Conference in Yakima	www.wawgg.org/	509-782-8234
	7	Wine Event	Seattle Wine Society's South African Food and Wine Safari! North Bellevue Community Center	www.seattlewinesociety.org	206-621-9463
	8 - 11,14	Wine Event	E.B. Foote Winery - Wine and Chocolate	www.ebfootewinery.com	206-242-3852
	Sat 10	Beer Event	Museum of Flight Hops & Props	www.museumofflight.org/hopsandprops	206-764-5720
		Beer Event	11th Elysian Winter Beer Fest	www.elysianbrewing.com	206-860-1920
Mar	15	BEER Program			
	10	Beer Event	Cask Beer Fest at the Seattle Center	www.washingtonbeer.com/cbf.htm	Brewer's Guild
		Beer Event	St. Patrick's Cascadia Cup Competition	www.cascadebrewersguild.org	
		Wine Event	Phinney Assn. Wine Tasting	www.phinneycenter.org/events.shtml	206-783-2244
		Beer Event	Hops on Equinox Spring Beer Beer Festival	www.washingtonbrewfest.com/spring/index.php	206-633-0422
	24	Wine Event	Tim Narby's :Nota Bene Release Party	www.notabenecellars.com	206-459-2785
	23, 24	Beer Event	HopScotch at the Fremont Studios, 35 th & Phinney	www.boldhatproductions.com/	206-633-0422
		Beer Event	Homebrew Fair	www.homebrewfair.com	
Apr	19	WINE Program			
	14 - 15	Wine Event	Taste Washington' @ Bell Harbor and Pier 30	www.tastewashington.org/	206-667-9463
May	17	BEER Program			
	10 - 13	Wine Event	Spring Barrel Tasting at E.B. Foote Winery	www.ebfootewinery.com	206-242-3852
	5	Beer Event	National Homebrew Day – Big brew at Larry's!	www.beertown.com/events/bigbrew/	
		Beer Event	American Craft Beer Week	www.beertown.org/events/acbw	
		Beer Event	Kent Ram Brewing Competition Entries Due		
June	21	WINE Program			
		Beer Event	Kent Ram Brewing Competition Winner Announcement		
	17	Wine Event	Taste Washington - Spokane	www.tastewashington.org/	206-667-9463
		Beer Event	Wa. Brewers Guild Father's Day Brewfest – Seattle Ctr.	www.washingtonbrewersguild.org	Brewer's Guild
	29-Jul1	Beer Event	Seattle International Beerfest	www.seattlebeerfest.com	
July	Fri	WINE Program	WineFest Preliminaries		
	Sun	Club Event	WineFest finals & potluck at the Buffett's in Normandy		
		BEER	American Beer Month kickoff,	http://theram.com/wa-kent.php	
	13 - 15	Wine Event	Kirkland Uncorked, Marina Park	www.boldhatproductions.com/	206-633-0422
		Beer Event	Phinney Assn. Summer's Best Beer Fest 7:30-10	www.phinneycenter.org/events.shtml	206-783-2244
	26 - 29	Beer Event	Oregon Brewer's Fest Portland's Waterfront	www.oregonbrewfest.com/	
		Beer Event	Puyallup Fair Entry acceptance	www.thefair.com/InfoServices/EntryInfo/pdf/06_	253-848-7448
Aug			Washington Wine Month	www.washingtonwine.org/	
		Club Event	Summer Social in Kent		
		FYI	Evergreen State Fair acceptance	www.evergreenfair.org/page2553.asp	425-879-6225
	30 –	Wine Event	Summer Celebration at E.B. Foote	www.ebfootewinery.com	206-242-3852
		FYI	Evergreen State Fair judging	www.evergreenfair.org/page2553.asp	425-879-6225
		Beer Event	Yakimania-Road trip & campout @ HopUnion		800-952-4873
Sept	1 - 31	Wine Event	No mtg-Just grape pickin', deliverin' & CRUSHIN'!!		You
	7, 8	Beer Event	Great Canadian Beer Festival - Victoria	www.qcbf.com/	250-383-2332
	21 - 23	Beer Event	Fremont Oktoberfest	www.fremontoktoberfest.com/	
Oct		BEER Program	Oktoberfest potluck with the Impaling Alers at Larry's	www.larrysbrewsupply.com/contact.html	253-872-6846
Nov	15	WINE Program			
	3	Beer Event	Teach A Friend To Homebrew Day	www.beertown.org/events/teach/	
	11 - 13	Beer Event	Great American Beer Fest in Denver	www.beertown.org/events/	
		Beer Event	Phinney Assn. Beer Taste	www.phinneycenter.org/events.shtml	206-783-2244
		Wine Event	Harvest Open House at :Nota Bene 1-6 p.m.	www.notabenecellars.com/pages/contact.html#	206-459-2785
Dec		Club Event	Combined Annual Holiday Social		
		Beer Event	3rd Annual Winter Beer Festival – Hale's Paladium	www.washingtonbeer.com/wbf.htm	
	Nov29-2	Wine Event	12th annual E.B. Foote Winery -Open House	www.ebfootewinery.com	206-242-3852
		Wine Event	SEATTLE WINE SOCIETY HOLIDAY WINE PROGRAM 7-	www.seattlewinesociety.org	206-621-9463

