

CellarMasters

"All the wines that are fit we drink"

www.cellarmastersla.org

A Monthly Newsletter

Vol. 39 Issue 8 August 2012

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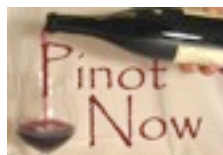
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August 2012 President's Message

by 2012 President, Matt Lester

Just a month or two away from harvest. I am getting my yeast, nutrients, sulfites, and other things ordered so I am not scrambling at time of need. I have most of my grape sources in line, and am starting to "Chomp at the bit!" This is the worst time for me. Sitting and waiting, knowing "Wine Time" is almost here. I would suspect the "Ask Dave" portion of our newsletter should start cranking up about now! If you have any questions about the winemaking process, then now is the time to start asking. Submit any questions to membership@cellarmastersLA.org.

Be sure not to miss the August meeting. Our quest speaker will be Professional Winemaker Ryan Baker. He is the winemaker from Witch Creek Winery in Carlsbad. He will be focusing his talk on "Things you should know about harvest and crush." He will also answer any questions you may have.

See you at the meeting!

Matt



August 2nd Dinner Meeting

6:30 pm

The Shop

22836 VENTURA BLVD
WOODLAND HILLS, CA 91364

Winemakers Topic of the Month:

Ryan Baker from Witch Creek Winery

Dinner Theme:

Watermelon or Catfish

Watermelon Day is August 3rd and August is National Catfish month so so bring your watermelon and/or catfish inspired dishes

Check out these links:

<http://www.aboutseafood.com> and

www.watermelon.org



Dinner Meeting Protocol

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

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.

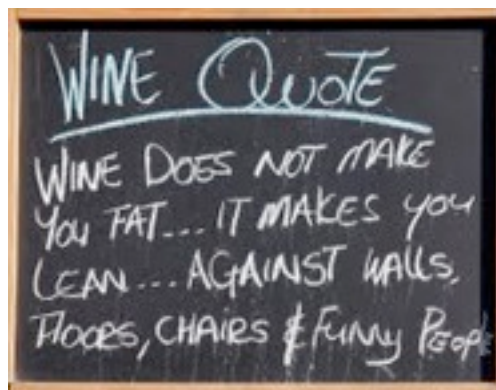
WINE is meant to be shared. Please bring a bottle along and share it.

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

August 2nd, 2012

Monthly Meeting at the Shop, 6:30pm

August 9th, 2012

Planning Party at 7:00pm

Christina Feezor

5845 Oak Knolls Dr.

Simi Valley, CA 93063

August 25th, 2012

Taste & Trade

Fall into the Pool Party

TBA

November 17th, 2012

Cellarmasters of Los Angeles Wine Competition

December 1st, 2012

Winter Cellarbration Party

This is the perfect way to enjoy a little bit of [The Napa Valley](#) at home. Turn an old wine barrel into an outdoor sink. Learn how to do this and much more by visiting our Napa Valley Creative Board on Pinterest

<http://bit.ly/ItmalQ>



“Pondering Pinot”

by Robert Crudup

I was driving back from the Bay Area last week (which is becoming more frequent as we have decided that we can get there almost as fast by car than flying once you add in all the extra time that takes) and we decided to take a quick stop at LaFond winery in Lompoc to sample some of their very nice wines. They make several wines but notably their Syrah and Pinot noir are well worth trying. We had the 2007 Sta. Rita Hills Pinot that was outstanding.

As I was looking over the labels I noticed that many of the wines include information about the particular clones much like the ones at Alma Rosa that I told you about last month. But what has caught my eye lately is the appellation Sta. Rita Hills. I thought the unusual spelling of the name was a marketing spin or maybe the “Sta.” was some sort of way the word Santa was abbreviated in the old days. But I was curious enough that when I got home I went directly to Google to see what it meant. Here is the rest of the story.

It appears that in the beginning the AVA was described as Santa Rita Hills and that all made plenty of sense because those hills lie to the south of the valley while the

ones on the north are known as the Purisima Hills. But at one point there was a protest lodged by a very large Chilean wine producer called Vina Santa Rita who was concerned that there would be a dilution of their brand if others were to use the name Santa Rita and so in 2006 the name was officially changed to be Sta. Rita Hills.

I kind of like that abbreviation because it has an air of being different. Maybe a little classy, maybe a little aloof, or maybe just a little different than the other run of the mill appellations. But what’s in a name? After all, at one point Juliet tells Romeo that a name is an artificial and meaningless convention and declares her love for the one called “Montague”. And it is here that I take issue with her tragic declaration because a name can be so much more revealing than we might give credit. To call that place Sta. Rita Hills immediately conjures up visions of rolling golden brown hills dotted with coast live oaks. It brings on thoughts of a simple 2 - lane road winding along the river. And it at once tells us how that region might help to produce some of the more outstanding Pinots I have tasted.

