

Important Dates

Cellarmasters
Monthly meeting
March 3

Planning Meeting,
March 10

(see page 2 for
details on meet-
ings)

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CELLARM^{STERS} of Los Angeles

March 2016

President's Message

In keeping with a great start to the New Year we thank Dave Lustig for his talk on everything racking. I hope you all brought a pad of paper and took notes.

It looks like the Carpinteria wine day has booked up once again. Thank you, Fred and Lisa for your hard work organizing this. If you were lucky enough to get in on tickets you can still contact Nancy regarding details on the

train ride up or pre-party as we like to call it.

Christina Feezor is diligently working on a Cellarmasters logo t-shirts for the club and we should have examples at the next planning party so you'll want to make that meeting.

March's meeting subject will be on Bottling: The when, the how, the do's and the don'ts. I will have a thorough talk on the subject and would

welcome any fun bottling pictures you might want to send me prior to the meeting.

And now for something completely different: we're working on a Brew Day in March. Dave Lustig will have dates out to us soon.

And remember, as always, if you have some wine you want reviewed just bring a sample to any meeting for a discrete analysis and consultation.

Cheers, Matt

T-Shirt Contest

Now that we have your attention! We are having a contest for best wine quote to be printed on the T-shirts.

Send entries via email to
newsletter@cellarmastersLA.org

Deadline for entries is March 10th. Membership will then vote via an on-line poll.



Save these dates!

Events	Details	Date
Monthly Meeting	Subject: Bottling. (see president's message for details). Potluck Theme. Green food/ St. Patrick's day theme. Vinho Verde Wine. Location: Wine, Beer, and Cheese Shop, Woodland Hills, CA	March 3 6:30 pm setup and meet & greet. 7 pm Potluck
Planning Meeting	Planning meeting will be held at Jean and Pete's home. Bring a Potluck dish and a bottle of wine to share. Send RSVP email to moorepjb@aol.com to get address.	March 10 7 pm
Monthly Meeting	TBD. Location: Wine, Beer, and Cheese Shop, Woodland Hills, CA	April 7
Brew Day	Being explored for an activity in March for interested members.	Sometime in March
Carpinteria Wine Tasting	Hosted by Fred and Lisa in Carpinteria. Sold out	April 2
Lecture Series See page 7 for details	A Lecture Series: "Vineyards and Wineries in Los Angeles: The Beginning of the California Wine Business." Presented by Stuart Byles	April 3
Wine and Cheese Tasting	California Wine and Cheese will be highlighted at this event. Hosting by President Matt and Elissa. More information to come.	April 23
Derby Day 2016	Annual Fun Event celebrating the Kentucky Derby and Wine. Participants go to 3 -4 homes of Club winemakers to taste wine. Second home hosts the viewing of the Derby. Hat contest, and other fun activities are included in the price. Price TBD	May 7

Planning Meeting Minutes, Feb. 11, 2016



Members must pay club dues by end of March in order to get Wine-maker magazine

Location: Matt and Elissa's

Time of Planning Party: 7pm

Club Business discussion began at approximately 9pm and ended at approximately 10:30pm

In attendance:

Matt and Elissa, Bruce, Mimi, Dan, Jennifer, Dave and Nancy, Jean and Pete, Gregg Smith, Juanita, Christina, Suzy, Fred, Jason and Shauna.

In order discussed:

Treasury

- \$8,300
- Dues are now due

Membership

- Half of membership renewed so far
- Winemaker magazine now in print and digital version for members

Competition

- Decided that Best of Show gets Medal for Best of Show (not dual medals)
- Gregg S. suggested doing stickers/Check with Jeff

2016 Holiday Party

- December 3, 2016
- Jennifer to sign contract and arrange

• Proposed band - Little Fish

Website

- Add Powerpoint for teaching basic winemaking
- Update website
- Submit photos to Dave Lustig

Pruning Clinic

- February 20, 2016
- Dave and Nancy's vineyard - morning location (Pasadena)
- Afternoon clinic at DeeDee and Bruce's cancelled
- Second location at Chet's? (suggested as possible alternative but not confirmed)
- No RSVP's yet for pruning clinic
- Put out a blast

