

CellarMasters

"All the wines that are fit we drink"

www.cellarmastersla.org

A Monthly Newsletter

Vol. 39 Issue 4 April 2012

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April 2012 President's Message

by 2012 President, Matt Lester

If you missed Cafe Bizou, then you really missed out. Excellent food and even better wines. Thanks Joan and Stu for putting this one together! Might want to put this one in your to do list next year.

So what's on the horizon? Well for a select few of us it's the "Around the US Wine Tasting Event" in Carpinteria. This should be another fantastic event with some very interesting tasting wines, I bet. For everyone else, we have the Derby Day to get ready for. Save the date: May 5th. Elissa is storming through



Fun at Cafe Bizou!

all the planning. She and Jean have recruited a couple new homes to visit and created a little wine competition she has named "Run For the Wines". Make sure to check out the flyer in this newsletter for all the details.

I have heard of a few people racking their wine in March and thought it would be a perfect time for a Show and Tell meeting. Bring your samples to the April meeting for feedback.

Cheers!

Matt Lester, 2012 Cellarmasters of LA, President

April 5th Dinner Meeting

6:30 pm

The Shop

22836 VENTURA BLVD
WOODLAND HILLS, CA 91364

Winemakers Topic of the Month:

Show and Tell - bring samples of your wine!

Dinner Theme:

April 6th is Fresh Tomato Day

Bring your favorite fresh tomato dish!



GUESTS are welcomed as an introduction to our club.

POT LUCK means everyone is expected to bring a dish to share.

GREEN dining is bringing your own plates, glasses, and utensils. We have emergency supplies only.

WINE is meant to be shared. Please bring a bottle along and share it.

ATTENTION given to our speaker is a sign of respect.

WELCOME new people by learning their names. Ask them to join you.

CLEAN UP is everyone's job. Don't leave without doing your share.

RESPONSIBILITY means drinking sensibly



Calendar

April 5th, 2012

Monthly Meeting at the Shop, 6:30pm

April 12th, 2012

Planning Party at 7:00pm

Jill and Robert Crudup

5455 Via Olas

Thousand Oaks, CA 91320

805-499-2731

April 21st, 2012

Carpinteria Wine Tasting, 1pm

RSVP

May 5th, 2012

Derby Day

RSVP

Cellarmaster Cocktail

Combine 1 1/2 ounces vodka, 2 ounces apple cider, 1 pinch ground ginger, 1 pinch powdered chai tea mix (optional), 1 ounce merlot and a splash of lime juice in a shaker filled with ice. Shake vigorously, then strain into a martini glass. Garnish with an apple slice.



Dinner Meeting Protocol

DUES: Everyone attending should be a fully paid member of CellarMasters. Please make sure to pay your dues.

Over the Barrel

"Carnivorous Cocktails"

By Robert Crudup

I was searching around the internet the other day for some ideas to stimulate an otherwise dull moment in my weekend and thought I would like to learn more about the wide variety of Pinot noir that we have at our (drinking) disposal here in California. It was an interesting wander around Google that took me through some very informative sites containing information about the origin of Pinot and landed me in a couple of sites which provided some good information. I love Pinot and wanted to explore more about my fascination with this wine that many say is only as good as the movie it appeared in. You know I disagree already.

I began finding a number of well-written pieces all of which began by describing Pinot noir in some beautiful and poetic terms. Sophisticated yet prone to earthiness. Temperamental and challenging. Difficult yet worth the effort. Rich, complex, and intense. Yes, I know that this could describe any number of people, places, or palettes. But either way I was intrigued by the fact that many people adored Pinot and would be willing to defend her honor as a wine of significance against those who would claim otherwise.

It turns out that while Pinot can trace its origins to the Romans in the 4th century A.D. and then through the Burgundy region of France, it

is reported that the "black grape" was introduced to California from vines collected in France by Harold Omo for UCD in the 1950's. At the time it was thought the climate was too warm to produce fruit of any consequence. From its early days in limited production it is now found in 13 regions of California from the Anderson Valley in the far north to Santa Rita Hills in Lompoc. All along the Central Coast Pinot is prodigiously produced but today makes up for only about 1% of the wine grape crush of California.

