

Go to our web site to enter your wine in our competition. Deadline to enter is November 11.

Cellarmastersla.org

President's Message

Hope everyone is having a good harvest. I pressed for the last time this season (maybe). It is a little depressing knowing that's it for a whole year. The Cellarmasters barrel is mostly pressed. It smells great! I can't wait to start tasting it in a couple of months.

This month's speaker will be a representative from Hanna Instruments. He is a wine making expert and will talk winemaking, as well as answer questions. It should be great timing being everyone is in the throes of making wine.

See everyone at the meeting, Matt

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Syrah for the 2016 CM barrel project.



Deborah Welch and Christopher with 1000 lbs. of must. Pushing down the cap. The numbers when received: Brix- 27, PH - 4.01, TA is 3.2

Matt added tartaric when he got them home and measured. That should get us to PH of 3.85. More tartaric will be added once through Malo.



Pressing happened pretty fast. It was a quick fermentation. Matt Lester with Alan and Jeff Jacobs.



Calendar of Events and Meetings

Events	Details	Date
<p>Monthly Meeting</p>	<p>Guest Speaker, a representative from Hanna Instruments. He is a wine making expert and will talk wine-making, as well as answer questions. It is great timing as everyone is in the throes of making wine. Potluck Theme. Italian Foods Location: Wine, Beer and Cheese Shop in Woodland Hills</p>	<p>October 6 6:30 pm setup and meet & greet. 7 pm Potluck</p>
<p>Planning Meeting</p>	<p>TBD</p>	<p>October 13 7 pm</p>
<p>Judging Clinic</p>	<p>Judging Clinic is to prepare you for being a Judge in our competition. You will taste different wines and learn how to rate them using a judging sheet. Even if you have judged before this is a great refresher to get ready for the competition. Contact Dave Lustig at davel256@aol.com to sign up for the clinic. Lunch is provided. Location: Wine, Beer and Cheese Shop in Woodland Hills</p>	<p>October 23 10 am to 3 pm</p>
<p>Sensory Clinic</p>	<p>Sensory Clinic is to prepare judges for the upcoming competition. Learn all the sensory profiles and what all the different odors and taste you encounter during the judging process are and what they mean. Is this a good thing or a fault in the wine you are Judging? Tools are provided and you are taught how to describe the wine you are tasting for the judging sheet. Excellent class even if you are not judging. Email Matt Lester at Lestmj2@hotmail.com to sign up. Once you have signed up he will send you the address. It will be at his home.</p>	<p>November 6 10 am to 2 pm Lunch at noon. (provided)</p>
<p>Cellarmasters of Los Angeles Wine Competition</p>	<p>SAVE THE DATE: Wine competition is coming on November 19th. Wines will be accepted for competition starting Oct. 1 through November 10th. We will also be needing stewards and judges. Contact Jean Moore at moorepjk@aol.com if you are interested in being a steward. Contact Dave Lustig at davel256@aol.com for judging. Judging Clinic above and Sensory training is highly encouraged if you want to judge.</p>	<p>November 19th All day!</p>



Planning Meeting Minutes, Sept. 8, 2016



Location: Jean and Pete Moore's home

Time of Planning Party: 7pm

In attendance:

Jean and Pete, Jennifer and

Rich, Dan, Jon, Juanita and Kris, Dan, Mimi, Dee-Dee & Bruce, Nancy & Dave, Mike H., Gregg S.

In order discussed:

Treasury

- \$6,500

Newsletter

- Deadline for articles **due September 25**

Website

- Update website for rules, entry forms - Remind Matt to get with Gregg O. to put on website

Available Grapes, Barrels, Bottles

Jon U. still has 300-500lbs of White Hawk Syrah left

- ♦ Scott Rich/Moraga Vineyards has barrels for sale at \$300 each/ not neutral but has 18 months usage as well as \$10 a case for heavy Bordeaux bottles

Club Insurance

- Caroline to look into options

Competition

- New Best of Class award
- Stewards need to monitor that judges are writing notes

- Do a mass calibration at the start, then specific to the table

- Gregg in charge of medals and stickers

- Committee formed as Medal Committee to mail out medals (Jennifer, Lynda, Matt, Elissa, Bruce and Juanita)

- Camille to do data entry
- Jean in charge of stewards

- \$150 budgeted for aprons for stewards (Logo on the front and will have a pocket)

- Dave in charge of judges

- Food Committee members are Jennifer, Mike H. and Nancy (Jennifer to coordinate lunch and Mike H. and Nancy to coordinate breakfast)

- After party at Swanks house / need to make sure wine is removed from the premises before evening is over.