Newsletter

- Deadline for info 2/19/2016

Brew Day

- TBA
- Barbecue & Beer Day suggested for summer

Carpinteria Wine Tasting

- 2 spots left as of Planning Party

Wine & Cheese Event

- Matt and Elissa to host
- April 23 decided as date
- 2pm-5pm followed by dinner
- California wines

Derby Day



4 locations so far

- May 7, 2016
- Jean to chair
- All in Thousand Oaks this year

Possible future planning party locations

- Jean & Pete/Christina/Gregg S./Dave & Nancy

T-Shirts

- Christina brought samples
- Contest for best t-shirt wine quote

Home Wine Competition Calendar

Competition	Entries Start	Entries End	Comp. Date	Awards Ceremony	Winners Displayed	POC
Winemaker Magazine	Now	3/11/2016	4/15 - 4/17	5/21/2016		WineMaker Magazine brad@winemakermag.com
San Diego Fair	4/1/2016					http://www.sdfair.com/index.php?fuseaction=exhibits.homemade_wine.php
California State Fair	3/16/2016	4/13/2016	4/30/2016	6/26/2016	7/8 - 7/24	Tom and Rebecca Ramme (wineevents4fun@gmail.com)
OC Fair, with OCWS	4/15/2016	5/21/2016	6/11/2016			kevindonnelly@ocws.org
Bottle Shock Open HOME International Wine Competition	5/23/2015	6/26/2016	7/18/2016			aaronkidder@gmail.com

Baked Polenta with Mushrooms Winning Recipe from February by Mimi Roberts

For Polenta:

4-1/2 cups water
1 teaspoons salt
1-1/2 cups cornmeal
1 tablespoons olive oil
1/4 teaspoon dried thyme
5 tablespoons grated Parmesan
2 tablespoons butter
Salt & Pepper to taste

For Mushroom Mixture:

1-1/2 pounds white mushrooms, sliced thin
1/2 cup chopped onion
4 cloves garlic, minced
2 tablespoons olive oil
1/2 teaspoon dried thyme
1/2 cup Marsala wine
2 tablespoons butter
4 tablespoons fresh parsley

Salt & Pepper to taste

For Top:

5 tablespoons grated Parmesan
1-1/2 cups grated Fontina cheese

Heat oven to 350 degrees.

For Polenta:

In medium saucepan, bring the water and one teaspoon of salt to a boil. Add the cornmeal in a slow stream, whisking. Whisk in 1 tablespoon of olive oil and 1/4 teaspoon of thyme. Reduce heat and simmer, stirring frequently until thick, about fifteen minutes. Stir in 5 tablespoons of the Parmesan and 2 tablespoons butter. Add salt and pepper to taste.

For Mushroom Mixture:

In a frying pan, melt 2 tablespoons of the oil. Add the mushrooms,

garlic and onions, 1/2 teaspoon of the thyme, and cook, stirring frequently until golden and cooked through. Season mushroom mixture with salt and pepper to taste. Add the Marsala wine. Simmer until reduced by half, about 5 minutes. Add 2 tablespoons of butter and parsley to mushroom mixture.

To Combine and Bake:

Pour half the polenta into a buttered baking dish and spread an even layer. Add the mushroom mixture and spread evenly. Pour on the rest of polenta and spread over the top. Sprinkle the top with grated fontina cheese and the rest of the Parmesan.

Bake until bubbly, approximately 20 minutes.

Olvera Street Grapes - Giving the Vines a Hair Cut

The prospect of pruning the Avila adobe vines was daunting at first sight. But that was before Wes Hagen got ahold of it on January 28th. As a few of us gathered near the patio, Wes surveyed the vines and concluded that the many tiny little bunches that never filled in or ripened was proof that the vines were not able to do their most basic function, that is to ripen fruit for the birds to eat and spread the seeds. A KPPC reporter was on hand to get Wes on tape for a story that has yet to air as of February 19th.

But soon we were up on the Avila patio roof. "We" included Stephen Galvin, David Gutierrez, Jeff Canter, Wes and myself. Anne and Suzy chose to stay on the ground. Stephen took a lot of great photos to document the process.

Wes went to town on the vines. He pulled the long canes and showed where the fruiting wood was and cut it back to two buds and also cutting through the center of the bud above it. This would act as a collar for the tie securing the vine. Wes was particularly joyful about pruning. It turns out that he doesn't spend as much time in the vineyard as he used to in the Clos Pepe days. So this

was a real treat for him.

