

# CellarMasters

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

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

A Monthly Newsletter

Vol. 39 Issue 3 March 2012

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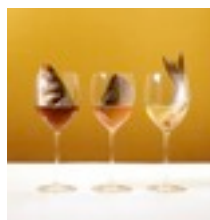
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## March 2012 President's Message

by 2012 President, Matt Lester

Well, we seem to be in full swing and it's not even winemaking season (Except for racking)! Things are busy with Cafe Bizou almost sold out, Carpentaria Wine Tasting Around the World sold out, and grape sourcing already in full throttle. And maybe a trip to Santa Ynez soon! I'm excited about the next couple of months. Speaking of racking, it is a good time to make that decision, "To Oak or Not To Oak". Dave is putting together some samples of wines oaked with



Pruning Demo by Chet

American and French Cubes? Chips? Powder? or maybe something else. You'll have to be at the meeting to find out! Should be a great meeting so bring a dish, bottle of wine, and all your questions about oak additives.

If you are ever unsure about your wine i.e. color, smell, or taste, please bring your samples to any of the meeting for evaluation. I know we have one or two evaluation nights, but don't let that stop you from bringing a sample in anytime during the year. For all that matters, if you just want to brag, that's OK to!!

# Over the Barrel

“Wine Pairing”

By Robert Crudup

Following up on my recent report on cooking with wine, it seemed like the next important question that comes to mind is what wine is supposed to be served with a particular meal. We grew up in the wine culture of ‘red goes with meat and white is for fish’. Too simple, I thought for the world wide culinary opportunities that we have today. Foods from around the world are now at our fingertips and many defy any traditional wine pairing protocol.

I’m vegetarian so some of the things I am about to tell you are complete hearsay but many of them sounded as if they might actually work. Others, not so much. I was over in Maui the other day sitting at the pool bar sipping a Mai Tai when I struck up a conversation about ‘what is the weirdest thing you have eaten?’ There were people from all over the country who had traveled around the world and so a lively exchange of “you’ve-got-to-be-kidding-me’s” ensued as a stampede of creatures and their assorted body parts was conjured up from some exotic locale or cultural cuisine.

The whole thing took an unusual turn when I asked aloud, “Gee, I wonder what wine would go along with that”? A well-traveled barfly from Fargo thought that a big, bold, spicy Cabernet would have made a perfect pairing for the Ecuadorian Guinea Pig that he had during a recent trip. A couple from Seattle offered a pairing of spicy Gewürztraminer with the traditional possum and rattlesnake stew of their Ozark cousins. And then there was the odd fellow who had just returned from Vietnam who quietly capped the conversation by matching a cool, slightly sweet yet crisp, Sauterne to stand alongside a bowl of Monkey Brains with spicy eggplant and raw peanuts.

I decided to do some further research and discovered that there is a group called Les Amis d’Escoffier Society. Apparently Monsieur Auguste Escoffier is considered by many to be the “King of Chefs” and he believed that unconventional food and wine pairings were the mark of a culinary artist. And so, each year, they gather in Los Angeles to create some unusual and remarkable pairings that actually work.

For instance, there is the very simple duo of buttery popcorn and sparkling wine that we are going to try out next time we go to Muvico in that upstairs theater where you can have an adult beverage along with the movie. It seems simple enough and I think a better choice than a run of the mill Merlot.

Next up was the Bear Claw Soup in a broth of wild mushrooms, quenelles, and juniper to which they married a

Madeira Verdello, Special Reserve which carried the meal with its medium-sweet and rich full flavor. You could probably find this at Total Wines but I have no clue where you get the claws.

Here are a few more to ponder: Fillet of Rabbit in a Cajun-spicy hazelnut breading with a Chateau Talbot, St. Julien, Grand Cru Classe, 1979. And for baked Brie cheese in a caraway-flavored pastry crust with artichokes and tomatoes try a full-bodied, lush red Burgundy such as Eschezeau, 1979, Henri Jay.

But let’s turn our sights on the foods that we are more likely to encounter and see what the wine experts have selected as a possible companion

Macaroni and cheese, with lobster and crab mixed in: Sbragia chardonnay Gamble Ranch — big rich creamy dish, needs a bold, rich, toasty-style Napa chardonnay. Chilidogs or tamales: German Riesling like Vertikal Piesporter Goldtropchen Spatlese. The fresh, fruity wine helps knock down the heat and the spice.

