

## Important Dates

- March 5th  
Cellarmasters  
Monthly  
Meeting
- March 12  
Board Meet-  
ing at the  
Crudup's
- March 21  
Carpinteria  
Wine Tasting  
SOLD OUT
- May 2  
Derby Day
- June 6-7  
Wine Country  
Bus trip

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Information

## President's Message

We had a good February meeting at the shop discussing and tasting Grenache wines while sampling some delicious tapas. There were several new members and it was a fun interactive meeting. We also tested wines to see if they had completed Malo-lactic Fermentation. I hope everyone enjoyed the new format of the meeting where members present and pass around examples of the themed wine. I would like everyone to try to bring an example of the wine we will be discussing each month. This month we will be dis-

cussing and tasting Petit Verdot in preparation for the Carpinteria tasting. Members who cannot attend the tasting will not be left out and those who are going will have an educated palate for the event. Petit Verdot is usually blended in the Bordeaux style, so if you can't find a single varietal, don't worry and pick up a blend. The food theme is: "Grilled" or something that pairs well with Petit Verdot. The topic of the month will be Fining. We will be discussing the different types of fining and how to do bench trials.

Derby Day is coming up soon and we are still looking for volunteers to host the event. Please contact me at [jkswank@gmail.com](mailto:jkswank@gmail.com) if you are interested in being one of the hosts. It is a fun way to for fellow members who are new to wine making to see established vineyards and home wineries as well as spend time tasting wine while wearing festive hats. I brought my hat back from The Travers Horse Race in Saratoga Springs, NY so I'm ready.

## In the Vineyard and Winery

**In the Winery:** Hopefully most of you have completed Malo-Lactic Fermentation (MLF). I have one wine that is particularly slow, but it is progressing. Make sure that your air locks are clean and are topped up with sulfite solution. It is also a good time to cold stabi-

lize and do fining trials on your white wines.

**In the Vineyard:** Hopefully everyone has completed pruning. I know some people are starting to see bud break. I like to spray sulfur on the new shoots when they are about 6-8 inches and a couple weeks

later spray with Neem oil or Stylet oil to minimize the potential powdery mildew.

*Jennifer Swank*

2015 President, Cellarmasters of Los Angeles

# Cellarmasters Pour for Charity in South Pasadena

Cellarmasters were asked to pour some of our wines by the Italian Catholic Federation at South Pasadena's Holy Family Church on February 7th. Christina Shaw asked us to return after the success we had at the same event last year. The event is a Italian themed dinner with all proceeds going to a portfolio of charities such as Ronald McDonald House and several local groups.

It was flattering to find out that people were asking if we were coming back again. Once the dinner was announced, pre-sales were double over 2014 levels. While we are waiting for the final figures, I observed that all the tables were filled and very active as people visited the five wine stations throughout the parish hall.

Who was there? Old Oak Cellars was represented by Dave and Nancy. They poured some of their commercial and also some home rosé port. Jim Vitale was

pouring some of his backyard Thompson Seedless and a selection of decent Italian whites that retail under \$5



to prove a point that some "cheap" wines are also good values. He also had a Pizzuli Pinot Grigio from former Cel-



larmaster Cosimo Pizzuli on the table.

The Cellarmasters table was crowded. Not only were Mike and Anne there, but there were Gregg and Madeline Smith, Jennifer and Rich Swank and Verne Tjark. A

full table armed with lots of SwankSmith wines, Keystone wines and Verne's sangiovese from White Hawk. Gregg

brought some sample bottles of several Cab Sauv experiments - mostly for us. Throw in a small 5 gallon barrel of chardonnay and we were probably the busiest table of the night.

Christina and her sister Gina

poured at a table of commercial reds. Another counter was on hand with a local Italian import.

In addition to the pasta, sausage, salad and cannoli, history was on the menu. Stuart Byles was invited to present his Powerpoint on LA area winemaking and promote his book "Los Angeles Wines". I heard from one of the organizers that three-quarters of the room was paying attention during Stuart's talk. Afterwards, Stuart sold almost all of the dozen or so books that he had brought with him. Several bottles of wine were put into

*(Continued on page 3)*

*"Throw in a small five gallon barrel of chardonnay and we were probably the busiest table of the night."*



## Artichoke Rice Cakes with Manchego Cheese

*(Continued from page 2)*

the raffle prizes. Everyone seemed to enjoy themselves despite the surprise rain we were getting that afternoon and evening.

There will be a wrap up party in the next month or so for those of us who participated in the event. It is rumored to be the first planned meeting for the 2016 event. They may have to move it to a larger venue if we prove to be more popular than before. I guess they liked the wine at a dollar an ounce.

