

# CELLARMSTERS

of Los Angeles



Photograph by Suzy Mandel Canter

# Cellarmasters Homewinemaking Club Los Angeles

Page 1	CoverArt Illustration by Suzy Mandel Canter
Page 2	APRIL 2014 President's Message and Index
Page 3	Mentors and Coming Up <b>Meeting 4/3 @6:30 April Food Theme FRESH Spring</b>
Page 4	Board Members & March PP Recap
Page 5	Photograph by Suzy Mandel Canter
Page 6	Derby Day <b>May 3, 2014 11 am</b>
Page 7	Grapes for Sale
Page 8	Vinemark <b>March 30 @4 pm</b>
Page 9	Party Animals <b>May 9</b>
Page 10	Gutierrez H. Estate Vineyard
Page 11	Gutierrez H. Estate Vineyard
Page 12	Pour For Charity
Page 13	Wine Geek
Page 14	OC Wine Society <b>June 7 @7:30-3 pm</b>
Page 15	OC Steward Page

## April 2014 President's Message

APRIL BRINGS US EASTER AND ITS REQUISITE BUNNIES AND BONNETS, BUT THIS YEAR THE CELLARMASTERS ALSO BRINGS YOU PORT. YES PORT WINE MAKES AN APPEARANCE AT THE APRIL MEETING. OUR OWN MARK WASSERMAN OF VINEMARK CELLARS WILL BE JOINING US TO TALK ABOUT THE MAKING OF PORT WINE. HE HAS RECENTLY BOTTLED HIS LATEST VINTAGE AND WILL BE AT THE MEETING TO TALK ABOUT HIS PROCESS AND TO TASTE SOME OF THESE NEW BOTTLINGS. PLEASE JOIN US FOR SOME FANTASTIC FRESH FOOD, NEWS OF THE UPCOMING DERBY DAYS, AND THE USUAL CAST OF CHARACTERS.

NA ZDROWIE,

GREGG OGORZELEC

# Cellarmasters Homewinemaking Club Los Angeles

## Cellarmasters Mentors

Andy Coradeschi – Award winning wine maker, Syrah grower  
[[acorad@earthlink.net](mailto:acorad@earthlink.net)]

Mark Dawson - Award winning wine maker, grape grower  
[[mddawson712@gmail.com](mailto:mddawson712@gmail.com)]

Dave Lustig – Award winning professional wine maker, Rhone varietal grower, cider maker [DaveL256@aol.com]

Sean Morris - Award Winning Mead Maker [[here@AlaskanNomad.com](mailto:here@AlaskanNomad.com)]

John Weisickle – Award winning Fruit Wines, mead maker [[John@weisickle.com](mailto:John@weisickle.com)]

## Coming Up:

**Derby Days** – Will Regan house out. Proposal made for larger transportation vehicle for DD. Mike Holland to look into cost.

**Bob C** has donated a case of his books to the club. Could we use these for raffles or prizes for the day?

**Andy C Wine Tasting** – 6/21 is the date. French is the theme. Budget will be presented to the board at next PP

**Carpenteria Tasting** – SOLD OUT. For the lucky attendees, please check out [Santabarbaracarfree.org](http://Santabarbaracarfree.org) for discount Amtrak tickets.

**T-Shirts** – Jean to spearhead Cellarmasters branded apparel.

**Bus Trip** – Gregg Smith and Dee Dee are still working on dates.

**Food Theme for April is FRESH Spring Food**

# Cellarmasters Homewinemaking Club Los Angeles

## BOARD MEMBERS

### **PRESIDENT**

Gregg Ogorzelec

### **VICE PRESIDENT**

Jennifer Swank

### **MEMBERSHIP CHAIRMAN**

Dave Lustig

### **TREASURER**

Stu Lenoff

### **ART DIRECTOR**

Suzy Mandel Canter

### **NEWSLETTER EDITOR**

Suzy Mandel Canter

### **COPY EDITOR**

Nancy Scott

### **WEBSITE MANAGER**

Anne Bannon

### **SECRETARY**

Elissa Rosenberg

## Cellarmasters Board Meeting Planning Party

THURSDAY 13 MARCH 2014

APPRECIATIVELY HELD AT CHRISTINA'S T-SHIRT AND GRAPHIC SHOP IN THOUSAND OAKS

IN ATTENDANCE: JEAN AND PETE, FRED, JOHN, DAN, GREGGO, DAVE AND NANCY, MICHAEL, ANDY, KEVIN AND DI, MIMI, PATRICK AND VERNE.

