

CellarMasters

"All the wines that are fit we drink"

www.cellarmastersla.org

A Monthly Newsletter

Vol. 39 Issue 7 July 2012

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July 2012 President's Message

by 2012 President, Matt Lester

Thank you Andy and Carolyn for the tri-tip, and your general hospitality. June's planning party was awesome. I vote you two host all our planning parties. Do I hear a second???

Everyone seems to be excited about making "Fruit Wine" (not from grapes). So I am solidifying a speaker to talk to us on this topic. Other than that, it's pretty quiet on the wine making front. More drinking it, than making it. but that's OK!!

Cheers,

Matt

It doesn't matter if the glass is half empty or half full. There is clearly room for more wine.



your **ecards**
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July 5th Dinner Meeting

6:30 pm

The Shop

22836 VENTURA BLVD
WOODLAND HILLS, CA 91364

Winemakers Topic of the Month:

Fruit wines

Dinner Theme:

Beans and/or Macaroni

National Bean Day is July 3rd and National Macaroni Day is July 7th so bring your favorite bean and/or macaroni inspired dish!

Check out these links: <http://www.usdrybeans.com/> and <http://ilovepasta.org/>



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

Calendar

July 5th, 2012

Monthly Meeting at the Shop, 6:30pm

July 14th, 2012

Planning Party at 7:00pm

Kevin Delson and Di Krehbiel

23260 Aetna St. Woodland Hills CA 91367

November 17th, 2012

Cellarmasters of Los Angeles Wine Competition

December 1st, 2012

Planning Party at 7:00pm



Over the Barrel

“Hold the Clone!”

By Robert Crudup

I was up the coast the other day hanging around one of my favorite areas, the Santa Rita Hills AVA. It's up in Lompoc (which the indigenous pronounce “Lompoke”) and lies on the ocean side of Highway 101 just west of Buellton. Located along the winding Santa Rita Road you can find a couple of interesting wineries to visit and you should certainly take the time to experience this unique area that has become the home of some very well made Pinot noir wines. This is the domain of Alma Rosa and LaFond on the south side of the river and names like Babcock, Melville, and Foley on the north banks.

Over time I have become enchanted with Pinot noir and have decided to enter into a more formal relationship with this precocious varietal. I'd like to have more than a passing fancy with this wine. More than a weekend here and there. But the more I get to know her, the more I find there is to discover. There is a tantalizing attraction to a wine that few people care to know. You see Pinot noir has lived on the periphery of the Cabernet-centric world of wine for more than a century.

Borne of the Burgundian provenance where Pinot noir has held court for centuries, New World production of this difficult grape took its time and covered the stretch of Pacific Coast from the Willamette Valley to California's Central Coast and has made many stops in between. It is widely held that the first plantings of Pinot noir were made in Oregon where pioneers like David Lett

experimented with vineyards dedicated to finding the right combination of elements needed to produce crops of quality grapes.

Over at Alma Rosa that day, I began to focus on Rick Sanfords Pinot noir selections. He makes a great Chardonnay as well but here was an opportunity to taste a range of Pinot wines along side each other without any competition from bulkier wines like Syrah and Cabernet. As I looked over the bottles I began to see that each wine was a unique combination of 3 things: Clone, Vineyard, and Year. I tasted the same clone from two different vineyards and the same year for two different clones, and then the same vineyard of the same clone but different vintages. My eyes began to water as I began to see the infinite possibilities of where my dalliance with Pinot noir might lead me. And, this was just my first foray into the realm of what I consider to be the most intriguing and possibly the most difficult of wines to understand.

Chris, the wine tasting room manager and I began to talk about the different clones that were shown on the label. Known more by the numbers like 115, 777, or 828 than by names but once you get the hang of it, the discussion becomes a bit easier. And then on one bottle I saw a name that caught my eye...“Mt Eden Clone”...I told him that back in the late 70's I lived on a horse ranch on Mt. Eden Road in Saratoga which is up in the Bay Area. It was on a hill that looked across the way to the old Paul Masson Winery and he smiled and said, “That's the spot”. These vines came from cuttings from that vineyard which was originally planted by Martin Ray decades ago. And that's where the story got interesting. The legend is that the original canes are called a “suitcase clone” meaning that they

had been collected in the Burgundy region of France and brought into the country in a suitcase (which by the way is illegal as it bypasses the USDA inspection). But, it's only a legend....