My thanks to the Cellarmasters: Jennifer and Rich; Gregg and Madeline; Dave, Nancy and Alie; Jim and Dale; Verne; Stuart and, most of all, Anne. Thanks to the ICF for inviting us. Let's do it again next year.

Mike Holland

### INGREDIENTS

1 large artichoke (or canned artichoke hearts)

2 oz. butter

1 small onion, finely chopped

1 garlic clove, finely chopped

4 oz. rice (Bomba, Valencia or Arborio preferred)

1 1/2 cups hot chicken stock (or veggie)

1 cup dry white wine

2 oz. grated fresh Parmesan cheese

5 oz. Manchego cheese, cut into 1/2" cubes

3-4 tablespoon fine corn meal

olive oil, for frying

salt and ground black pepper

fresh flat leaf parsley, to garnish

Remove the stalks, leaves and choke to leave just the heart of the artichoke. chop the heart finely.

Melt the butter in a pan and gently fry the onion and garlic for 5 minutes with the chopped raw artichoke hearts until softened. If using canned artichoke hearts, add them after the onions are cooked.

Stir in the rice and cook for about 1 minute.

Keeping the heat fairly high, gradually add the stock and wine, stirring occasionally until all the liquid has been absorbed and the rice is cooked - this should take about 20 minutes. Season with salt and pepper, then stir in the Parmesan cheese. Transfer the mixture to a bowl. Leave to cool, then cover and chill for at least 2 hours.

Spoon a heaping tablespoon of the mixture into the palm of one hand, flatten slightly, and place a piece of diced cheese in the center. Shape the rice around the cheese to make a small ball. Flatten slightly, then roll in the corn meal, shaking off any excess.

Repeat with the remaining mixture to make about 12 cakes.

Shallow fry the rice cakes in hot olive oil, flipping once until they are crisp and golden brown. Drain on paper towels and serve hot, garnished with flat leaf parsley.

Gregg Smith



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



*“Need  
volunteer  
host for  
Derby Day  
in Malibu  
area.”*

**Location:** Swank’s Home  
**Time:** 7pm

**In Attendance:**  
Jennifer and Rich Swank,  
Bruce and DeeDee, Gregg  
O., Gregg S., Tom, Dave  
and Nancy, Juanita and  
Kris, Mimi, Fred, and  
Dan.

**Treasurer’s Report**  
PayPal needs to be reset  
up on web site to point to  
new account.

**Membership**  
Approximately two-thirds  
of membership has re-  
newed. Need to do a  
blurb in newsletter re-  
minding to renew so as  
not to miss out on Wine-  
makers Magazine. The  
Gomez’ party funds that  
were unused were ap-  
plied to their 2016 mem-  
bership.

**Newsletter**  
Michael already sent an  
article for next newslet-  
ter. Need all articles/  
input by February 23.

**Holiday Party**  
December 5 at the  
Topanga Community Club  
Jennifer sending \$600 to  
reserve spot despite TCC  
not committing yet to  
date.

**Bus Trip—June 6 and 7<sup>th</sup>**  
Gregg S. will send blurb  
for newsletter and is  
checking with Flying Deer  
Charter for bus rentals.  
Request to consider club  
subsidizing day bus for  
safety and due to the  
high cost of hotels, etc.  
for attendees.

**Future Monthly Meetings  
Topics**

Filtering and Fining the  
topic for next month’s  
meeting  
Jennifer and Mike Holland  
to present.

**Event Planning  
Derby Day**  
Steve Bernal volunteered.  
Looking at other volun-  
teers for Derby Day loca-  
tions. Looking for driver  
for a van for people who  
prefer not to drive.

**Fall Wine Competition**  
Need more glasses.  
25 dozen glasses ap-  
proved. Jennifer will  
contact Matt and Elissa  
regarding ordering infor-  
mation and order imme-  
diately so that they can  
be used in upcoming  
events.

*Petit  
Verdot  
grape  
clusters.*





# 2015 Calendar



|                                       | Details  | Date                        |
|---------------------------------------|--|-----------------------------|
| Monthly Meeting                       | First Thursday of the Month. Wine theme is Petit Verdot. The food theme is: "Grilled" or something that pairs well with Petit Verdot. A presentation of Fining will be given by Gregg Smith and Michael Holland. | March 5<br>April 2<br>May 7 |
| Derby Day                             | Mark you calendars. Detailed information will be provided in the next few months.  | May 2, 2015                 |
| Wine Country Bus trip (Weekend Event) | Details will be finalized soon. Next Newsletter.   | June 6 and 7th.             |
| Board/Planning Meetings               | Second Thursday of the Month.  | March 12<br>April 9         |

**Have you renewed your membership for 2015!!!  
If you have not, see page 8 for renewal details.**

## 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 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.



## The Guide to Petit Verdot Wine from Winefolly.com

Petit Verdot along with Cabernet Sauvignon, Merlot, Malbec and Cabernet Franc is one of the five varietals used in blending Bordeaux wine. Petit Verdot has



small berries with thick skins and natural acidity. Petit Verdot has high tannins, dark deep reddish-purple color, concentrated fruit flavor and spicy character.