TREASURER'S REPORT: WE STILL OWE ABOUT \$100 FOR MEDALS AND ABOUT \$50 FOR FOOD FOR CELLARBRATION.

WEBSITE: STILL REVIEWING THEMES. NEED TO SIT DOWN WITH DARWIN AND GO OVER FLOW.

MEMBERSHIP: DAVE IS SENDING IN THE FINAL MEMBERSHIP ROSTER TO WINEMAKER MAG. WE HAVE ABOUT 80 PEOPLE TOTAL.



# Cellarmasters Homewinemaking Club LosAngeles

**The Vineyard In Spring** *by Suzy Mandel Canter*



Photography by Suzy Mandel Canter

# Cellarmasters Homewinemaking Club Los Angeles

## Save the Date!!!

### Cellarmasters Derby Day 2014

*RSVP required*

**Saturday, May 3, 2014**

*from 11:00am until we can't take anymore*

*\$15 per person - \$20 for non-members*

11:00 am - First stop: Location to be determined.  
Light brunch served.

12:30 pm - Second stop: Location to be determined.  
Derby Day Hat Contest  
Light lunch served.

2:15 pm – Third stop: Location to be determined.  
We will watch the 138th Run for the Roses here. – 3:25pm  
Place your bets with Mike Holland and Anne Bannon.  
Light hors d'oeuvres served.

4:00 pm – Last stop: Location to be determined.  
BBQ Potluck Dinner will be served.  
Run for the Wines contest. Derby appetizer competition.

**Mail checks to Elissa Rosenberg at 7700 Topanga Canyon Blvd., #501, Canoga Park, CA 91304. Please include email address.**

**Carpooling is highly recommended.**

**Headed towards Points East**

**DIRECTIONS WILL BE EMAILED UPON  
RECEIPT OF PAYMENT.**

# Cellarmasters Homewinemaking Club Los Angeles

## Carl Hill writes:

How's it going all, just wanted to let you know I will be having grapes out of Moorpark this year for sale. Vines are well established.

MERLOT  
SYRAH  
SANGIOVESE  
MALBEC

Depending on water this year price is going to be between 1300.00 and 1400.00 picked. Average pounds over past years has been 3000lbs for each varietal. Malbec produces about 1000lbs

If you are interested let me know and how many lbs, I will continue to email you as the year goes on.

Let me know if you have any questions.

[CHill@vcccd.edu](mailto:CHill@vcccd.edu)

## From Patrick Kelley

*"I propagated a bunch of grapevines this winter and have them for sale if any club members are looking for vines. All are on their own roots. The starts will be ready for transplanting by mid-April and I have Syrah (Estrella Creek clone), Cabernet Sauvignon 32/191 clone, and Sangiovese 12.*

*All cuttings were hot water treated and sulfur dipped. I also have about 70 second-year Primitivo 03 clones in 5 g pots as well.*

**Drop an email to Patrick if you are interested at: [kellepm@hotmail.com](mailto:kellepm@hotmail.com).**"

# Cellarmasters Homewinemaking Club Los Angeles

## Wine Makers Dinner Sunday Mar. 30 4pm with Vinemark Cellars 5 courses for \$49

### Antipasti Course

Crab Risotto Cake with perfectly  
spicy pepper aioli and citrus compote

### 2012 Chardonnay

### Il Primo Piatti

Salted Beet Carpaccio & Pear Gorgonzola Salad with citrus thyme & mint

### 2012 Pinot Noir

### Secondo Piatti

La Dolce Vita's Tuscan Vegetable Ribollita Soup

### 2012 Primitivo

### Piatti

Grilled Prime Filet of Pork House Chop stuffed with Kadoka figs &  
gorgonzola with prosciutto & sage leaves served atop Pappardelle tossed  
with porcini & wild mushrooms, pistachios & brown butter