Hot dogs: Dry Rose if plain, Pinot Noir if with mustard, Zinfandel if with chili. Ice Cream Sandwich: Late Harvest Zinfandel. Chocolate-chip cookies: Tawny Port

And the perfect match for a peanut butter and jelly sandwich? I found several solutions to this but one sommelier suggests an Argentine Torrontes. This is a dry, spicy white wine, with the perfect amount of acidity to wash down the peanut butter. I’ve had a wad of PB&J stuck in the back of my mouth and wish that I had known this important fact.

Here are some easy ideas to keep in mind for pairing wines and food:

**Match the weight/richness of the food and the body of the wine.**

**Match the flavor intensity of the food and wine.**

**Match acidic foods with high-acid wines.**

**Match sweet foods with sweet wines.**

**Avoid combining oily or salty foods with high-tannin red wines.**

The final note that I could find on wine pairings is that the rigid rules of the past have taken on a more functional role and by using some common sense, you can find a match for just about any food that you can fry, sauté, bake, buy, steam, or eat raw. No matter how mundane or exotic and whether it be animal, vegetable, fungi, insect, or store-bought junk food it seems like there is a wine waiting to meet its match. As far as the bear claws and other animal parts, I’ll just have to take your word for it and just drink the wine.

## March 1st Dinner Meeting

6:30 pm

The Shop

22836 VENTURA BLVD  
WOODLAND HILLS, CA 91364

## Winemakers Topic of the Month:

### To Oak or Not to Oak

*Dave Lustig is making some wines with American and French oak with supplies from the shop.*

## Dinner Theme:

*March 1st is National Pig Day and Peanut Butter Lovers Day.*

*Bring your favorite pork or peanut butter based dish.*

## Wine Theme:

*Wine Paired with your dish*

## Oak

**Types of Oak:** French (*Quercus robur* and *Quercus petraea*), American (*Quercus alba*)

**Good Sources of European oak:** France, Hungary, Slovenia, Romania, Russia and Poland

**Red Wines to Oak:** Zinfandel, Cabernet Sauvignon, Merlot, Syrah, Pinot Noir, Chianti, Nebbiolo and Tempranillo.

**White Wines to Oak:** Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Blanc and Semillon

**Ways to Oak:** Barrel, Staves, Cubes, Chips, Dust

**Toasting Levels on Barrels:** Light, Medium, Heavy, Charred.

**Aromas from Oak:** Spice, clove, cinnamon, nutmeg, allspice, toasted almond, vanilla, caramel, mocha, coconut, smoke, tea and butter.

**Links on Oak:**

<http://www.winespectator.com/drvinny/show/id/42395>

[http://en.wikipedia.org/wiki/Oak\(wine\)](http://en.wikipedia.org/wiki/Oak(wine))

[http://www.grapestompers.com/articles/oak\\_wine.htm](http://www.grapestompers.com/articles/oak_wine.htm)

<http://wine.about.com/od/winebasic1/a/OakandWine.htm>



**Different toasting levels on Barrel**



## 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

# Q&A

## Ask Dave

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*Dave,  
With the lack of rain this year, what  
would be your recommendation for  
watering my vines? Last year I didn't  
water them until July, but I am not  
sure this year with no rain...  
Thanks,  
Greg*

Hi Greg!  
Watch the leading tendrils on the  
shoots. As long as the tendril reaches  
to, or past, the tip things are fine. It is a  
bit of a "lagging" indicator, so if they  
forecast a lot of heat I water ahead of  
time. I also usually make it to July  
before watering. I've been thinking of  
watering this week to get the soil wet  
(and cooler). Wet to make sure there is  
water when they bud out and cool to  
delay the budding....  
dave



# Tarantula Hawk Vineyard

by Jennifer Swank



In order to determine what varieties and rootstocks will do best in your vineyard, the soil should be analyzed and typed. Then the rootstock, variety and clone should be chosen based on the soil and climate of the vineyard.