- Advertising - email flyers to shops

- Same fees

- Wiles in charge of hospitality (check-in)

- There are enough glasses for competition

Bus Trip 2017

- Napa/Sonoma planned

- Quarterly payment

- Thursday/Friday schedule

- May 18/19

Holiday Party

- Need to pay balance by November and need insurance

New Business

- Can do live feeds of meetings to put on website (possible Brandon to do)

Competition Preparation Clinics

- Judging Clinic is on October 23 (Dave to reserve shop)

- Sensory Clinic is on November 6



**SATURDAY,
NOVEMBER 19, 2016**

**43RD ANNUAL U.S.
AMATEUR
WINEMAKING
COMPETITION**

CELLARM**STERS**
of Los Angeles

Competition Date:
Saturday,
November 19, 2016

Entry Dates:
October 1 to
November 11

Entry deadline:
November 11

For more information,
email:
lestmj2@hotmail.com

www.cellarmastersLA.org

CELLARMASTERS LA
www.cellarmastersLA.org

CHICKEN AND RICE

BY NANCY & VREJ HAMMOUDIAN

Thank you to all the Cellarmasters for enjoying and voting for the potluck dish we made for the September meeting. We will not be able to attend the October meeting because we will be at a Wine Festival in Beirut, Lebanon. Cheers!

Ingredients:

- ◆ 2 tablespoons olive oil
- ◆ 1 or 2 cloves garlic, minced
- ◆ 1/2 to 1 whole large onion, chopped
- ◆ 2 cups long grain rice
- ◆ One 10-ounce can diced tomatoes and green chilies, such as Rotel
- ◆ Salt and pepper to taste
- ◆ 2 -3 cups pre cooked chicken, cut in pieces (more if you like)
- ◆ 4 cups low-sodium chicken broth, I also add a Tablespoon of Chicken bouillon and cut back on adding salt.
- ◆ 1 -2 cups shredded Mexican Style cheese
- ◆ Fresh cilantro, chopped

Heat the oil in a large skillet. Add the garlic and onions. Cook, 3 to 4 minutes. Reduce the heat to low and add the rice. Stir constantly. Cook over low heat, about 3 minutes.



Next, add diced tomatoes, salt, pepper. Stir to combine and let cook, about 2 minutes. Finally, add the chicken broth, chicken and stir the mixture together. Bring the mixture to a boil, and then reduce heat to low. Cover and simmer until the rice is done, about 20 minutes.

Mix in cheese and cilantro after cheese is melted, serve and enjoy!

You can add Tapatio for a kick, black beans, and mushrooms, red and green bell peppers.

Be creative

FOR SALE

I am a former member of Cellarmasters who retired from wine making last year. I have some equipment I would like to sell. Its all clean and in good shape. I have listed most of it below. Members can call, text or email me if they are interested. Thanks for your help, Kerry Clark. 661-714-6430.

Also, lots of miscellaneous stuff like stoppers, airlocks etc.

20 gal fermentation tubs with lids	\$15.00 each
3,5 and 6 gal glass carboys	\$10.00 each
7 gal fermentation buckets with lids	\$5.00 each
Wood basket press (#30 or 35) very clean	\$200.00
Buon Vino Super Jet Triple Filter, rarely used	\$200.00
Enolmatic Bottle Filler (1 head) with filter	\$200.00
Bench top corker	\$35.00
Hanna pHep pH meter	\$35.00
Milwaukee 102 pH/Temp meter	\$50.00
Refractometer	\$50.00
CO2 tank (10 lbs)	\$30.00
Punch down tool	\$10.00

Cellarmasters Merlot Barrel Project Bottling

In September we bottled the Merlot. It is promising to be an excellent vintage. Here are some photos from the event. As you can see Diego's daughters did most of the work. They thought it was so much fun, that they just took over the filling machine and enjoyed sterilizing the bottle too. As you can see Matt is in the background just watching... Thank you Matt and Elissa for letting us use your equipment and facilities for the Barrel Projects. And all the work you have put into the venture to make it happen. And a special thanks to Elissa for keeping up our strength by providing snacks and smoothies. We really appreciate it. ~ Juanita, Editor.



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/BREWERIES 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 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/>