### 2012 Petit Syrah

Vegetarian Option~ Artichoke and 3 cheese tortellini with wild mushroom  
brown butter pistachio sauce

### III Dolce

Home Made Apricot Jam Tart with  
Dark Chocolate Layer and Mascarpone Cream

### 2012 Primitivo Port

price is per person plus tax and gratuity

Menu subject to change

Special wine pricing this evening

Call La Dolce Vita 805-486-6878 for reservations

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

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



# Cellarmasters Homewinemaking Club Los Angeles

## Party Animals and Patrons of the Arts

The Fugitive Kind Theater Company is looking for wine sponsors for opening night of its most recent production *'The Pliant Girls'*, a powerful new play that explores the depths of family dynamics, sexuality, and human nature. Please check out Fugitive Kind's website at: <http://fugitivekind.org/>

Opening night is **May 9th**, and we would love to have enough wine to sell before the show, at intermission, and at the after-show party for about 100 people.

For every 6 bottles you donate you will get 1 ticket (\$25-\$35 value). You will get to see a wonderful show and you can join us at the after-party!

There is also an opportunity to donate wine for the fundraiser March 30th in little Tokyo. We will be raffling off goods and services, and we would love to have donations for the raffle. If you donate 3 bottles you will have free admission to the fundraiser, where there will be lots of fun interactive activities and a bar! Tom DuKet and Andy Coradeschi have already committed to supporting this event with their best representations of the craft of Cellarmasters, L.A. Won't you join them with a donation of your best too?

## THANK YOU

Please email Sage Howard at [sagehoward13@gmail.com](mailto:sagehoward13@gmail.com) or Thomas DuKet at [tomduket@gmail.com](mailto:tomduket@gmail.com) if you would like to contribute to this incredible Theater Company.

Sage Howard

# Cellarmasters Homewinemaking Club Los Angeles

**Gutierrez H Estate Vineyard (Knollwood area of Granada Hills, CA)  
(Planted on July 5, 2012 / 50 Grenache, 50 Syrah)**

## Why I decided to plant Grenache?

Grenache is a grape varietal that is native to Aragon (Spain). In Spain, its original name is Garnacha. The French named it Grenache and that is how it has travelled around the world.

This Spanish varietal loves to grow in hot, windy climates (perfect for my vineyard – summers are always hot and the fall is windy). This varietal loves windy, dry, warm climates. The vine is characterized by its strong wood canopy and upright growth. The vine buds early and requires a long growing season in order to fully ripen.

Grenache is often one of the last grapes to be harvested. The long ripening process allows the sugars in the grape to reach high levels, making Grenache based wines capable of substantial alcohol levels, often at least 15%.

This varietal is well grown in Los Olivos and surrounding areas (Sta. Barbara area), Spain, southern Rhone area of France and Australia to name a few. In southern Rhone, Grenache is the primary grape varietal used to produce delightful reds. It is also the dominant grape varietal of the Navarra (Spain) region vineyards. (Navarra is located in the northeast part of Spain - Pamplona being a famous city of its “Provincia”).

Although a great wine on its own (Red or Rose’) it is very common to blend with Syrah, Tempranillo, Mourvedre, Carignane to name a few. I plan on making 100% on its own and blending it with my own estate Syrah.

In the future, perhaps I can even make my own Rose’ as well. This varietal as a red wine is a low to medium bodied wine. It’s typical aromas are of red fruit with a smooth palate and hints of cherry & plum. Accompanied by low tannins, this great red wine is delicious on its own or with rice dishes (paella) and of course tapas (appetizers). However, those inexperienced wine drinkers would prefer a low tannin wine such as Grenache with their steak as a Syrah or Petite Syrah would be to overwhelming for them.

