

Important Dates

- Nov. 5, monthly meeting
- Nov. 12 Board Meeting. Location TBD
- Nov. 15, Judging Clinic
- Nov. 21, Wine Competition
- Dec. 5, Holiday Party

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President's Message

The 2015 Harvest season is winding down and it isn't even the end of October. It was an early harvest season and a very busy and interesting season. Many growers had crops that were 25-50% less than normal. For winemakers it was frustrating because we couldn't get the grapes in the quantities that we wanted and for growers it was difficult because they couldn't sell the tonnage of grapes they were expecting. I suspect we will have some wonderful wines from 2015 and I'm looking forward to tasting the wines from this vintage especially our 2015 Cellarmasters Merlot.

Our 42nd Cellarmasters of Los Angeles Wine competition is upon us. Matt and Elissa are con-

ducting the Sensory Evaluation Clinic on October 24th and Dave and Nancy are doing the Wine Judging Seminar on November 15th. Both events are fantastic and I hope everyone

ter your wines in the competition. It is always great to get feedback from fellow winemakers and also the anticipated Best of Show prizes in the White, Red and Dessert wine categories are coveted by

many.

Our November meeting will cover the next step in the process of winemaking. Wine Aging, Oaking program and correcting any faults that may be present including H2S. The food theme is "Braised" and the Wine

theme is Petite Sirah.

I look forward to seeing everyone at the November meeting and the upcoming competition.

Jennifer Swank

2015 President, Cellarmasters of Los Angeles

Attendees at October meeting entranced by speaker. Don't miss the November meeting!



can participate. Julie Wasserman is heading up the stewards for the competition and Dave Lustig is gathering a great panel of judges for the competition. Please contact Julie, Dave or myself if you are interested in participating as a steward or judge and definitely en-

In Search of Our Roots

Actually it wasn't our rootstock we were seeking but the fruit of our vines! We are good at finding any excuse for an outing, drinking good wine or enjoying beautiful countryside. Recently, we found the perfect trifecta to add to a trip to Europe.

We have a drought tolerant rootstock grafted to Grenache and Syrah vine clones specifically from Château de Beaucastel in Châteauneuf-



du-Pape in southern France. As some of you may know, Beaucastel has a "sister" vineyard in Paso Robles - Tablas Creek. The refined flavors and complexities evident in Tablas Creek's wines lead us to our decision of what clones to choose when we placed our order for our new vineyard.

We traveled to Italy for a business meeting in early September and decided to extend our stay in order to travel in France and visit the birthplace of our beloved vineyard. For those of you who have not yet been to France, we found it a very welcoming, lovely, diverse place to visit with very friendly people. The French definitely have their own way of doing some things, for example certain foods must be consumed in order. We discovered this at our second dinner in France. We were seated and in broken English our waiter explained the set course meal options and took our wine order. Before he left the table Ric asked if we could get our cheese plate as an appetizer with the bottle of wine we just ordered. The waiter's face gave away his disgust at the request as he threw his arms in the air and firmly stated "IMPOSSIBLE!" cheese is to be eaten after the meal and before dessert only. Ric tried his California charm on the waiter but there was no moving the timing of the cheese! The "IMPOSSIBLE" scenario followed us through

the rest of the trip as we lost the ability to say no and every negative statement became "IMPOSSIBLE" but overall France was a great destination for us!

Our total Italy/France loop added about 1,500 miles on our surprisingly powerful Ford (diesel & manual) Focus station wagon! As we braved the toll roads, high speeds and tunnels of the highway system we were greatly rewarded when we arrived first at Gigondas, known for Grenache for an overnight stay before heading to Châteauneuf-du-Pape the next morning. Gigondas was a great place to sample wine



from the surrounding region and learn about the strict AOC regulations placed on the French winemakers.