To describe Pinot is like walking through a Souk in Abu Dhabi and picking out various aromas and put them all into one bottle. On one hand, leather, oak, cloves, and tobacco blend into smoke, mushroom, and earth. On the other side is found berries, plum, and black cherry fused with chocolate, vanilla, and nutmeg. Every region and producer has found their unique combination of flavors and aroma that many say are tightly tethered to terroir and climate. Some say the warmer aspects of Sonoma County produce Pinots with more forward fruit character while the cool foggy east-west laying hills in Lompoc conjure the deeper and more complex earth tones. The bottom line is that we have a lot of choices.

Pinot with food is another great debate but most will agree that it provides a solid background to lighter foods and preparations. Think about pork tenderloin in a shitake mushroom reduction along side a 2009 Babcock Pinot noir, Grand Cuvee (\$40)

with smoky cherries, mint and a hint of spice. Or one of my favorites is grilled salmon with a teriyaki marinade and the exotic flavors of the Lafond 2008 Pinot noir Martin Ray clone (\$45). Each one creates a combination of complimentary flavors that makes you reach for your fork and glass at the same time. Oh, by the way, Pinot noir should be served much like other red wines at slightly below room temperature. No, not the one that you have your thermostat set on but around 55 degrees. If the wine is too warm or too cold, you run the risk of missing out on its unique flavors and aromas. Temperature doesn't change the components in the bottle but rather affects how your palette perceives them. Decanting sometimes adds to the dimensions experienced, as does the correct stemware. Reidel has demonstrated that the correct combination of glass and wine can enhance the way you experience the wine.

As I continued to roam around the Internet hop scotching from one site to another I noticed a tasting note that described a Pinot with hints of bacon fat. As a vegetarian I found that intriguing. It led me to hunt for additional notes that used meat as a descriptor and as usual, one site led to another until I found this.

"The Alaska Distillery in Wasilla just recently launched its Smoked Salmon Flavored Vodka, about a year after the Seattle-based Black Rock Spirits introduced a bacon-flavored vodka."

Some well-intentioned folks who had an idea that there was a vacancy in the gastronomic-hotel, which needed to be filled, must have created these spirits. After reading through the article that described exactly how they got these flavors into the vodka, I would personally take a pass. But, they went on to show the potential uses in both cooking and the Sunday Brunch Bloody Mary, which actually made some amount of sense as it gives rise to the moniker Carnivorous Cocktails.

As far as the Pinot noir with the bacon fat bouquet is concerned, I'm pretty sure they didn't infuse the juice with Farmer John's during secondary fermentation so I am going to give it a try. In the meantime, if they come up with a wine that exhibits hints of chile relleno or Italian lasagna, I know what I'm having for lunch.



Cellarmasters Derby Day 2012

RSVP required by May 1st

May 5, 2012

**from 11:00am until we can't take
anymore**

**\$20 per member
\$25 for non-members**

11:00am - First stop: **Ruth and Dave Gomez**

Malibu

Light brunch served.

12:30pm - Second stop: **Di Krehbiel and Kevin Delson**

Woodland Hills

Derby Day Hat Contest

Light lunch served.

2:15pm – Third stop: **Bevin and Matthew Abbe**

Camarillo

We will watch the 138th Run for the Roses here – 3:25pm
Run for the Wines contest.

Light hors d'oeuvres served.

4:00pm – Last stop: **Jill and Robert Crudup**

Newbury Park

BBQ Potluck Dinner served.

Thank you to our Jockey Club Assistants:

Robin Dawson, Rich & Jennifer Swank, Julie Wasserman

Mail checks to Elissa Rosenberg

**WITH YOUR EMAIL ADDRESS, FOR DIRECTIONS
7700 Topanga Canyon Blvd., #501, Canoga Park, CA
91304**

Directions will be sent upon RSVP

Carpooling is highly recommended



How to have a great Derby Day:

You **MUST** RSVP. No additions the day of Derby – sorry. First 40 checks in are the lucky Derby Day attendees.

Bring at least two bottles of wine per person: One to drink and one to share at one of the stops.

Bring a wine glass.

Bring water.

Wear your Derby Day hat and attire for the contest.

Bring a dish to share at the last stop.

Bring a swimsuit and towel for the spa.

Jackets will be needed for outdoor evening fun.

It's off to the Races!



Actual Container Volumes

By Andy Coradeschi



Is it just me, or has anyone else carefully calculated their wine quantities before racking to new containers only to have wine spill over onto their shoes and/or fail to fill the new containers completely?

