

# CellarMasters

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

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

A Monthly Newsletter

Vol. 39 Issue 10 October 2012

## Monthly meeting

Bring all your  
Winemaking Questions.  
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## Cellarmasters Club Equipment

Ratchet Press and Floor  
Corker  
**Page 2**

## Ask Andy

pH Testing  
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## Grape of the Month

Viura

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## Sensory Evaluation

Join Dave Lustig for  
Sensory Evaluation  
training on Oct 21 and  
28th.

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## 39th Annual Cellarmasters Wine Competition

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## October 2012 President's Message

by 2012 President, Matt Lester

"The grapes are here, the grapes are here!" Some came early, some are ready now, and some are taking their sweet time. What a great long season we are experiencing. I hope everyone learned a little (or a lot) about yeast at last months meeting! This month is an everything month. Bring in samples, questions, or anything else you want! (pertaining to wine that is) We will put together a panel (gee, I wonder who that may be) to give advice, and analyze must or wine.

See ya at the meeting!

Matt

## New Cellarmasters Logo

created by Matthew Abbe can be used for wine glasses, t-shirts and printing needs.



## October 4th Dinner Meeting

6:30 pm

The Shop

22836 VENTURA BLVD  
WOODLAND HILLS, CA 91364

## Winemakers Topic of the Month:

## Winemaking Questions Answered

## Dinner Theme:

## Apples

October is Apple Month. Bring  
your favorite apple inspired  
dish to share



## 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

## Cellarmasters of LA website

Check out our website:

<http://cellarmastersla.org>

for the latest classified ads, photos  
and winemaking information

## Calendar

### October 4th, 2012

Monthly Meeting at the Shop, 6:30pm

### October 11th, 2012

Planning Party at 7:00pm

Jean and Pete Moore

986 Calle Plantador

Thousand Oaks, CA 91360

### October 21st, 2012

Sensory Evaluation Training

### October 28th, 2012

Judging Training

### November 11th, 2012

Planning Party at 7:00pm

Matthew and Rona Reithmayr

187 Whitworth St.

Thousand Oaks, CA 91360

## Cellarmasters' Club Equipment

Cellarmasters now has Club  
Equipment for members to use.

We have a 30lb. ratchet press,  
and a floor corker that has been  
donated to the club. If you need  
to use it email Mark Wasserman

to make arrangements.

[mwassersales@att.net](mailto:mwassersales@att.net) The

equipment is located in  
Thousand Oaks.

## Haunting Our Local Haunts

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ONLINE REGISTRATION STILL  
AVAILABLE FOR THE 100, 64 or 45 MILE  
ROUTES AT: [https://  
lynqe.webconnex.com/  
temeculavalleycentury](https://lynqe.webconnex.com/temeculavalleycentury)

### BEAUTIFUL WINE COUNTRY RIDES, WITH A TOP RATED FINISH PARTY

Ride through the scenic Temecula Valley,  
with 100, 64 and 45 mileroutes.  
Challenging climbs, rolling hills and the  
Temecula Wine Country make a perfect  
backdrop. At the finish enjoy a gourmet  
meal, live music, beer and wine garden  
and a Bike & Health Expo. The event  
benefits It's Not About The Bike, a non-  
profit supporting local charities and service  
groups and The Gary Sinise Foundation  
supporting  
our Veterans.

### WHAT'S INCLUDED

Fully supported SAG stops & on Course  
Mechanical Assistance, Chip Timing, KOM  
awards by age & gender, Custom  
Finishers Medal, Premium Swag Bag,  
Friday Night Mixer, Gourmet post-ride  
meal by Cynthia Brooks Distinctive  
Catering, Sierra Nevada Beer & Wine  
Garden, One raffle  
ticket for the KHS Flite Team Road Bike,  
Event photo by Kirk Pintel Imaging,  
Sponsor prize raffle, Live Entertainment by  
the Ravelers and a Bike & Health Expo-  
over 30 vendors!

RIDE REGISTRATION: [https://  
lynqe.webconnex.com/  
temeculavalleycentury](https://lynqe.webconnex.com/temeculavalleycentury)

or click the "Register Here" tab on our  
Facebook page.

COURSE MAPS: [http://  
www.temeculavalleycentury.com/?  
page\\_id=12](http://www.temeculavalleycentury.com/?page_id=12)



# Viura



On a recent trip to Seattle, I had a nice Viura and wanted to know more about it.