And as I researched this a bit further, it appears there are other stories of suitcase clones that make up the foundation for many of the very well known names in the world of Pinot noir. In my next episode, you will be treated to more stories of my passion for Pinot. In the meantime, please take a look in your cellar to see if any of your Pinots include reference to clones or vineyards. As I bring you more on the subject, you can follow along with a glass in hand and an open mind about this intriguing wine.



Haunting Our Local Haunts

Like most people I like a fun mission but after three attempts to get permission from the owners and no return phone calls an anonymous approach was needed. This local haunt will be named the "Aqua Goblet" and if you know Woodland Hills you can find this neat little store by a Taco Bell and across from a Carl's Jr. Some people might turn GREEN with rage after the lack of cooperation but it's really my fault and we truly enjoy this store and its close proximity. I used to run in to grab some Crown Royal or something else yummy and always picked up some Boston baked beans while paying the bill. In fact my very first purchase, back in 2004, was a bottle of Opus One (2001) at a very fair price which I finally consumed and it was yummy. Since then there have been other fun purchases but the next great deal was a year ago, I went in to purchase some wines and saw they were doing a Jack Daniel Pairing at Flemings for \$50 per person, everyone received a \$35 bottle of Gentlemen Jack as a parting gift. Now I was hooked on this little JUGGERNAUT of a store.

One unique thing about the "Aqua Goblet" is their events and the diversity they offer. Every Friday there is a wine tasting and for our Hop enthusiasts they do Beer on select Thursdays. Prices vary, for example we missed what was probably a very good grouping of blends on June 15th for \$14. June 22nd offers a German

theme for \$13 and they go to Italy on June 28th for \$12. Since we could not make the Blends event we decided to go in and purchase two of the stars. I enjoyed the Buena Vista the Count (2008), it was a bit strong at first but very smooth. We also tried the Smoke Screen Red Wine from Napa Valley (2008) but forgot how much they were because we were amazed that the Boston baked bean company changed their boxes and yes we still get them with every purchase.

Although we will not attend the German event I encourage you Riesling enthusiasts to attend as they will have four varieties to taste and mix in a Pinot and a Silvaner. We plan to attend the trip to Italy on June 29th and hope to see you there.

Kevin Delson

Tarantula Hawk Vineyard

by Jennifer Swank

Tarantula Hawk Vineyard's goal is to produce quality fruit in order to make quality wine. The vineyard is in a vigorous growing region. After the vineyard has been established and the vines are at least four years old, a strategy of Deficit Water Irrigation (RDI) will be used to produce better quality fruit with more color and character. When a deficit irrigation strategy is used pH is lower, titratable acidity can be maintained, and tartaric acid is the more predominate acid, allowing the grapes more character.

It is best to have an early season water deficit to stress the vine and reduce vegetative growth. I recommend using a strategy called Stress Threshold Regulation Deficit Irrigation (ST+ RDI) where one waits to irrigate until the deficits have curbed the growth of the vines, then irrigate using a portion of full vine water to keep the vine canopy and allow diffuse light in.

It is important to keep track of the effective rainfall for the year and the amount of rainfall after bud break in order to determine when and how much water to apply to the vineyard to achieve a predictable response each year with varying water amounts and applying irrigation water as needed. The goal is to balance water use vs. what is in the soil reservoir. The soil at Tarantula Hawk Vineyard is a Silt Loam with a field capacity of 3.6 and an available moisture content of 1.8. Moisture monitoring needs to be done using either a tensiometer or a dielectric method in order to determine the amount of moisture in the soil. It is good to measure soil moisture at bud break, just prior to irrigation and at a dry point. The effective in-season rainfall can be measured using this formula: $[\text{rainfall (in)} - 0.25(\text{ in})] \times 0.8$

The best way to measure water stress and to figure out when to start irrigating is to determine the leaf water potential using a pressure chamber. Instruments can be purchased from PMS instruments in Corvallis, OR. Leaves should be collected from the upper portion of that canopy that has received full sunlight. The leaves should be collected at midday in order to get the best reading.