So when you think about that famous refrain “Romeo, Romeo... wherefore art thou Romeo” Juliet

is not really asking where Romeo is but rather she is pondering “for what purpose” and so I suggest that we can treat the AVA much the same way. It helps to define the role that all the composite parts of the region play as they come together into a unique place on earth known now as Sta. Rita Hills. And to further slander the bard, an AVA by any other name would still smell, and taste just as sweet. Now sit back and enjoy your Pinot and consider this passage from Othello... “Come, come, good wine is a good familiar creature if it be well used; exclaim no more against it”



Haunting Our Local Haunts



Summer Bike Riding Dates and Wine Adventures

It's that time of year when you might see Kevin and Di riding bicycles at night through Woodland Hills, for our Summer date rides from bar to bar. Last Friday night included our first stop, from 5-8 for a blind wine tasting at The Green Jug Wine Bar located at 6307 Platt Avenue with a couple of friends. The Brand X's were Gallo Signature wines. Each week is different of course. Nothing fancy.

The selection included:

- Winery X Cabernet (91-93) RP
- Chateau Montelena Cab Napa Valley 2008 (Bottle Shock)
- Winery X Chardonnay (90-92) RP
- Martinelli Chardonnay Martinelli Road RRV 2008 92RP
- Winery X Pinot Noir
- Moshin Vineyards Pinot Noir Russian River Valley 2007

Next stop was Alessio's Ristorante located at 6428 Platt Ave, for a glass of Salmon Creek Merlot. We didn't stay for the amazing Chilean Sea Bass that Russ the Chef makes because it was off to the next location, which was Gaucho Grill Argentinian food located at 6435 Canoga Ave for a glass of Alma De Chili – not bad. The waiters at both places were fantastic and got a kick out of what we were doing, because we were headed to LA Fitness to play Racquet Ball. We ended the evening at a sushi place nearby, where the food wasn't that great, so not really worth mentioning, but the conversation was fun talking with a child actor from Bewitched who said he was the son of Tony Curtis.....sure looked like him!

Brandywine is a fantastic date Bistro, but would definitely not be appropriate to arrive in bike riding attire so look for our review next month.

Diane Krehbiel

Tarantula Hawk Vineyard

by Jennifer Swank

It is important to use objective data and novel analytic approaches to understand fruit quality and to critically think about the best approaches and options to arrive at a logical data-based conclusion on how to best balance these issues. I am trying to use different concepts to manage my vineyard regarding the following topics.

Berry Size

Learning that low yield does not necessarily mean high quality significantly changes how I will manage the vineyard regarding berry size. When berries are grown under the same conditions and separated into berry size, the amount of sugar in the berry increases as the size of a berry increases although the concentration of sugar decreases some with berry size. The amount of anthocyanins in the berry also increases with berry size, but the concentration of anthocyanins decreases with berry size. There is little or no decrease in skin tannins with berry size. Thus, unlike conventional thoughts on this issue in which low yield produces high quality, I plan to manage the vineyard so that good quality grapes are produced with higher yields.

Water Deficits

I plan to use water deficits once my plants are established/4-5 years old. When vines are grown with water deficits there are higher concentrations of skin tannins and anthocyanins. Grapes that are irrigated with a lot of water have the lowest concentration of anthocyanins and grapes that are grown with water deficits have the highest concentrations of anthocyanins. When water deficits are imposed to obtain low yield then wines are less vegetal and more fruity.

Yield/Pruning

When pruning, it is important to leave more buds per vine in order to decrease the veggie character in wines. Leaving more buds will increase yield and decrease wine vegginess. Methoxypyrazine is

present in some wine varieties and can be decreased when yields are increased by leaving more buds per vine. The fruitiness quality of wine is also increased when there are more buds per vine.

Vine Balance

It is important to maintain vine balance in the vineyard. The main issue is to manage the vineyard so the crop load will ripen well in terms of sugar and color. Sugar accumulation is delayed with increasing crop loads and the concentration of anthocyanin is connected to the concentration of sugar in the fruit. In order for the crop load to ripen well, the amount of vegetative growth must be managed so that the amount of sunlight hitting the berry is appropriate to maintain the flavor and aroma compounds.