## Soil

The soil at THV is a Silty Clay Loam. There is 12-18 inches of soil with 1-2 thin alternating layers of shale, chalk and soil that the roots will have to grow through. The pH of the soil is high at 7.9 and also has high magnesium levels. There is good water capacity in the soil due to the clay content.

## Varietal

Syrah is famous for production in France ( Rhone hermitage/ Cote Rote) Barossa, WA and CA. Syrah is a grape variety that is relatively easy to grow in a broad range of warm to hot climates. It is late budding so it usually avoids significant damage from spring frosts. There are very few days at or below 32 oF and most occur during the winter months when the vines are dormant. Syrah would be a good choice for the vineyard since it grows best in regions II-IV, needs moderate heat requirements and has mid-season harvest. THV is in region III - IV.

## Clone

Virus infection of Syrah has been seen in France and California. In France, vineyards have shown symptoms of a disease known as Syrah Decline. In California symptoms shown are known as Syrah disorder. Vineyards containing several Syrah clones were evaluated for Syrah disorder, these clones include: Syrah FPS 01, Syrah FPS 02, Syrah ENTAV-INRA 99, 100 174, 383, 877, Syrah Estrella, Syrah Noir, Syrah Beaucastle, Shiraz FPS 01, Shiraz FPS 01. The least symptomatic are clones 470, 471, 524, 747. Clone 470 would be a good clone because it supposed to make high quality wine at lower yields than other Syrah clones

## Rootstock

I think the best choice in a rootstock would have phylloxera resistance, nematode resistance, drought tolerance, salt tolerance and low vigor. That being said it is difficult to have all of those attributes in one rootstock. Since the vineyard site has never been planted with grapevines and has native sages and brush growing on it, there is probably little threat of nematodes in the soil. 1103 Paulsen is a good rootstock for THV. It was selected in southern Italy because it has strong drought tolerance and good ability to grow

well on lime-based soils. It induces strong vigor to scions, particularly on fertile soils with ample water. 1103P seems well suited for dry-farmed vineyards, and it is reported to have more drought tolerance than 110R. 110R is good on shallow drought soils on hillsides and adapts to sand, gravelly, silt, rocky clay. It is also tolerant of some lime, likes moderately fertile soil and has a deep root system. It has good phylloxera resistance, high drought tolerance, mid- late maturity rates. The downside to 1103P is that it induces high vigor to the scions, especially those in fertile soil and plenty of water. It will be important to make sure the vines are not overcropped.

## References

Walker, Andy, VID257 Lesson 2,

<http://www.westmountwine.co.uk/acatalog/Syrah.html>

Battany, M; Rowhani, A.; Golino, D. " Syrah in California, Decline or Disorder" GrapeGrowing PW, May/June 2004

<http://fpms.ucdavis.edu/WebSitePDFs/Articles/Syrah%20in%20California%20for%20Web.pdf>

Vintage Nurseries Rootstock Guide, <http://www.vintagenurseries.com/root.htm>

Rombough, Lon "The Grape Grower, A Guide to Organic Viticulture", 2002

University of California, UC Integrated Viticulture.

## Haunting Our Local Haunts

Colorado Wine Company  
 2114 Colorado Boulevard  
 Los Angeles, California (neighborhood: Eagle Rock) 90041  
 (323) 478-1985

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For us Eastsiders, we are blessed with an abundance of quality wine shops. In the Eagle Rock/Highland Park area lives the Colorado Wine Company. Located among the small restaurants and shops on Colorado Boulevard (cross street Eagle Rock Boulevard), CoWineCo specializes in bottles under \$25. Started in 2005 by Brooklyn transplants John and Jen Nugent, they offer a great atmosphere to discover wines that won't break the budget. In addition to their friendly guidance, they have several weekly tastings that revolve around themes that are

accompanied by great artisanal cheeses. You can also join their wine club where they'll introduce you a couple different levels of their favorite wines. They are also wizards at pairing food with the wines they have in stock which is great for parties or dinners. So if you are east of the 5, give this neighborhood gem a taste. They have a comprehensive website at <http://www.cowineco.com/> where you can sign up for their newsletter, see the schedule of tastings and read their blog.