Red Varieties can benefit from severe water stress of -13 to -15 bar and benefit by curbing vegetative growth and opening up the canopy. White varieties do not benefit by more severe water deficits, only enough to curb vegetative growth. Although irrigation can begin in some red varieties at -12 to -14 bar, I recommend using a more severe water stress level at -13 to -15 because Syrah is the least sensitive to having a low RDI and can take a lot of stress and the fruit will still look good. A 50% RDI is a good place to start with the vineyard. A stress threshold of -13 bar should be used. The Land Surface Shaded will need to be determined as well as the ETo and Precipitation as Rainfall from CIMIS. The Camarillo weather station data can be used to determine the ETo & precipitation.

It is critical to monitor the effects of the RDI strategy by monitoring leaf water potential, vegetative growth, yield, quality of the grapes and resultant wine quality. In the end we want to see that fruit quality has increased and that yield has not decreased too much.

References

Prichard, Terry, UC Irrigation Scheduling, VID257, Lesson 7, UC Water Management Specialist at Dept of Land, Air, and Water Resources.

Pressure Chamber from PMS Instruments <http://pmsinstrument.com/PMS%20Brochure%202009.pdf>

Pressure Chamber from Soil Moisture Company in Santa Barbara

CIMIS, California, Irrigation Management Information System, Department of Water Resources, Office of Water Use Efficiency, www.cimis.water.ca.gov



Cellarmasters Board Meeting

June 14, 2012

Thank you to Andy & Carolyn for hosting the meeting.

Treasurer's Report: Café Bizou cost us \$389 but we made \$345 on Derby Day. The balance in our account is \$9000.00. The contract from the hall for the holiday party needs insurance and states "No BYOB". We are checking with Tom and Jill to find out about that. Rona also offered to help since she is an event planner.

Membership: We have over 100 members and Dave promises a roster is forthcoming.

Newsletter: Jennifer needs all newsletter items by this Monday, June 18th.

Haunting the Local Haunts: Greg and the group went over haunts to check out. Kevin and Di offered to visit one and do the article about it.

Logo: There was much discussion about the logo. It was determined that Matt Reithmayr (graphic designer) will take a stab at it now that he has an idea of what we all want. It was decided that we will use the other logos/images on a rotating basis on the website since everyone loved all the entries so much and it was so hard to choose just one.

Taste and Trade: Matt Lester will see if Steve Galvin would like to host this and work on dates.

38th Annual Wine Contest: The flyer is done, thank you Nancy, and we will begin advertising. Nancy will condense the flyer for ad purposes and add the rules. Mike Holland will get it into Winemaker Magazine. Andy will work on

WinePress US.com. Matt Lester will begin sending to wine shops across the US.

Committees: Judge Chair-Dave Lustig
Flight Entrance Chair-Mike Holland and Matt Lester (need to confirm) Mike Chizzo to assist.

Chief Steward-Elissa Rosenberg;
Assistants Robyn and Jean (need to confirm)

Welcoming Committee Chair-Jill Crudup

Breakfast Service Chair-Nancy

Lunch Service Chair-Rona and Di

Awards-Joan Lenoff and Rona

Data Entry-Camille (we need to confirm)

Each chair will have a committee and assistants.

Dave will check into using Orange County's on line check in form which was very good at the recent contest.

Gregg Smith suggested that we start a database of all the wine clubs we each belong to so we can help one another with discounts and even pick-ups.

Tabled items for next meeting: A Facebook page. Di can help.

