

President's Message



The U.S. amateur Wine Competition is done. Congratulations to all who earned a metal. Now it's time to unwind for the Holidays (oxymoron). **But hopefully the holiday party will help. Please come, bring a dish and a bottle of wine to share, and relax or dance the night away. See details on page 3.**

Instead of the monthly meeting, we will have our annual testing clinic. Bring your samples to have PH, Malo, and sensory.

Cheers, Matt

Above: President Matt stewarding the Best of Show judging. Below: Competition in full swing.

Bottom: Stewards getting wine ready for judging.


INSIDE THIS ISSUE:

Calendar	2
December 3 Cellarbration	3
Planning Party Minutes	4
Sensory Evaluation Clinic Photos	5
White Hawk 2016: The Crush	6
More Photos from the Competition	7





Calendar of Events and Meetings

Events	Details	Date
December Annual Testing Clinic	Due to the Cellarbration being on December 3, the regular Monthly meeting is cancelled and we will have the Annual Testing Clinic instead. Tivurcio from Hanna Instruments and Lynda Lo-Hill will have the Hanna 903 at the testing clinic to test for free SO2 and total acidity (TA). Bring at least 50 ml of a wine you want tested.	December 1 6:30 pm
	Cellarbration See next page for details	December 3

Judging clinic attendees studying hard to get ready for the Wine Competition. Lunch was wonderful as usual. Thank you Dave for teaching and Nancy for providing lunch.





*Cellarbration on December 3rd,
Buy your ticket now on-line.*

Saturday, December 3 at 5 pm

Cost: \$25 per person

**Live Band, Raffles, Wine Exchange*,
Dancing and lots of fun!**

Bring a log to put on the fire!

Bring a bottle of wine to drink and another to share.

Meat provided, bring a dish to share:

**If your birthday is: Jan - June: DESSERT , July and Sept: APPETIZER
Oct - Dec: SIDE DISH**

**RSVP, Paypal online on our web site
or send a check made out to Cellarmasters to
11110 Zelzah Ave, Granada Hills, CA 91344**

**Topanga Community Club
1440 Topanga Canyon Blvd. Topanga, CA**

Pay on our
website is
now live. .

** Bring a gift wrapped bottle of wine and participate
in the blind wine exchange.*



Planning Meeting Minutes, November 10, 2016



Location: Matt and Elissa's Home

Time of Planning Party: 7pm

Club Business Discussion began at approximately

8:30pm and ended at approximately 9:30pm

In attendance: Matt, Elissa, Nancy, Dave, Gregg O., Gregg S., Juanita, Kris, Tom, Renee, Mimi, Dan, Jennifer. Bruce, Dee Dee, Mark, Suzy, Jeff, Lynda, Jon

In order discussed:

Treasury

- \$5,500

Membership

- If members join now, then they're paid up for the entire next year

Newsletter

Monday, November 14 deadline

Testing Clinic

- December 1
- PH and ML test - \$5 per wine

Insurance

- Being investigated by Jeff.