Anyway, I did some measuring (measured to the tippy-top):

<u>Stated Container Volume</u>	<u>Actual Volume (+/-)</u>
15.5 gallon stainless steel (beer) keg	16.5 gallons
7.75 gallon ½ (pony) keg	8.25 gallons
6.0 gallon carboy	6.5 gallons
5.0 gallon carboy	5.5 gallons
3.0 gallon carboy	3.25 gallons
2.5 gallon carboy	2.75 gallons

Hope this helps!

Biolees and Tan-Cor Grand Cru bench trials.

I know, I know, you're thinking: "What the heck are Biolees and Tan-Cor Grand Cru?"

Well, Biolees is a lees extract and the Tan-Cor is a grape and French oak tannin extract. You know: powders and potions.

"I don't believe in doing stuff like this. Too interventionist and unnatural."

Well, even the most "non-interventionist" of us still makes wine from vines we take down out of the tree where it naturally grows and confine them to a steel and wooden cage, subject them to all sorts of unnatural treatments including butchering 90% of them every winter. Then we force them to carry its fruit long past the time it would be naturally dispersed by the birds and foxes, only to crush their fruit, add manufactured and laboratory-isolated strains of yeasts and bacteria, and then oak from thousands of miles away. Sometimes we even add copper and/or eggs.

So, we're all interventionists to some degree, who's to say this or that line in the sand is the one that shouldn't be crossed?

"OK, what do these extracts do?"

Well, "lees," of course, is the schmutz that settles out on the bottom of your carboys and barrels. Some of that schmutz is dead yeast cells. When these dead yeast cells degrade they release polysaccharides into the wine. Not only do these polysaccharides act as anti-oxidants but they also add "fullness" and "roundness" to the mid-palate as well as slight aroma and taste components.

Many winemakers regularly stir their lees (battonage, in French) to get all these polysaccharides into their wine. But some of the problems with lees stirring are that 1) physically it can be difficult to do, and 2) opening the barrel/carboy to stir lees will surely introduce O₂ into the wine.

So bio-lees are merely actual lees from wine-making that are processed such that they are fully available to wine merely by adding them to the wines.

Tan-Cor Grand Cru is a tannin extract that can be used to, well, add tannins. Tannins, of course, not only make your cheeks dry out but also add to the perceptions of body and density of wine. True, tannins are naturally available from the grapes and barrels/oak chips that you use, but what if adding some more makes your wine taste better...to you?

So, Laffort has extracted and isolated those yeast-derived polysaccharides and grape and oak derived tannins for your winemaking pleasure.

"Ok, what was your bench trial?"

Well, I took a commercial base wine – a Santa Barbara County Syrah – and made up 8 x 375ml bottles with differing amounts of each adjunct as follows:

<u>Bottle</u>	<u>Biolees</u>
1	0ppm
2	300ppm (min rec. amount)
3	500ppm
4	700ppm (max rec. amount)
	<u>Tan-Cor Grand Cru</u>
A	0ppm
B	100ppm (min rec. amount)
C	200ppm
D	300ppm (max rec. amount)

"And the results of your devilry?"

Well, about two months after I blended the samples, all those present at a Planning Party were able to taste through the results...the results being exactly as advertised!

The Biolees added mid-palate and fruit to the wine and the Tan-Cor added structure and density.

The fun thing was blending the different wines together in the glass. A blend of 50% B and 50% 4 seemed to be a big hit.

Many at the Party felt the additions improved the wine, while a few did not. For me - like salt and pepper on my food, and processed yeasts, MLs, and oaks - I now know what these interventions taste like/do, and I'll tuck that knowledge away in my quiver of winemaking arrows.

I think like salt and pepper in food - or oak, fining, etc. in winemaking - these adjuncts can make a wine better, but it really depends on your personal taste and the individual wine itself.

So, do bench test trials on your wine, experiment, and have fun!

Andy Coradeschi

Tarantula Hawk Vineyard

by Jennifer Swank



Continuing the series on vineyard design and implementation...

Clean Stock Program

I think it is critical to plant vines from nurseries that maintain a Clean Stock Program and sell certified plant material that has been evaluated from Foundation Plant Services (FPS) at UC Davis. FPS uses four strategies to eliminate virus from grapevine plants. These include: escapes that have do not have disease, heat treatment of plants that are grown above 37 oC, shoot tip tissue culture and chemotherapy of viruses in plants. FPS releases plant material that has been evaluated as registered stock to nurseries and subsequently that material is sold to growers as certified material. FPS makes certain that the plant material is clean and disease free. There is great risk to new and existing vineyards if clean, certified plant material is not used.