After a fabulous meal, a good night's sleep and a surprising larger shower, we were off to visit the ancestors of our vineyard. Châteauneuf-du-Pape was surprisingly flat but very beautiful as the vineyards stretched in all directions as far as one could see. We made a pre-vacation stop at Tablas Creek to gain information regarding visits to Beaucastel and was very disappointed when we were told that the winery does not offer regular visiting hours and the entire month of September would be closed to visitors due to harvest. In the spirit of a perfect vacation we decided it would be enough to just drive by the grounds of Beaucastel and try to get close to the vines. We did a bit better than that with a good attitude and bit of sneakiness. We found our way to the main building of the vineyard, parked and tried to enter. We happen to run into a nice employee who kindly opened the locked doors for us when in



(Continued on page 3)

Olvera Street Grapes - The Yeast Awakens

So, now that the grapes were picked and frozen until two events occurred - the completion of active fermentation on all other grapes picked this very early harvest year and researching for the best recipe to make wine from these Vina Madre mission grapes.

The Los Angeles Time article brought some people out of the woodwork in very surprising ways. All I can say for now is that there will be some kind of wine symposium in 2016 which you will be the first to know about.

But, let's get back to the making of wine from the Vina Madre. I decided on angelica for several reasons. One was that the total amount of harvested fruit after hand

destemming was twenty-five pounds or about a gallon of pressed wine. The second came from Carolyn Hall at Gypsy Canyon winery who was kind enough to share her process of making angelica from her Mission vines dated to about 1880. The addition of an equal amount of neutral grape brandy would extend the already skimpy batch. So, by mid-October, I have acquired the recommended yeast, brandy and being able to focus on this one batch because my reputation does, in fact, depend on it. So now we make wine. Stay tuned.

Michael Holland

(Continued from page 2)

broken French/English we tried to explain we were growers of their clones hoping for a tour of the grounds.

As we entered the stately old building we walked towards voices and attempted to join a conversation in what appeared to be a tasting room. As we investigated the surrounds and began a conversation with the staff they quickly discovered that we were NOT with the Russian distributor of their wines which they were expecting that day. One very knowledgeable staff member took time to speak with us about the winery and vineyard as he politely walked us out of the building. To our surprise, he was very friendly and told us a great deal about the practices of the vineyard and winery.

Some of the more interesting tidbits of information regarding Beau-

castel include the medium size "boulders" that cover the entire vineyard floor. Our guide explained to us that the rocks are covering the grounds to reflect sunlight onto the plants to warm them when temperatures drop. They do "turn over" the soil each season and allow the boulders to return to the surface. We also received a brief summary of the winemaking practices which include never adding any yeast or cultures to wine but allowing the terroir to stand out and create the unique



flavors from the vineyard as is common in Europe. They also start all their red wines in medium toasted French oak barrels for 18 months before making decisions on blending, additional aging etc. They start the white wines in concrete vessels and usually move them to oak barrels later in the aging process.

Our guide provided directions to the Perrin Family tasting room in the town of Châteauneuf-du-Pape for a sample of the wines. The fifth generation, Perrin family has a few labels of wine they own and produce including La Vieille Ferme (which is producing an inexpensive but refreshing Rosé easily accessible in CA), Tablas Creek, Beaucastel and others. The Perrin family also has a joint venture agreement with Angelina Jolie and Brad Pitt to manage their vineyard, including making changes to the varietals currently grown and producing their Rosé Miraval.

We returned from Europe with a renewed excitement over California wines. We did find a few French and Italy wines to add to our cellars but we definitely enjoy the smoother, less acidic wines produced here in our backyard....I mean in California!

Wish you all could have been there!

Ric & Peggy



Board Meeting Minutes— 10/08/2015



Notes taken by Mimi Roberts

Location: Robert and Jill Crudup's

In Attendance: Jennifer, Rich, Jill, Robert, Dee-Dee, Bruce, Dan, Mimi, Stu, Juanita, Kris, Gregg S, Suzy, Jeff, Fred, Julie and Mark.

