

CELLAR **GM** MASTERS

The Newsletter of the Cellarmasters Home Wine Club ~ All the wines that are fit, we drink.
Volume 37 Issue 3 www.CellarmastersLA.org March 2010

2010 March President's Message

This year is working out so well. February's pruning clinic conducted by Chet Shreiber received rave reviews. Chet gave an informed and well prepared presentation that will be helpful to our grape growing membership. The MGGM passed smoothly from Tom Arnesen to, well come this Thursday and find out.

My girlfriend Harlene came up with a couple of interesting west valley wine related places that she thought would be of interest to the club:
-- The WineYard on Thousand Oaks Blvd. (805) 230-2773 WWW.WINEYARDINC.COM
-- The Green Jug Wine Tasting Bar, 6307 Platt Ave. Woodland Hills (818) 887-9463.

The educational portion of the March 4th meeting will feature a kit wine demonstration by the president himself (no, not that one, me). Here's a printout of my hand out:

Kit Wine Concepts

- Read the instructions, highlighting the things you might actually do.
- Collect, clean and arrange equipment in order of use. In so doing you will be running through the process before you start.
- Keep notes.
- PH meter should be calibrated.
- Be prepared to test pH, temperature and brix even if the kit has all that info. In so doing, you will verify the kit values and allow yourself some style choices. Don't bother with sulfite tests. (cont. page two)

2010 Calendar

March 4, 2010 - General Meeting, 7:30pm, at the Shop.

A wine kit presentation by Pres.Tom Duket

March 11, 2010 – Planning Party, location Jack & Carol's (pending confirmation).

April 1, 2010 – General Meeting, 7:30pm, at the Shop. No fooling!

Peter Cargasacchi, grower and vintner for Point Concepcion and Cargasacchi label wines.

April 8, 2010 – Planning Party, location tbd.

April 16, 2010 – California Mid-State Fair Home Wine Competition Entry Forms due. See CA Mid-State Fair website.

April 17, 2010 - Annual Carpentaria Wine Tasting! Details forthcoming, do not miss this event!

May 6, 2010 - General Meeting, 7:30pm, at the Shop.

Wine tasting with Paul Frankel – winemaker at Sculpterra Vineyard and Winery in Paso Robles. (probably).

May 15, 2010 – South African wine tasting, details also forthcoming, and do not miss this event either!

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 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 may well deter us.

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

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 www.CellarmastersLA.org. Copyright © 2010 Cellarmasters Home Wine Club and its licensors. All rights reserved.

- (cont. from page one)

(cont. from page one)

- Yeast choice is a place where the wine maker can personalize a kit wine. Often kit wines don't necessarily contain the right yeast for the results you want. I like Premier Cuvee (**45-95°**), RC212 (**68-86° F**) or EC-1118 (**39-95° F**) for Pinot Noir. 105 °F, GoFerm only for first 20 min. Lower temp to within 10 °F before adding by adding small amounts of must (no more than 10 °F drops at a time).
- Open juice bag and dump into clean primary fermenter.
- Taste.
- Take Brix reading. Add good water if lighter wine desired.
- Take pH reading and adjust acid to your liking.
- By now the yeast should have cooled. Take temperature of must and yeast solution. If within 10 °F, add.
- Cover to keep out bugs without creating a heat trap.
- Go into patience mode, i.e., open a beer.
- Stir and check temperature after there are signs of fermentation. I like to let initial fermentation climb to the high 70s but as soon as the yeast is going good, gradually reduce temperature to the lower end of the yeast temperature range, drawing the fermentation out as long as possible.
- Take brix reading daily after the first day.
- 24 hours after inoculation, splash juice (aka - must) between two clean primary fermentation buckets. Check for H2SO issues. Feed and splash to remedy. Painters call this Boxing.
- No food past 10 brix.
- Do not use the potassium sorbate that comes with the kit (sometimes labeled stabilizer) if you are going to reduce harsh acids by inoculating with a malolactic starter. The only possible use is if you want to make a sweet wine. Some recommend never using it.
- Add MLS at 3 brix to 1 brix and move into a carboy with an air lock. Choose a carboy to exactly fit your volume, or top till the air space is within 3 inches of the stopper. The oxygen remaining in the must will carry the yeast to the desired -1 brix. (cont. page three)
-

(Cont. from page two)

- ML doesn't need O2 and the must is no longer producing a lot of as protection. This is the turning point between O2 is good to O2 is bad.
- The kit may come with a fining agent like isinglass. Pretty safe on wine. Some fining agents can strip color and are a pain to use. Big area for discussion and disagreement. You have time during primary fermentation to make fining plans. Time will fine any wine.
- At completion of primary and MLF fermentation, check sulfites and pH. Adjust. Tom Duket

A TASTE OF REFOSCO

By Leah Beth Canon

Refosco/Terlan/Teran (some mistake Mondeuse to be the same, but DNA tests reveal them to be different, although some folks are interchanging them).