BEWBC Executive Board 2007

Executive Board	Name	Work Phone	E-Mail	M/S	Alternate Phone
President	Mark Emiley	206-544-2808	mark.emiley (at) boeing.com	45-14	253.941.0635
VP – Wine	<u>Brad Sherman</u>	<u>425-985-0780</u>	shermz@comcast.net	<u>97-05</u>	<u>425-283-9960</u>
VP - Beer	Doug Buffett	206-655-1659	makebrew (at) comcast.net	43-46	206.769.WINE
Treasurer	Art Schneider	206-766-2324	arthur.p.schneider (at) boeing.com	21-48	
Secretary	Dean Sprayberry	425-294-3237	dean.sprayberry (at) boeing.com	03-82	425.269.3979
Activities Committee					
Wine Activities	<u>Karen Beattie Massey</u>	<u>425-703-1450</u>	beattiekaren (at) hotmail.com		<u>426.917.3317</u>
Beer Activities	Sean Russell	206-544-2319	sean.m.russell (at) boeing.com	14-KF	206.851.4315
Wine Education	Dave Albano	425-717-5870	david.j.albano (at) boeing.com	02-58	
Beer Education	Jim Papson	253-657-1041	james.m.papson (at) boeing.com	8M-97	360.802.0168
Meeting Administration	John Falkowski	206-766-4246	john.a.falkowski (at) boeing.com	2L-87	253.922.5084
Retirees	Doug DeVol	-	-	-	206.937.0717
Grape Procurement Committee					
Coordinator	Dean Sprayberry	425-294-3237	dean.sprayberry (at) boeing.com	03-82	425.269.3979
Library and Equipment Committee					
Supplies*	Jack Randles	-	-	-	206.463.9351
Library	David Buhr	425-234-1797	david.f.buhr (at) boeing.com		206.290.3580
Equipment	Greg Schumacher	206-662-0265	gregory.p.schumacher (at) boeing.com	4C-70	206-931-8565
Membership Committee					
!! Membership					
Publications Committee					
PR/Communications	Anne Brown	206-544-3081	anne.m.brown (at) boeing.com	1F-66	
Editor – The Press	David Hauck	425-260-2178	david.p.hauck (at) boeing.com	2J-53	425.226.0151
Assistant Editor	Doug Buffett	206-655-1659	makebrew (at) comcast.net	43-46	206.769.WINE
!! Webmaster					
Photography	Doug Buffett	206-655-1659	makebrew (at) comcast.net	43-46	206.SOY.WINE

