

# CELLARMSTERS

of Los Angeles

*"All the wines that are fit we drink"*

[www.cellarmastersla.org](http://www.cellarmastersla.org)

## A Monthly Newsletter Vol. 40 Issue 10 November 2013

**Monthly Meeting topic**  
**JUDGING TUNEUP**  
**Page 2**



**Board Election**  
**Voting details**  
**Page 3**

**Post Crush Barrel**  
**Tasting**



**How many wine**  
**aromas can you**  
**identify?**

**Page 5**

**Cellarbration**  
**December 25th**  
**Page 7**

**White Hawk Syrah**  
**2013 Harvest and**  
**Crush**  
**Page 6**

**Judging Clinic**  
**Nov 2 at the shop.**  
**Page 3**

## November 2013 President's Message

There is a lot going between now and the end of the year and I hope everyone can find a place in one or more of them. The first is the November 7th regular meeting which will be a tuneup as we get ready to judge the wines in our 40th annual competition. I have heard from several contestants who really appreciate the quality of our constructive criticism and encouragement. So come out and help us by practicing some of your talent – even if you choose not to judge – but I hope you'll feel confident enough to try.

The planning party scheduled for the 14th at the Crudups will be the final nuts and bolts preparation for the competition at CCC on November 23rd. It will also be the last opportunity to nail down the details for our Holiday Party at the Topanga Community Center on December 7th. Stay tuned for details on both the website and in the newsletter.

November is also our month for Officer elections. Matt Lester is coordinating any candidates and scheduling. Contact him at [lestmj2@hotmail.com](mailto:lestmj2@hotmail.com) with any questions about the elections or what is required to serve on the Board.

Finally, the November 7th meeting is our last real meeting for the year. BUT we may be planning another post-crush clinic if we can get the tools and analysts to pull it off. We will be posting details as we know them as email blasts and possibly the website. Thanks to everyone who participated last year and we'll let you know when we're ready to do it again.

Michael Holland, President 2013

November 7th

6:30pm

AT THE SHOP

22836 VENTURA BLVD  
WOODLAND HILLS, CA 91364Winemakers Topic of  
the Month:

Wine Judging Tuneup

Dinner Theme:

Roasted Foods

## SEPTEMBER WINNING RECIPE

by Bevin Abbe

## INGREDIENTS

1 cup butter, room temp  
1 cup brown sugar  
1 cup sugar  
2 eggs  
2 tsp vanilla  
2 2/3 cups flour  
1 1/2 c graham cracker crumbs  
2 tsp baking powder  
1/2 tsp salt  
10 dark chocolate choc. bars  
1 bag mini marshmallows  
1 jar salted caramel ( Trader Joes)

## DIRECTIONS

Preheat oven to 350 F. Cream butter, brown sugar, sugar, egg and vanilla together in a large bowl. In a separate bowl, stir flour, graham cracker crumbs, baking powder and salt. Slowly incorporate dry ingredients into butter mixture. Press half the dough into a 9 x 13 " pan. Set chocolate bars on top. Drizzle caramel sauce over the chocolate ( I got the small bars at TJ's. Add a layer of mini marshmallows. With the remaining half of the dough, press it flat on a piece of saran wrap then flip it over on top of the marshmallows to make a thick layer. Bake for 30-35 min, or until golden. Don't worry if the marshmallow oozes out the top. (When is oozing marshmallow ever a problem?)

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

**November 7th, 2013**

Monthly Meeting at the Shop, 6:30 pm  
Harvest Roundup. Winemaking  
Questions answered

**November 14th, 2013**

Planning Party at 7:00 pm

Location:

The Crudups

5455 Via Olas

Thousand Oaks, CA 91320

**Events****November 23, 2013**

40th Annual Cellarmasters Wine  
Competition

**December 7th, 2013**

Cellarbration

Cellarmasters of LA  
website

Check out our website:

<http://cellarmastersla.org>

for the latest classified ads, photos  
and winemaking information

## GLASS FOR SALE

I am hoping you can assist us with getting rid of some glass purchased in error. The ware is from Vitro and we have 2,546 cases available.

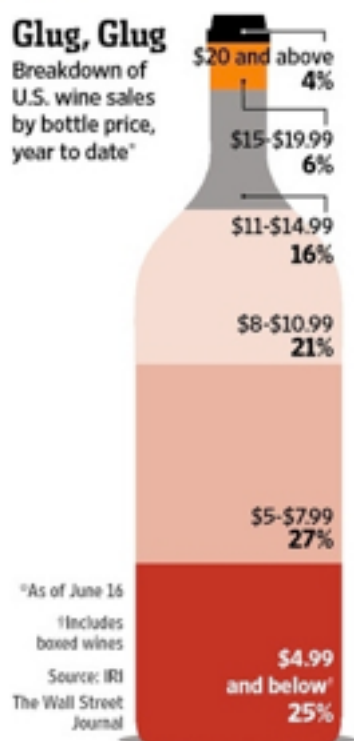
Description as follows:  
W82 Amber Hock Flat Bottom  
Content Non-Flap Loc Carton  
\$3.00/case

If anyone is interested please direct them to me. Thank you.

