

CELLAR **GM** MASTERS

The Newsletter of the Cellarmasters Home Wine Club "All the wines that are fit, we drink."
Volume 37 Issue 8 www.CellarmastersLA.org August 2010

President's August Message

The home wine making world is about to get busy. Harvest season in Southern California can start as early as mid-August and can run through early November. It's time to plan for the wine we will be drinking two years from now. That might mean bottling 2008 or 2009 to free up equipment. It might be time to form those tactical bonds with fellow wine makers that allow you to meet vineyard minimum purchase amounts and have companionship on those pre-dawn drives to Monterey, Paso, Templeton, Santa Barbara, Cucamonga or where ever. It is definitely time to visit the shop for your equipment so you don't have to hear John Daume tell you he's all out. If you want a full service solution to wine making, John has deadlines for that too. He must know in advance how much of the many grape varietals he handles that he will need to order. He must meet minimum order quantities too.

Check the calendar herein. We're busy fleshing out the rest of the year. Our August and September speakers are something you don't want to miss and October is going to be extra fun with the Crudup's garden party pot luck and the Wine 'n Dine.

If you plan to enter one of your wines in the November 21st Cellarmasters competition and it's still not bottled, then take notice! The bottles are due at the shop by Friday, November 5th.

(Continued on next page)

2010 Calendar

August 5, 2010 - General Meeting, 6:30 PM Pot Luck, 7:30 PM Meeting, at the Shop.

- **August Meeting Theme:** Wine tasting with ex-Cellarmaster and now commercial winemaker Mike Brown of Cantara Cellars
- **August Food Theme** - Best pairing with wine: Categories are cheese/bread; beef; chocolate

August 12, 2010 – Planning Party at Joan and Stu's, potluck, 7PM.

September 2, 2010 - General Meeting, 6:30 PM Pot Luck, 7:30 PM Meeting, at the Shop.

- **September Meeting Theme: Sigrid Gertsen-Briand** from Lallemand fermentation products will be coming out to talk about yeast and ML choices.
- **September Food Theme** – Italian

September 9, 2010 – Planning Party. TBD.

October 2, 2010 – the Crudup's Fall, Fall into the Pool Garden Party and Pot Luck

October 7, 2010 - General Meeting – possible wine tasting, TBD.

October 14, 2010 - Planning Party - TBD

October 21, 2010 - Wine & Dine at Café Bizou in Sherman Oaks. Carol, Jack, Joan and Stu in charge.

2009 Cellarmasters Board

President – **Tom Duket**

(818) 914-6068

president@CellarmastersLA.org

Vice President – **Jeff Canter**

vicepresident@CellarmastersLA.org

Treasurer - **Stu Lenoff**

(818) 788-5137

treasurer@CellarmastersLA.org

Membership Chairman - **Dave Lustig**

(626) 794-2883

membership@CellarmastersLA.org

Newsletter Editor – **Andy Coradeschi**

(818) 609-8310

editor@CellarmastersLA.org

Web Master – **Dan Seeger**

webmaster@CellarmastersLA.org

The Cellarmasters Home Wine Club is a volunteer organization dedicated to promoting the art and science of home winemaking. We provide a forum for the exchange of information on winemaking methods and personal experiences.

Monthly meetings are normally held the first Thursday evening of the month at the "Home Beer, Wine and Cheese Making Shop" (our sponsor) in Woodland Hills, California.

Cellarmasters is the sole sponsor of the annual U.S. Amateur Winemaking Competition.

This is the official Cellarmasters newsletter. Annual subscriptions are complimentary with Cellarmasters membership. We attempt to publish monthly but harvest, bottling, and/or purely educational wine-tasting may well deter us.

The opinions expressed herein are those of the editor and are often wildly mistaken.

The Cellarmasters newsletter welcomes your letters and comments. Any and all winemaking, winegrowing, wine drinking and Club-related topics may be addressed, please send them to:

editor@CellarmastersLA.org. Our website is

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October 23, 2010 - Dave Lustig will be doing his amazing sensory evaluation class. There will be light lunch and a nominal charge for those not judging.