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## Support Our Bid for the Best Wine Club

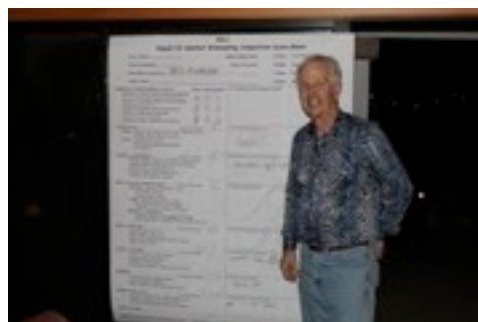
Attention Cellarmasters and Winemaker Magazine fans. Last year Andy noted that we were points away from getting the club of the year in the Winemaker Magazine Competition. Had just a few more of us entered our gold and silver medal wines, we would have earned nation wide recognition for the club. Can we do it this year? Yes we can! I have already sent in my gold from our 2011 competition. Where's your entry? Maybe you have a wine maturing now that you held out of our competition. This may be your chance to see what the judges at Winemaker think ahead of the prestigious Cellarmasters November competition. Note too that the Winemaker competition likes kit wines. You might actually do better with your kit wine than you might do in our contest. Club recognition is recognition for all its members, so get your entry in and make Andy look good. You will find the entry form and the rules in the December-January and the February-March issues starting on page 26.

Tom DuKet

## Wine Calibration at the Planning Party



New and Seasoned members at the February meeting.



### Calendar

**March 1st, 2012**  
Monthly Meeting at the Shop, 6:30pm

**March 8th, 2012**  
Planning Party at 7:00pm  
Dave and Ruth Gomez  
32720 Mulholland Hwy

**March 14th, 2012**  
Wine and Dine, RSVP by March 1, 2012

**April 21st, 2012**  
Carpinteria Wine Tasting, 1pm  
RSVP

### *Retired*

AV Winemaker, Cecil McLester, has retired after 21 years and 32 years as a Commercial Winemaker! The founder of McLester Winery, Cecil sold the Winery to the Donato Family in 1990 and stayed on as the AV Winery Winemaker for the past 21 years. He will be missed by so many people as he is intricately woven into the history of AV Winery. Cecil's wife, Marcy, surely has a honey-do list started and will enjoy having more time with him! We wish Cecil & Marcy success & happiness in this next phase of life!



## For Sale

16 carboys (mostly 5 gal, but about 4 ea of 6 gal and 1 ea of 2-1/2 gal-good condition)

15 cases of empty bottles (various styles, used but fair condition)

corking machine (good condition)

bottle drying rack (good condition)

large bag of miscellaneous consisting of air locks (about 20 ea), carboy corks, tubing, acid, acid testers, and misc (used condition)

As for price I believe that \$250 would be fair.

I am located in Palm Desert.

Regards,

Edward R. Wolfe  
76788 Minaret Way  
Palm Desert, CA 92211  
[760 2000739](tel:7602000739)

## For Sale

I am selling all my wine making equipment. (very cheap) if you know anyone interested have them call me. Thanks.

Jack [310-780-2184](tel:310-780-2184)

## For Sale

18 Gal wine press - \$495.00

3 spout bottle filler - \$255.00

Please contact Angelo Puertas  
[angelo\\_puertas@yahoo.com](mailto:angelo_puertas@yahoo.com)

## For Sale

Quite a few dusty glass carboys. I have more or less completed my transition to clutz-resistant stainless and have carboys I do not use anymore. These were put away rinsed or better and have been accumulating dust for months or years! Most were capped or boxed...I can bring some to the next meeting. dave

3 gallon (squat style)	\$12	(3-4)
5 gallon	\$17	(5)
6½ gallon	\$25	(2-3)

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

## For Sale

New, Never Used, 3 Spout Bottle Filler - \$100

Contact Tom DuKet @ 818-914-6068

Here's a picture from a discount wine supply house:



**Three Spout Bottle Filler**

Be the first to review this product

Item Number: RK760

Availability: In stock

Price: ~~\$154.38~~

Quantity:  [ADD TO CART](#)



# For your wine needs in 2012

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*Sorry , no web/email orders accepted*

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*Go to: [www.HomeBeerWineCheese.com](http://www.HomeBeerWineCheese.com)*



*Winemaking*



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

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



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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.

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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.

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.

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



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.

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