In order discussed:

Treasurer's Report

- Motion passed to raise club dues to \$40 annually to compensate for the increased cost of the print Winemaker magazine and receiving the digital.
- Need to have a box on Paypal that designates what payment is for - to differentiate between Membership, Competition, etc.
- Checks need to be made out to Cellarmasters so they can be deposited in the bank account.

Newsletter Report

Articles due by 10/22 to Juanita for October newsletter

Membership

Discussion on how to make available the roster without members' emails being vulnerable to solicitation.

Monthly Meetings

- Theme for November meeting to be "Aging and Oak"
- Wine theme for meeting: Petite Sirah
- Food theme for meeting: "Braised"
- Testing Clinic in December in place of December meeting
- "Fining and Filtering" theme for February's meeting
- Mercaptan Treatment/ Absorbic Acid Treatment/ Corks - future themes

Club Housekeeping

- Juanita to go to shop and go through club's cabinet to organize and take inventory of what's there
- Need a roll of tablecloth material for tables
- Need garbage bags

Wine Competition

- 10 judges so far
- Judging and Aroma/Faults Clinics: \$10 for club members / \$20 for nonmembers / no charge for judges
- October 24 - Aroma/Faults Clinic
- November 14 - Judging Clinic
- November 21 - Competition

- Julie is head steward this year
- Need to send flyer out to all wine maker clubs
- Check to see if more place mats need to be ordered - Check with Matt and Elissa
- Club has enough glasses for Competition
- Juanita in charge of lunch
- Breakfast will be same as last year
- Sign out glasses to club members to wash and return

Holiday Party

- Older glasses will be brought to Holiday Party to serve as giveaways
- November 7 or 15 - Judging Clinic

Camarillo Bike Ride

- Need new organizer due to Tom Duket's injury
- Sign up individually
- Members can do a couple of training rides
- Maybe do the 30 or 50

Carpinteria Wine Tasting 2016

- Early part of April - date TBA
- Pinot Noir Rose and Pinot Noir

Club dues for 2016 will be \$40.

For Sale—For Sale—For Sale—For Sale

Brand new 112 L Acacia Barrel still in the bubble wrap. Acacia barrels are used primarily to enhance the fruit and aromatic qualities of white wines. They provide structure and mouthfeel without the tannin, vanilla and toasty flavors of oak. They can also be used in creating fruit forward red wines, such as Merlot. \$450.00.

Steve Bernal—
818-694-1681

2ea Used French Oak Barrels

60 Gal Seguin Moreau neutral barrel used for red wine. Recently emptied and filed with sulfur water. \$75

60 Gal Saury Tonnellerie neutral barrel used for red wine. Recently emptied and filed with sulfur water. \$75

Contact Jess Stevenson at
jstevenson@socal.rr.com
or
818-883-7570



Have YOU Submitted Your Wine Yet for the 42nd Annual US Amateur Wine Competition?

Entries due by November 10, 2015

Go to CellarMastersLA.org for details on submitting your wines.



Petite Sirah Grape

Petite Sirah (“Peh-teet searah”) (aka Durif or Petite Syrah) was first found growing in France in the mid-1800’s. It’s loved for its extraordinary deep color and full-bodied flavors of blueberry, chocolate, plums and black pepper. Despite its popularity, Petite Sirah is an exceptionally rare grape with less than 10,000 planted acres worldwide, growing mainly in California.

The difference between Petite Sirah and Syrah

Petite Sirah is not just a more “petite” version of Syrah (or Shiraz), it’s a distinct grape variety. Petite Sirah is the offspring of Syrah and Peloursin. If you’ve never heard of Peloursin, that’s understandable: it’s nearly extinct, found just a few places in the French-Alps.

Fast Facts About Petite Sirah

1. History: Petite Sirah (or Durif, as the French call it) was first discovered in the vineyards of botanist Francois Durif shortly before 1868 in eastern France (by Grenoble). The grape is a natural cross between Syrah and the even more rare: Peloursin.
2. Serving: A slightly cooler

temperature (65 °F) will deliver more floral and mineral aromas along with Petite Sirah’s characteristic bold fruit.