October 30, 2010 - Dave Lustig will be doing the judge training for new judges or anyone else who wants a warm-up or is merely interested in the training.

November 5, 2010 - Cutoff for entries to the wine competition.

November 6 & 7, 2010 - On-the-job training at the shop for organizing wine entries. This is a must do event for next year's president.

November 11, 2010 - Planning Party (location to be determined).

November 21, 2010 - 37TH Annual Cellarmasters US Amateur Wine Competition

December 4, 2010 – Annual Cellarmasters Holiday Party at the Topanga Community House!

President's August Message (cont)

You will want to have your wine bottled at least 2 months prior to the 21st to avoid bottle shock. That should work well for the barrels you empty to fill with this year's wine.

The competition always requires all hands on deck to help with setup, computer registration, stewarding, judging, food and cleanup. We will want to give the world the best home wine competition at the best prices and leave Camarillo Custom Crush as clean as before the competition.

Then we have the Holiday Party at the Topanga Community House just scheduled for December 4th. The rules will be the same as the last few years. We will want to form committees, select a band, plan the club furnished part of the pot luck, shop for raffle gifts, make up a flyer, label a wine for the wine exchange, polish up the dancing shoes, and so on. We will be rocking.

(continued on next page)

President's August Message (cont)

Do you like the way the club is run? Even if your answer is yes, give back to the club that loves you. Consider attending the Planning Parties. Club officers are drafted from the people who show up at the Planning Parties. I keep saying this is your club. If you're getting all you desire from the club then join in its management to keep it going. If you would like to see some changes, then all the more reason to show up at Planning Parties and join management. Now for a peaceful Zen moment.....get your ass up and help!!!

My thanks to all the folks at the general meeting that help with setup and cleanup. No one sings your praises enough. Thanks to Fred Shaw who drives from the other side of the world to attend general meetings with the wine bottle we award to the winner of the pot-luck. This club has a handful of people who have been manning the oars for a decade in some cases. Last month, I had reason to pull up from my archives one of the documents I made up when I was president in 2006. I noticed most of the officer names on the document were the same as they are now. Thank you board.

Tom DuKet

2010 Cellarmasters President

News from the Office of Senator Alex Padilla

August 2, 2010

Resolution to Protect Consumer Choice When Buying Wine Approved by California Legislature, Sent to US Congress

Sacramento – Senate Joint Resolution 34 authored by Senator Alex Padilla (D-Pacoima), Vice-Chair of the Senate Select Committee on California's Wine Industry and Senator Patricia Wiggins (D-Santa Rosa), Committee Chair, was unanimously approved by the Assembly today. The resolution has already been approved by the Senate. SJR 34 will now be sent to the President Obama, Vice President Biden, United States Senate President Pro Tempore Daniel Inouye, Speaker of the House of Representatives Nancy Peolosi, and Senators and Representatives from California. (cont.)

(Continued from previous column)

SJR 34 urges Congress to defeat House Resolution 5034. HR 5034 would restrict legal challenges to state laws governing the interstate shipment of wine, severely limit consumer choice of California wine throughout the nation and restrict market access for California wineries that cannot secure wholesale distribution.

"SJR 34 sends a clear message to Congress that California wants to protect and preserve the ability of wineries to ship wine directly to consumers without discrimination between in-state and out-of-state wine producers," said Senator Padilla.

Wine has become synonymous with California's history, culture and identity. The California wine industry produces 90 percent of our nation's wine, employs more than 330,000 Californians and generates over \$61.5 billion in economic value for our state through sales as well as travel and tourism.

Currently, 37 states and the District of Columbia allow direct shipping of wine from winegrowers to consumers. To reach consumers in other states, many small California wineries use direct marketing and shipping of their wines throughout the country. In California and across the nation these sales are regulated by laws that comply with *Granholm v. Heald*. This 2005 landmark US Supreme Court case held that states have authority to regulate the sale of alcoholic beverages and wine, but may not discriminate against out-of-state sellers.