Sincerely,

Amie Hastings  
Herzog Wine Cellars  
805-983-1560 Ext. 316

## WINE CONSUMER PRICES



## BOARD MEMBER ELECTIONS!

Let Your Voice be heard!!!

We have some new members volunteering their time and some board members wanting to take on new responsibilities.

Voting time is now!!!!

There are to ways to vote.

1. Be at the meeting! We will vote by ballot at the meeting.

2. By email. You can register your vote by sending an email to:  
lestmj2@hotmail.com

The deadline for voting via email is November 9th. Any vote after the deadline will not be counted, so get your vote in without delay!!

### FOR PRESIDENT

Michael Holland (Current President)  
Gregg Ogorzelec (Current VP)

### FOR VICE PRESIDENT

Jennifer Swank ( Current Newsletter Editor)

### FOR MEMBERSHIP CHAIRMAN

Dave Lustig

### FOR TREASURER

Stu Lenoff

### FOR NEWSLETTER EDITOR

Suzy Mandel

### FOR WEBSITE MANAGER

Anne Bannon

### FOR SECRETARY

Elissa Rosenberg

The winning candidates will be announced at the "Cellarbration Party"

## CALLING ALL WINES!!

*It's that time of year again – time to start getting ready for the 40th annual competition at CCC on Saturday November 23rd. Make sure to get your wines to the shop by November 7th in order to get your wines into the competition.*

## JUDGING SKILLS

The Judging Clinic on November 2 will get us all ready for the wine competition. Classes are free, 10a–3p, Lunch Included. Free if you are signed up to judge at the competition.



## EXPERIMENT:

*I'm entering two wines one bottled at one year of age and the other bottled at three years of age to see if the judges can see any difference.*

*signed the PHANTOM*

## CELLARMASTERS BOARD MEETING / PLANNING PARTY

**Thursday 10 October 2013**

Present were (In clockwise order):

New member Darwin ( welcome!! ),  
Tom, Karen, Dan, Christina,  
Suzy, Jeff, Julie, < sorry... no pic :-( >  
Jon, Jennifer, Dave, Nancy  
Andy and the POTCWC Michael.



The meeting took place in the hills of SIMI, at the lovely home of Christina. She made sUM **KILLER CARNITAS** with all the trimmings. Her spread was truly muy bueno.

We gathered around the outdoor fire pit, ate, and got down to business.

We spoke of the upcoming **elections** for the new Cellarmasters Board.

Suzy expressed an interest in taking over the newsletter. Jennifer has done an excellent job but it's time for a changing of the guard. Anyone else up for the challenge?

Pres. and VP and Newsletter Editor are up for grabs.

For more info contact Matt Lester at [lestmj2@hotmail.com](mailto:lestmj2@hotmail.com)

We then discussed:

### **The upcoming wine competition**

Saturday November 23'rd... our 40th !! Once again to be held at CCC in Camarillo.

Thank YOU John Daume.

**Sensory evaluation and judging clinics. 2 clinics are planned on consecutive Saturdays**

**October 26th and November 2nd at 10am at "the shop".**

Dave Lustig will conduct.

Contact [DaveL256@aol.com](mailto:DaveL256@aol.com)

We voted on a **new sniff kit** for the clinic. APPROVED unanimously.

**Adjournment....More wine and CARNITAS !!!**

## DAVEZ SENSORY CLINIC





# Aromas in Wine *how many can you identify?*

## Floral

Acacia  
Carnation  
Dandelion  
Dried flowers  
Hawthorne  
Heather  
Honeysuckle  
Hyacinth  
Jasmine  
Lavender  
Lemon blossom  
Magnolia  
Orange blossom  
Orchid  
Pansy  
Peony  
Rose  
Sunflower  
Tulip  
Violet

Lemon Zest  
Lychee  
Lime  
Mango  
Melon  
Honeydew melon  
Nectarine  
Nectarine  
Orange  
Orange Marmalade  
Orange Zest  
Peach (white)  
Peach (yellow)  
Pear  
Pineapple  
Plum  
Pomegranate  
Quince  
Papaya  
Raspberry  
Raspberry Jam  
Strawberry  
Tangerine  
Tropical fruit

Dried leaves  
Espresso  
Fig (dried)  
Grilled meat  
Hazelnut  
Honey  
Kiwi  
Leather  
Mandarin Orange  
Maples Syrup  
Macaroon  
Marzipan  
Molasses  
Mocha  
Nuts  
Oatmeal  
Prune  
Pencil Shaving  
Raisin  
Sandalwood  
Tar  
Toasted oak  
Toasted coconut  
Tobacco  
Toffee  
Vanilla  
Walnut  
Yeast