Viura is the most popular white grape in Rioja. It produces a low to medium acidity dry wine that is often consumed young. It is the main grape in white Riojas. Viura is used for blending with both red and white grapes and is typically blended in small amounts with Tempranillo and Garnacha. Viura wines are both oaked and unoaked.

**Aromas:** wildflowers and bitter almonds

**Also known as:** Macabeo, Ugni Blanc and Tokay

**Notable regions:** Viura is widely grown in the Rioja, northeastern Spain and in the Cava producing areas. It is also grown in the Languedo-Roussillon region of France where it is blended with Grenache Blanc.

**Food pairings:** Fruit, Seafood and Vegetable dishes.

**Viticulture:** Viura is less likely to have frost damage because it buds late. The Viura vine tends to produce big berries that can have too low a proportion of grape skin and flavor to pulp. Viura can overproduce bunches of grapes that are too tight that can easily rot. Viura vines must be pruned hard and the crop thinned. The best Viura is grown on the hills instead of the valley floor.

**Winemaking:** Viura is often combined with Parellada and Xarel-lo to make both still and sparkling wines. These grapes will typically have only 12% alcohol. To get aromatic maturity you need 13%. So you have to prune hard and thin the crop – which most producers are not prepared to do. The best Viura is grown on the hills not the valley floor. Blended wines have a lot of character and improve a lot with age.

## Wine and Cheese Pairings:

Pairing 1: 2010 Rioja Blanco, Bodegas Muga, Rioja

Grape variety: Viura

Cheese: Tetilla; Milk type: Cow; Region: Galicia

Pairing 2: 2008 Plácet, Herencia Remondo, Rioja

Grape variety: Viura

Cheese: Mahon; Milk type: Cow; Region: Menorca

Pairing 3: 1993 Lopez de Heredia, Tondonia Blanco, Rioja

Grape variety: Viura

Cheese: Torta de Barros, Milk type: Ewe; Region: Extramadura

## References:

<http://www.jancisrobinson.com/articles/a201001042.html>

<http://www.winegeeks.com/grapes/25>

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

<http://www.bbr.com/products-12882-spanish-wine-and-spanish-cheese-tutored-cellar-tasting-6-september>

by

Jennifer Swank



Join Dave Lustig!



# Sensory Evaluation Training

We are doing it again and moving the date to **Sunday**

Classes work best with 20 people



**October 21, 2012**

Dave Lustig will do his amazing evaluation class. There will be a light lunch included.

**October 28, 2012**

Dave Lustig will do a judge training class for new judges or anyone interested in a training.

Time:

10:00am -  
3:00pm at  
the Shop



**Sensory Evaluation on Oct 21st.**

- Arrive, set-up, and introductions
- Sniff our way around the Aroma Wheel
- Sesame Street Snuffleupagus exercises (♪...One of these things is not like the others....♪).
- Break for lunch around 1....
- More fun stuff and discussions

Classes are *gratis* to those who are joining us on November 17th for the 39th Annual Home Winemaking Competition at Camarillo Custom Crush. Please bring \$5 each.

*Sensory Evaluation/How to judge*

RSVP to Dave Lustig at [davel256@aol.com](mailto:davel256@aol.com)

**How-to Judge Clinic on October 28th** is a “wet-run” of actual judging:

- Intro to Analysis
- Davis 20-point discussion
  - Relative weights
  - Description
  - Flaws
- Fruit and other wines
- Followed by a few actual rounds of judging,
- Lunch included in the fun

A black and white photograph of a wine bottle and a glass of red wine, with clusters of grapes in the foreground and background. The bottle is dark and has a cork. The glass is partially filled with red wine. The grapes are dark and clustered. The background is blurred.

# **39<sup>th</sup> Annual U.S. Amateur Winemaking Competition**

*Sponsored by Cellarmasters Los Angeles*

**Competition Date:** Saturday, November 17, 2012  
**Entries due by:** Friday, November 9, 2012

***[www.CellarmastersLA.org](http://www.CellarmastersLA.org)***



We all know how important pH in wine is, but I've spent years getting more and more frustrated with testing for pH as I've often gotten inconsistent results.

For example, this year I was getting readings that varied by over 0.4 (3.3 vs. 3.7 pH)!

