

## Wisconsin Vintners Association October 2006 Meeting Notice

The October 2006 WVA membership meeting will begin at 7:30 PM on the 11th. The site is Clifford's Restaurant, 10418 Forest Home Ave. WVA is sponsoring a program to evaluate some of the practices that winemakers in our club use to make homemade wine. Tim Larsen will have the honor of beginning the series of presentations. This program will involve a member making 2 batches of identical wines except the second batch will have one change of procedure or ingredient. Examples could be two different yeasts, oaks (Tim's presentation will show the comparison between 2 different oak fermentations), toast of oaks, malolactic fermentation, different acids, different fermentation temperatures or other similar ideas that WVA members will propose. Participating winemakers will keep good cellar records, and when the experiment is complete, the wine is his or hers, except for 3 bottles of each batch that he or she will use to present the selected winemaking procedures to a membership meeting for a comparison tasting, followed by publication in the Vintner's press. Upon completion of the experiment, the participating member will be reimbursed up to \$30 toward the purchase of the ingredients for the 2nd batch. Please see Page 2 for further information.

The WVA Harvest Dinner will be held on Sunday, November 5. This will be an enjoyable evening with good food, good wine (you'll bring your best to show it off). There will also be some extra entertainment featured. In previous years we've had quizzes to test our knowledge of wine (a sort of wine trivia game). There is a flyer with all the details as part of this newsletter.

Dan Stapleton is looking for a few WVA members to help him take care of his vineyard. The reward, if you choose to accept this assignment is that you will get part of the crop that results. You can email Dan at STAPLETON.DAN@sbcglobal.net or call him at 262-966-9858. It sounds like an interesting activity. You'll work in the vineyard a bit and will be rewarded with the grapes you helped to grow.

WVA member and winner of Best-of-Show at the club judging Ken Skotzke will shepherd our potpourri wine for the 2008 WVA Dinner-Dance. That wine is started with fruits and juices collected at the October WVA membership meeting. We ask for a pound of fruit or a quart of juice. The wine is then featured at the Dinner-Dance.

Please consider having supper at Clifford's Restaurant before the membership meeting. Quite a few members gather about 6 to 6:30 PM to enjoy a meal and each other. It's the club's way of saying **Thanks** to Jack for letting us use the hall for our meetings. (Just try to find a restaurant that will allow you to bring in your own wines without a corkage fee.) For the past few months we have been having a drawing to select one of the diners to receive a bottle of pretty nice wine. In October, the wine will be a Candoni Merlot. It is described as "To achieve its excellent quality and rich flavor *CANDONI* uses only the finest grapes grown in the frulli region. Their Merlot is a perfect complement to roast meats, pasta and cheese. Serve at room temperature to enjoy its peak flavor.

The Nebraska State Fair Amateur Wine Competition winners by WVA members:

Dry Fruit wine-1st place to Bob Wilson

Dry Grape concentrate-2nd place to Mary and Jerry Uthemann, 3rd place to Jeff Stanislawski

Dry red hybrid and native American grape-1st place to John Rauenbuehler, 2nd place to Bob Wilson

Dry red vinifera grape-3rd place to Bob Wilson, 3rd place to Mary and Jerry Uthemann

Dry white vinifera grape-3rd place to John Rauenbuehler

Dry wild native fruit-2nd place to Bob Wilson, 3rd place to Mary and Jerry Uthemann

Still malomel, cyser, etc-Mary and Jerry Uthemann

Sweet fruit wine-2nd place and 3rd place to Al Krueger

Sweet red hybrid & native American grape-3rd place to Al Krueger

John Rauenbuehler was awarded Best-of-Show.

### Calendar of Coming Events

October 4, Wednesday. WVA Board meeting at the home of Bill and Karen Schneider, S81 W19452 Highland Park Dr, Muskego 53150. 7 PM

October 11, Wednesday. WVA membership meeting at Clifford's Restaurant, 10418 Forest Home Ave. 7:30PM

November 5, Sunday. WVA Harvest Dinner at Clifford's Restaurant. 5 PM

December 13, Wednesday. Membership meeting, fortified wines by Howard Hasselkus.

January 10, Wednesday. WVA membership meeting with chip Droege. Topic TBA.

February 3, Saturday. WVA Annual Dinner-Dance.