F . Y .	Programs:	3rd Thursday of most months, 7:00 p.m. <u>Location varies - See the Press or Club Calendar for details.</u>
I .	Dues & Address Changes:	Full time employee/contractor \$30, Retirees \$20. Pro-rated quarterly. Payable to BEWBC by March 31. Send dues and address/mailstop changes to Al Cutshall, 4R-75.
	Newsletter:	Distributed the first week of each month. Ads and article submissions welcome. Send to David Hauck. Deadline is the 25 th of the prior month.
	Store /Library/ Storage:	The Library has over 170 books and other media for checkout – Refer to \\fil-nw01-10\BEWBC\Library\Library_List.xls for items available; e-mail David Buhr and he will leave your request in a box on top of the library cabinet in the Kent Rec.Center
		*The Club Store no longer has assigned hours, but has a small assortment of essential supplies for events such as crush. Call Jack Randles about your supply needs, or go to Larry's Brewing (www.larrysbrewsupply.com/ , 7405 South 212th St. # 103, Kent 253-872-6846) and mention BEWBC for a discount. The former store space is available for seasonal storage needs, such as crush.
	Equipment:	Items for checkout issued <u>as coordinated by the equipment manager</u>
	Website:	http://www.geocities.com/NapaValley/3528/ http://groups.yahoo.com/group/BEWBC - members only, approval may take up to a day
	Everett Club:	http://www.fortunecity.com/littleitaly/livorno/829/index.htm
	Affiliations:	American Homebrewers Association (AHA) Washington Association of Wine Grape Growers (WAWGG) Western Washington Amateur Winemakers Association (WWAWA)
	Rec. Advisor:	Ron Anderson, 425-342-8369, 0F-KA

**BOEING EMPLOYEES WINE AND BEERMAKERS CLUB
RELEASE AND INDEMNITY AGREEMENT**

I state that I wish to participate in activities offered by the Boeing Wine and Beer-makers Club, (hereinafter referred to as "the Club"), a Boeing Recreation Club. **I RECOGNIZE THAT ANY CLUB ACTIVITIES MAY INVOLVE CERTAIN RISKS AND DANGERS.** I certify that I am aware of all the obvious and inherent risks of the Club's activities, including but not limited to: inadequate safety equipment, miscalculations, inexperience, improper training, equipment malfunctions, human error, accidents or illness in areas without medical facilities, the forces of nature, and the actions of any other members, any participants or any other persons all of which may result in personal injury, death, property damage and other losses.

In consideration for the right to participate in the Club's activities, **I HEREBY RELEASE THE CLUB AND THEIR DIRECTORS, OFFICERS, INSTRUCTORS AND MEMBERS AND THE BOEING COMPANY, ITS DIRECTORS, OFFICERS, AND EMPLOYEES FROM ANY AND ALL LIABILITY, CLAIMS AND CAUSES OF ACTION ARISING OUT OF OR IN ANY WAY CONNECTED WITH MY PARTICIPATION IN ANY OF THE CLUB'S ACTIVITIES. I PERSONALLY ASSUME ALL RISKS IN CONNECTION WITH THESE ACTIVITIES, AND FURTHER AGREE TO INDEMNIFY THE CLUB AND ITS DIRECTORS, OFFICERS, MEMBERS AND INSTRUCTORS, AND THE BOEING COMPANY, ITS DIRECTORS, OFFICERS, AND EMPLOYEES FROM ALL LIABILITY, CLAIMS AND CAUSES OF ACTION WHICH I MAY HAVE ARISING FROM MY PARTICIPATION IN CLUB ACTIVITIES.** The terms of this agreement will serve as a release and indemnity agreement for my heirs, personal representative, and for all members of my family, including any minors.

I further state that I am eighteen (18) years of age or older and legally competent to sign this release, that I understand these terms are contractual and not a mere recital, and that I have signed this document as my own free act. (Parents or legal guardians must sign for all persons under eighteen (18) years of age).

I have fully informed myself of the contents of this release and indemnity by reading it before I signed it.

(Name)

(Date)

(Name - printed)

Return Completed Application and Club Fee To Al Cutshall M/S 4R-75. Retirees Mail to Al Cutshall M/S 4R-75 -P.O. Box 3707, Seattle, WA., 98124