Future Board Meeting locations:

July – Kevin Delson and Di Krehbiel

August – Christina

September-Matt and Rona Reithmayr

October Rich & Jennifer Swank



Equipment For Sale

My husband bought this wine press a number of years ago from the Home Wine, Beer and Cheese-making Shop in Woodland Hills. However it has never been used and has been stored in our garage all this time. He paid about \$400 for it. We would like to sell it for about \$100 to someone who could pick it up from our home in Agoura Hills.

Contact Laura Gallop at lkgallop@gmail.com

P30 Wine Press, excellent condition, used only once. Sells for 395.00 at John's shop. Asking 300.00 on Craig's List. Will take 275.00 from a club member.

S1HS Manual Stainless Steel Crusher-Destemmer, including hopper, destemming grate and metal stand with stainless steel side chute, also in excellent condition used only once. Crusher-Destemmer sells for 585.00 at John's, and the stand is another 180.00. Asking 595.00 on Craig's List. Will take 550.00 from a club member.

Contact Len at 818-620-6058, or by email at Lensummit@gmail.com.



Vineyard and Winery For Sale

Home Winemakers Dream in South Auburn, CA.

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3 car garage, crush pad. Located on the Placer Wine Trail

Inventory and machinery not for sale. Call (530)305-7653

Gary Aleccia #01842919



Grapes For Sale

It's Monty and Linda Swayze here letting you know that we will be selling our grapes again this summer (by the pound or by the ton).

We grow Grenache, Zinfandel, Alicante Bouschet, Tempranillo (this one may be pre-sold out, please inquire), Sauvignon Blanc, and Semillon.

We will still be selling for \$.50 a pound (minimum of 100 pounds) or \$1,000 per ton - you pick.

Last year everybody was able to take their time harvesting as the grapes slowly ripened over 2 1/2 months, like we were caught in some sort of time warp ("It's just a jump to the left..."), but who can say.

We also provide crushing/destemming for a small additional fee.

We can be reached through our e-mail address: swayzevines@verizon.net or by phone: [\(661\) 724-2074](tel:6617242074). Please contact us to be put on our brix update list. Let us know if you no longer wish to receive brix updates.

Hope to see you (again) this year.

Monty and Linda Swayze

July Recipe Winner

DeeDee Mathews

Goat Cheese and Spicy Pecan Salad

Ingredients

Spring greens

Tomatoes

Cucumbers

Orange Dried Cranberry's (Trader Joes)

Sweet and Spicy Pecans (Trader Joes)

Herb Goat Cheese

Dressing:

2/3 cup olive oil

1/3 cup balsamic vinegar

Dash cayenne pepper

3/4 tsp salt

1/8 tsp fresh ground pepper

1 tsp brown sugar

2 dashes worcestershire

simmer in pan till everything dissolves, then chill salad and serve.

June Recipe Winner

Robin Dawson

Sopapilla Cheesecake Dessert

Ingredients

3 (8 ounce) packages cream cheese, softened

1 1/2 cups white sugar

1 1/2 teaspoons vanilla extract

2 (8 ounce) cans crescent roll dough

1/2 cup melted butter

1/2 cup white sugar

2 tablespoons ground cinnamon

1/4 cup sliced almonds

1/4 cup pecan pieces

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Beat the cream cheese with 1 1/2 cups of sugar, and the vanilla extract in a bowl until smooth. Unroll the cans of crescent roll dough, and use a rolling pin to shape the each piece into 9x13 inch rectangles. Press one piece into the bottom of a 9x13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, sprinkle with 1 tablespoon of cinnamon, then cover with the remaining piece of crescent dough.

Drizzle the melted butter evenly over the top of the cheesecake. Stir the remaining 1/2 cup of sugar together with the cinnamon in a small bowl, and sprinkle over the cheesecake along with the almonds and pecans.

Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 45 minutes. Cool completely in the pan before cutting into 12 squares.

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(The Imation building, Lewis at Dawson)
805-484-0597.

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



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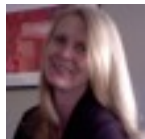
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The CellarMasters Home Wine Club is a volunteer organization dedicated to promoting the art and science of home winemaking. We provide a forum for the exchange of information on winemaking methods and personal experiences.

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 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.