

Important Dates

- April 2, Cellarmasters Monthly Meeting
- April 9 Board Meeting at the Moore's
- May 2 Derby Day
- June 6-7 Wine Country Bus trip

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CELLARMASTERS of Los Angeles

April 2015

President's Message

I am sorry I wasn't able to attend the March meeting because I

heard the talk on fining was a big success.

A big thank you to Michael Holland and Gregg Orgorzelec for a dynamic discussion on fining and bringing in examples of their wines to share with everyone.

The Carpinteria Petit Verdot tasting was a

huge success. Thank you so much to Fred Shaw and Lisa Guravitz for organizing a fun and educational event.



Fred and Lisa, Carpinteria Tasting Hosts

We had some delicious wines and I feel more confident that I could identify a Petite Verdot in a blind



tasting. My tasting notes for most of the wines had descriptors of blackberry, black cherry, vanilla, earthy, smoky and spice.



(Continued on page 8)

In the Vineyard and Winery

In the Winery: Spring is a good time to do cold



stabilization of your white wines. Continue to top your red wines that in the barrel and keep your air locks topped for wines that are in carboys.

In the Vineyard: It is time to Thin Shoots in the vineyard. I always try to prune my vines so

that I leave two buds per spur. Unfortunately, my vines have other ideas and I spend more hours thinning shoots each year than I do pruning.

Jennifer Swank

2015 President, Cellarmasters of Los Angeles



Derby Day —Get Your Tickets Now

Kentucky Derby Bus Brunch Dinner Hat Competition Blind Wine Tasting Wine and Wine at 4 Malibu Sites

RSVP required by April 27th—\$35 per person (members) and \$40 non-members

A bus has been rented by the club (with a driver) and will be taking people between wineries. There will pick-up points at Van Nuys Train Station and Westlake, where you can easily park your car. Relax and Enjoy the fine wines and activities. Riding the bus is strongly encouraged for the safety and enjoyment of the event. The bus ride is at no addition cost.

Mail checks made out to Cellarmasters to Bruce Kasson, 11110 Zelzah Avenue, Granada Hills, CA 91344 WITH YOUR EMAIL ADDRESS so we can send you event details.



2015 CellarMaster's Annual Bus Trip

Confirm your spot now for the 2015 CellarMaster's Annual Bus Trip on Saturday, June 6, 2015. This year's spectacular event will be held in the beautiful home of California "Rhone Rangers" and more....Paso Robles, CA. Dee-Dee, Peggy and Gregg are in the process of securing the venues, but rest assured we are planning an educational and fun filled day of wine tasting. We will also have great food and fabulous raffles prizes.



In order to offer the best package rate for our members we need an estimate of how many of you will be able to attend. The tentative plan is to meet in Paso by 9:30AM Saturday, June 6. The bus will depart for the day of touring and tasting at 9:45AM returning to the hotel parking lot around 6:00 pm. We will be organizing a group dinner for Saturday evening. The cost is currently a range until we secure the number of attendees.

The package will include Saturday bus transportation in Paso Robles for a day of tasting at 3-4 wineries, catered lunch at Calcareous, dinner, raffle entry and one night hotel stay (double occupancy, Friday night can also be arranged). The pricing per person will be in the range of \$180-\$225. A flyer with details will be sent soon. **Please RSVP to veneerme@aol.com by Friday, April 3 to secure your spot for this exciting event.**



Don't miss out on these two fun and exciting events!

GROW & WILD
PASO ROBLES WINE COUNTRY

Time to Submit your Award Winning Wines - Upcoming Wine Competitions



mal, professional manner and meaningful, actionable feedback is provided. In addition, wine makers who participate are invited to attend the Awards Ceremony to taste the award winning wines - to share a glass as well as tips and ex-

THE ORANGE COUNTY WINE SOCIETY, in conjunction with the OC Fair, is proud to sponsor the 39th annual OC Fair Wine Competition. This will be held on Saturday June 6, 2015 at the OC Fair and Event Center, Costa Mesa. All amateur winemakers in California are invited to submit their wines for judging. Last year there were 627 entries from all parts of California. **VIDEO:** See a video of a prior year competition by clicking on the following link: bit.ly/1wiTrpt.

Wine Entries are to be submitted On-Line. This will allow you to quickly submit your wines, calculate fees, make changes up until the deadline, enter the Wine Label Competition, and minimize errors. There are instructions and a tutorial video that will guide you through the process. We suggest that you take advantage of them before you begin. The link for entering your wines is [competi-](#)

tion.ocws.org. More information is available at our main site: www.ocws.org.

