

Important Dates

Cellarmasters
Monthly Meeting
April 7

Planning Meeting,
April 14

(see page 2 for
details on meet-
ings)

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President's Message

We had a surprise visit from Mark Wasserman, a cellarmaster gone pro (Vinemark Cellars). He poured a few double gold and gold wines for us, and talked about some of his winemaking adventures. Thank you Mark, those were some exceptional wines!

The talk on bottling at the February meeting was interesting to say the least. We started with water issues, and never really got past

it. We will shelf the topic to another date. **This months topic will be on fermentation.** We will break it down into three segments and see how far we get. The first talk will be on pre-fermentation. We will discuss preferences on cold soaking and why, as well as the decisions that need to be made before you pitch your yeast. The second part will be the fermentation itself, and the third part will be on whether to extend

your maturation or not. I have a feeling we will not get past the pre-fermentation talk, but we will see how it goes.

Remember if you have a wine that's not quite right, please bring it to the meeting where we can dissect it as a group, or we can privately dissect it with a small but knowledgeable panel.

See everyone at the meeting,

Matt Lester

Vinos Glorietta
Vineyard
Leaf-out
Glendale,
March 5, 2016

Robert Grossman





Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	<p>Subject: Fermentation. (see president's message for details). Potluck Theme. The Last Meal. Bring a food that starts with the letter of your last name.</p> <p>Location: Wine, Beer, and Cheese Shop, Woodland Hills, CA</p>	<p>April 7</p> <p>6:30 pm setup and meet & greet. 7 pm Potluck</p>
Planning Meeting	<p>Planning meeting will be held at Christina's Shop at 2993 E. Thousand Oaks Blvd. T.O., 91362. Bring a Potluck dish and a bottle of wine to share.</p>	<p>April 14</p> <p>7 pm</p>
Lecture Series See page 7 for details	<p>A Lecture Series: "Vineyards and Wineries in Los Angeles: The Beginning of the California Wine Business." Presented by Stuart Byles</p>	<p>April 3</p>
Wine and Cheese Tasting	<p>California Wine and Cheese will be highlighted at this event. Hosting by President Matt and Elissa. See flyer on page 4 for detailed information. Sign up now!</p>	<p>April 23</p>
Monthly Meeting	<p>Location: Wine, Beer, and Cheese Shop, Woodland Hills, CA</p> <p>Program and details in next newsletter.</p>	<p>May 5</p> <p>6:30 pm setup and meet & greet. 7 pm Potluck</p>
Derby Day 2016	<p>Annual Fun Event celebrating the Kentucky Derby and Wine. See page 5 for details. Sign up now!</p>	<p>May 7</p>



Planning Meeting Minutes, March 10, 2016



Location: Jean and Pete's.

Time of Planning Party: 7pm

Club Business discussion began at approximately 8:15 pm and ended at approximately 9:30pm

In attendance:

Matt and Elissa, Bruce, Mimi, Dan, Tom, John, Mike, Jennifer, Rich, Dave and Nancy, Jean and Pete, Christina, Suzy, Jeff, Fred, Ric and Peggy.

In order discussed:

Treasury

- \$6,900

New Business

- Regarding Donors: Discussion whether it is okay to take a donation from a donor as long as they don't want a tax I.D. number/it is a write-off for advertisers/tailed subject to have a further discussion on this
- Put on agenda for next month: Can we receive a gift donation? Can we charge to advertise in the newsletter? Dan to ask his CPA about this

Competition

- All medals for 2015 Competition sent out
- Gregg S. to get with John Daume to confirm date for competition (November 19)
- Gregg S. is in charge of stickers if they are re-introduced next year

Website

- Suggestion by Nancy that newsletter content also be website content, rather than just posting the newsletter.

Newsletter

- Deadline for info 3/21/2016

Wine & Cheese Event

- Flyer given out for this event on April 23 (1-5pm)
- \$50 member/\$55 non-member fee - at Matt & Elissa's house

Derby Day

- Jean to confirm homes to visit: So far on list - the Canters', the Gomez's, the Swank's and the Moore's
- Need to determine whether a bus is needed
- Fee to participate still to be determined

Possible future planning party locations

- Christina's shop in Thousand Oaks for April
- Tom Duket's home in Topanga for June

Other Events


- L.A. Fest June 25 & 26 (3:30-7 Saturday & 2-6 Sunday) - Mike Holland taking wine donations
- Park South Vineyards - Merlot & Chardonnay to be poured / Mike Holland has details
- April 13 - movie (documentary) about Michael Vick's pitfalls
- Simi Valley Wine Brew & Art - April 2 (5:30-11pm) - Simi Valley Town Center - www.simivalleywineandbeerfest.com
- T-Shirts
- Discussed submitted slogan choices for T-shirts
- Christina to show women's shirt samples at next planning party

Cellarmasters 10th Biannual Cheese & Wine Tasting

Saturday, April 23, 2016
1:00-5:00pm

Featuring California Wines & Cheeses

At the home of Elissa and Matt
21048 Chase St., Canoga Park, CA
91304

 Send checks to this address
with the Pay to: Cellarmasters

\$50 per person
for members

\$55 for
non-members

\$55 for all after
April 15

*Space is
limited!*

R.S.V.P. to
Elissa by April
15th
310-498-8346

PSV LIVES !!