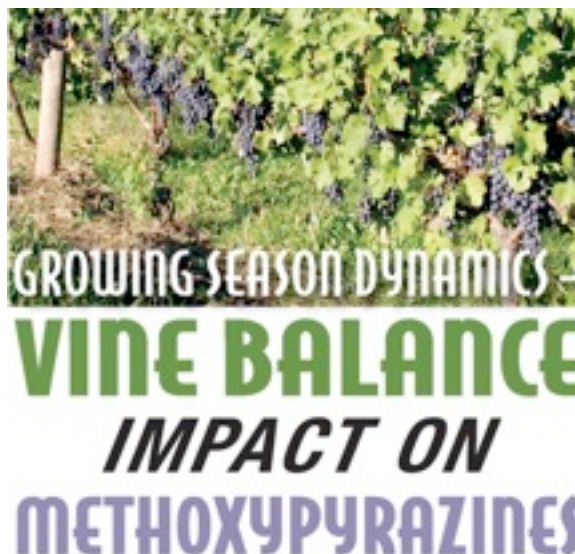
Summary

There are many viticulture concepts and evaluating all issues of viticulture allows one to come to a balanced, objective, data-driven decision on optimal management in the vineyard.

References

Dr. Matthews, UC Davis

Matthews, Mark A. "Reproductive Development in Grape (*Vitis vinifera* L.): Responses to Seasonal Water Deficits" UC Davis



CANTARA
Cellars



Carboys for sale!

Mostly 5 gallons. They are clean and in great shape. Please email if you are interested!

Thanks,
Contact Mike Brown
Cantara Cellars
mbrown@cantaracellars.com

Grapes For Sale

Cantara Cellars will have Red Grapes for sale this year! They will come picked, crushed and destemmed, and chilled! Prefers a half ton minimum. Please email for varietals and prices.

Thanks,
Contact Mike Brown
Cantara Cellars
mbrown@cantaracellars.com

Grapes For Sale

I'm a home wine maker in Ventura County and just agreed to purchase a half ton of pinot noir fruit from John Sebastiano Vineyard in Santa Rita Hills. I can't process all one thousand pounds myself, and am looking to sell some to other home winemakers. I have 400 pounds to sale. The vineyard is charging me \$2.25 a pound, which is what I'm selling the fruit for.

contact Ken at
kwoodruff79@yahoo.com

Grapes For Sale

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

We grow Grenache, Zinfandel, Alicante Bouschet, Tempranillo (this one may be pre-sold out, please inquire), Sauvignon Blanc, and Semillon.

We will still be selling for \$.50 a pound (minimum of 100 pounds) or \$1,000 per ton - you pick.

Last year everybody was able to take their time harvesting as the grapes slowly ripened over 2 1/2 months, like we were caught in some sort of time warp ("It's just a jump to the left..."), but who can say.

We also provide crushing/destemming for a small additional fee.

We can be reached through our e-mail address: swayzevines@verizon.net or by phone: [\(661\) 724-2074](tel:6617242074). Please contact us to be put on our brix update list. Let us know if you no longer wish to receive brix updates.

Hope to see you (again) this year.

Monty and Linda Swayze

Crusher for Sale

Stainless Steel Italian Grape/
Fruit Crusher for sale

This Italian made hand operated grape crusher was used for only one harvest and is like new. It's a dual paddle crusher which also works very well for crushing fruit to make fruit wine.

To be clear this is a "crusher only" and doesn't de-stem.

This crusher is a great size for a home vineyard harvest.

New this crusher sold for \$300. I'm willing to sell it for \$200.

If interested please email Cliff Laidlaw @ claidlaw@socal.rr.com

Italian Floor Corker For Sale

Italian Floor Corker - Stands 34.5 Inches tall (easy on the back)

Fits wine bottles up to 14.5 Inches tall.

The springloaded base allows for changing bottle heights in a snap.

Some replacement parts are available.

Brass dies / iris compress your cork.

This corker will work with corks up to #9 size.

Not recommended for use with synthetic corks.

\$75.00, used, but in good condition. Works well.

Call: Bob, (818)917-0160

For Sale

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for Sale

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TN Valley Amateur Winemakers

Competition Sponsored by:

www.blueslip.com

Contact: Linn Slocum - Blue Slip Winery, (865)
249-7808 lslocum@blueslip.com

Entry Form & Entry Deadline: August 10,
2012

Hello fellow vintners,

Blue Slip Winery in Knoxville, TN is hosting the first annual TN Valley Fair Amateur Wine Competition. Our application can be downloaded at <http://www.tennesseewines.com/images/2012amateur.pdf>. Your wines will be tasted and evaluated by top notch judges and prizes will be awarded along with a great deal of recognition. If you have any questions, please feel free to call me at [865-249-7808](tel:865-249-7808). We hope for participation from every wine making group in every state! Good luck to all!

Cheers!