As a rose’, it is great on its own –especially on a hot summer day as Rose’s are served chilled. In addition, a rose’ is always perfect with Thanksgiving turkey and some may even enjoy it with sushi.

# Cellarmasters Homewinemaking Club Los Angeles

## Why I decided to plant Syrah?

**Syrah makes a great red wine.**

Syrah loves a warm climate and California provides the perfect conditions for Syrah to thrive. In Australia it is named "Shiraz" and they too have great Syrah. Syrah has exploded worldwide in popularity and is a fine red wine. This varietal is said to be of French origin (although some disagree). It is commonly grown in the Rhone area of France. However, it is doing great in the new world (California, Valle de Guadalupe (Baja California North) Mexico, Chile, Australia to name a few. Syrah and Peloursin are said to be the ancestor of "durtif", aka: Petite Syrah (Petite Syrah is similar to Syrah but even more full bodied and tannic because of the smaller, thicker skinned grapes used).

This varietal also makes a great rose'. Perhaps, after I make some blends with my own estate Grenache (50-50, 25-75, 75-25) I can make some syrah rose's too. However, to speed up the learning process I need to have a "Wine Making Consultant". The French have a saying: "It takes 50 years to learn how to make great wine, and then you die". I DO NOT agree with this especially if you can hire a wine making consultant to shorten that period. Thus, I am in need of a wine making consultant. The ideal wine making consultant will be as follows:

Will be paid a consultant fee (to be discussed in person) to assist in creating my estate wine.

Will assist me on obtaining all required items needed for the whole wine making process for 100 vines.

Will assist in crushing, processing the wine, bottling it. (Please note:: I already have Christian Perez to assist me with pruning, irrigation, fertilizing, pesticide control, and overall vineyard health; however, he is not a wine making consultant.)

I will devote 2 Sundays a month for this process and read all suggested books.....

I just need a consultant for the first year or so to avoid the big mistakes.

What is more, the consultants name will be recognized on our estate bottles label and will enjoy our harvest dinners. This consultant shall become recognized in our Community as an Ambassador for New Estate Wine.

In summary, this wine making consultant will make one of my dreams come true (my own estate wine) and will forever be a part of my Vineyard.

So, now the question is "Who is ready to become our Ambassador for New Estate Wine for the Gutierrez H. Estate Wine?"

**David Gutierrez**  
**Gutierrez H. Estate Vineyard**  
**(818) 922-5997 Direct**  
**David\_gutj@hotmail.com**

# Cellarmasters Homewinemaking Club Los Angeles

## Cellarmasters Pour for Charity

Several Cellarmasters poured home wines for the Italian Catholic Federation dinner at South Pasadena's Holy Family Catholic Church on February 22nd. The club was represented by president Gregg Ogorzolec, Michael Holland and Verne Tjark. Dave Lustig, Alie Lustig and Nancy Scott were there for both the club and Old Oak Cellars. Dominic and Cynthia Aldi were pouring their home wines and some of their Italian imports. Cellarmaster Cosimo Pizzuli was pouring his commercial wines alongside Jim Vitale and his wife Dale LaCasella.

It was Jim's idea in early January 2014 that home wines be introduced into the annual fundraiser at Holy Family. ICF organizer Carmelo Sabatella and his family attended the Vitale backyard vineyard harvest last July and wondered if it was possible to get some amateurs to pour their wines and share their stories.

C'mon now – when have Cellarmasters not risen to the challenge? The crew from Eagle Rock Brew Shop was also invited to participate. We packed up our club banner, various props and went to South Pasadena.

There were five booths lined up as people bought their dinner and drink tickets at the door of the church hall. Eagle Rock Brewing had some winemaking kits to show and had donated two in a silent auction. Several club wines were also placed into the auction. Old Oak Cellars was pouring several of their wines while talking up the winery, winemaking and the upcoming concert series. Jim and Dale were pouring their backyard wines alongside Cosimo Pizzuli's series of Italian varietals.