Refosco is a little tannic red possibly from Northern Italy and praised by the writer Pliny the Elder. It's of nobility by its own right as it was also the favorite of the Roman Emperor Augustus and his wife Livia. It's the child of the ancient Marzemino and is called Teran in Slavic nations. It doesn't require aging but if aged up to ten years it becomes more floral. It's very plum and berry like and has become a favorite wine to those who know of it. It matures like a girl to a woman. It has the flavors of Merlot without the chalky aftertaste. It has the tannic presence of Pinot Noir without the uppity dry French-ness. It's exquisite and suddenly becoming a trendy grape to grow in Central Coast as a blending component, especially in Chianti. Here in SoCal it will be even fruitier in a single cordon training system. It's a slow ripener and because of its woodiness has good disease resistance in its preferred sandy-lime soils. It can be cold fermented and unlike many other grapes is easy to differentiate on the vine as the vines are reddish instead of green. In creating Refosco wine, new oak barrels impart Refosco's truest stylized flavor.

"It's the Economy, stupid!" James Carville, 1992

Setbacks in Wine Country

As frugal consumers turn to more affordable vintages, strapped North Coast wineries forced to adapt

By [Kevin McCallum](#)

THE PRESS DEMOCRAT

Few are immune from the sea change sweeping the industry, from ultra-luxury brands fetching over \$100 a bottle to high-volume supermarket wines struggling to keep prices above \$10 amid a flood of inexpensive imports and deeply discounted domestic wines.

"This is beyond a recession. This is a complete resetting of the clock," said Sebastopol winemaker Tim Olson, co-owner of the boutique Olson Ogden wine brand.

Falling wine prices have affected everything from the value of vineyard land, to how much money banks will lend wineries, to how much wineries will pay for grapes. Layoffs have hit even the strongest wineries, while the very viability of others is in doubt.

"We based our business model on selling a high-end bottle of wine, an organic pinot noir at \$55 and \$70," said Gerald Bybee of Bybee Vineyards & Habitat in Sebastopol. "It's hard to make a go of it right now." [...]

Read the rest [here](#).

"The Home Winemakers Manual" by Lum Eisenman, a wonderful (and free!) home winemaking manual has just been moved to www.winebook.webs.com

Attention: Gold & Silver Medal Winners!

On behalf of all the Cellarmasters, we congratulate you on winning a medal at the 2009 Cellarmasters US Amateur wine Competition.

We have enclosed 6 stickers for your wine with your medals and judge's sheets to boast about this great achievement.

If you desire additional stickers, we would be happy to send them to you.

Please send a SASE and cash or check for \$2.00 per dozen made out to Cellarmasters. Please send to our treasurer at the following address-

Stu Lenoff
3437 Longridge Ave
Sherman Oaks, CA 91423
(818) 788-5137
stwu@prodigy.net

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

Visit, taste, and purchase of our local *"vineyard estate wines"*

Every weekend has a unique mix of three different estates and three wonderful wines per estate.

All for only \$7.50, which also includes our custom winery glass.

Hope to see you there!
11:00 – 5:00, Saturday and Sunday

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

Tell a friend about Camarillo's fun, winery weekend .

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!

Featuring local wines, including Cellarmaster members Mike & Chris Brown and their label "Cantara."

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. Now, we know what our Wine FAQs are. But 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. If you don't know the answer, then it's not a dumb question and we're not about to ridicule anyone for asking. This may even be the safest opportunity to find out something you've always wanted to know but were too embarrassed to ask.

If you are a wine drinker and don't have any questions, please contribute the ones your friends are always asking you.

Finally, feel free to pass this one around. We can use all the input we can get.

Many thanks,

Michael Holland and Anne Louise Bannon
OddBallGrape.com
info@oddballgrape.com

Dave, I mentioned to you during our January Club meeting that I cellar at the CAVE WINE STORAGE (<http://thecavewinestorage.com/>). This is a great place in the downtown Glendale in historic Glendale Hotel. There are 300+ wine lockers for 12 and 18+ cases, temperature controlled. I strongly recommend you make contact with Jen to visit the CAVE and hopefully get the news in one of the Club newsletters.

Agnar Eike

ASK DAVE!

Q: Hi Dave,
My name is Gary. I've made some wine from my home grown grapes and in trying to make it stronger than last years, I put too much sugar and now it is very thick and sweet. Can I add new yeast and ferment it again? What can I do to correct this problem and have normal tasting wine?