Katie Galyon
Blue Slip Winery

July Recipe Winner

Don Corbett

Mixed Bean Bake

Ingredients:

1 can Pork and Beans
1 can Kidney Beans
1 can Black Beans
12 ounces Bacon - diced and fried
1 large Onion chopped
1 cup Catsup
1 T dry Mustard
1 T Worcestershire Sauce
3 T Vinegar
1/2 cup Brown Sugar
1/2 cup Maple Syrup
1 pound of ground Bison
1T crushed Garlic

After frying the bacon brown the bison and sauté the onion in the bacon grease.

Mix all ingredients well and bake at 250 degrees for 3 hours, uncovered. Stir 2 or 3 times while baking.

Other beans could be used in place of the kidney and black beans.

Ground beef or pork could be used instead of bison.

Board Meeting Planning Committee Meeting

July 12, 2012

In attendance:

Jill & Robert Crudup
Dan Seegar
Kit Hellman
Kevin Delson
Di Krehbiel
Tom Duket
Christine Feezor
Julie & Mark Wasserman
Joan & Stu Lenoff
Bruce Kasson
DeeDee Mathews
Jean and Pete Moore
Jennifer & Rich Swank
Nancy & Dave Lustig
Elissa & Matt Lester

Thanks went out to Kevin and Diane for hosting tonight's meeting party.

Treasury: All is good.

Membership: We welcomed our new members Bruce and Dee Dee. Questions were asked about if people were receiving their Winemaker Magazines.

The owner of the Wine, Beer & Cheese shop (where we have our meetings), John Daume was upset that we haven't been cleaning up after our meetings and that we haven't remodeled the clubhouse as we promised. A committee was formed to work on this with the Maltose Falcons. Matt will contact their President, Nancy, to get some potential dates. Our committee consists of: Christine, Dan, Bruce, Dee Dee, Mark, Julie, Nancy, Dave, Pete, Jean, Rich, Jen, Elissa and Matt.

We will also be more diligent in the cleanup efforts after each meeting. We will check on pricing to get a professional to come in and clean up after each meeting. We will approach the Maltose Falcons about splitting that monthly charge.

Newsletter: Articles are due on the 20th. Please feel free to submit articles.

Events: The August 9th Board Meeting/Planning Party will be hosted by Christine. Her address is 5845 Oak Knolls Road, Simi Valley, 93063.

The Annual Fall into the Pool Party will be after Labor Day. The location is to be determined.

The Sensory Evaluation date is being worked on but we're not sure if Dave Lustig will be able to do it so we will us either Mike Holland, or Nancy .

Watch for Taste & Trade information soon!

The Home Winemakers Contest: Committees have been set. Jean Moore will be Chief Steward and Elissa and Julie will be assistants.

The Cellarbration Holiday party is on the move. The location is set and Tom clarified the contract and we're fine. Jill has the Magpie's confirmed. We may need to raise the price so we don't lose money again. Stu will work on a price.

TASTE AND TRADE

*AUGUST 25, 2012, SATURDAY 7:30PM -- 10...
at the home of Rona and Matt Reithmayr
187 Whitworth St, Thousand Oaks*

Enjoy an evening of tasting and trading
our handmade wines, along with appetizers
and
watching the movie,
"Bottle Shock", under the stars.

*Those wishing to trade their wines should bring from 4 to 6 bottles of one of your handmade wines:
one as a hostess gift • one to open and pour for tasting • and two to four bottles for trading
Traders may enter two or more wines*

*All wines involved in the taste and trade must be made by the trader-
if you are a Cellarmaster and have 'gone pro' you may enter your commercial wine.*

All who attend are welcome to taste the wines
~ Bring a glass! ~

Wines may also be brought just to share, and commercial wines are fine for this.

**Everyone should bring an appetizer/ dessert to compliment the
wine they bring.**

The Taste and Trade can accommodate a maximum of 20 traders.
The event can accommodate a total of 35 persons in attendance.
Write and reserve early - do not get left out.

Seating for the movie is, 'on the lawn', so bring a lawn chair and a jacket.

[RSVP to rona@doulosmedia.com](mailto:rona@doulosmedia.com)

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Winemaking



Beermaking



Cheesemaking

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(The Imation building, Lewis at Dawson)
805-484-0597.

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



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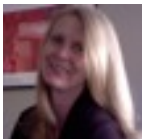
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The CellarMasters Home Wine Club is a volunteer organization dedicated to promoting the art and science of home winemaking. We provide a forum for the exchange of information on winemaking methods and personal experiences.

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, wine growing, wine drinking and Club-related topics may be addressed, please send them to:
editor@CellarmastersLA.org.
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