DEADLINE:
Last day for entries is May 16, 2015.
All wines must be entered online,
Dropped off and shipped by that date.

THE CALIFORNIA STATE FAIR is pleased to announce that the Home Wine Competition will be held this year on Saturday, May 16 at CalExpo in Sacramento. All amateur winemakers in California are invited to submit their wines for judging. We are very excited to also announce that, in response to your requests, we will only require **one bottle per entry** this year!

This competition recognizes California's rich history in the craft of wine making and aims to increase the knowledge, skills and abilities of the home winemaker. Wines are judged in a for-

periences with wine making peers. Public recognition follows with the State Fair display. This is a competition that you will want to enter this year for so many reasons!

Here are the key dates:

- Online entries and drop offs will be open: March 17 - April 16
- State Fair Home Wine Competition: Saturday, May 16
- Awards Ceremony at the State Fair Racetrack Clubhouse: Saturday, June 20

For additional information, including drop off locations and a link to submit entries online, contact Tom and Rebecca Ramme.

Tom and Rebecca Ramme
California State Fair Home Wine Coordinators
WineEvents4fun@gmail.com
916-416-0653

Web site:
<http://www.castatefair.org/2015-california-home-wine/>

*Good Luck!
Check out the web sites in the text for more information.
Need to submit now!*



Mourvedre Wine Food Pairing

Full-bodied red wines like Mourvedre beg for rich foods to absorb the high tannin. Look for meats with lots of umami like beef short ribs, pork shoulder, barbeque, lamb, rabbit, pork sausage and veal. The spices that complement the floral character in Mourvedre are regional spices found in Provence, France such as lavender, rosemary and thyme.

Vegetarian Food Pairing with Red Wine

Vegetarians should look towards lentils, wild rice and shitake/portabello mushrooms for their flavor base to create a dish for any full-bodied red wine. Using black pepper and soy sauce is also a great way to add umami to vegetarian cuisine.



If you love Cabernet Sauvignon then Mourvedre is your bag. Mourvedre (aka Monastrell) is a full-bodied and rustic wine that originated in Spain. Rumor has it that the seafaring Phoenicians brought it over as early as 500 B.C. Seemingly obscure, Mourvedre is actually used quite often as a blending grape in popular wines such as Châteauneuf du Pape. It's one of the major grapes of the Rhône along with Grenache and Syrah. Mourvedre is a meaty and full-bodied red wine. The

smell of Mourvedre is an explosion of dark fruit, flowers like violet and herbaceous aromas of black pepper, thyme, and red meat.

FRUIT: Blueberry, Blackberry, Plum

OTHER: Black Pepper, Violet, Rose, Smoke, Gravel, Meat

OAK: Yes. Usually medium to long

oak aging.

TANNIN: High

ACIDITY: Medium (+)

ABV: 12-15%

COMMON SYNONYMS: Monastrell, Alicante, Mataró, Damas Noir, Pinot Fleri, Mataro, Torrentes, Monastre, Mourves, **Regional Names:** Bandol (France) and Alicante (Spain) are dominantly Mourvedre. The Rhône, Provence and Corbieres regions use Mourvedre as a blending grape.

GROWN IN: Major Regions: *Less than 190,000 acres worldwide.* Spain: Alicante, Jumilla, Almansa. France: Bandol (Provence), Rhône. Australia: South Australia. United States: California, Washington

Mourvedre has been grown in California since the 1870s as Mataro and was fast disappearing until the Rhone Ranges increased the demand for Mourvedre.

Viticulture

Mourvedre berries are moderate in size, medium-dark in color and have thick skins. Mourvedre ripens very late in the season and is often still on the vines at the time of the first rains of the fall. It is moderately drought-tolerant, making it an ideal grape for warm climates. It is susceptible to both powdery and downy mildew.

Winemaking

Mourvèdre has a tendency to produce H₂S during fermentation. It ages well in neutral barrels and is often blended with Grenache and Syrah.

<http://winefolly.com/>

www.tablascreek.com/vineyard_and_winemaking/grapes/mourvedre

Jancis Robinson, The Oxford Companion to Wine

Board/Planning Meeting Minutes— 3/12/2015



*“Sign up
now for
Derby Day
in Malibu
area.”*

Location: Crudup's
Home Time: 7pm
In Attendance:
Jill & Robert Crudup,
Jean and Pete Moore,
Gregg O., Gregg S.,
Tom, Mimi, Fred, and
Dan.

Treasurer's Report
PayPal needs to be re-
set up on web site to
point to new account.

