

Friends of the Vineyards



June 2014 Newsletter

Food & Wine Pairing Thursday, June 26, Livermore Library 7-9 p.m.

Our 3rd annual food-and-wine pairing event is fast approaching. Norman Petermeier will guide you through the delightful experience of four pairings. By popular request, FOV will greet you at the door with a taste of sparkling wine in a glass that is yours to keep. The capstone to the program is a port-filled chocolate. Wines from Nottingham Cellars, Fenestra Winery, Rodrigue Molyneux Winery, Ruby Hill Winery and Rubino Estates will be featured. Small plates will be provided by Terra Mia Restaurant, Handles Gastropub, Demitri's Taverna, and Zephyr Grill & Bar.

Reserve your place soon at www.fov.org. Attendance is limited to 65. The cost is \$25 for FOV paid members and \$30 for non-members.

Wine Country Festival

FOV participated in Livermore's 23rd Annual Wine Country Festival on the weekend of May 3 and 4, 2014. Our support of Dublin's Open Space Initiative attracted many visitors to our booth and led to dozens of new FOV members. This popular event showcases Livermore wine, beer, crafts, shopping, dining, and entertainment. We will repeat our participation in future years.



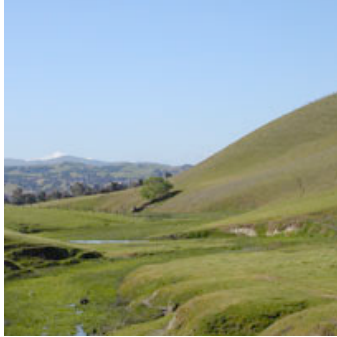
Landuse Update

Doolan Canyon There is exciting news involving Doolan Canyon! Thanks to the efforts of a number of volunteers (including FOV directors) who worked many weekends to collect signatures, the Dublin Open Space Initiative qualified for the November ballot.

The blow-by-blow: In accordance with procedural requirements, the Dublin City Council met on June 3rd to consider whether to place the initiative on the ballot or adopt it outright. Many Dublin residents and representatives of environmental groups spoke at the meeting urging the Council to adopt the initiative. FOV Directors Patty Bias and Kim Giuliano attended the meeting along with President Tammy Reus, who spoke in favor of adoption. At the same meeting, the Council was required to consider the developer's competing initiative, which they are calling the "Let Dublin Decide" Initiative."

The Council also had to choose to adopt the developer's initiative or place it on the ballot. Only 4 people spoke in favor of the developer's measure. Dublin Mayor Tim Sbranti read a letter from Livermore Mayor John Marchand, confirming that Livermore has no interest in developing Doolan Canyon. The Council then voted UNANIMOUSLY to adopt the Dublin Open Space Initiative. They placed the developer's initiative on the ballot for November and indicated their intent to write a ballot argument formally opposing the developer's initiative. As a result, Dublin now has a new eastern urban limit line and a now-permanent urban limit line on the western side. Development is not allowed outside the urban limit lines without a vote of the people. Dublin cannot expand into Doolan Canyon unless the voters approve a change.

The developer's initiative will appear on the November ballot, but Dublin voters will now have a clear choice between an existing urban growth boundary and the developer's plan, which would require the city to initiate the process that will allow the city to annex Doolan Canyon and move forward with the subsequent approval process for the construction of 1900 housing units there. In addition, the Dublin Council's decision to oppose the Initiative will send a strong message to the public that it is not a good plan for Dublin.



Although, this is a major victory, our work to protect Doolan Canyon is not over. Should the developer's initiative pass, it will supersede the newly adopted law, and the annexation and development process will move forward. FOV will continue to be involved in fighting against the “Let Dublin Decide” Initiative.

Many thanks to Directors Patty Bias and Don Milanese for their hard work throughout this process and to all the board members who gathered signatures for the initiative.

Tesla Park The board has continued its advocacy on behalf of protecting Tesla Park. Currently, the State Off-Highway Vehicle Division announced on 3/28/14 that the Draft EIR would not be released for public review and comment until Fall 2014. Carnegie SVRA was previously targeting Spring 2014.

Between now and Fall 2014, we will continue to provide input and build support to preserve Tesla as a non-motorized low impact park and preserve. For more information, go to www.teslapark.org.

Scholarship This year, FOV was pleased to award a \$500 scholarship to Kala Crosby, a student in the Las Positas College Enology and Viticulture Program. President Tammy Reus attended the awards ceremony at the college on behalf of FOV and personally awarded the scholarship to Ms. Crosby. In addition, she will receive a one-year membership to Friends of the Vineyards. Congratulations, Kala!