A: Hi Gary!

If you have added sufficient sugar that the alcohol level gets up to around 14% or so you will not find a yeast that can reliably eat all that sugar and produce more alcohol. At which point diluting or blending are your best options.

Do you have any starting / finishing numbers for the sugar?

dave

Q: Dave,

Came across your website. Kudos to you. I'm from NY and currently visiting LA for a few weeks on business (Unrelated to wine). My brother and I have produced two wines over the past few years and I was interested in learning more about techniques and processes while I am out here.

Any suggestions? Are you familiar with any wine making tours (not just tastings!)? I would also be interested to see other large shops and how it is done at a commercial level.

Thanks!

Jonathan

A: Hi Jonathan!

Not a lot around directly to your question. That said, i strongly recommend a trip out to Mira Loma to visit Galleano Winery. Classic old-time Italian winemaker, great old facility, nice guy to boot. They are at the "corner" of the 60 Fwy and the 15 Fwy.

A bit more polished (and with the obligatory facility tour) is San Antonio Winery in downtown LA (!). Both of these are friends of the Cellarmasters club although San Antonio is a big operation with a nice restaurant and a really good wine shop (great bottles from Europe, etc.).

If you are around until May, our club does a "tour" of backyard vineyards and home wineries on "Derby Day".

Our supply shop in Woodland Hills is a cut above most others i've seen and the owner runs a custom crush winery (10,000 sq ft!) for many of the "vanity vineyards" in the local mountains. That is "way up" in Camarillo. And there are quite a few wineries up there as well -- all within an hour or so of LA.

Including a Kosher winery that is closed on Saturdays.

Cellarmasters meets at the Woodland Hills shop monthly on the first Thursday. If you can make one those, there are lots of friendly folks with lots to share!

dave

Q: Dave, I have a Methuselah of 84 KJ Cardinale whose cork is giving out and need to redo it. I called John at the shop but no luck there. Any idea where I might get this or do I have to move it into smaller bottles?

Thanks, Robert

A: Robert,

i'm not sure what diameter you need. i have a few "champagne" corks that i have used in large format bottles in the past. Soak them well, pre-squeeze in your floor corker, move quickly before it re-expands and be judicious with a rubber mallet....

dave

Q: Hi Dave,

My parents live in south central Pennsylvania, and they are open to planting some vines in their yard... but now I'm wondering if it would be a waste of time. They have a mostly level lot that slopes slightly toward a flat, low-lying lot about 50 ft away. Topsoil for about a foot, then mostly clay or clay mixture below that. Light exposure is great, but I'm just wondering if it's worth the effort of putting in vines where it will be pretty wet, and not especially well drained. Is there an inexpensive way to create drainage or help the vines deal with the moisture? I was considering Pinot Noir clone 115 on SO4 rootstock - because the nursery suggested that rootstock as better for clay soils - but is the whole venture a fools errand?

I thought a possible solution would be to purchase just a few vines at first - maybe 5 - and see how they do. Then plant more if they seem to do okay, but maybe you can preempt this process with some good advice.

thanks for any advice,
Adam

A: Hi Adam!

i have had some wonderful wines in PA! Many years back we had a guest winemaker speak who learned her craft in PA and was cranking out dynamite wines in Temecula for Cilurzo when we met her.

There are rootstocks that can handle "wet feet" and clay. The best move would be to find the local (PA) farm advisor and pick a brain or two. Are there other vineyards nearby? Local knowledge trumps most "academic research" any day...it's that old trial and success thing...

Rain is easier to handle for grapes than fog / drizzle / humidity.

The uber-serious folks put in clay drains, piping, etc. to drain a field, but that is beyond what most amateurs are up for -- this *is* a hobby, you know...

Not a fool's errand, but worth putting some "ounce of prevention" into!

dave

Q: Thanks! That sounds much more promising than I expected. The research I did suggests the nursery was right about the SO4 rootstock being suited to the wet, so maybe that nursery (based in the NY fingerlakes area) can give some other good advice... and I've already put my parents to work interviewing the local wine makers :) Few are growing Pinot though... and they certainly have more than their fair share of fog, drizzle, and humidity. I assume a rigorous sulfur and copper spraying program should be added to good canopy management and anything else to keep them as well-aerated as possible (training the arms a little higher above the ground?).

To me it sounds like it's worth a shot... but when it comes to this "hobby" i tend to be irrationally optimistic.

thanks again!

Hi Dave,

Q: Stumbled across your site recently. Not sure if you field questions from non-club members.

