

WINEFEST 2017

Saturday, July 29th, 2017 - 3:00 pm to 9-ish
RSVP here: <http://www.bewbc.org/winefest/>



Registration help at club's YouTube channel:

<https://www.youtube.com/channel/UCo3QEbbfb28avuV3gSjirQ/featured>

Greetings, fellow winemakers!

What is new this year

1. A few registration help videos are available here at:

https://www.youtube.com/playlist?list=PLDe0HQnndqi-Od2WgaeL9vZozkyr_hS5A

(BEWBC YouTube channel playlist with 30 sec or less per video)

2. Online membership payment:

<https://www.bewbc.org/index.php/join-the-club/sign-up-online> . We do want you to be a member of the club to enter wines into competition. No need to pay if you just want to socialize, but potluck is expected

3. Online wine entry payment - no more personal checks or cash (video #3)

https://www.youtube.com/watch?v=z37-6XrwEP8&list=PLDe0HQnndqi-Od2WgaeL9vZozkyr_hS5A&index=3 ¹

4. Online wine label competition.² Upload your label to see if others think it's the best

<https://www.facebook.com/bewbc/app/292725327421649/> (and video #5 at YouTube)

5. Steve Foisie is joining the judging team, and no he won't enter his wines

6. Judges Bios are attached at the end for your reference.

¹ Club currently does not have a dedicated PayPal account (required by Winefest online software). To get around this limitation PayPal account of a club member [Elena Smirnova](#) is used to collect payments. Paypal notification is your proof of payment, and Winefest online software updates payment status automatically. Refer details in registration help.

² The reason we are using BEWBC Facebook page is because they offer software to conduct photo competition online. Other options are prohibitively expensive (custom software). Yes, you need a Facebook account to enter your photo, and pretty much you may use your Facebook account for this purpose only. "This Label is better than yours" is a demo only.

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This year we would like to see each one of you and your families participate. Dennis and Page Campbell will host the Winefest 2017. Mark your calendars and bring your family to see how your wines fared against your peers and what the professional judges thought of your wine. This will be a great gathering for the BEWBC/BEEWBC members. If you only made beer this year, this will be a great place to get the wine guys to expand their horizons by sharing some of your brew.

General

- This is a family affair, so everyone is invited. Bring a Potluck and beverage to share with your friends and fellow “fermenters”
- For those bringing children, we will have an activities table set up with various projects for our younger guests.
- The pool should be open so bring your suits if you or the kids plan to swim some. **(Parents lifeguard their own kids.)**
- Parking in driveway and on Talbot Rd and Cyrus Pl.
- **Cost – None, so bring your family and friends.**
- **Questions Call or email Dennis (425-778-3555 home 425-210-7662 Cell; Email drcpage@earthlink.net)**

Food:

- The club will provide meat or veggie burgers for the grill
- Bring a beverage to share
- Please bring something for the Pot Luck Dinner: Appetizer Salad Main Dish Dessert
- Prizes for the best food item for each category, voted on by all in attendance....so bring a friend and stack the ballot box
- Punch, Soda and Coffee provided for all ages and tastes

Activities:

- Wine label judging. Please note for competition [standard labels printed using registration site](#) are required atop your own to simplify judging process. Formal labels can be removed after competition. At the very least please include registration number, and category.
- Best pot luck dish by category
- Activities: Frisbee, Croquet and Badminton. Recognition awards and prizes Hang out and share wine stories

Competition Entry Payment:

- **[\\$5 per wine entry](#)** Please use online PayPal payment (Credit/debit cards/Paypal account) it would make everybody’s life easier. Please no wines with prior awards at WineFest.
 - No cost for members not having wine judged. **Judging starts at 11:00am August 6.** If you walk in with your entries at this time it would be a serious inconvenience, please register and drop off entries in advance.
- Club membership payment would be due should you have not had a chance to renew 2017 membership.

Judges bios:

Please refer appendix

Help needed:

Please consider volunteering to help with the organizational chores. Details are available here:

