



LODI AMATEUR VINTNERS ASSOCIATION

www.lavawine.org

Organized April 2001

2011 LAVA Officers and Committee Chairs

President	Kevin Baysinger	334-9012
Vice President	Fred Fickert	367-1915
Treasurer	Paul Desa	838-1564
Recording Secretary	John Bischoff	224-0351
	bischoffjohn@msn.com	

CHAIRPERSONS

Banquet	Gary & Liz Daniel	369-1360
Barbeque	Dennis & Linda Sattler	334-5519
Equipment Manager	Charlie Starr/Don Norman	601-1055
Historian	Anu Rai	408-406-569
Library Manager	Dave Ingram	931-4260
Membership	Lis Walkin	916-682-1626
San Joaquin Fair	Don Norman	368-6735
SO ₂ /TA Testing	Don Norman	368-6735
State Fair	Aaron Kidder	727-0761
Sunshine	Joan Schweickardt	333-1863
Taste of Lodi	Jerry Manzel	334-6740
Zinfest	Paul DeSa	838-1564



LAVA Meeting Minutes of March 17th, 2011

Fields Family Wines

The meeting came to order at approximately 7:00 pm w/ President Kevin Baysinger presiding.

Approval of Minutes : The minutes from our February, 2011 meeting (published on LAVA's Web page and available for review) was moved for approval, seconded and approved by members present, with the note for the club treasurers reported updated, and the approval of the word "January" replaced with the word "February" for minutes approval.

Treasurer's Report (Paul Desa): It was reported that our balance as of March 17th, 2011 was \$8,013.50, which included a \$691.00 check from the State Fair for last years' club hosting of the Wine Judging. The report was moved for approval, seconded and approved by members present.

Winemaking/Vineyard Calendar

- In the Cellar: Don Norman- Make sure you check SO₂ levels – bring them up to about 30 ppm free SO₂ and then bottle soon to be ready for this spring and summer wine judgings
- In the Vineyard: Ted Lauchland - Looks like a wet spring is in store this year. You can hold your vines back from budding too early by pruning late. Diseases tend to set in when we have wet springs and the vines are growing; watch for the diseases early and be ready. If you can till, work the ground to get heat from the daylight hours into the soil (darker color). If you are worried about frost, till every other row; this gives frost protection and still provides for some intake of heat into the ground.

Introductions: (Marwedell Norman for Lis Walkin): Marwedell introduced new members, Jon Hamilton, Gary Tanner, and Michael _____. We now have 72 members with an additional 9 members who have gone professional. She also introduced us to our speaker for the evening, Mr. Bill Weiland from Oak Chips, Inc. (www.oakchipsinc.com)

Old Business:

- San Joaquin County Fair Wine Competition update – Don Norman: Judging will be June 3rd (Fri.) this year at Woodbridge Winery on Woodbridge Road, Lodi; Get your wines bottled soon for this event; Cost will be the same as last year, \$6 per entry; New members get their FIRST wine judging entry fee paid free [NEW home winemakers take note!!]; See Don Norman about this.
- Don Norman and Charlie Starr will look into purchasing a used motorized crusher/destemmer for the club and present their findings next meeting.
- The club is looking into a small bladder press to purchase. They are expensive, but are great for a club to have and share. Anyone who has a lead on a new or used one, call Don Norman, Charlie Starr, or any LAVA club officer.
- Jerry Manzel is still looking into acquiring bottles for club members. If you haven't called Jerry about bottles, give him a call and let him know how many cases you want.
- Liz Daniel gave an update on the Annual LAVA banquet scheduled for April 16th, at 6pm at Michael David Winery on Hiway 12. There will be music, dessert, home wine, a delicious meal, and an auction for a few items. Donated items are being accepted from members to raffle. Members need to let her know by April 9th if you are participating.
- There was an update on variable capacity SS 300Liter (79 gal) wine tank purchase – there are ten people signed up to buy a tank. They are Criveller Co. SS tanks and can be viewed at: <http://www.criveller.com/product.php?id=000000128> They need another four people to get a much lower price each of the tanks @ ~\$400 each. If you need a SS wine tank, contact Jerry Manzel. The tanks will be picked up all at once from Napa, CA and delivered to one location near Lodi, where each buyer can pick up their tank.
- Mentoring/ pairings – Kevin Baysinger – mentors can call someone about their wine if they feel that they can help a member's wine that they have tasted. Rad Bartlam volunteered to be a phone mentor for a new winemaker.



New Business:

- Annual LAVA Wine Evaluations – Fred Fickert; Mike Borboa and Craig Rous of Bear Creek Winery will be doing their annual analysis of wines for new club members again this year. It is done free of charge and they give oral notes about the analysis and the flavor of the wine. They accept up to 12 wines per year.
- Zinfest– Paul DeSa; will be May 14th (Sat) in Lodi this year; Volunteers that participated last year, and are doing it this year, will need to bring their own shirt this year to save on costs of shirts. Volunteers are needed to help that day; please sign up with Paul to help with Zinfest.

Announcements, Upcoming Events:

- Lodi Spring Wine Show: March 25 - 26. Regular presale price of \$25 by ordering your tickets online at www.grapefestival.com and entering the code WSEM11
- Tamara Little Concert/2010 Futures Sale, March 19 – Heritage Oak Winery
- Bird Walk at Heritage Oak, March 19 – Heritage Oak Winery
- LAVA Banquet, The Farm Café, April 16th, Michael-David Winery

The meeting was adjourned at approximately 8:15 pm

Program: Speaker, Bill Wieland, Oak Chips, Inc. – The Influence of Oak on Wine

- Very nice talk about oak in wine from Bill
- Lots of questions from the members
- Bill had a handout to pass around; it was suggested that we send this out to all the members and put it on the Web
- Generally add 2 lbs of oak powder or chips during fermentation to smooth out red wines
- Toasting is not needed in powder or chips during fermentation
- White wines generally need less oak than reds
- Use cubes for about 4-5 months; stir tanks/barrels weekly
- Oak extraction into wine is more rapid at higher temperatures
- Dosing of cubes is about 8 oz. per barrel
- Barrel has about 22 sq. ft. of oak surface exposed to the wine
- The toasting of oak helps to seal the pores in the wood
- Mix different toasting of oak rather than leave light toasting in twice as long as heavy, or heavy in half as long as light toasting , to get the full effect of different toasting on wine
- Bill brought several examples of oak alternative products for viewing. Sample kits will be brought to next few meetings for members to see and for ordering.

Next Meeting: April 21st, 2011. Program: TBA

The program ended at approximately 9:15pm