Membership
85% have signed up for
Winemakers magazine.

Newsletter
Please send newsletter
articles and infor-
mation at anytime to
nitaeva25@yahoo.com.
If it does not make it

into this month it will
go into next month. If
it is time-sensitive
please get it in by the
20th of each month if
possible.

Derby Day:
May 2nd. All wineries
are in Malibu. Bus is
being hired for at-
tendees.

**Bus Trip—June 6 and
7th**
Gregg S. to send out a
blast to see how many
are interested has bus
rental requires a mini-
mum number of peo-
ple.

Future Monthly Meet-

ings Topics
Oak?
Watering & Vineyard
Topics?
Remind people about
Uber.

Club Wine:
Need to set up a plan
for making the club
wine. How is this going
to be organized to in-
sure that it is a suc-
cess? Need to write a
protocol to make sure
that it is funded fairly
and it benefits new
winemaker members.

**April 9th Board meet-
ing at Jean and Pete's.**

California Grilled French Onion Soup

Winning Recipe by Jeff Cantor

1. Grill several whole SWEET onions on bbq.
2. Sliced grilled onions into large pieces and add to stock of your choice and simmer for 1 hour.
3. While simmering, season to your preference. I like to add a little salt, Old Bay seasoning, garlic powder and cracked black pepper.
4. Add a thin Baguette slice of bread.
5. Add Parmesan cheese or whatever cheese you like.

Volià- California Grilled French Onion soup





2015 Calendar



	Details	Date
Monthly Meeting	First Thursday of the Month. Wine theme is Mourvedre. The food theme is: "Stuffed" or something that pairs well with Mourvedre. A discussion will be held on Cold Stabilization.	April 2 May 7 June 4
Derby Day	Sign-up now. See information on page 2 of this Newsletter.	May 2, 2015
Wine Country Bus trip (Weekend Event)	See information on page 2 of this Newsletter	June 6 and 7th.
Board/Planning Meetings	Second Thursday of the Month. At Pete and Jean Moore's home.	April 9 June 14

**Have you renewed your membership for 2015!!!
If you have not, see page 8 for renewal details.**

Dinner Meeting Protocol

DUES: Everyone attending should be a fully paid member of Cellar-Masters. 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.



Michael Holland giving instruction and tips on Fining in last month's meeting.

Photo by Susie Mandel

Pour Man's Sulfite Testing

Trying to estimate the amount of sulfites in wine without having to buy tests (Titrets) that are difficult to read or spending a lot of money on testers (Vinmetrica SC-100A) is very challenging. I tried to tell the slight nuances in color changes using the Titrets method. Two packages and



\$30 later gave-up. I then

need to do one or two tests per year and would be willing to spend a bit more for ease, but not a device that will never pay for itself over



time.

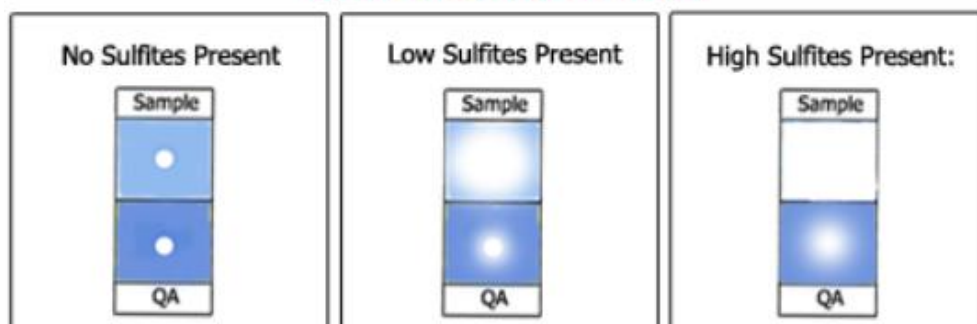
A solution was found at <http://>

sulfitecheck.com/ for \$4 a test you can get an approximate idea of sulfites in your wine, these tests are used by people who have sulfite allergies and work best with liquids. I used a retail bottle of wine as a baseline, see the sample on the right in the pictures. The wine on the left had 5 Camden tables added for 6 gallons. Based on the chart provided from Sulfite check, and my fuzzy interpretation, I concluded that I had a bit more Sulfite than the baseline. It should be noted that I used a 2009 as the baseline which should have less free SO₂ over time (see <http://www.finevinewines.com/sulfites2.htm>). So at least now I feel my wine is protected.

By Kevin Delson

Note from the editorial staff. The results of this test gives qualitative data and not quantitative data.