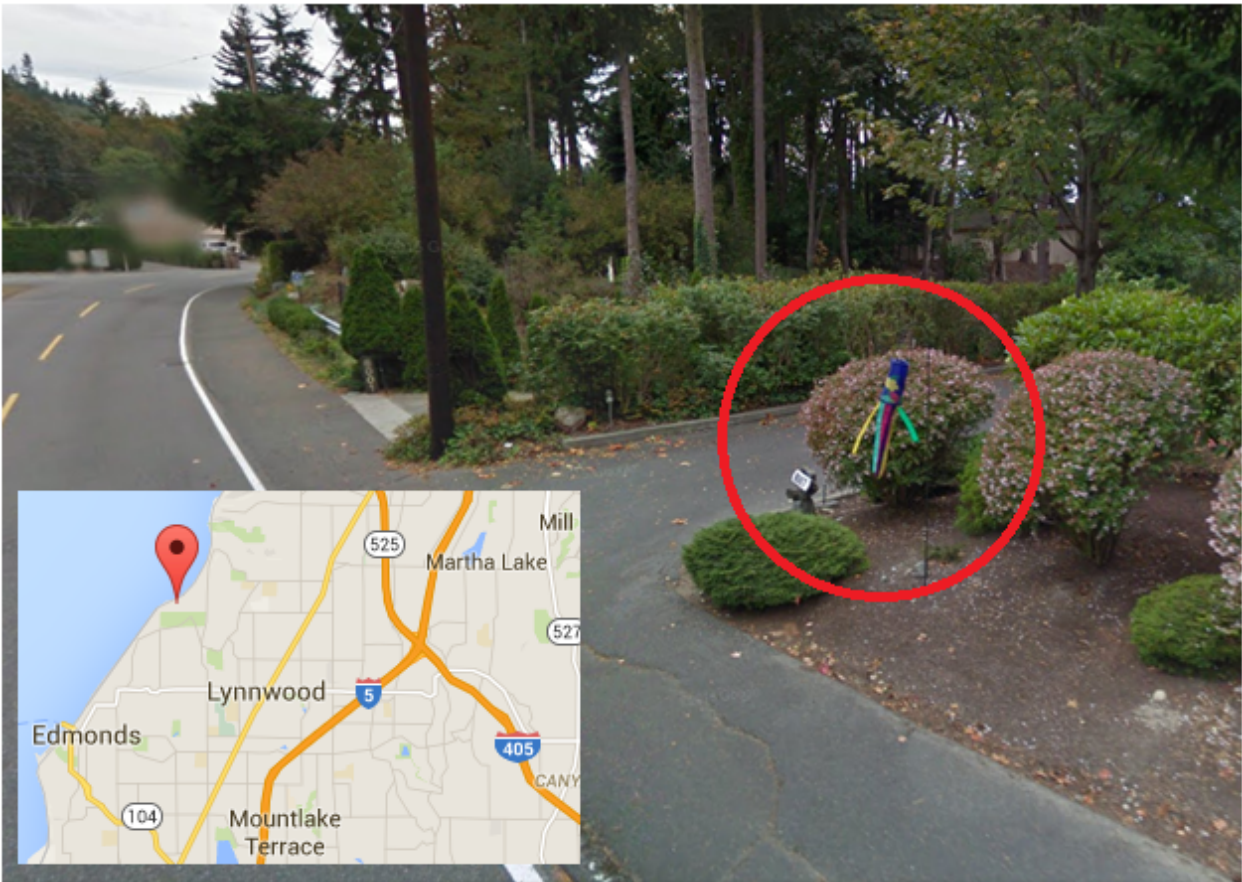
<http://www.bewbc.org/winefest/index.php?section=volunteers>

Directions

This year's (very few people remember other locations) Winefest 2017 will be hosted by Dennis and Page Campbell at their home.

Directions to Winefest 8007 Talbot Rd. Edmonds Wa. (Look for balloons at driveway)

- From North of I---5/I---405 junction near Alderwood Mall. Go South bound on I---5 and exit on 196th St SW and proceed west bound on 196th. Proceed into Edmonds and turn Right onto 76th Ave W. Go about 1.6 mi. then turn left onto 171st St SW. Proceed for 0.2 mile then turn left onto Talbot Rd. Destination (8007) will be on the right. Look for Balloons at the driveway entrance.
- From Seattle, Take the 196th Exit at Lynnwood and head West bound on 196th. Proceed into Edmonds and Turn Right onto 76th Ave W. Go about 1.6 mi. then turn left onto 171st St SW. Proceed for 0.2 mile then turn left onto Talbot Rd. Destination (8007) will be on the right. Look for Balloons at the driveway entrance.



Wine evaluation form to be used by judges is included for your reference only.

Thank you

Best regards,

Alexey Smirnov
BEWBC Winemaking VP
940-453-4929

Boeing Employees Wine and Beer Makers Club Wine Judging/Evaluation Form

Date July 29th, 2017

Judge _____

Event _____

Best of Show nomination:
(Must score 17+. One vote only per wine category)

Entry Number _____ Vintage and Name _____

Sight Score (Maximum 4) _____ Comments:

Color and Appearance

Clarity: brilliant, clear, cloudy, dull

Depth of color: watery, pale, medium, deep, dark

Color: (white wines) green tinge, pale yellow, yellow, gold, brown
(red wines) purple, purple/red, red, red/brown

Viscosity: slight sparkle, watery, normal, heavy, oily

Smell Score (Maximum 6) _____ Comments:

Aroma & Bouquet

General Appeal: neutral, clean, attractive, outstanding

(Off) acetic, oxidized, woody, sulfury, rotten eggs

Fruit Aroma: none, slight, positive, identifiable (e.g., Riesling, etc.)

