

CELLARMSTERS

of Los Angeles

"All the wines that are fit we drink"

www.cellarmastersla.org

A Monthly Newsletter Vol. 40 Issue 11 December 2013

No December Monthly Meeting

Post Crush Clinic Instead
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January Monthly Meeting

January 9th, 2014.
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Remember to bring a wine to share, food to share and log for the fire

December 2013 President's Message

I want to thank the entire Cellarmasters club for the support and participation you brought to a couple of new ideas from this year.

Taking the CM on the road to the far-flung wilderness of the 626 wouldn't have happened without the generosity of Dave, Paul, Nancy and everyone who drove out to attend or to bring the clubhouse stuff. The guest speakers from Scott Labs, Stonebarn Conservancy and Tercero Wines gave us a reason to set our courses westward this summer and I appreciate everyone's help.

The list is longer for Derby Day with all of our hosts (some of them dealing with a threat of wildfire), the passengers on the shuttle bus and our treasurer who had to deal with receipts for a portapotty and a caterer (not the same vendor). It wouldn't have happened without any of you.

I'm looking forward to staying active from the view in the peanut gallery at present. But I'll see you at the meetings and look forward to fresh brains and fresher ideas.

Mike

CELLARMASTERS LA

December 2013

This illustration is from Gold Medalists, Rusty Larner's latest. Rusty is the new newsletter editor and all donors, please purchase this image and other wine images on merchandise at www.cellarmasters.com and email



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Happy Holidays! From the Home Winemaking Club!

NO DECEMBER MONTHLY MEETING

come to the testing
clinic instead

December 5th

7:00 pm

AT THE SHOP

22836 VENTURA BLVD
WOODLAND HILLS, CA 91364

Testing Clinic

Bring samples &

Snacks & Wine to Share

JANUARY MEETING

JANUARY 9th, 2014

The first meeting of 2014 will be tasting the delicious Gold Medal winners from the Cellarmasters Wine competition, so please come and see all your wine friends in the new year and taste some great home wines. Also, the meeting is will NOT be on January 2 since we figured a lot of people are still traveling or cleaning up from NYE, so it will the following **Thursday, January 9, 2014.**

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

WORLD RUNNING OUT OF WINE?

*World faces global wine shortage.
Check out the BBC report and see
what you think.*

*[http://www.bbc.co.uk/news/
world-24746539](http://www.bbc.co.uk/news/world-24746539)*

Calendar

December 7th, 2013

Testing Clinic at the Shop, 7:00 pm
Bring samples to test

January 9th, 2014

2nd Thursday this month
Monthly Meeting at the Shop, 6:30 pm
Gold Medal Winners

January 16th, 2013

Planning Party at 7:00 pm
Location: TBA

Events

December 7th, 2013

Cellarbration

Cellarmasters of LA website

Check out our website:

<http://cellarmastersla.org>

for the latest classified ads, photos
and winemaking information

NEWBOARD MEMBERS

PRESIDENT
Gregg Ogorzelec

VICE PRESIDENT
Jennifer Swank

MEMBERSHIP CHAIRMAN
Dave Lustig

TREASURER
Stu Lenoff

ART DIRECTOR AND
NEWSLETTER EDITOR
Suzy Mandel Canter

WEBSITE MANAGER
Anne Bannon

SECRETARY
Elissa Rosenberg

WHATCHA THINKIN'?

We, the incoming board, want to know what you want to do next year.

We want your ideas, your feedback, and your comments.

We are here to guide and steer this club but ultimately it's YOUR club.

We'd like to know what events work for you, what things are tired and need a year off, and what we haven't done in many years that we should bring back? How would you like to see the meeting run? The Planning Party? General thoughts?

We welcome your input. Positive and negative.

Please email me (Gregg.ogorzelec@gmail.com) or Jennifer (jkswank@gmail.com) and let us know. If you want to be anonymous, feel free to have an intermediary deliver your message, or slip a note in my pocket at the Cellarbration, or send an Owl.

We're looking forward to a fantastic 2014, and we want you to be part of it.

GreggO

OCTOBER WINNING RECIPE

Pumpkin Crunch Cake

BY JEAN MOORE

INGREDIENTS

*1 Large can Pumpkin (29 oz)**4 Eggs (slightly beaten)**3/4 cup granulated sugar**3/4 cup brown sugar**2 tsp. ground cinnamon**1 tsp. ground ginger**1 tsp ground cloves**1 13 oz can Evaporated Milk**1 package Yellow cake mix**1 cube butter**1 small package chopped pecans*

DIRECTIONS

*Preheat oven to 350 F.**Combine first 9 ingredients - mix together. Pour pumpkin mixture into greased 9 x 13 pan.**Sprinkle sifted yellow cake mix on top, slightly mixing with pumpkin mixture. Melt butter and**pour over top, sprinkle pecans evenly. Bake at**350 degrees F for 45 minutes. Serve with**whipped cream! Enjoy!*