Susan Boyd

Principal Consultant

Senate Select Committee on California's Wine Industry

Legislative Office Building

1020 N Street, Suite 556B

Sacramento, CA 95814

916-651-1896

That's Amarone!

On June 13th, 2010 Alex Russan, Andrew Major, Leah Canon and Michael Ehler gathered in Simi Valley to create a wine using the Cellar Classic Italian Amarone concentrate kit. This would be the first wine making experience for all of them.

After a quick read through of the instructions, the crew got down to work, first creating a cleaning solution of potassium metabisulphite and citric acid mixed with water. They then used the solution to sulphite everything in sight, including the primary fermenter, its corresponding lid, the hydrometer, stirring spoon, and turkey baster turned wine thief.

Next they rinsed off all the equipment and proceeded to mix the bentonite packet into 4 liters of filtered water from Leah's refrigerator. They took turns stirring vigorously to prepare the bucket for the concentrate. Alex and Mike carefully poured the Amarone into the bucket. Andrew and Leah helped by stirring the concentrate into the water and then added cool water, filling the primary fermenter to the 23 liter mark.

At this point the first specific gravity reading was taken with the hydrometer. Alex dismantled the turkey baster and manually sucked a sample of the juice out of the bucket and released it into the hydrometer. A careful reading by Andrew determined the specific gravity of the concentrate to be 1.085 (20.43 degrees Brix).

A spirited debate over what to add, or not to add, ensued. In the end, medium toast French Oak chips and a bag of raisins that was included with the kit were used. They did not use the yeast included with the kit, but instead opted for Lalvin RC212. The Lalvin RC212 was preferred because, according to the website, the limited polyphenol adsorption on its cell walls promotes the stabilization of the color and tannins during fermentation.

Rather than sprinkle the yeast over the surface of the juice, as recommended by the kit instructions, they created a starter by adding the

yeast to a small amount of the juice mixed with an equal part of water and warmed it on the stove. After thirty minutes passed and the juice had yet to begin fermenting, the starter was added to the rest of the juice and gently stirred. Alex and Andrew carried the wine into Leah's pantry where it could begin the fermentation process in peace.

On June 16th, fermentation started lightly and by June 19th it was going full force. Exactly 35.96 miles separate the group's fermenting wine and their hydrometer, so concrete details on the progress of the wine could not be obtained. Leah monitored the wine's progress, tasting it and reporting to the group. Leah also dropped in a pair of frozen water bottles to the juice when her downstairs temperature, where the wine was stored, heated up to 75 degrees or more.

On the night of July 1st, the brix had dropped to 0, as confirmed by a SG reading at the Cellarmasters meeting. After a successful presentation to the assembled Cellarmasters, where they were applauded for their pioneering spirit, the group gathered in the back room of the shop to discuss their options.

Now that the fermentation had stopped, it was important to minimize exposure to oxygen, but it was getting late and they were missing a key member of the group, Andrew Major.

Based on the counsel provided by Andy Coradeschi, they took the wine, still in its primary fermenter, over to Andy's house where they added a little sulphite solution to the airlock and two tablespoons of sugar to the concentrate to restart fermentation and displace the oxygen with CO₂. The wine has been bulk aging "sur lies" in the primary fermenter ever since. Plans to fine and rack the wine are in the making, probably 8/8/2010.

The 2009 Amarone is looking to be a legendary vintage. Bottles are expected to sell for \$250 each or \$2700 per case. Future orders will be available at the next Cellarmaster's meeting. Members will enjoy a 10% discount and the ability to order before the general public.