Viruses

Viruses can infect both the scion and rootstock of grapevines. It is important to plant grapevines that both the scion and rootstock been certified to be virus free. Viruses can affect plants, yields and sugar content of the fruit, as well as the health of the vineyard and surrounding vineyards. There are many viruses that affect grapevines and these include: Grapevine degeneration, Grapevine

decline, Leafroll, Rugose Wood Complex, Fleck and other minor viruses. There is a large group of NEPO viruses that are transmitted by nematodes. The most common NEPO virus in California is Grapevine Fanleaf Virus. The major symptoms of the disease are leaf deformation, vein banding and poor fruit set. Nematodes can live in a cleared vineyard if there are root pieces left in the vineyard for up to 10 years; therefore, it is important to plant nematode resistant rootstocks if grapes have been planted in the potential vineyard site. I think planting rootstocks of either 1103 Paulson or 110 Richter would be suitable at the Tarantula Hawk Vineyard site since the land has set fallow with native shrubs.

Criteria for Planting Material

There are a few viruses that have been observed in Syrah. I discussed previously the issues surrounding Grapevine Decline and Grapevine Distress. I think that Syrah 877 would be the best clone because it can be certified that is is virus free with stock from FPS.

Certified Stock

There are two clones of Syrah 877 that have gone through FPS. Both these clones can be purchased through

Sunridge Nurseries in Bakersfield, CA. Sunridge Nurseries has high quality registered rootstock and scions. There are certified dormant benchgrafts that can be traced back to foundation stock from FPS. 1998 DNA analysis shows that Dureza and Mondeuse blanche are parents of Syrah. The Syrah clones that have gone through FPS are: FPS 1998-8-5964-07 and FPS 2000-7-7622-877. FPS 1998-8-5964-07 is clone 877 from France via California vineyard in 1998. FPS 2000-7-7622-877 is a Syrah ENTAV-INRA ® 877 authorized clone from ENTAV in France in 2000. Rupestris St. George stem pitting virus affects the roots of grape vines. Syrah 1998-8-5964-07 has tested positive for Rupestris stem pitting. I would recommend planting FPS 2000-7-7622-877, a Syrah ENTAV-INRA ® 877 because this clone has not tested positive for RPS.

References

- Golino, Debra, VID257 Lesson 3 Part 2
- Anderson, Mike; 'VID257 lecture Lesson 3 part 3
- fpms.ucdavis.edu, Foundation Plant Services"
- ngr.ucdavis.edu, "National Grape Registry"
- Sunridge Nurseries, <http://www.sunridgenurseries.com/of95-088/>
- Vintage nurseries, <http://>

Haunting Our Local Haunts

The Napa Tavern

101 WESTLAKE BLVD. WESTLAKE VILLAGE, CA 91362



Our adventure over the weekend took us to "The Napa Tavern". It is located at 101 WESTLAKE BLVD, WESTLAKE VILLAGE. If you have never been, you need to go. We did not have dinner so we cannot speak of the menu; however, the Happy Hour is out of sight! When we arrived we were greeted by the Bar manager. He actually served us the entire time we were there. He explained how he goes to Napa and tastes wines to see if they make the grade. They only deal with Boutique Wineries (although some have a different opinions on what is a "Boutique Winery").

So back to the "Happy Hour". They have a 2 ounce pour for \$2, \$3, or \$4, depending on which wine you choose. The staff is very educated on the wines, and can really nail the descriptors. We tried several different wines and loved them all except one Merlot. We could not get past the nose to even try it. The Manager immediately laughed and said

"yeah, that's not a fault, it's how it's supposed to smell", all the while pouring something else to take it's place. He gave us "his favorite wine" which was not on the list. A big Petite Syrah! It was big and beautiful and my favorite as well. If you want to know the label, you will have to go and try to find it for yourself. As for the food, we did try some appetizers. Elissa had Ahi Tuna Poke(tuna tar tar), and I had a Flat Bread Pizza and the Happy Hour food pricing can't be beat either. They were both delicious and would order them both again. Every Wednesday they have a free tasting, and I know on Saturdays, the Happy Hour is from 12 to 6. If you are ever sitting around on a Wednesday, Saturday, or Sunday I'm sure you would enjoy this happy hour. We like it so much we can't bring ourselves to try the dinner.