3. Decanting: Petite Sirah with such high tannin is the perfect red wine to pour in a decanter and let it evolve for 2-4 hours (if you can wait!).

4. Aging: This warm-climate grape often loses too much acidity and fruit within the first 7 years to make it a contender for longer term aging. That said, a few producers (try Napa and Sonoma) have made some outstanding wines that will age 10-20 years. If you’re looking for this, check that the acidity and fruit are in balance with the tannin (they will be big, but in balance!).

5. Value: Looking for good value? California’s central valley (like the Lodi AVA) offer some of the best values from \$10-18.

6. Anti-Oxidants: Petite Sirah is one of the deepest, most

opaque red wines with very high levels of anthocyanin (an antioxidant). Similarly colored wines to Petite Sirah include Tannat and Sagrantino.

Full-bodied red wines like Petite Sirah have high tannin (and thus bitterness and astringency) which means you’ll want to match them up with richer more fatty foods to create synergy. With its bold fruit flavors, Petite Sirah will match up nicely with bold exotic

spices or herbs-just avoid making the dish too sweet. If there is one thing to know about pairing Petite Sirah with food, it is that the wine deserves a food as big and as bold as it is.

Food Pairings Examples

Meat: Roasted Pork, Barbecue Beef, Beef Burgers, Chicken in Mole Sauce

Cheese: Aged Gouda, melted Swiss cheese, Fresh Mozzarella, Camembert

Herb/Spice: Black Pepper, Allspice, Clove, Sage, Rosemary, Cinnamon, Chili Pepper, Lavender, Cocoa, Juniper

Vegetables: Sautéed Mushroom, Eggplant, Black Bean, caramelized Onion, Stuffed Peppers, Currants (in a savory dish)

From WineFolly.com

“Petite Sirah is one of the deepest, most opaque red wines with very high levels of anthocyanin (an antioxidant).”

Sensory/Faults Clinic Report



Jon Umhey sums it all up with a lovely poem. Thank you Matt and Elissa for hosting. I know I learned a lot. Juanita Schmidt

well I managed to make it to the 21048 Chase gathering....

I sniffed and whiffed and ate... even swallowed !!

Well hat's off to the The Brother's Lester and the Sister's Rosenberg.

A VERY honed production within the intimacy of their home with delish home cooked food....

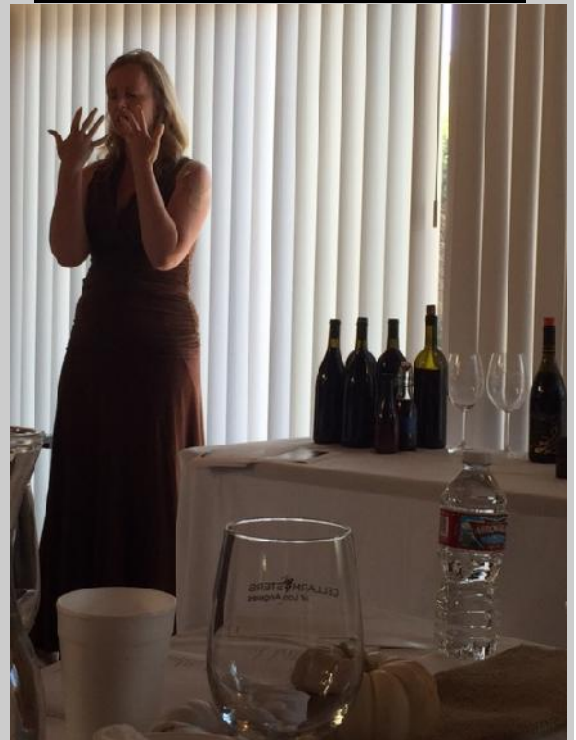
AND a class presentation of smell sensation by Matt.



Instructor Matt



Lovely tables set-up by Elissa or hostess.



Jennifer getting it all started and why we are doing this.