Cellarmaster Verne Tjarks brought some White Hawk Sangiovese. Mike Holland had brought a five gallon barrel of Chardonnay for samples because everyone expects Chardonnay at events like this. There was also some Nebbiolo, Sangiovese and Primitivo. GreggO brought some White Hawk sangio and took a half dozen potential member signups. One of the hits of the night was a Grenache rosé Dave left at the club table to pour. The Aldis were pouring their imports and also some of their home wines. Everyone had a good time and the public was really impressed with the quality of the wines being served as one ounce pours per ticket.

There was a thank-you dinner for participants of the event on March 16th in South Pasadena. Although there were no hard numbers given, the attendance was about twice to three times over previous years. Everyone has their own estimate of how much wine they poured. Speaking for myself, I emptied two bottles and opened four others. My barrel took over a half-gallon to refill afterwards. I must have poured a hundred tastes in three-plus hours. Not bad for an experiment. There's already talk about doing it again next year. If we are invited again, we'll announce it and invite other members to join in.

Saluté!

# Cellarmasters Homewinemaking Club LosAngeles





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## The Orange County Wine Society 38th Homewine Competition is Coming! June 7, 2014 OC Fair & Event Center – The Courtyard

### Call for New Judges

The Competition needs new judges every year. If you are an experienced winemaker or have a discerning palate and would like to learn how to become a wine judge, please Rich McCormick, Judging Chairman, at [rdmccormick@cox.net](mailto:rdmccormick@cox.net). There will be a mandatory JUDGING SEMINAR for all new judges, and those who need to hone their skills on Saturday, May 10. This fun event includes a mock judging using real wine and our score sheets in a panel setting. Contact us now to participate!

For those existing judges, the 2014 Judges' Invitation will be emailed out shortly.

The success of the Homewine Competition depends heavily on the volunteers from the entire Orange County Wine Society.

We are soliciting your help. The Chief Stewards is Jim Downey, who will manage the stewarding functions. If you want to serve as a steward, complete the sign-up page in this newsletter and mail it to Jim, or contact him at [jedowney@inbox.com](mailto:jedowney@inbox.com), to ensure you are included in the emails for sign-ups and scheduling.

Please note that last year we had more volunteers than were needed so we had to turn away some of the later volunteers. It is unfortunate but we cannot accommodate too many extra people in the small space. So sign up quickly.



# 2013 OC Fair & Event Center Wine Competition

Sponsored by the Orange County Wine Society

Homewine Competition

## STEWARDS RESPONSE

Saturday, June 7, 2014

7:30 A.M. – 3:00 P.M.

The Courtyard - OC Fairgrounds

Yes, I am interested in serving as a Steward at this year's Homewine Competition

No, I am unable to serve this year, but wish to remain on your mailing list

Please remove my name from the mailing list

NAME: \_\_\_\_\_ CO-MEMBER \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ ZIP \_\_\_\_\_

CODE: \_\_\_\_\_

DAYTIME PHONE \_\_\_\_\_ EVENING \_\_\_\_\_

CELL \_\_\_\_\_

### E-MAIL ADDRESS

\_\_\_\_\_

Do you have experience stewarding at an OCWS Commercial or Homewine Competition?

If "yes," Commercial or Homewine?

If "yes" how many years?

Have you served as a Best of Show Steward? Yes No

If selected, will you serve as Best of Show Steward? Yes No

Yes / No (Circle One) I am willing to receive future communications via email to help reduce

Competition costs

Please E-mail, or mail this response form by May 2 to:

**Jim Downey**

# Cellarmasters Homewinemaking Club LosAngeles



FOR **WINE GEEKS** ONLY

Check out John Daume articles!

**[www.homebeerwinecheese.com](http://www.homebeerwinecheese.com)**

Click on winemaking.

**John Daume**, owner/winemaker

[homebrew@homebeerwinecheese.com](mailto:homebrew@homebeerwinecheese.com)

The Home Beer/Wine/Cheesemaking Shop,  
since 1972

Camarillo Custom Crush Winery, since 1982