Thanks to an infusion of new blood
Park South Vineyards will get through the 2016 season.

I am happy to report Triathlete and IT expert Scot Hutton
along

with his beautiful fiancée, Melissa, has joined Jon and Lynda
in the Calabasas Quest for Merlot and Chardonnay.

PSV is a backyard vineyard set on steep hillside consisting
of 120 vines of Chard and 120 vines of Merlot.

The vines are 13 years old. Project PSV has been
a Cellarmasters pocket project for 7 years
thanks to our

founding father Michael Holland and the relent-
less Jon Umhey.

And a BIG cheers to Kevin Delson for the boost.

We have had pruning clinics at PSV, backyard
parties,

and graduated many a vineyard novice over the

past 7 year period.

If anyone is interested in joining Team PSV please contact
Jon (umhey at hotmail)

Good friend and fellow Cellarmaster Jeff won gold for his
PSV Merlot.

Scot and Melissa plan to wed in November... a Napa wed-
ding... how cool is that !!

By Jon Umhey

Park South Vineyards



KISS CAM



Derby Day—May 7—Sign Up NOW!

Once again it's time to grab your hat, mark your bets, and plan for a great afternoon as we travel from vineyard to vineyard on Kentucky Derby Day. There will be three stops including one to watch the Derby. You will receive the schedule **after** we receive your check.

Date: May 7 ☞ **Time:** 10 am to 6pm ☞ **Cost:** \$25.00 per person

Bring: Derby Hat, Wine glass, a bottle of wine for each host.

Food: There will be food at all stops followed by a catered dinner at the last stop.

Wine judging: Bring two bottles of your homemade wine for a favorite wine contest and bragging rights. Prizes will be awarded for favorite wine and best hat.

This year we might not need a bus due to the close proximity of the houses. If we do need a bus there will be an additional charge of \$20 Per person for the bus.

**Please send your checks made out to Cellarmasters to:
Jean Moore 986 Calle Plantador, Thousand Oaks, Ca 91360**

Any questions call Jean Moore 805-498-3377

May the sun shine bright on my old Kentucky home.



Greens and Cheese Lasagna



Winning recipe for March from Juanita Schmidt.

This recipe came out of the Bon Appétit magazine. Servings: 12

Ingredients

Béchamel

3 tablespoons unsalted butter
3 tablespoons all-purpose flour
3 cups whole milk, warmed
2½ cups grated Parmesan

Kosher salt, freshly ground pepper

Lasagna and Assembly

12 ounces lasagna noodles (I used the no cook type and they worked great)

Kosher salt

¼ cup olive oil, plus more for pans

4 garlic cloves, thinly sliced

2 bunches spinach, thick stems removed, coarsely chopped

2 bunches chard, thick stems removed, coarsely chopped

2 bunches Tuscan kale, thick stems removed, coarsely chopped

Freshly ground black pepper

2 pounds ricotta

2 large eggs

1 tablespoon fresh thyme leaves

1 teaspoon finely grated lemon zest

8 ounces fresh mozzarella, torn into bite-size pieces

Preparation

Béchamel

Heat butter in a medium saucepan over medium until foaming. Whisk in flour and cook, whisking constantly, about 1 minute. Add milk 1 cup at a time, whisking to incorporate after each addition.

Bring to a simmer and cook, whisking occasionally, until slightly thickened, 6-8 minutes. Remove from heat and add Parmesan, whisking until cheese is melted and sauce is smooth; season béchamel with salt and pepper.

Lasagna and Assembly

Preheat oven to 350°. Cook lasagna noodles in a large pot of boiling salted water, stirring occasionally, 2 minutes less than package directions; you want them to be very al dente so they won't become mushy when baked. Drain noodles and transfer to a lightly oiled baking sheet; turn noodles to coat (this will prevent them from sticking to one another and make them easier to handle).

Meanwhile, heat ¼ cup oil in a large skillet over medium-high. Add garlic and cook, stirring constantly, until fragrant, about 1 minute. Add a few handfuls of greens and cook, tossing and adding more greens as they wilt, until all greens are tender, about 5 minutes; season with salt and pepper.

Combine ricotta, eggs, thyme, and lemon zest in a medium bowl; season with salt and pepper.

Lightly oil a 13x9" pan. Arrange noodles to cover bottom of pan, cutting to fit as needed. Spread one-third of ricotta mixture evenly over noodles, then top evenly with one-third of cooked greens. Spoon one-quarter of béchamel over greens, spreading evenly to cover. Add another layer of noodles. Repeat layers 2 more times, starting with noodles and ending with béchamel. Top with a final layer of noodles, then spread with remaining béchamel. Scatter mozzarella over top.

