



Swig* Times



Valley of the Moon Dilettante Enological Society Newsletter October, 2004

President: Michael Cooper, 939-9848

Secretary/Treasurer: Doug Ghiselin, 996-8967

Vice President & Winemaker: Jack Bertram, 938-2310

Meeting of October 14, 2004

President Cooper called the meeting to order at 7:37 PM. 22 persons were present. One new member joined.

Old Business:

1. Member Mark Hermsen reported that our web site is ready to go on line. Secretary Ghiselin needs to complete a few administrative actions. Expect to see the site on line in October.
2. President Cooper noted that efforts towards pursuing relationships with other amateur wine clubs were held in abeyance.
3. Because of the crush, no one was at the plaza during Farmer's Market Night on the fourth Tuesday of the month. We will pursue this matter at a later meeting.
4. President Cooper discussed the Vintage Festival wine judging competition. He noted that entries to the competition were about on par with past competitions but we had very few judges. A better effort is needed next year. President Cooper postponed discussion on this subject to a later meeting.
5. Pres. Cooper reported that our Christmas Party would again be held at the Herrick's Barn. The party will be either Dec 5th or 12th depending on availability of the caterer.

New Business:

1. No new business was brought to the floor.

TREASURER'S REPORT:

Treasurer Ghiselin reported we have a balance of \$1491.08 and 54 members.

Guest Speaker:

Our guest speaker was Phil Coturri. Phil is a vineyard management consultant. His brother is the winemaker!!

Phil specializes in organic farming. He gave us much insight into maintaining the health of a vineyard through cover crops, composting, and watering. He noted that irrigation practices have changed dramatically over the last several years. Vineyard managers are now watering in August and September and heavily after harvest. In the past, sugar content was used as the principal criteria when deciding when to pick. Denying the vine water in August and September would raise the sugar in the berry but the berry was not mature. Now, watering in August and September allows the berry to mature. When determining when to pick one should look for desired flavors and mature berries (brown seeds!) and if sugar gets too high, re-hydrate during fermentation! We will try to arrange a field trip in Feb to have Phil show us what he is doing in the vineyard.