I have been making a red wine blend for about 15 years now and it has sort of become a passion. We make a blend of approx. 70%cab, 20% merlot and 10% Sangiovese in 2008. In 2009 the 10% grape was Sarah. I am on cape Cod so I am at the mercy of grapes coming in from CA to my distributor in Boston. Surprisingly, the fruit is quite impressive. The region they arrive from is Lodi County. I age in French oak for 1 year. I make careful acid adjustment, undergo malolactic and clarify by racking. The wine is quite good.

Anyway, my friends want to purchase wine of course and am contemplating putting some form of formality to a club-like arrangement so as to keep it a legal as possible. My end production will be 200 gallons. Do you have any guidelines I may adhere to? If they participate in the process as desired, can they pay me for "renting of equipment, materials, grapes, etc." and reserve a requested volume for a fee?

If you have the time I would appreciate your thoughts. Also, do you entertain more advanced questions such as acid adjustment techniques?

Thanks in advance, Frank Puzio

A: Hi Frank!

All questions are welcome!

At 200 gallons you are OK with the Feds as a solo amateur producer. Which means you can give away all you want...

Quite a few winemakers i know make more than the 200 gallons, but split it with partners so that while it may all be at one location, there are multiple "heads of households" wines there. i believe it works best if "they" actually flow some of the cash directly instead of all going through you. Having them buy a barrel, yeast, m/l, nutrients, etc. helps make the intent clear. All that said, i haven't heard of anyone getting audited. And i have been the name on the paperwork at a vineyard for a few tons of grapes 3 times in two weeks....so my guess is we are low on the priority list.

dave

For Free!!!! ALL GONE! 3/2/10!!!!

Hi Dave: I have 24 cases of new wine bottles that someone can have. Let me know. 626 319-3406. angelo_puertas@yahoo.com Happy new year

For Free!!!

I have three (3) 15 gallon stainless steel beer barrels no longer needed for storage that I would like to give away.

All the best,

Ron Thompson
Ron@wymanfoorman.com
phone 805.402.8590

FOR SALE

1ea 60 Gal French Oak Barrel. 1 Dany neutral used for Red Wine and never shaved.

Recently emptied and in great condition.

\$75, contact Jess Stevenson 818-883-7570

For Sale!

1000 lbs of excellent clones Pinot Noir for sale – harvest 2010

And 1000 lbs of Syrah for sale

Harvest 2010 from San Luis Obispo Vineyard

Price – 10% below the average price as published by the California Grape Crush Reports of the USDA.

For example: prices for 2008 Pinot were \$1961 per ton and Syrah \$703 per ton.

Contact Patricia Kohlen: pkohlen@alumni.calpoly.edu

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

310-837-4316 home

310-456-1392 Rosenthal Tasting Room, Wed & Thurs

jivefarmer-winefreak@yahoo.com

Derby Day 2010

Dear Cellarmaster's Members:

The club is looking for volunteer vineyards to host our annual derby day event this year, May 1st, 2010. We still have a few slots open.

If you have a vineyard or some vines, wouldn't you like to show and tell. The club will pay for the expenses to host.

R.S.V.P. if you would like to join the tour as well. Details to be announced in April's newsletter. Email me if you are interested in attending or hosting.

Derby Day is one of the most fun events that the club offers.

You don't want to miss out on this event.

Sincerely,
Jeff Canter
VP Cellarmaster
mandelcanter@yahoo.com

RENEW YOUR CELLARMASTERS MEMBERSHIP!

Dues: \$30, MAKE CHECK PAYABLE TO: CELLARMASTERS

You already know WHAT YOU GET:

- A one year subscription to WineMaker Magazine (renew 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

2010 Calendar

March 4, 2010 - General Meeting, 7:30pm, at the Shop.

A wine kit presentation by Pres. Tom Duket

March 11, 2010 – Planning Party, location Jack & Carol's (pending confirmation).

April 1, 2010 – General Meeting, 7:30pm, at the Shop. No fooling!

Peter Cargasacchi, grower and vintner for Point Concepcion and Cargasacchi label wines.

April 8, 2010 – Planning Party, location tbd.

April 16, 2010 – California Mid-State Fair Home Wine Competition Entry Forms due. See CA Mid-State Fair website.

April 17, 2010 - Annual Carpentaria Wine Tasting! Details forthcoming, do not miss this event!

Reminder: We are trying to keep things a bit greener at our meetings, so please bring a "picnic set" if you can so we use (and dispose of) less plates, forks, etc. We will still keep our supplies stocked in the cabinet, so not to worry if you forget (as i / we did last month...). And speaking of the cabinet, anyone want to join me in a clean-out & re-org?

Cellarmasters
c/o Dave Lustig
1270 Topeka St.
Pasadena, CA 91104-1458