Bake lasagna until bubbling and beginning to brown on top, 45-50 minutes. Let cool at least 20 minutes before serving.

Note:

Additional greens might be needed, depending on the size of your "bunches."

24th Annual Marie Northrop Lecture Series

LACHS Lectures for 2016

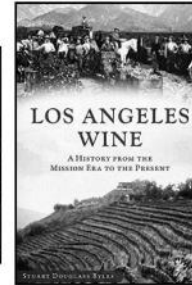
Breaking Through the Pavement: A New Look at LA's Past

Sunday, April 3, 2016 2-4p.m.

Vineyards and Wineries in Los Angeles: The beginning of the California wine business

Presented by Stuart Douglass Byles

Author of "Los Angeles Wine," a history of the vineyards and wineries of the Los Angeles and Southern California area, from the Mission period to the present day.



This lecture series is co-sponsored by Los Angeles City Historical Society and the History Department of the Richard J. Riordan Central Library.

Lectures are held in the Mark Taper Auditorium, on the first floor of the Central Library, 630 W. 5th Street, Los Angeles.

For any handicap accessibility accommodations, call the Library at (213) 228-7430 at least 72 hours prior to the event.

ADMITTANCE IS FREE AND OPEN TO THE PUBLIC.

The library garage is located on the east side of Flower Street, just south of 5th Street. Flower Street is one-way, south.

Parking is \$1 after 1:00PM with a library card.

"The El Pueblo de Los Angeles and the El Pueblo Park Association are co-sponsoring an evening of wine and wisdom at the historic Pico House at Los Angeles' Olvera Street. The theme of the panel discussion will focus on the history of grapes and wine before the Judgment of Paris informed the rest of the world about the potential of California. A wine and food event will take place in the courtyard after the discussion. Further details will be announced shortly. This will be a ticketed fundraiser for El Pueblo and will be limited to adults 21 and over. Contact Mike Holland for further details."

The Making of a Wine Post



By Tom
Dukat

I had an
excellent
block of

oak I got from the scrap pile at Greg Smith's "Eclectics Custom Woodworking" that aged for more than a year on the garage floor right where I got out of the car. It awaited a creative idea. Nothing reasonable came to me. Then it hit me that the block was beautiful without carving or reshaping. So I decided to use it to make a wine post. I already made a rack and didn't need another. Here's how it went.

Make a plan. Discard. Scribble on wood. Grab power tool. Drill holes on a downward angle using \$16 drill bit. Test angle and the hole size with bottles. Adjust; Route edges and sand out scribbles. Make stand; Screw, verathane and sand. Finish with The Good Stuff. Watch paint dry with a Newcastle. Test with full load of bottles to see if making a wine post was really a good idea in the first place. Inform daughter she's getting a weird wedding gift.



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.

FOR SALE

1. \$150.00 - Electric crusher- destemmer. I'm not sure of the model but it's served me well for the past several seasons. The rollers are starting to rust so they should either be replaced or powdered coated.
2. \$175.00 – #35 Wood basket press in excellent condition. Used for two seasons.
3. I have over a 100 Cabernet Sauvignon 47 (French 337) 1103P rootstock vines from Duarte nursery. These vines are growing in "small pots" and ready for immediate planting. I ordered them last summer and due to a mix-up in the delivery have more than I need. Asking \$2 per vine (covers my shipping costs)

Steve Bernal•818-694-1681

www.SteveBernal.com

FREE!

If anyone is interested in making Grapefruit Wine, I have a tree full!
Very tasty.

Leslie Gates Buffum

blueskiespools@aol.com

818-445-3681

Visit our Sponsor

The Home Beer/Wine/Cheesemaking Shop,

serving the discerning winemaker since 1972.

- ◆ Italian/German Winemaking Equipment •re-Arrival Sale •due by Sunday March 27th. 10% Discount. Guarantee your 2016 Harvest needs. Shipment due early August:
www.homebeerwinecheese.com/grapeprocessingequipment%2012.htm
- ◆ 10% Discount to paid up members, on most items. or at “Wine Geeks Only”
www.homebeerwinecheese.com/WINE%20GEEK%20ARTICLES.htm
- ◆ The Shop at web-site: www.homebeerwinecheese.com
- ◆ Every Weekend, Taste the Best of Locally Grown/Made Wines:
www.camarillocustomcrush.com
- ◆ Lots of Local Wineries/Wine Bars/Breweries to enjoy:
www.venturacountywinetrail.com
- ◆ Handy Cellar Work Charts and Calculators:
<http://www.homebeerwinecheese.com/wine.htm>
- ◆ July 4th - Posting /Prices/Ordering for Harvest 2016:
<http://www.homebeerwinecheese.com/wine.htm>

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 \$40/year if you live in the state of California and \$30/year if you live out of state. And includes all these benefits:

- ◆ A yearly subscription to [Winemaker Magazine](#) digital and print versions. A \$30 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/membership-form/>