By the time we were finished, everyone had a cutting for souvenirs and there was a lot more sunlight showing through the patio. We decided to have lunch at La Golondrina Café there on Olvera Street. I had brought a small sample bottle of the Olvera Street angelica that we tried over lunch. Wes thought it was ready to be bottled without the oxidation typical of these kinds of fortified wines. I have since bottled the wine into 31 splits and they are resting quietly.

What happens now? The vine isn't completely pruned but enough of it has been given a haircut that it should be healthier and more productive over the course of the season ahead. More to come. By Michael Holland



*Photos by
Stephen Galvin*





Intimate pruning group on one of those "shitty days in paradise"!

Nancy fed them pepper/chard/leek/zucchini quiche & bagels. OJ, coffee &, oh yeah, Ken Volk Vin Gris Pinot rosé.... Nancy Scott



24th Annual Marie Northrop Lecture Series

LACHS Lectures for 2016

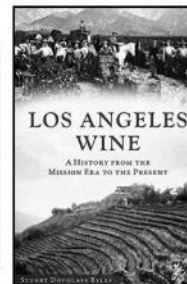
**Breaking Through the Pavement:
A New Look at LA's Past**

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."

Wine that goes with Green Food



spring harvest invokes images of greens, tart salads and crunchy fresh vegetables. Yum! But how do you pair spring foods with wine?

Traditionally, greens are the enemy of wine. The bitterness and sulfur-like flavors in artichoke and asparagus are often considered the antithesis of a 'wine food'. Not to worry, there are a few great tips to get you drinking well with the spring harvest. There are even a couple of under-the-radar solutions for the perfect wine with artichoke.

Wine with Spring Foods

Wine with Leafy Greens

If the salad section on the menu is the first place you look for an entrée, you might call yourself a 'salad hoe'. Take these tips to heart when pairing wine with salad:

Think Acidity: The wine should have more acidity than the salad so it won't taste flat. Perhaps steer away from that Chardonnay or Viognier unless you're having a delicate cream dressing

The Balancing Bitterness: Generally speaking, most leafy greens have a bitter note to them, so make sure your wine is lacking bitterness. Perhaps save the red for later and try a white wine.

What's the meat? Steak salad throws you into that middle area where you can drink a red wine. Perhaps select a lighter red wine with less tannin.

'Green' Wines: White wines with 'green' flavors such as gooseberry or bell pepper will shine. Try Vinho Verde, Grüner Veltliner, Verdejo, Sauvignon Blanc and Albariño

Vinho Verde

The Endless Summer Wine

Vinho Verde is the boozy dry limeade you've always wished for on a hot day (or if you're lucky: a high class night club). Not only is this stuff crazy refreshing, Vinho Verde wines also typically have low alcohol (around 9% ABV) making them an ideal quenching beverage. Vinho Verde is grown in the Minho region in far northern Portugal where the climate is more like northern Italy. Just so you know, Vinho Verde is actually a blend of several white grapes includ-

ing Alvarinho (a.k.a. Albariño), Loureiro, Azal, Arinto and Trajadura (a.k.a. Treixadura). You can also find Rosé wines from the region which are made with the red grapes of the area. One of these red grapes, Padeiro, ('Pah-deh-yhid-row') is so pale in color, it makes a rosé naturally.

Taste Profile:

Zippy and often slightly spritzy with flavors of limeade, lemonade, gooseberry, apple blossom and yellow grapefruit. Great examples have a slightly clingy, chalky sensation on the palate and notes of honeycomb, Ruby Red grapefruit and lemon.

Age-Worthy?

No. Most of Vinho Verde should be drunk as young as possible, although higher-end Minho wines are worthy of 10+ years.

What to Look For:

Less than \$10 will get you great Vinho Verde. Wines with higher levels of Alvarinho, Loureiro and Azal tend to have less phenolic bitterness.

Excerpted
from Wine
Folly.com



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

300 ft of never used high quality netting for sale. Call Suzy at 818-648-7413



Visit the Home Beer Wine and Cheese Shop for your wine needs in 2016

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 \$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/>

