

## Important Dates

- February 5th Cellarmasters Monthly Meeting
- March 21 Carpinteria Wine Tasting
- May 2 Derby Day

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## President's Message

Our January Cellarbra- tion/Gold Medal Win- ner's Pouring was a lot of fun. We missed those who weren't able to join us because of

illness, moving, half marathons etc. We tasted some stellar Gold Medal wines and appre- ciate Best of Show win- ners, Jim Bond (Best

Red - Syrah), Larry Buell (Best White- LaCrescent) and Frank Ivrato (Best Other - Riesling Ice Wine) for sending us their award winning wines to taste. We also tasted and listened to winemaker's notes on some delicious wines from Gregg Smith, Gregg Ogorzelec, Steve Bernal, Barrelmasters (Swank, Smith, Lester, Hines, Grossman, Lust- ig) Andy Coradeschi, Jeff Canter, and Dave Hines. It was great to see everyone and meet some new members.



## In the Vineyard and Winery

Even though, at this time of the year most of our vines are dormant and our wines are aging, there are many things to do at the beginning of 2015.

**In the Winery:** If you haven't tested your wines for Malo-Lactic Fermentation (MLF) completion, we will be

having a Testing Clinic at our February 5<sup>th</sup> monthly meeting. We will test for MLF and pH and help you determine the amount of SO<sub>2</sub> to add to your wine if MLF is completed. Price is \$5/sample. Also bring in samples of wine if you are concerned about H<sub>2</sub>S or other off aromas in your wine.

**In the Vineyard:** It is time to start thinking about pruning. The best time to prune is in the winter when the vines have gone dormant - sometime between leaf fall and bud-break. If your vines are not dormant - help them out and remove the leaves and prune off any

# Continued—President’s Message

clusters that may be hanging on. The canes should have lignified and become brittle as a sign that they are completely dormant. When you prune, think about the number of buds you want per vine. This number depends on the vigor of your vines and the varietal you are growing. Too many buds can result in over-cropped, vegetal wines while less fruit per vine can result in wines that are more concentrated and intense. Spacing the spurs along the cordon is also important. I try to have a fist width between each spur. We plan to have a pruning clinic in February, the time and place will be determined.

I’m looking forward to the February meeting at the shop. The wine theme this month is Grenache/

Garnacha and the food theme is Spanish Tapas. So bring a bottle of your favorite Grenache and a Tapas to share so we can compare some tasting notes with each other.

Jennifer Swank  
2015 President, Cellarmasters of Los Angeles

## Photos from the Cellarbration!

Taken by Suzi Mandel and Juanita Schmidt



Andy describing the secret to his award winning wine.



Michael enjoying the fabulous dinner and enjoying the wines made by Gregg O. and Michael. Great labels were designed by Suzy M.

Sean and Kris

Suzy and Jeff with their award winning wine.



Happy people having a great time!



Bruce and Gregg S. enjoying the fire

## Board/Planning Meeting Minutes— 1/8/2015



**Location:** Jean and Pete Moore's Time:7pm

**In Attendance:** Jennifer Swank, Jean and Pete Moore, Bruce and DeeDee, Gregg O., Gregg S., Juanita and Kris, Mimi, Suzy and Jeff, Fred, and Andy C.

**Treasurer's Report**  
Bruce met with Stu and they are working on the transfer to Bruce. A new account must be opened under Bruce's name. In addition, the bank requires a list of Board

members, Bruce's tax ID number, signatures by two officers of club, copy of charter and bylaws, letter from Board signed by Board.

Balance is \$9,000. Bruce has all records from club from Stu. Will make the transfer from Stu to Bruce at the same bank for now and look into other options later. Club averages two checks a month.

**Membership**  
Juanita should have the membership list as well as Dave. Bruce lets Dave know when he gets checks for membership. Bruce's address needs to be added to membership information. A person must be a member to receive the newsletter. Past newsletters are supposed to be on the web site - need to increase the file size that the web site will allow as the file size of the newsletters

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## The Guide to Grenache Wine from Winefolly.com

*"Grenache is just as important in the wine world as Cabernet Sauvignon."*

Would it surprise you to know that Grenache is responsible for some of the most delicious and expensive wine in the world? From exalted regions like Châteauneuf-du-Pape

to cult California wines, Grenache is just as important in the wine world as Cabernet Sauvignon.