Chart for Interpreting Test Results:



looked at a gadget from Vinmetrica for \$250 that requires chemical refills of \$50. For those of you doing the Math; Titrets is about \$1.50 a test and the VinMetrica claims to be \$1 a test. My issue is that I



Whose wine is going to LA Winefest? Maybe yours?

I know that several Cellarmasters have been volunteers at this annual event at Raleigh Studios in previous years. Well, that time is coming up again on May 30 and 31st 2015. There's also a new way for Cellarmasters to participate.

Let me explain. The fest's founder, Dr. Joel Fisher is a friend of mine and he has been trying to get me to show up and pour some home wine at the event. I've said no because the estimated 10,000 people is far too many bodies for any of us homies to deal with.

So this year there is something different to consider: a boutique tent. A separate ticket gets a max-

imum of 400 people into a garage style environment of small producers. When Joel suggested this idea to me, I gave it some thought and so I present this offer to the club members who wish to participate: a limited pool of donated wines and a few volunteers.

These are early days yet but my thought is that those interested can donate a few bottles along with a fact sheet or teaser sheet about what you want people to know about your wine. Depending on how many bottles I get, we will work the table on Saturday May 30th and rotate the stock through



the day until it or the day is gone. This is my process so far and I welcome input and suggestions. I will get more information from Dr. Fisher as the event gets closer.

Mike Holland

President's Message continued

I will definitely be seeking out some Petit Verdot wines in the future.

We will be talking about **Cold Stabilization** at the next meeting on April 2nd at the shop. The wine theme this month is Mourvedre and the food theme is "Stuffed". So bring a

bottle of Mourvedre and you're your favorite stuffed peppers, mushrooms, shells...etc.



Photos of happy members enjoying the Petit Verdot tasting .





Wine Tasting



*On Mt. Chet in Westlake Village
Sunday, May 17, 2015 at 3:00 PM
Exclusive Award-winning Wines from
Mt. Chet Vineyards - \$75.00 per person
All proceeds to benefit the
Westlake Yacht Club Building Fund*



Enjoy a fabulous day of ***"Wine Tasting and Gourmet Hors d'oeuvres"*** atop beautiful Mt. Chet, home of Carol and Chet Schreiber. Each person will be treated to spectacular city and mountain vistas overlooking Westlake and the Conejo Valley while savoring wines from Mt. Chet's Private Reserve Collection - *wines found no place else on Earth!*

- ♦ Delight in an exclusive wine-tasting experience presented by wine maker, Chet Schreiber, and meet other renowned local wine makers.
- ♦ A personal tour of Mt. Chet with your host explaining his vineyard and the process of making and bottling wine.
- ♦ Several **Gold Metal and Best-in-Show Wines** will be available by auction to help stock your cellar and benefit the Westlake Yacht Club.



Contact Chet Schreiber - E-mail: Mt.Chet@roadrunner.com – **Tel.:** 1(818) 991-7430

Visit the Home Beer Wine and Cheese Shop for your wine needs in 2015

Get your order in, before we sell out! 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.

Go to:

www.HomeBeerWineCheese.com

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

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

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.

CellarMasters Membership and Paying your dues

Whether you're joining the club for the first time or renewing your membership please visit our web site where you can pay your dues online via a credit card or PayPal.

Our web site address is: <http://cellarmastersla.org/>

The link to paying for your membership via PayPal is <http://cellarmastersla.org/cellarmasters-membership/>

Dues are only \$30/year if you live in the state of California and \$20/year if you live out of state. And includes all these benefits:

- ◆ A yearly subscription to [Winemaker Magazine](#). A \$25 value!
- ◆ Our monthly club newsletter filled with details of club events, winemaking tips, and all sorts of wine related happenings.
- ◆ Invitations to club events and seminars, such as our judging clinic, vine pruning clinic, and home wine-makers' home cellar tour.
- ◆ Discounts on club sponsored wine tastings, wine country bus tours, winemaker-themed dinners, and other special events held throughout the year.
- ◆ Up to a 10% discount on supplies purchased from our

club sponsor, the [Home Wine, Beer, and Cheesemaking Shop](#) in Woodland Hills.

- ◆ And, though it hardly needs mentioning, personal help and advice from fellow Cellarmasters, many of them award-winning wine makers.

If you are adverse to paying on the web you may send a check to our treasure at:

Bruce Kasson
11110 Zelzah Avenue
Granada Hills, CA 91344

You can download the form and send in a check: <http://cellarmastersla.org/contact-us/>

