

CELLARM^{STERS}

of Los Angeles



Photo By Suzy Canter

Cellarmasters Homewinemaking Club Los Angeles

Dec 2014 President's Message

By Gregg O

PREZ Blurp

Another year, another wine season, another competition come and gone. As we emerge from our time of thanksgiving, I would like to give thanks to everyone in this fantastic club of ours that took the time out of their hectic schedules and lives and used their ideas and talents to help us have another successful year of events, meetings, and a great competition. I would like to thank the board for helping keep the machinations of this club moving and helping guide me in making decisions. I would like to thank Jennifer Swank for being my sounding board and for all her additional ideas and input. I will pass the Honorary Punch Down Tool to her with the utmost confidence that she will be a GREAT President for this club in 2015. I will continue to be on the board focusing on reshaping the website and communication strategy with you all. As I said when I began this position about a year ago, the strength of the club lies with all of you who are able to step up and provide your ideas, your opinions, your time, and your energy. We are only as good as our members, and we need people to be involved and help out from time to time. Please continue that involvement and help make next year even better than this one. Have a great holiday. We'll see you at the December Monthly meeting (December 4) and at the Cellarbration / Pouring of The Golds on January 17 at the Topanga Community Center.

Be safe and drink good wine,
Na zdrowie,
Gregg Ogorzelec

HELP WANTED:

We're still looking for a Secretary to take the minutes of the Planning Party meetings and type them up for the newsletter. Eazy Peazy. Please consider taking on this position that is NOT very time consuming.

Come celebrate the holidays early with the Cellarmasters at our last Monthly Meeting of the year on December 4 at The Shop. Jess Stevenson will be talking to us about Sparkling Wines. Food theme is holiday and wine theme is Sparkling.

There will be no Planning Party or Testing Seminar in December.

Cellarmasters Homewinemaking Club Los Angeles

MONTHLY MEETING

Come on Dec 4 th

Holiday and Sparkling Wines

Potluck

7:00 pm

AT THE SHOP

22836 VENTURA BLVD WOODLAND HILLS, CA 91364

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.

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A GREAT 41ST
COMPETITION !!

THANKS TO
GREGGO, JENNS
AND MANY
OTHERS FOR
THEIR
EFFORTS TO
COORDINATE
THE EVENT.

AND A GREAT
THANKS TO THE
CRUDUPS
FOR HOSTING THE AFTER PARTY.

- JON



Cellarmasters Homewinemaking Club Los Angeles

Advanced Techniques for Small Batch Winemaking

Matt Brain (Laffort and Cal Poly Wine) and Adam Lazarre (Lazarre Wines)

First Crush - Paso Robles

November 9, 2014

Having completed our first harvest to crush we took it upon ourselves to check out the winemaking seminar as part of the 2014 Garagiste Festival in Paso Robles to get some tips and tricks from the pros. The morning began with an overview of the uniqueness of the most recent harvest and some of the reasons and affects the Southern California weather had on the 2014 harvest. While the speakers agree that the quality of grapes in this harvest will not live up to the quality of the 2007 harvest, this year's batch will be "pretty close." Due to the non-extreme heat we experienced over the growing season, the experts feel that the wines produced will have nice acidity. The three topics of discussion were: 1) Saignee: Removing Juice from Red Must; 2) Cold Soaking, Native Yeasts, and Inoculation; and 3) Barrel Fermentation for Red Wines.

Saignee is a French term meaning "to bleed." In winemaking, the Saignee process is used to create rosè. The panel agreed that the finest rosès can be made from rhone varietals (namely syrah) as well as other varietals such as pinot noir. The saignee process begins at the time of crush. Often times winemakers will take 30% of the juice that runs off as a result of the crush and use that to create their rosè. By extracting 30% (or more) of the overall juice, the skin-to-juice ratio of the primary fermentation is reduced which can result in more intense flavors and color in the overall finished wine. Bleed off the 30% of juice, add some sulfite, then allow 24-48 hours for the solids to settle. Storing the juice in a cooler temperature will allow for the solids to settle more quickly, as can the use of a pectic enzyme (pectin). Making a rosè mimics the process of making white wine; therefore white wine yeasts will yield the best results. Tartaric acid should be added at a rate of 7-7.5 g per liter and total sugar (brix) should read between 22-23 percent. If higher than 23, purified water should be added until this level is reached. High temperatures, lack of nutrients, and too much SO₂ are all poor conditions for rosès to endure.