TOP WINES FOR THANKSGIVING

CHECK OUT THE FOLLOWING WEBSITES FOR FAVORITE THANKSGIVING WINE PICKS FOR 2013

[Top Thanksgiving Bottles | Food & Wine
www.foodandwine.com/.../holiday-wine-game-plan-10-top-thanksgiving](http://www.foodandwine.com/.../holiday-wine-game-plan-10-top-thanksgiving)[Thanksgiving Wine - Huffington Post
www.huffingtonpost.com/tag/thanksgiving-wine](http://www.huffingtonpost.com/tag/thanksgiving-wine)[What To Drink Now: Thanksgiving Wines | SideDish
sidedish.dmagazine.com/2013/.../what-to-drink-now-thanksgiving-wines...](http://sidedish.dmagazine.com/2013/.../what-to-drink-now-thanksgiving-wines...)[Wine for Thanksgiving ... and Hanukkah - Wine - MiamiHerald.com
www.miamiherald.com › Lifestyle › Food › Wine](http://www.miamiherald.com)

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Larner...a Santa Barbara County Gem in the Old World Tradition

by Christine Humphrey... grapegazette.com

Learning about wine is so exciting to me, especially discovering new wineries and talking to passionate winemakers when "on the road" to our local Central Coast wineries. It seems that there is often a surprise that was not on the itinerary but was added spontaneously on the recommendation from another winery. On the last trip, to Paso Robles, that winery was Villa Creek. This time, that little gem was Larner winery, a small

come. Michael travelled and trained in vineyards in Italy and France, where terroir is the essence of what wine is all about. The New World philosophy is somewhat different, with the grape varietal taking center stage. But times are changing, with terroir becoming more important to innovative domestic winemakers like Michael Larner.

With the exception of the Malvasia Bianca, a tribute to Italy, the Larner's wines are varietals and blends native to France's Rhône Valley.

Tasted this weekend:

~2011 Malvasia Blanca, lower alcohol, (12.1%) aromatic and perfect with Asian foods. 55 cases produced.

~2010 Viognier, a fragrant Rhône white that stands alone beautifully with seafood, especially as a starter. 35 cases produced.

~2010 Rosé, a Rhône rosé traditional blend of Grenache, Syrah and Mourvèdre,

with a touch of spice. 27 cases produced.

~2009 Grenache, medium-bodied, excellent berry and fruit aromatics. Pairs well with both poultry and light meats. 94 cases produced

~2009 Elemental – a proprietary blend of 65% Grenache, 23% Syrah and 12% Mourvèdre – nice fruit spice and mouth feel to pair with pasta, poultry and meat. 219 cases produced

~2009 Syrah – bold and opulent, a perfect pairing with any meat or game. 285 cases produced.

And the Finale, 2009 Reserve Syrah...the "ultimate expression" of the grape...rich, flavorful and bold, but very balanced. This was an exceptional wine. 112 cases produced.

All of this greatness in just 33 barrels of wine! (a barrel of wine is approximately 25 cases)

The wines are priced from \$23 for the Rosé to \$40 for the 2009 Grenache. The 2009 Reserve Syrah is priced at \$65.

The current tasting room is in the Los Olivos General Store at 2900 Grand Avenue in the center of town. The Larners have plans to eventually open a tasting room in the old Ballard General Store on their vineyard property in Ballard Canyon. Michael is also one of the founders of the new Ballard Canyon AVA (American Viticultural Area) of Santa Barbara County...a "perfect pairing" of winemaker and terroir!

Larner Vineyard and Winery...
Geology ~ Origins ~ Territory

Larner Wines are a "must taste" when in Los Olivos. Open Friday-Sunday 11-5 and other days by



appointment. (805) 686-2440
larnervineyard.com and larnervineyard.com/

Until next time... à votre santé!



production, family-owned boutique winery of Ballard Canyon in Santa Barbara County.

Michael Larner espouses the Old World terroir-driven philosophy of winemaking, producing wines that have a "sense of place", thereby expressing the earth and overall climate from which they

DOES MY WINE HAVE THE “STINKIES”? WHAT ARE THEY? WHAT DO I DO IF I HAVE THEM?

Now is the time of year that many of us start to notice problems with our 2013 wines, if we haven't noticed them before. One of the big problems often found is the “stinkies,” or H₂S.

The chemical compound of H₂S, in surprisingly small amounts, gives wine a strong and distinct rotten egg smell. Sometimes, in even smaller amounts, you won't smell rotten eggs, but will notice that your wine has oddly, little to no aroma, or “nose,” at all.

One of the troubling aspects of H₂S is that it can, and will, progress to mercaptans and di-mercaptans. These mercaptan compounds have their own nasty smells (garlic, boiled cabbage and asparagus, among others) although they need somewhat higher concentrations to be noticeable.

There are many ways to determine if you have the “stinkies,” an easy way is to pour two glasses of your wine and drop a penny in one glass. Cover the penny wine with your hand and swirl it for 10-15 seconds or so and then smell each glass. If the glass with the penny smells noticeably better, you know you should treat your wine for H₂S.