Home winemakers love to make wine with Grenache because it is a great grape to work with. This red vinifera grape allows the home winemaker to make a variety of different wine styles, all of which are pleasant and easy to drink.

### Grenache: Wine Profile

**FRUIT:** Strawberry, Black Cherry, Raspberry

**OTHER:** Anise, Tobacco, Citrus Rind, Cinnamon

**OAK:** Yes. Usually medium oak aging

**TANNIN:** Medium (-)

**ACIDITY:** Medium

**ABV:** 13.5-16%



Grenache grape bunches





# 2015 Calendar

Event	Details	Date
Monthly Meeting	First Thursday of the Month. February theme is Tapas and Grenache wine.	February 5 March 5
Join us at our Annual Carpinteria Wine Tasting	We will be tasting Petit Verdots. \$28 per person. Send check made out to <b>Cellarmasters to: Fred Shaw, 349 Ash Ave, Spc. 25, Carpinteria, CA 93013.</b> Upon receipt of your check, Fred will send you detailed info about the event. Call 805-684-6587 for more info. Limited to 22 people due to space restrictions.	Saturday, March 21
Derby Day	Mark you calendars. Detailed information will be provided in the next few months.	May 2, 2015

## Dinner Meeting Protocol



**DUES:** Everyone attending should be a fully paid member of Cellar-Masters. Please make sure to pay your dues.

**GUESTS** are welcomed as an introduction to our club.

**POT LUCK** means everyone is ex-

pected 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.

## FREE! FREE! FREE! FREE!

Grow tubes. Approximately 80. If you are interested please contact Gabriella at spoiledgrrrapes@att.net

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# The Guide to Grenache Wine from Winefolly.com

### COMMON SYNONYMS & REGIONAL NAMES:

Cannonau (Italy), Garnacha (Spain), Garnatxa (Spain), Grenache Noir, Alicante.



### Viticulture

Grenache has a prolific growing habit in poor soils, particularly in warm, dry and windy climates. It buds early and ripens late. If left on the vine for late harvesting, it reaches high sugar levels (to the upper 20's in Brix counts). This allows winemakers to make high-alcohol wines. This growing strategy is another of the reasons for the grape's versatility.

Grenache is susceptible to various grape diseases that can affect the yield and quality of the grape production such as coulure, bunch rot and downy mildew

### Winemaking Tricks

Wine making: A long, slow fermentation at cool temperatures followed by a maceration period. The wine should be racked as

little as possible to curb oxidation. Grenache is typically blended with Mourvedre and Syrah and to make a GSM wine.

### Spanish Garnacha

The Catalunya is a hot growing region in Spain where late ripening Garnacha grapes can get very high sugar levels. The ripe grapes usually ferment to alcohol levels above 15%, which adds both body and spice. Garnacha from this area often smell slightly of ruby-red grapefruit with lots of cherry and licorice flavor.

### French Grenache

The Southern Rhône is known for Grenache-based wines. Along with cherry fruit,



smoky herbal notes including oregano, lavender and tobacco. The Rhône is a slightly cooler region often making wines with more finesse and

less alcohol.

### US Grenache

American Grenache is both fruit-forward and aromatic with crisp acidity. Instead of herbal aromas like many Old World Grenache, the American versions smell more like licorice and flowers. American Grenache is often blended with a touch of Syrah to add tannin and smooth out the flavor.

### Food Pairing

The spice in Grenache makes it a perfect pairing buddy to spiced and herb foods including roasted meats, vegetables and many ethnic foods. Alcohol is a solvent to capsaicin, which is the heat unit in spicy foods. A high-alcohol Grenache can help reduce the burn of spicy food.