Michael Ehler and the rest of the Amarone Gang

**Cava, the Brute
(short version)
By Leah Beth Canon**

Oh Cava,
My calling card
In contracting clients
Who is courting who
With gifts to ensue
A shard of romance
And we'll deliberate a dance.
Vicariously rain on me aisles of roses
Paying me for runways of matrimony and poses
Fabling and filling the flutes as they fell
On mirrored platters for a wedding bell
Breaking from the bubbling up
As guests cheer with every cup
And the foam running down
And clanging together as health's go 'round.
Watching the scene from a distance: if I only live
once,
I want the great gift of forever in an instance.
Real is a rarity not visible as the choreographed
song is seen
And mistaken to be something that many eyes
gleam
Ringing stems with their knives as conductors of
bliss
To wish upon the couple to courtesy kiss.
Sweet Cava, help me remember
The tale tastes like toys of December.
Bottoms up to the bottle
Like a toke or a smoke or a child's coddle
I'll down Xarello till it's spent
So my inward eye might recant
For better or worse;
Does better exist?
Tomorrow, the Brute Cava, I'll curse
And tomorrow, Cava, my love, remember the lie to
resist.

Xarello Cava

With the wedding season around, it's the perfect
time to pop open a friendly, Spanish Bubbly.
Xarello is one of the most widely planted whites in
the clay, sand and limestone soils of the warmer
parts of Spain. Xarello Cavas are considered high
echelon amongst those that sparkle. Twinkle Toes
buds early and ripens mid-season.

(Continued in next column)

Xarello Cava (cont.)

Akin to Queen Victoria with her many children (she
needs a double curtain rod) and is decadent in color
with thick skins. She's acidic and strongly flavored
yet less aromatic than her betrothed Viura. This
dancing queen might also be waltzing with Chenin
Blanc or Parellada. She needs to flirt with Malvasia
to bring up the perfume or else a metallic or grassy
note might be too high brow. She's commonly at
about 12% alcohol by volume with harvest at about
19 degrees brix for non-sparkling and 23 degrees
brix for sparkling. She's the perfect gift.

Leah Canon

Stop HR 5034!

US House of Representatives Resolution 5034 was
written by the National Beer Wholesalers Association
(NBWA) and it could effectively take away your right
to purchase wine directly from wineries.

This bill could allow states to discriminate against or
otherwise limit direct-to-consumer shipments from
local wineries in California to out-of-state customers
which would further harm California's struggling
economy.

Twenty years ago there were three states that
allowed direct-direct shipping. Now there are 37
states allowing direct-direct shipping. This bill could
unwind twenty years of progress.

For regular updates, visit www.freethethegrapes.org.

Ask Dave

Q: Hi Dave, I have a question on repainting my
basket press. The paint on the bottom tray and shaft
is worn. I want to repaint it and wondering what kind
of paint. (appliance, food grade, Latex?) any
thoughts? Thanks, Matt

A: Hi Matt!

i've seen some re-dos over the years and the ones
that work best are the ones that are "powder coated"
with food-grade "paint". There are a few shops
around town that do this sort of thing, so hit Google
and see who's nearby!

Dave

July Meeting Food Contest Winner Recipe!

BLUEBERRY CREPES by Bob Champieux

Basic Crepe Batter:

2 c flour
4 Tb sugar
1/2 tsp salt
2 c milk
6 eggs, unbeaten
2 tsp lemon zest (optional)
butter for coating frying pan

Place all ingredients in blender starting with liquids first (Except butter) . Strain and cover. Refrigerate for at least two hours. (Batter can keep for 3-4 days in refrigerator). Pour thin coat of batter into buttered small non-stick pan cook over moderately high heat. Flip crepe gently. Crepes can be made in advance if kept covered to keep from drying out.

Filling:

16 oz Mascarpone Cheese at room temperature
1/4 c candied Pecans, chopped
1 c frozen Blueberries, thawed
1/4 c Blueberry syrup

Sauce for top:

1 can blueberries mashed through a sieve into pot with juice. Add 3 tbs maple syrup and 1/4 cup chopped candied pecans and cooked to reduce to a heavy syrup.

Preparation:

Fill one crepe at a time, placing the first fried side down (it has a lacy look and is showy), putting only enough filling to keep it from leaking out end. Be sure to get at least 4-5 berries in each crepe. Roll up crepe and place in a container with sides and lid. Flap must be placed down to hold crepe in place. Cover layer with wax or parchment paper. Continue filling and rolling crepes placing next layer on paper. When finished, cover and place container in freezer until ready to serve. Then, remove crepes from freezer. Placing one crepe on dessert plate, pour thickened sauce over crepe, and top it off with one full half of a candied pecan. Serves 30. ENJOY!