Competition

- Gregg S. has stickers
- Aprons made

Food for Competition

Mike H. - Coffee and Tea

Nancy - Bagels and Cream Cheese

Elissa - Cheese Grits
Juanita - Breakfast casserole

Jennifer - An egg dish

Jennifer - to order sandwiches / salads / cookies for lunch

- Gregg O. to send judge list to Dave
- Jennifer and Rich - to do After Party

Paella will be brought by Matt, Gregg S., and Jennifer

- Jean M. to do name tags

• Mike H and Julie - Set Up: tables / chairs / table cloths / place mats

Holiday Party

- Venue paid for and insurance paid

- \$25 per member and \$30 per nonmember

- Turkeys - Jon, Matt and Renee

- Decoration Committee - Renee, Julie, Elissa (Jennifer tentative), Jean, Julie

- Need raffle prizes - some from shop / Mark to donate / Nancy to donate

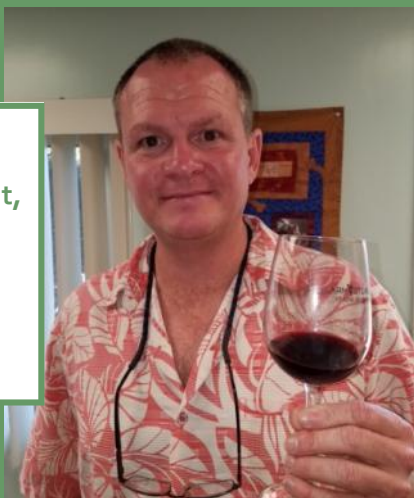
- Funnel music info to Tom to follow up on
- By Mimi—Secretary



Sensory Clinic Report

BY TOM DUKAT

President,
host and
MC Matt
Lester:



First Lady
and Hottie
Chef
Elissa:



Hard
working
helper
Julie
Hines:



Mimi enjoying
the flaws and
faults while
Matt searches
for surprises:



After event
with Matt on
the
mechanical
bull:



See more photos
from event tak-
en by Lynda on
next page.

White Hawk 2016: The Crush

ARTICLE BY JON UMHEY AND DRAWING BY SUZY MANDEL



Dave and Jeff load the hopper while Linda (our QC gal) picks out stems, leaves and jacks.

Richard Gettell mans the pitch fork.

White Hawk 2016: The Adventure

Captain Jeff and Jon (the J-boys) got an early launch at 4am to pick up 2026 lbs. of Syrah from White Hawk Vineyards in Cat Canyon (Los Alamos, CA). We arrived at the break of dawn, dropped off the bins (Thank you Chet) and went off in search of "things". We returned to WH at 9am. Bins were already full. We were greeted by Ramone and Kevin who proceeded to forklift the bins into VANna monTANA. Oddly we ran into a former Cellarmaster, Bruce Huntley and his son Michael who were also transporting Syrah back to Los Angeles. It is a small world eh? After a bit of socializing we said our goodbyes and began the 2 hour trek back home. We arrived in Agoura Hills at noon just as the crew showed up... Dave Lustig, Richard and Linda Gettell as well as Jeff C., Jon and Jeff A. got busy setting up the crush pad and after 3 hours of labor had everything crushed and distributed. Brunch and social hour followed. It was another successful crush and brunch. Ferment on my friends!!

This year's sensory clinic was on November 6. Matt taught us to recognize both good and bad tasting and aroma characteristics. Elissa made us a delicious meal. From Lynda Lo-Hill



CellarMasters 43rd Amateur Wine Making Competition Photos



Judging was intense as you can see by the photos.

Below—Best of Show panel with spectators.



After party hosted by the Swank's. Gregg Smith and Rich Swank made excellent paella for all the judges and stewards who volunteered at the event. Thank you all for your participation. Watch the web site for the posting of the winners of the competition.



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.



Visit our Sponsor

The Home Beer/Wine/Cheesemaking Shop,

serving the discerning winemaker since 1972.

- ♦ ITALIAN/GERMAN WINEMAKING EQUIPMENT. Due early August. Guarantee your needs by ordering now. Great prices and Free Shipping to The Shop! Call to place your order (818-884-8586). 50% deposit. Complete listing at: www.homebeerwinecheese.com/grapeprocessingequipment%2012.htm
- ♦ 10% Discount to paid up members, on most items.
- ♦ "FOR WINE GEEKS ONLY" www.homebeerwinecheese.com/WINE%20GEEK%20ARTICLES.htm
- ♦ THE SHOP WEB-SITE: www.homebeerwinecheese.com
- ♦ EVERY WEEKEND, Taste the Best of Locally Grown/Made Wines: www.camarillocustomcrush.com
- ♦ LOTS OF LOCAL WINERIES/WINE BARS/BREWRIES TO ENJOY: www.venturacountywinetrail.com
- ♦ HANDY CELLAR WORK CHARTS AND CALCULATORS: <http://www.homebeerwinecheese.com/wine.htm>
- ♦ July 4th - Posting /Prices/Ordering for Grape 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 re-newing 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/>