Bouquet: none, pleasant, complex, powerful

Taste Score (Maximum 6) _____ Comments:

Taste and feel in the mouth

Sweetness: bone dry, dry, medium dry, medium sweet, very sweet

Tannin: (red wines) astringent, hard, dry, soft

Acidity: flat, refreshing, marked, tart

Body: very light and thin, light, medium, full bodied, heavy

Balance: unbalanced, good, very well balanced, perfect

Complexity: simple, average, many flavors, exceptional

Finish Score (Maximum 2) _____ Comments:

Taste after swallowing

Length: short, acceptable, extended, lingering

Complexity: simple, average, many flavors, exceptional

Overall Quality Score (Maximum 2) _____ Comments:

Coarse, poor, acceptable, fine, outstanding

Total Score (out of 20) _____

Commercial Scale (sanity check):

- 17 - 20 No flaws, notable qualities, outstanding character
- 15 - 16.99 No flaws, some notable qualities, excellent wine
- 12 - 14.99 No serious flaws, commercially acceptable, good/average wine
- 10 - 11.99 Notable flaws, commercially acceptable
- 1 - 9.99 Commercially unacceptable

Medal Ranges:

- Gold: 17 - 20
- Silver: 15 - 16.99
- Bronze: 12 - 14.99

Dear club members,

For your reference we have the following wine industry professionals scheduled to judge WineFest 2017 club entries:



John Bell **confirmed 04/17/2017**

John Bell is the winemaker and sole owner of WILLIS HALL, LLC. In the early 1980s, John developed an interest in wine appreciation. Pursuing all avenues to learn about wines for over 15 years, John determined that further learning could come about only by his actually making wine. Because he was an employee of The Boeing Company, John availed himself of the opportunity to join the Boeing Employees' Wine and Beerdrinkers' Club, a.k.a. the Boeing Wine Club, giving him access to the accumulated experience of fellow members, some of whom had started commercial wineries, as well as access to some of the most highly regarded vineyards in Washington State.

John's palate, which had been developed from his earlier wine education, enabled him to fashion wines that were awarded Best-of-Class, Gold, and Best-of-Show awards. The next logical step for John was to start WILLIS HALL, so that his wines could be made available for general purchase, consumption, and enjoyment. Vintage 2003 was the inaugural vintage for WILLIS HALL. In 2004 John retired from Boeing and is now making wine full time at WILLIS HALL. And in April 2006 in their inaugural Washington Wine Awards, Seattle Magazine honored John by naming him Best New Winemaker in Washington.

<https://www.willishall.com/about-us/>

Peter Bos



Peter Bos began his winemaking career in 1977, when there were only four premium wineries in Washington State. Peter has made wine alongside such notable winemakers as Robert Griffin (Barnard Griffin), David Lake (Columbia Winery), Brian Carter (SilverLake), Mike Januik (Snoqualmie), Charlie Hoppes (Snoqualmie) and many others. He has been head winemaker for Tagaris, Hyatt, SilverLake, and Mt. Baker wineries. His experience also extends beyond the world of winemaking into the realms of retail and wholesale marketing. Peter has managed wine departments for Safeway, QFC and Town and Country Markets as well as working in wholesale wine sales for P & S Wine Company and Elliott Bay Distributing. This depth of experience allows him to give students a well-rounded view of the Washington wine industry. Peter's goal at South Seattle College is "to build a program that is not only a resource for our industry, but a place for industry to come and learn new skills and technologies." <http://nwwineacademy.com/about/faculty>

Regina Daigneault



My name is Reggie and I live in Seattle, Washington. I have been in the wine industry as a sommelier, wine director, wine distributor and wine educator for the past 30 years. I love pairing food and wine and teaching others how to enjoy it too.

I'm certified in the Court of Sommeliers, Wine Scholar Guild, Diploma Level Wine & Spirit Education Trust, and as a Bordeaux Tutor.

I love sharing my education of wine and food with everyone, and enjoy engaging with groups. I have a team of educators that are ready to share their knowledge and expertise with you!

www.reggiwine.com



Steve Foisie confirmed 04/18/2017

Steve is a long time member of BEWBC as well as a wine educator – in accredited and extension programs – and has introduced wine technology to more than 500 students over the past 30 years. Fondly recalling making wine as a child in his parent’s back yard, he is a perennial student who enjoys sharing his experiences and passions in the art and science of wine making.

Aside from making wine or teaching wine technology, Steve’s other interests include hiking, fly fishing, bamboo fly rod making, wood working, building cedar strip canoes, orcharding, and bee keeping



Tracey LaPierre

Tracey LaPierre is the owner and enologist for Seattle Wine Lab and Consulting Services, which offers a full-service lab for home or commercial wineries in Seattle and the surrounding areas. She has over 16 years of production experience in the wine industry.