Matt & Elissa

WE NEED A NEW

CELLARMASTERS LOGO



DESIGN A LOGO, SUBMIT

AND WE WILL VOTE ON IT AT THE JUNE MONTHLY MEETING



HERE ARE
SOME PREVIOUS
DESIGNS



VOTES WILL BE TALLIED FROM THE JUNE
MONTHLY MEETING AND THE FINAL VOTE
AND DECISION WILL BE MADE AT THE JUNE
PLANNING MEETING

DESIGNS WILL BE USED ON

T-SHIRTS, GLASSES, NEWSLETTER ETC.



Taste & Trade

a Cellarmasters of Los Angeles event

- Members bring a minimum of two 750 ml bottles of the same homemade wine
- Open one of the bottles and provide tastes to all
- All receive a number from a random drawing
- As at Holiday-time “White Elephant” Exchange, oenophiles in number order, pick one bottle
- Each zealot chooses from remaining bottles, or “steals a bottle”
- Each bottle can only be stolen once
- At end of exchange every aficionado should have a new bottle



- Devotees may bring any number of extra bottles of tasted varieties for a session of “open trade,” bargain and barter after the formal exchange is completed.
- Fill all those niches in your collection of wines - let your friends be the vintners!
- ***End up with wines which are likely far better, and more fun than any you could afford, or even find.***

**Time and Place
to be arranged**

**Contact Cellarmasters
Newsletter to express
interest.**

February Recipe Winner

Kris Schmidt

Spinach Salad

Serves: Potluck sized platter

Ingredients*Salad*

8 oz. baby spinach, washed and dried

4 hard boiled eggs, peeled and cut into eighths

6 roma tomatoes, cored and quartered

1 sweet red pepper, cored and sliced into strips

8 oz. Trader Joe's apple wood smoked bacon or bacon ends

8 oz. crimini mushrooms, washed, dried, quartered

1 T. butter

Dressing

1 T. white wine vinegar

1 tsp. water

1 tsp. Dijon mustard

1 egg yolk

1 tsp. chopped fresh tarragon

1 tsp. chopped fresh chives

¼ tsp. salt

¼ tsp. pepper, coarse ground

2/3 C. olive oil

Directions: Cut bacon into ½ inch pieces and cook slowly in a frying pan until browned evenly; drain bacon on a paper towel. Pour excess bacon fat from the pan, add mushrooms and butter. Cook SLOWLY until mushrooms are browned evenly (slow cooking concentrates the mushroom flavor). Spread the spinach evenly on a platter. Scatter the tomatoes, red pepper, mushrooms and egg over the bed of spinach. Sprinkle with bacon pieces. Mix all the dressing ingredients except the olive oil together in a bowl. Slowly, in a steady stream, whisk the olive oil into the other dressing ingredients. Pour the dressing over the salad and serve.

March Recipe Winner

Bevin Abbe

Bacon Wrapped Dates

Ingredients

1 16-ounce package of bacon (regular thickness-not thick cut), cut into thirds

1 8-ounce package of pitted dates

Directions

1. Preheat the oven to 350° Fahrenheit. Position oven rack in the center of the oven. Cover a cookie sheet with tin foil.
2. Wrap a piece of bacon around a date. Make sure the bacon seam is placed facing downwards on the cookie sheet. Press firmly on the bacon wrapped date, so it is less likely to unravel. Repeat until all of the dates are wrapped in bacon.
3. Bake for 20-25 minutes until crisp. Let cool for 10-15 minutes before serving.

Makes 25-30 bacon wrapped dates.



For your wine needs in 2012

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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

Go to: www.HomeBeerWineCheese.com



Winemaking



Beermaking



Cheesemaking

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www.HomeBeerWineCheese.com

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805-484-0597.

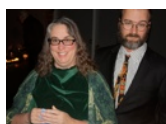
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President – Matt Lester
805-746-6642
president@CellarmastersLA.org



Web Master – Anne Bannon
webmaster@CellarmastersLA.org



Vice President – Michael Holland
vicepresident@CellarmastersLA.org



Secretary – Elissa Rosenberg
secretary@CellarmastersLA.org



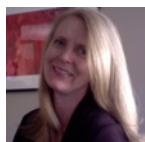
Treasurer - Stu Lenoff
(818) 788-5137
treasurer@CellarmastersLA.org



Membership Chairman - Dave Lustig
(626) 794-2883
membership@CellarmastersLA.org



Newsletter Editor – Jennifer Swank
(805) 492-4137
editor@CellarmastersLA.org



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, wine growing, 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.

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.