Green bean  
Green grass  
Hay  
Lemongrass  
Licorice  
Mineral  
Mint  
Mushroom  
Nutmeg  
Olive  
Oregano  
Pepper (black)  
Pepper (white)  
Petroleum  
Pine  
Potting soil  
Rosemary  
Sage  
Slate  
Straw  
Steel  
Tarragon  
Tea (black)  
Tea (herbal)  
Tea (green)  
Tea  
Thyme  
Truffle  
Turmeric  
Wet stone

## Fruity

Apple (baked)  
Apple (butter)  
Apple (green)  
Apricot  
Banana  
Blackberry  
Blueberry  
Boysenberry  
Cherery (Sweet)  
Cherry (Tart)  
Citrus  
Cranberry  
Current (black)  
Current (red)  
Date  
Elderberry  
Foxy  
Gooseberry  
Grapefruit  
Guava  
Lemon

## Aging

Almond  
Apricot (dried)  
Barnyard  
Beeswax  
Biscuit  
Brown sugar  
Bubble gum  
Butterscotch  
Butter  
Caramel  
Cedar  
Cherry (dried)  
Chocolate  
Cigar box  
Coconut  
Coffee  
Cola  
Cotton candy  
Cream

## Spicy

Allspice  
Anise  
Asparagus  
Basil  
Bay leaf  
Bell pepper  
Cardamom  
Chalk  
Cinnamon  
Clay  
Clove  
Coriander  
Dill  
Eucalyptus  
Flint stone



Another successful **WHS** run !!!  
( I was punctual as usual... ;-)

Record haul this year !!  
**2550 pounds !!!**  
and they managed to fit it in two 1/2 ton bins

Thanks for the loaners Chet.

Now I don't have to go back up there to return THEIR bins.

Special shout out to Andy who set up the crush pad here at the asyUM



Also present were:

**Stephen Galvin** ( he was part of the bucket brigade !! )

**GreggO & Michael** ( Thanks for the delish homebrew )

**Richard & Linda** ( Thanks fot the 2011 WHS )

**Jeff** ( who always kick a\$\$ )  
**Michael Lester** (brother of Matt) &  
**Holly** (sister of Elissa)

I want to say you kicked a\$\$.  
It was amazing to watch...

... a neighbor friend showed up unannounced...  
JoAnne... she's 84... with cane she stood there in amazement as all the worker bees emptied bins, filled the hopper, filled their fermenters...  
she was in awe

She said she never saw anything like it. She was amazed at the team work But perhaps the best part was she was MOST impressed to witness the camaraderie.

Michael & Holly did quadruple time filling in for Jennifer & Rich, Matt & Elissa, GreggS. They were up in NAPA picking and transporting NAPA GRAPES.

I filled in for Matt & Bevin

Another shout out goes to the clean up crew

Mike/Holly/Jeff... my hat goes off to you.

And lastly a big kiss to my wife for

preparing all the food and cleaning up.

" I get by with a little help frUM my friends "

Preliminary nUMbers show up as, 25.5 brix, 3.6 pH

THANK YOU ALL !!

Jon





# HOLIDAY "CELLARBRATION"

**SATURDAY, DECEMBER 7, 2011**

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

RSVP [jkswank@gmail.com](mailto: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, DA 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 2013

*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](http://www.HomeBeerWineCheese.com)*



*Winemaking*



*Beermaking*



*Cheesemaking*

Custom Crush

[www.HomeBeerWineCheese.com](http://www.HomeBeerWineCheese.com)

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

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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.

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





President – Michael Holland  
805-746-6642  
[president@CellarmastersLA.org](mailto:president@CellarmastersLA.org)

Vice President – Gregg Ogorzelec  
[vicepresident@CellarmastersLA.org](mailto:vicepresident@CellarmastersLA.org)

Treasurer - Stu Lenoff  
(818) 788-5137  
[treasurer@CellarmastersLA.org](mailto:treasurer@CellarmastersLA.org)

Membership Chairman - Dave Lustig  
(626) 794-2883  
[membership@CellarmastersLA.org](mailto:membership@CellarmastersLA.org)

Newsletter Editor – Jennifer Swank  
(805) 492-4137  
[editor@CellarmastersLA.org](mailto:editor@CellarmastersLA.org)

Web Master – Anne Bannon  
[webmaster@CellarmastersLA.org](mailto:webmaster@CellarmastersLA.org)

Secretary – Elissa Rosenberg  
[secretary@CellarmastersLA.org](mailto:secretary@CellarmastersLA.org)



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](mailto:editor@CellarmastersLA.org). Our website is [www.CellarmastersLA.org](http://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](mailto:mwassersales@att.net) The equipment is located in Thousand Oaks.