2015 Calendar

Event	Details	Date
Monthly Meeting at the Wine, Beer and Cheese shop in Woodland Hills. 6:30 pm set-up. Potluck starts at 7 pm	We will discuss the next step in the process of winemaking. Wine Aging, Oaking program and correcting any faults that may be present including H2S. The food theme is "Braised" and the Wine theme is Petite Sirah. Bring a bottle of Petite Sirah to share.	November 5
Board/Planning Meeting	Meeting will be at Jennifer Swank's home.	November 12
Judging Clinic	In preparation for being a judge for Cellarmasters upcoming 42nd Annual US Amateur Wine Competition. At The Home Wine, Beer and Cheese Shop. 22836 Ventura Blvd, Woodland Hills, CA	Sunday, Nov. 15 from 10am to 2pm
Cellarmasters of Los Angeles Wine Competition at Custom Crush in Camarillo	Wines will be accepted October 1st through November 10th for the competition. Go to www.cellarmastersla.org for entry details. Fees are \$10 a bottle. If you are judging or stewarding you will need to arrive per the instructions from the head steward and head judge.	November 21 8AM (Breakfast)
Annual Holiday Party Topanga Community Center	Come join the fun! Good food, wine, music, and dance. \$20 per person get's you in. Give or send your check made out to Cellarmasters to Bruce (Treasure mailing info on last page of newsletter).	December 5

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.



Winning Recipe

German Mashed Potatoes with Sauerkraut

by Mimi Roberts

For Sauerkraut Mixture:

- 1 - 16 ounce can sauerkraut
- 4 strips bacon
- 1 large onion (chopped)
- 1/2 cup applesauce
- 1 tablespoon caraway seeds
- 1 cup of water

For Mashed Potatoes:

(I use a bag of Trader Joe's frozen mashed potatoes - I add 1/2 stick of butter and 1/3 cup milk and microwave for 7 minutes until the mashed potatoes, butter and milk are hot. I add salt and pepper to taste and mix well - it should be a slightly stiff mashed potatoes so they hold their shape)

If you prefer making mashed potatoes from scratch, use:

- 4 medium-sized potatoes
- 1/2 stick butter
- 1/3 cup milk
- Salt and pepper to taste

Paprika

Fry bacon in pan till crisp. Remove and drain on paper towel. Set aside. Empty bacon drippings from pan but keep tiny portion in pan (enough to sauté the onions). Sauté the onions in the left-over drippings. Add the sauerkraut (and liquid from can). Add applesauce, salt and pepper, and caraway seeds. Add water to cover sauerkraut. Cook till done (water evaporates and sauerkraut turns brown). Crush bacon strips and stir into the mixture. Spread as layer in an approx. 9x13 baking dish.

If making potatoes from scratch, cook potatoes in boiling water. Mash with butter and milk, some salt and pepper, and place in a circle around the top of sauerkraut mixture. Sprinkle with paprika. Bake at 350 degrees until cooked through and potatoes get brown on top (about 40 minutes - but check so you don't overbake).

Harvest Photos by Mathew Abbe



Here is a picture of Langley Abbe (6 months) pressing Grenache.



Ezra, Bevin, and Langley harvesting our Chardonnay.

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

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Go to:
www.HomeBeerWineCheese.com

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

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

The CellarMasters Win€ Clubs aol-
unte organization dedi€ating
theartand science of home wine making.
We provide a forum for the exchange of in-
formation w€memaking methods and per-
sonal experiences.

Monthly meetings are held the
first Thursday evening of the month at the
Home Beer Wine and Cheese Making
Shop (a sponsor of the Wine & Cheese Cali-
fornia. CellarMasters has sole sponsor
the annual U.S. Amateur Winemaking Com-
petition.

This is the official CellarMasters let-
ter. Annual subscription complimentary
with CellarMasters membership.
attempt to publish monthly harvest
bottling and purely educational-wine
tasting may well deser

CellarMasters Membership and Pay

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