



# Swig\* Times



## Valley of the Moon Dilettante Enological Society Newsletter September, 2004

President: Michael Cooper, 939-9848

Secretary/Treasurer: Doug Ghiselin, 996-8967

Vice President & Winemaker: Jack Bertram, 938-2310

### Meeting of September 9, 2004

President Cooper called the meeting to order at 7:40 PM. Mr. Chip Allen, member of the Vintage Festival Board, was our guest.

### Old Business:

1. Member Mark Hermsen was not present to discuss progress towards development of our web site. The subject was tabled until the next meeting. We hope to see Mark at our next meeting!

2. President Cooper noted that efforts towards pursuing relationships with other amateur wine clubs were held in abeyance because of the upcoming crush. We will pursue this effort at a later time

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 presented Chardonnay and Pinot that he had placed on various types of oak,

as well as the same wine with no oak. After tasting and discussion, those present felt that the Chardonnay on oak was superior to that with no oak while the Pinot with no oak was superior to that with oak. No agreement could be reached as to which oak, American/French, was more desirable. All agreed that a medium toast was best.

5. Our relationship with the Vintage Festival will be discussed at our next meeting.

### 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.

### HOME WINEMAKING EQUIPMENT AND SUPPLIES FOR SALE

Manually driven crusher/destemmer. Can be converted to power driven. Call Chuck at 996-3571

New wine bottles. Contact Doug at 996-8967 for price, quantity, style, etc.

Manual corker. \$50. Contact Doug at 996-8967

**FREE! FREE!** 700 Plastic Grow sleeves. Call Bob Smith 415.519.3088 **FREE!! FREE!!**

**Guest Speaker:**

Our guest speaker was Jon E. Martens, JEMCOR Facilities Management. Jon provided a very informative presentation on facility development and maintenance. Although most of the presentation pertained to commercial facilities, the point he made was to keep very detailed documentation of your facility as it is developed. This point is very much applicable to the small home wine maker's facility. Remember, today's home winemaking facility could very well be tomorrow's commercial facility!