**Petit Verdot: Wine Profile**  
Pronunciation: Peh-Tee Ver-Doh

**FRUIT:** Blackberry, Black Cherry, Black Plum

**OTHER:** Violet, Lavender, Vanilla, Earth, Smoke, Spice, Cigar Box, Molasses

**OAK:** Yes, Long oak aging in new barrels

**TANNIN:** High (+)

**ACIDITY:** Moderate

**COMMON SYNONYMS & REGIONAL NAMES** Petit Verdot Noir,

### Verdot

**GROWN IN:** France, Argentina, Australia, Chile, Italy, Portugal and Spain. Washington State and California make wines that are 100% Petit Verdot. Hendry Ranch and Pahlmeyer are known for 100% Petit Verdot wines from the Napa Valley. Trinchero Family Vineyards, Ballentine Vineyards and St. Supery are other

well-known producers.

### Viticulture

Petit Verdot is sensitive to water stress and ripens later than the other Bordeaux varietals. It is usually harvested last, up to a couple weeks after Cabernet Sauvignon and a week or two after Shiraz in Australia. Petit Verdot grows best in well-drained, least fertile soils. Petit Verdot is difficult to ripen in Bordeaux and sometimes does not make it into the blend. In warmer climates, the grapes are able to mature and single varietal wines are being made. Grapes grow well planted in northern and eastern exposures that have a long growing season with hot days and cool nights. They benefit from cool

nights so the grapes can conserve their acids and avoid over respiration.

### Winemaking

Due to the high levels of anthocyanins in the berry's thick skins, Petit Verdot wines tend to have a dense, inky, violet-black appearance. There are high levels of tannins due to the small berries and their high ratio of skin and seeds to juice. The wines are usually aged for many years in new oak barrels.

### Food Pairing

The spice and tannin in Petit Verdot makes it a perfect pairing for protein and fat. Rich, robust meat dishes, grilled steak, spicy pork, veal, lamb and all types of game and sausage, spicy foods and aged cheeses like Stilton go well with Petit Verdot.

<http://winefolly.com/>

<http://www.thewinecellarinsider.com>

<http://wine.about.com/od/vineyardvocab/g/Petit-Verdot.htm>

<http://www.wine-searcher.com/grape-365-petit-verdot>

-Jennifer Swank

*“Due to the high levels of anthocyanins in the berry's thick skins, Petit Verdot wines tend to have a dense, inky, violet-black appearance.”*

## Missouri Winemaking Society 2015 Wine and Label Competition Quick Reference

For complete entry information, go to: <http://www.mowinemakers.org>

### **Date of Judging:**

Sunday, April 12, 2015

### **Entries:**

\$12.50 per entry, (\$10 per entry for MWS members)

No limit on number of entries, but a maximum 2 categories for the same wine

No permanent labels on bottle entries. Please use the temporary wine fair label (see page 14).

Acceptable closures: cork or screw cap (still wines) or wired stopper (sparkling wines)

Fee for Label entries is \$2.00 each (per label).

### **Deadlines:**

Deadline for entry form and fee for wine and labels: Post marked by Friday, **March 20, 2015**.

(MAIL ENTRY FORM and FEE **BEFORE** MAILING WINE)

Deadline for shipped wine entries: Arrive by Tuesday, **March 31, 2015**.

(MWS Members and other local winemakers can bring wine entries to the scheduled club meeting on Thursday *March 19* at **St. Gerard Majella Church, 1971 Dougherty Ferry Rd. Kirkwood, Mo, 63122**.

See [www.mowinemakers.org](http://www.mowinemakers.org) for a map and directions.

Wine entries may **NOT** be delivered on day of the competition.

Deliver to a MWS meeting, or to:

St. Louis Wine and Beermaking  
C/O Missouri Winemakers Society  
231 Lamp & Lantern Village 9995  
Chesterfield, MO 63011  
636-230-8277

Or

Design2Brew  
C/O MWS  
WingHaven Blvd.  
O'Fallon, MO 63368

### **Contact Information:**

Wine Fair Committee Chairman:

David Anderson 314-394-1017 [dmandrsn@hotmail.com](mailto:dmandrsn@hotmail.com)

MWS website: <http://www.mowinemakers.org>

Email: [info@mowinemakers.org](mailto:info@mowinemakers.org)

## 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/>