<http://winefolly.com/review/grenache-wine/>

<http://www.winemakermag.com/stories/vf/article/indices/38-varietalswine-styles/3>

<http://en.wikipedia.org/wiki/Grenache>

<http://www.hellovino.com/food/wine/pairing/grenache>

-Jennifer Swank

*“...cherry fruit, smoky herbal notes, including oregano, lavender and tobacco.”*





# WINE TASTING

SPONSORED BY THE ITALIAN CATHOLIC FEDERATION  
BRANCH 108

*Holy Family Parish Hall  
Saturday, February 7th at 6:00pm*

1527 FREMONT AVENUE  
SOUTH PASADENA, CA 91030

*"Originating from the products of local vintners, experience specialties from the grapes of the foothills of San Pasqual, the vineyards of the San Gabriel Valley, as well as, other specifically hand selected wines".*

## MENU

REGIONAL HOME GROWN WINES FROM SPECIAL GUEST VINTNERS...  
PASTA & SAUSAGE DINNER, SALAD, ROLL,  
CANNOLI & A BEVERAGE.

*\$ 25.00 per person  
or*

*Dinner only: \$15.00 per person*

PLEASE MAKE RESERVATIONS ASAP.  
RAFFLE, GIFT BASKETS

THERESA SABATELLA SHAW 626.403.6102 OR 626.379.0629  
THERESA@HOLYFAMILY.ORG

*Donations from wine tasting benefit many charities such as  
American Veterans, Ronald Mc Donald House, Gifts of Love,  
Get on the Bus and the Cooley's Anemia Fund.*

# Missouri Valley Wine and Label Competition



Missouri Valley Wine Society is in its 7<sup>th</sup> year of the Missouri Valley Wine and Label Competition. We welcome you back in what will be a bigger and better competition this year. Last year, we had 370 entries from 13 states coast to coast and 2 Canadian Provinces. We are expecting more entries this year.

We have a number of great sponsors again this year. We will have awards for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place in each of the 11 wine categories. Best of Show and Winemaker of the Year will also receive a major award. All entries getting a gold, silver or bronze will receive a medal.

We also have a label competition which 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place will receive an award.

The wine competition will be February 15<sup>th</sup>. You can download the brochure by clicking on the link [2015 MVWS Wine Competition Bro-](#)

[chure](#) or visiting our website at [www.mvws.org](http://www.mvws.org)

Please forward to others that you think might want to enter. **Deadline for entry and wine delivery is February 9th.** If you have any questions, please feel free to contact me

Bob Truetken, CWS

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

CEO, Missouri Valley Wine Society

314-604-4139

## Continued -Board/Planning Meeting Minutes—1/8/2015

has been too large. Gregg O. is working to increase the allowable size on web site.

### Equipment

Need to find out from Josiah where equipment is, especially during harvest. Club has a press. The discussion regarding equipment:

- ◆ Should consider a crusher/de-stemmer and/or filtration system
- ◆ Need to get a list of what equipment the club owns
- ◆ Consider having a PH meter at the shop during harvest
- ◆ Andy can bring a PH meter to meeting in fall and offer PH testing for early birds at meetings.

### Secretary

Mimi to be gone June and July so Juanita can take over the minutes during this time.

### Competition Medals

Medals are being made over the holiday break to ship out. Ribbons will be given to the Best of Show winners.

### Holiday Party

Detailed planning discussion and volunteering of board members for the upcoming Cellarbration event.

### The Events for the year

The following events were discussed. Please check the calendar section on page 4 for dates and details. Many dates are still TBD.

Carpinteria Wine Tasting, Derby Day, Bus Trip (June), Wine Tasting

at Andy's, Grafting Clinic, (March), Cafe Bizou (July), and Wine and Cheese.

### Winemaking Events

Testing clinic and problem solving in February.

Club Wine Barrel Project - details still TBD. Will pick a grape and project will start from the fruit to the drink.

### Meeting Themes

A suggestion for a Tasting of Grapes theme at a Fall meeting was proposed.

### Cellarmasters Club

Discussed how the club needs to protect Club members from a lawsuit. Should we incorporate or become a nonprofit? Insurance for Club is a possible option



## Visit the Home Beer Wine and Cheese Shop for your wine needs in 2015

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)

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

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

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 only \$30/year if you live in the state of California and \$20/year if you live out of state. And includes all these benefits:

- ◆ A yearly subscription to [Winemaker Magazine](#). A \$25 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/>