Treating simple H₂S could possibly be as easy as splash racking and stirring the wine with a copper pipe, but the latest research has shown

that if you have H₂S, you almost assuredly have mercaptan compounds as well. So, if you treat just for H₂S only, you won't cure the mercaptan compounds.

Because mercaptan compounds can, and will, degrade back to H₂S over time, a problem you thought you had cured will likely once again raise its stinky head. However, by the time this happens, you'll have dozens of bottles of it, and won't have one big, easily treatable, barrel/keg/carboy full.

Even if the mercaptan compounds were at a low enough concentration level that they were not noticeable, and since H₂S is very objectionable at much smaller concentrations, it only takes a small amount of the of mercaptan compounds to degrade back to H₂S for you to get big H₂S “stinkies” once again.

So, the only permanent cure is to treat any H₂S is as though it were di-mercaptans - which means treating with appropriate doses of Ascorbic Acid and Copper Sulphate.

John Daume at the shop can lead you through this treatment process, provide you with the appropriate chemicals, and give you advice about how to try to prevent it in 2014.

Andy Coradeschi

40TH ANNUAL AMATEUR WINEMAKERS COMPETITION



WE HAD A VERY SUCCESSFUL 40TH ANNUAL CELLARMASTERS OF LOS ANGELES AMATEUR WINE MAKING COMPETITION.

COME TO THE JANUARY MONTHLY MEETING ON JANUARY 9TH TO TASTE THE GOLD MEDAL WINNING WINES AND LEARN THE SECRETS OF OUR GOLD MEDAL WINE MAKERS



Post Crush Clinic

Second Annual

Thursday December 5, 7:00 PM

At the Clubhouse

Traditionally we do not have a December meeting so this is a great opportunity to have an informal get together to help each other on our quest for always making better wines.

Bring in samples of your recently fermented 2013 wines (**150 ml each**) and learn how to test, evaluate and make corrections. Share your tips and learn a few new techniques.

We will be evaluating flavor and identifying potential flaws. We will be testing for pH, Malo and evaluating for H₂S as well as discussing common techniques for making corrections. It is always best to make corrections as early in the winemaking process as possible.

To cover the cost of chemicals and supplies please bring \$5 for the first sample evaluated and \$2 for each additional sample. Bring cash or a check made payable to Cellarmasters.

Bring a wine glass as well as some of your finished homemade wines to share. Feel free to bring a snack to share if you wish but this is not a Pot Luck event so plan to meet with friends for dinner before or after the clinic.

Please email your RSVP to Jennifer Swank at jkswank@gmail.com to let us know if you can make it and how many samples you plan to bring so we can ensure we have enough supplies.

Don't forget to bring at least **150ml samples** of each wine to be evaluated.

Sponsored by



HOLIDAY “CELLARBRATION”

SATURDAY, DECEMBER 7, 2011

5:00pm-10:00 pm, Dinner at 6:30 pm

RSVP jkswank@gmail.com or register for the Holiday Party on the Cellarmasters website <http://cellarmastersla.org>. and prepay using Paypal. Please make plans to carpool if possible because there are only 30 parking sites.



TOPANGA COMMUNITY CLUB

1440 N. Topanga Canyon Blvd, Topanga, CA 90290

Located 5 miles south of the 101 freeway. The center is located on the left or East side of Topanga Canyon Blvd.

\$15 cover per person

Live Band, one free Raffle Ticket, Wine Exchange, Dancing and Lots of Fun!

What to Bring



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

Bring an additional bottle if you want to participate in the wine exchange

Bring a Log for the Fire



A Toy or Game to Donate to Toys for Tots

Bring a dish to share if your birthday is:

Jan- Feb: Appetizers

March-October: Side Dish

Nov-Dec: Dessert

For your wine needs in 2014

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



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www.HomeBeerWineCheese.com

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Visit, taste, and purchase our wines

Every weekend has a unique mix of three different local "vineyard estate wines."

All for only \$7.50, which also includes our custom winery glass. 11:00 – 5:00, Saturday and Sunday

300 S. Lewis, Unit C
(The Imation building, Lewis at Dawson)
805-484-0597.

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



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Left to Right:
Stu Lenoff, Michael Holland, Jennifer Swank
Dave Lustig and Gregg Ogorzelec

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.

The opinions expressed herein are those of the editor and are often wildly mistaken.

The CellarMasters newsletter welcomes your letters and comments. Any and all winemaking, wine growing, wine drinking and Club-related topics may be addressed, please send them to: editor@CellarmastersLA.org. Our website is www.CellarmastersLA.org. Copyright © 2010 CellarMasters Home Wine Club and its licensors. All rights reserved.

Cellarmasters' Club Equipment

Cellarmasters now has Club Equipment for members to use.

We have a 30lb. ratchet press, and a floor corker that has been donated to the club. If you need to use it email Mark Wasserman to make arrangements. mwassersales@att.net The equipment is located in Thousand Oaks.