Behind the Barrel by Norman Petermeier

We have reviewed the most popular consumed wines and the details of #1 Chardonnay and #2 Cabernet Sauvignon. In this installment we are going to learn a few facts about the wine barrel. There are 3 basic wine taste profiles: the taste of white wine, red wine and the barrel.

White wine primarily has the taste of white fruit – apple, pineapple, lemon, pear, honey dew, lychee, grape fruit, white peaches, oranges, melon, apricot, honeysuckle, lime, etc. Red wine primarily has the taste of red fruit – blueberry, olive, bell pepper, cassis, black cherry, strawberry, raspberry, cherry, plum, anise, boysenberry, prune, raisin, etc. Now introduce the wine to a new barrel and you get additional taste – vanilla, oak, charcoal, toast, tea, tobacco, coconut, cedar, clove, coffee, mocha, caramel, etc.

The barrels used by most wineries contain approximately 60 gallons of wine; which is 35 cases or 300 bottles. Barrels are produced at a cooperage and the person who builds the barrel is called a cooper. A wine barrel costs from \$600 to \$1200; so wineries treat barrels with loving care. The barrels are usually constructed from oak, but some are made with redwood or chestnut. The ideal choice for aging wine is oak because of its wood composition, including flavor, grain tightness and

tannin structure. Most oak is sourced from 3 places: America (Am) – Quercus alba, France (Fr) or Hungary (Hu) – Quercus sessilis or Quercus robur. Each location or source of oak will differ in wood densities (grain structure and tightness) and cellular compositions due to climate and soil, and that is why most wineries use all 3 types.

Barrel staves are held together by the hoops, and no glue is used to bind the staves. The integrity and structure of the barrel is mechanical and must be hydrated to remain tight. If you let a barrel “dry out,” it will fall apart. The cooper builds the barrel over an open fire, which means it is “toasted” on the inside to soften and “caramelize” the wood. Toasting is done to different levels – medium, medium plus or heavy – with heavier toast resulting in sweeter oaky flavors. We mentioned some of the flavors above that the wine takes from the oak barrel and the barrel toasting. The winemaker has to make many choices when selecting new wine barrels for the cellar.

Aging wine in a barrel usually improves the quality of red wine and can add interesting style changes to some white wine; however most white wines are not barrel aged. Red wine is usually barrel aged from 1 to 3 years, while white wine is aged from 3 to 6 months. Aging in barrels imparts different flavors to the wine, and adds some tannin and structure to the wine. The barrels allow small amounts of oxygen in through the wood staves and pores, which softens the wine. Water is primarily evaporated out of the barrel (since wine is 80% water) which helps concentrate the wine flavor. Since evaporation occurs (about 1 small wine glass per week), a headspace is created (aka ullage) and requires the barrel to be topped – wine added to the barrel to eliminate the headspace. Topping the barrels is done every 2 to 3 weeks.

The wine extracts the flavors and tannin from the new barrel with approximately 60% being extracted the first year, then about 30% in the second year. Over time, the barrel is simply a storage device (a neutral barrel) that no longer contributes flavors to the wine but will still allow the evaporation process (reductive oxidation) to occur, which concentrates the wine. A barrel that is well maintained will last about 10 years. Wineries use a higher percent of new barrels than neutral barrels in wine aging. Aging wine in barrels takes lots of floor space and requires lots of maintenance; therefore using barrels is expensive and labor intensive compared to tank storage.

So, the next time you “belly” up to the wine bar for wine tasting, see if you can taste the fruit flavors and of course the barrel flavors. This mixture of complex flavors is what makes wine interesting.

Did you forget?

No worries! There is still time to send your 2014 membership dollars in support of FOV’s work. We strive to preserve and protect viticulture, agriculture and open space in the Tri-Valley. And we offer associated educational opportunities, such as food and wine pairings, blending parties (new), and informative presentations by Norman Petermeier. Your membership card will entitle you to discounts at participating wineries. See our website www.fov.org/join.html to choose among the following levels and join:

Student \$15
Basic \$25
Patron \$50
Donor \$75
Sponsor \$100
Benefactor \$200+

Future Events

Dos Mesas Tour Saturday, October 11, 2014

Watch for details of a picnic lunch and tour of the abandoned Dos Mesas Winery sponsored by FOV. A Park Ranger will guide visitors through the history of the winery's operation, 1883 to 1923. The winery is located on Arroyo Road in Livermore next to Veterans Park (near the Veterans Hospital). Prices and details to follow.

Blending Party, February or March 2015

Have you ever wondered how enologists blend wines? Join the FOV blending party next spring under the competent tutelage of Norman Petermeier to learn the art and science of this mysterious process. And consume the results!