Cold soaking is done between the crush and start of fermentation as a way to allow for better maceration of the fruit and to allow for more accurate chemistry readings (brix, pH, TA). In wine grapes, color and flavor components are brought out during the cold soak phase. This is especially true in more delicate varietals, such as Pinot Noir. When cold soaking it is important to keep temperatures low (under 50 degrees) otherwise native fermentation may begin unexpectedly. Cold soak can range anywhere from 3 days (Matt Brain's recommendation) to 4-5 days (Adam Lazarre's recommendation). When cold soaking, both experts assert that placing dry ice in the bottom of the fermentation vessel is more efficient than placing ice bombs or dry ice at the top.

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Cold soaking does come with risks, namely the development of funky smells such as nail polish remover or acetic acid, which are coined as “Volatile Acids.”

At the conclusion of the cold soak period, the winemaker will have some choices: 1) Allow the must to warm up on its own and begin to ferment natively or 2) Inoculate the must with yeast to begin the fermentation. According to the experts, native fermentations are risky when the chemistry is not perfect (acidity or brix levels are too low). Native fermentations will typically provide longer fermentation periods compared to inoculating with yeast. If SO₂ becomes an issue, address the issue as soon as possible, preferably during fermentation. Add nutrients during and throughout the fermentation process and/or aerate the fermentation yeast – keep racking until the odor subsides. Alternatively, very small amounts of copper sulfite can be added to minimize sulfur. Also, keep in mind that “during primary fermentation air is VERY friendly.” Air, however, is an enemy during secondary fermentation.

The seminar concluded with a quick overview of barrel fermentations. The process of barrel fermentation is very unique, yet the process is becoming more and more popular. Matt Brain, an instructor at Cal Poly’s Enology program, demonstrated how to take apart a barrel. He went through the tools that are needed and then showed how to remove one of the caps (de-lidding) and how to replace the cap (re-lidding). Barrel fermentations use the same techniques as a typical primary fermentation, but the entire primary fermentation process is done inside an upright barrel. The infusion of the oak flavor from the barrel is much more intense in the finished wine when doing barrel fermentations.

Overall this was a great seminar detailing some technical winemaking tips that we intend to use in our upcoming vintages. We cannot wait until next year’s harvest to take a shot at saignée to make a rosé.

- Jason and Shauna Messinger

HERE IS A SHOT
FROM THE "WINE
FAULTS" MEETING
ON NOVEMBER 1,
MY, WHAT A MESS
THAT ROOM IS IN! ;)

Thanks Darwin!



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DEEDEE MATHEWS 30 MINUTE RUSH CHILI

- 2 lb Ground Sirloin**
- 1 Onion Chopped**
- 1 Lg Can Whole Peeled Tomatoes**
- 1 Can Ranch Style Beans (Black Can)**
- 1 Can Bush's Smokehouse Beans**
- 1 Can Bush's Texas Ranchero Beans**
- Montreal Steak Seasoning**
- Garlic Powder**
- Powered Cumin**
- Chipotle Chili powder**
- New Mexico Chili Powder**

Brown meat with garlic powder and Montreal seasoning. drain fat

Add onion, slightly drained tomatoes, break up the tomatoes.

SLIGHTLY drain the three can of beans and add them.

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**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
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premium varietals are very limited and
we sell out very fast: It's first ordered,
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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 writers.

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: www.CellarmastersLA.org. Copyright © 2013 CellarMasters Home Wine Club and its licensors. All rights reserved.