Tracey started her career in the Finger Lakes region, in upstate New York, working for a small Riesling focused winery as a lab manager, compliance officer, cellar hand then assistant winemaker. From there, she moved to Sonoma, California to hone her winemaking and analytical skills, working for iconic Sebastiani Vineyards.

In 2011, Tracey moved to Washington state to work as a winemaker and consulting enologist for many small to mid-size wineries in western Washington. Her lab is focused on comprehensive, accurate, and rapid results that provide a clear, unbiased and a practical approach to winemaking.

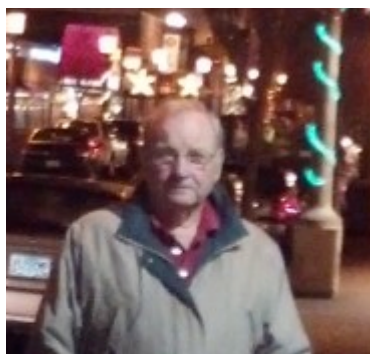
<http://www.seattlewinelab.com/>



Leonard Ruiz Redé

A restaurateur, wine steward, consultant and educator with almost 30 years of industry experience, Leonard Redé has a unique blend of culinary and wine expertise. He is currently the European Wine Specialist at Esquin Wine Merchants. Prior to that, he was Operations Manager at Wine World working alongside David LeClaire helping to create the largest wine store in Washington State. He has worked as a Wine Steward for Metropolitan Market and is a well regarded in the wine industry for his knowledge of wine history and gastronomy. As instructor in the Wine Technology Program at South Seattle College, he wrote the curriculum for the Associate of Arts Degree in Food and Wine Pairing, the first college level program of its kind. He is an award winning chef and he was nominated for educator of the year while Chef Instructor at the world renowned Le Cordon Bleu College of Culinary Arts.

<http://nwwineacademy.com/about/faculty>



Ed Rydbeck confirmed 04/17/2017

Past president of the Seattle Wine Society. I have been a judge for the Boeing Winemakers Club, Washington State Fair and other wine judging events for the past several years. Up until recently, I did wine tastings for BevMo, Total Wines and a few other wine purveyors. Now I spend most of my free time working with different wineries on crush, bottling and pouring for them at wine events. When not doing wine events, I own a company that represents printing/graphics manufacturers based outside the Northwest.



Tom Ward confirmed 06/27/2017

I am retired from the banking industry. I performed part time work for Pacific Wine Consultants assisting with sales and pouring at various events throughout the Puget Sound area (Costco, Bevmo) until the company's demise. My current part time work is with The Wine Connection (Total Wines and supermarkets). I also educate potential customers and assist them with wines that best suit their tastes. I have a current Class 12 Mixology Permit. Held a number of positions at Seattle Enological Society (aka Seattle Wine Society) over the years. Wine judging at Western WA State Fair, and prior Boeing Wine club events.



Henry Smilowicz confirmed 04/18/2017

Wine lover for over 40 years. Extensive touring of various wine countries including Italy, France Germany, New Zealand and throughout the U.S. Founder of Array Cellars, a Washington State chardonnay (only) producer. Chairman of the "Wine, Spirits, and Culinary Committee" of the Rainier Club in Seattle. And a long- standing member of The Cellar Rats, a rogue organization of Seattle- area winemakers, which includes Tim Narby, John Bell, and Dave Larsen.

<http://arraycellars.com/>

https://www.youtube.com/watch?v=JKhAq_dZyxY



Craig Alan Ledbetter

Fred Meyer, Food by Bob

Master Sommelier Introductory Sommelier Sept 2011
Specialties: Court of Masters Sommeliers Level 1 Certificate

Education Art Institute of Atlanta

<https://www.linkedin.com/in/craig-alan-ledbetter-11053ab>



Ellie Zeron-Martinez confirmed 06/22/2017

Ellie is a Winemaker, Wine Educator, Judge and Wine Consultant. She has judged at the Washington State Fair, the Boeing Wine Club, and the Seattle Fedeles Sons of Italy Homemade Wine Festival. Ellie is the creator of FunWineTasting.com, a website available to the Seattle-Tacoma community to book their wine tasting parties for special occasions and for private educational events. She has given numerous of Fun Wine Tastings throughout the country, in Arizona, California, Colorado, New Mexico, Texas and Florida during her spare time while traveling as a Consultant for the Department of Homeland Security. She has visited a lot of amazing and unique vineyards and wineries of our beautiful country. Ellie is also a Wine Négociant, for her label Zeron Wines of Napa, California.

Ellie holds a Bachelor of Science degree in Chemical Engineering from University of Los Andes, Merida, Venezuela and a Winemaker's Certificate from University of California, Davis.

<http://www.funwinetasting.com>