Come and enjoy Camarillo Custom Crush Winery on the "Ventura County Wine Trail"

Visit, taste, and purchase of our Every weekend has a unique mix of three different local *"vineyard estate wines."*

All for only \$7.50, which also includes our custom winery glass. 11:00 – 5:00, Saturday and Sunday

300 S. Lewis, Unit C
(The Imation building, Lewis at Dawson)
805-484-0597.

www.venturacountywinetrail.com

Cornell Winery and Tasting Room Now Open!

The Cornell Winery and Tasting Room, along with the venerable "Old Place" restaurant next door, are now open!

Located in the Santa Monica Mountains near the intersection of Mulholland Hwy and Troutdale Rd, just off Kanan rd.

OddballGrape.com

As part of our blog, OddBallGrape.com, we're pulling together a Wine FAQ page. We thought we'd try some human engineering and find out what your main questions about wine are. You don't have to be a wine drinker - in fact, if you're not a wine drinker, we really want your questions. You can send them to info@oddballgrape.com

And please don't worry about your question sounding dumb or really obvious – the questions are anonymous! If you don't have any questions, please contribute the ones your friends are always asking you.

Michael Holland and Anne Louise Bannon
OddBallGrape.com

**GRAPE HARVEST 2010
Home Beer, Wine and Cheese Shop**

Get your order in, before we sell out!

Go to: www.HomeBeerWineCheese.com

**Mail, FAX, or In Person at The Shop, Only.
Sorry, no web/email orders accepted**

Quantities of these super-premium varietals are very limited and we sell out very fast!

It's first ordered, first reserved, until sold out!

Ultimate care is taken to bring to you the finest example of each variety.

The micro-climate, the clonal selection, and the professionalism of the grower are mutually important.

Sculpterra Grapes for Sale:

Our May meeting featured Paul Frankel of Sculpterra Winery and Vineyard who poured his wines and offered his grapes for sale for the upcoming harvest.

If anyone is interested in buying grapes in this harvest season, you can contact Paul at paulfrankel5@gmail.com and request information about the following varietals:

PRIMITIVO, VIOGNIER, PINOT NOIR & CABERNET FRANC

You can follow the progression of the vineyard and the grapes at Paul's blog at www.sculpterra.com/blog

If you remember his Primitivo and the barrel sample of the Cabernet Franc that were poured at the meeting, you know about the quality of the fruit.

Have a great harvest season.

Mike Holland

Equipment Sale:

We are going to have a "Clearance Sale" on Wednesday morning, August 4th at 8:30 at 500 Linne Road, Paso Robles, CA.

We will be quick selling 150 barrels, plastic harvest bins, pallets of new bottles, and other odds and ends left behind by a full service winery and crush facility.

Bob Fonarow, Real Estate Broker

Office: 805-227-4424

Grapes:

Central Coast
Home Vintners'
Association

2010 Grape Co-op Catalog

2010 Grape Harvest Selections Available

Go to: www.CCHVA.org

This year, the Central Coast Home Vintners' Association Grape Co-op continues to select those vineyards that consistently offer excellent, award winning fruit. The vineyard selections this year are from Shandon, Los Alamos, Goodchild, and Valley View.

Sangiovese Grapes for sale

We will have a few tons of premium Sangiovese grapes available for sale this year for wineries and home winemakers. Large lots are \$2000/ton and we will sell in smaller quantities to home winemakers. Call Cellarmaster member Bob Modie @ Sunset Hill Ranch Vineyard (San Miguel), (805) 610-8488, or email bmodie@wildblue.net.

For Sale: GRAPES

The vineyard is own by John Radke (Rest and be Thankful) on Bethel Road on the Westside of Hwy 101 in Templeton. They are very excellent grapes and until now the have been tied by two wineries (one being Wildhorse.

The Paso Robles area is awash with grapes right now and John is looking to replace the two wineries.

There are 20 tons of grapes available with a minimum being at least 1/2 ton FOB the vineyard. I have always paid John when I pickup the grapes and my order this year is 1 1/2 tons at \$2,000.00/ton. If cellarmasters or any of their members has any interest please feel free to e-mail or call me at my office.

Brent W. Berry
Tel: (562) 693-5566

e-mail: bberry@brentwberry.com

FOR SALE:

Hi!
It's Linda and Monty Swayze here letting you know that we will be selling our grapes again this summer (by the pound or by the ton).

We have Grenache, Zinfandel, Alicante Bouchet, Tempranillo, Sauvignon Blanc, and Semillon.

We will be selling for \$.50 a lb. (minimum of 100 lbs.) - you pick them.

We can be reached through our e-mail address: swayzevines@verizon.net or by phone: (661) 724-2074

FOR SALE

The following home wine making equipment:

- Basket Press 19" dia x 24" high
- Mearelli electric stemmer/crusher
- 3 – 55 gallon stainless drums with screw caps
- 3 – Food grade pastic/resin fermenters w/ covers:
 - (i) Cylinder 36" dia x 43" high
 - (ii) Cylinder 21" dia x 35" high
 - (iii) Box 30" W x 24" D x 30"H
- 2 – Steel pallets for barrels
- 1 – Stainless steel cap puncher
- 1 – Two tube bottle filler
- 1 – Corker
- 1 – Electric foil spinner
- 1 – Bottle SO² w/gas and gauges

All in good condition. Bid for entire lot or individual items contact: Larry e-mail: kfent@pacbell.net

FOR SALE: (I'm down sizing!)

- 2 - Macrobins "T Bin" 44S w/lid. \$280 ea.
 - 1 – 500L/132gal. Italian made stainless steel variable fermenter w/pump & lid and one inch stainless steel ball valve spigot. \$600
 - 6 – 15.5 gal. stainless steel beer kegs. \$35 ea.
 - 1 – Seguin Moreau American Oak barrel. Med+. 228L/60.2 gals. Neutral, used 4 years 10 months. Just emptied and sanitized. \$50
 - 1 – barrel dolly w/med. duty castors. \$30
 - 1 – barrel dolly w/heavy duty castors. \$45
 - 6 – cases clean Flints. \$40 (actually 2 bottles short of 6 cases)
 - 5 – 1/2 gal. brown glass jugs. \$10
- Please contact Kirk at 805-379-2652 or kabloom@roadrunner.com

My name is John Anderson and I am the owner of St. Hilaire Vineyard and Winery. I grow premium Merlot and Cabernet Sauvignon grapes for my own commercial winery. I have more than I need.

I have entered two Meritages to the Orange County Wine competition and received a silver and a Bronze medal. My Merlot sells for \$ 1,650 per ton and the Cab. for \$ 1,850 per ton.

John Daume and Tom Duket are familiar with my grapes as they have purchased some in the past.

If you or any member of your organization is interested in buying some, call me at 805-441-3824.

I would be happy to have anyone come for a visit to my vineyard and also taste wines made from my grapes.

john@sthilairevineyard.com

2010 PREMIUM WINE GRAPES FOR SALE

Solana Vineyards is a family owned, Paso Robles Appellation Vineyard located in the rolling hills 6 miles east of San Miguel , CA. We are dedicated to the growing and production of premium quality, select varietal, blending grapes for the discerning winemaker. We specialize in serving the small and boutique wineries and those wine clubs and home winemakers seeking premium, award-winning grapes. Solana Farms anticipates that the 2010 harvest will produce the following quality varietals for reserved sale:

PETIT VERDOT, MALBEC, PETITE SIRAH,
CABERNET SAUVIGNON, CAB FRANC

Joe Mathewson (866) 406-0956

solanavineyards@yahoo.com

For Sale/For Free

Used Barrel:

225 L neutral French Bordeaux chateau pattern barrel [with willow hoops], \$25.

5 gal stainless Coke syrup cans, 10;

Cleaned, but never use for wine or beer, \$10 each.

Free to a good home – into your containers:

over-the-hill red wines suitable for

1) cottage industry wine vinegar production

2) or alcohol recovery project including, but

definitely not limited to, 50 gal Cab, 25 gal Zin.

[I want to free up my beer kegs, carboys, and 4 L jugs.]

Free to the good home, above:

used barrels [suitable for vinegar – not wine –

due to Brett, VA, etc] Including 225 L, 50 gal, 25gal

Attention Bottle Recyclers -- free to any good home:

100 + cases of mixed cork-finish bottles, rinsed but mostly not delabeled, including many Rhine-type flutes.

Attention Bottle Recyclers -- trade: 20+ cases heavyosity

French burgundy bottles [ex-Rosenthal Chardonnay]

Rinsed, not delabeled, trade 2 cases for one bottle of something you're proud of.

Contact:

Doug Anderson

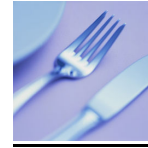
310-903-0689 cell

jivefarmer-winefreak@yahoo.com

For Sale:

Lodi vineyard and home on 1.02 acres with a vintage farm house built around 1930, 3br/2ba plus a separate in-law unit that was totally rebuilt in 2008 behind the garage. Asking price is \$399,000 all reasonable offers will be considered.

Contact Jack Sievers of Town and Country Properties
209-369-5535 (office), 209-481-6222(mobile).



Cellarmasters **Wine & Dine**

CAFE BIZOU

14016 Ventura Blvd., Sherman Oaks, CA 91423

October 21, 2010...7PM

NO CORKAGE FEE ... So bring your own wines!

Appetizer

- Combination plate of baked mushrooms stuffed with chicken and spinach mousse in a balsamic sauce with lobster and salmon ravioli in a lobster sauce.

Soup or Salad

- Soup du jour **or** Green Salad with candied walnuts, blue cheese and tomatoes in a honey mustard sauce

Entrée Courses to choose from:

- Crispy Potato Scaled Salmon with spinach, mushrooms, & tomatoes in a port & wine sauce
- Roasted Chicken Breast served with mashed potatoes, asparagus and pearl onions in a balsamic sauce
- Beef Short Ribs with steamed vegetables and mashed potatoes in a burgundy wine sauce
 - Spicy vegetable fettuccini in a Cajun wine sauce.
 - Duck in a port wine sauce with roasted potatoes and vegetables

Dessert:

- Choice of Flourless Chocolate Cake, Tiramisu or Sorbet
 - Coffee, Teas and Sodas are included

----- **Detach and send with payment** -----

Please reserve _____ dinners @ \$28.95 = _____ Make checks payable to

Cellarmasters and mail to:

Stu Lenoff, Treasurer ~ 3437 Longridge Ave ~ Sherman Oaks, Ca 91423

Name _____ Phone _____

Number _____

Deadline for reservations: October 18, 2010

RENEW YOUR CELLARMASTERS MEMBERSHIP!

Dues: only \$20 for the remainder of 2010
MAKE CHECK PAYABLE TO: CELLARMASTERS

You already know WHAT YOU GET:

- A one year subscription to WineMaker Magazine with full-year membership (ie., \$30 by Feb 28th)
 - Network with fellow winemakers
- Info on upcoming informational meetings, winery trips, seminars, wine tastings and more!!
 - 10% off merchandise at the Home Winemaking Shop
 - All the information you need about home winemaking!!

_____ CHECK HERE IF IT IS **NOT** OK TO PUBLISH THE INFORMATION BELOW
IN THE CELLARMASTERS ROSTER SENT TO FELLOW MEMBERS ONLY

Name: _____

Address: _____

City: _____ State: _____ Zip _____

Phone: (H) _____ (W) _____

Newsletter via Email ONLY!

Email Address(es) *** **Write VERY clearly:** *** _____

(multiple email address are allowed if you also want this sent to home, office, or significant other.)

If a new member, how did you hear about Cellarmasters?

Do you have a backyard vineyard you would be willing to show a newbie?

Or can host a vineyard educational day?

Info: _____

Mail To:

Dave Lustig

1270 Topeka St.

Pasadena, CA 91104-1458