Recently, however, I've discovered some information that really seems to help:

1) It is critically important that any CO<sub>2</sub> in the sample is driven off by vigorously shaking or micro-waving the sample before testing for pH. CO<sub>2</sub> produces carbonic acid in solution and will give you a falsely low pH reading. Most grape must has some CO<sub>2</sub> in it - even during cold-soak and before inoculation - due to wild yeast activity.

2) The pH of a solution will change as the temperature of that solution changes.

3) If the temperature of the sample or temp of the pH meter is unstable during the testing, the pH reading will be unstable as well - it will "drift."

4) pH meters give less accurate

(and slower) readings the farther the sample temperature is away from 25C / 77F.

5) The ATC (Auto Temperature Compensation) feature of a pH meter does compensate for the loss of accuracy at sample temps at other than 25C / 77F, but does not correct the pH reading back to any sort of standard (ie., what it would be at 25C / 77F). So a pH reading at 40F by an ATC pH meter tells you accurately the pH of your sample, but only at that particular temp, ie, 40F, and not what the pH of the sample would be at 77F, which is what you want.

6) w/o the ATC feature a pH meter will give you an IN-accurate reading at that particular temp, and you would then have to apply the appropriate temperature correction in order to get an accurate reading for that particular temperature, which again would not be the pH at 77F, which is what you want.

7) It helps accuracy to have the buffers you use to calibrate the pH meter be at the same (and constant) temp as the samples you'll be testing.

8) If the meter is warmer or cooler than the sample, that will cause problems as the meter's temp and the sample's temp constantly change as they both try to come to an equilibrium temp when you put the meter in the sample to test.

So probably the easiest and best practice is to always have the temp of the must, wine, buffers and pH meter at the same (and constant) temp every time you test, like around 25C / 77F, so you can always be comparing apples-to-apples (and must-to-must, wine-to-wine, year-to-year.)

What I do now is immerse the buffers, samples and pH meters in a water bath at room temp (close to 25C / 77F) for an hour or so or until everything has stabilized at the same temp, and then calibrate and test the samples while keeping the calibration buffers and the samples in the water bath so that their temperature does not change.

The result has been fast readings with no drifting.

Yay!

Andy Coradeschi

## August Recipe Favorite

Gregg Ogorzelec

### Catfish Cerviche

#### Ingredients:

1 pound US farm-raised catfish fillets, cut into 1/2-inch pieces  
1 teaspoon grapefruit zest  
1 teaspoon lime zest  
1/2 cup freshly squeezed grapefruit juice  
1/3 cup freshly squeezed lime juice  
1 medium tomato, seeded and diced  
1 small red onion, finely diced  
2 tablespoons extra-virgin olive oil  
4 cloves garlic, thinly sliced  
1 jalapeno, seeded and minced  
1 tablespoon chopped fresh cilantro leaves  
1 tablespoon chopped fresh oregano leaves  
1 1/2 teaspoons kosher salt  
1/2 teaspoon turbinado sugar  
1/2 teaspoon toasted and ground cumin  
1 avocado, pitted, peeled and diced

#### Directions:

Put the catfish, grapefruit zest, lime zest, grapefruit juice, and lime juice into a large resealable bag. Put the bag into a leak-proof container and refrigerate for 4 to 8 hours, turning 2 to 3 times, during this time, to evenly distribute the marinade.

Drain the marinade and put the fish into a large serving bowl. Add the tomato, onion, olive oil, garlic, jalapeno, cilantro, oregano, salt, sugar, cumin, and avocado and stir gently to combine. Cover and refrigerate for 30 minutes prior to serving.

From Alton Brown, Food Network.

## Cellarmasters Mentoring Program

Whether you are a first year winemaking, or looking to improve on your winemaking skills, then this is the program for you. (members only) These winemaker's have volunteered to mentor you through the entire process. They can give you advise on all aspects like varietals, style of wine, options in the process, and anything else you will need. Choose anyone you like!!

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

Andy Coradeschi  
[acorad@earthlink.net](mailto:acorad@earthlink.net)

Matt Lester  
[lestmj2@hotmail.com](mailto:lestmj2@hotmail.com)

Michael Holland  
[mehhistory@gmail.com](mailto:mehhistory@gmail.com)  
[\[626-375-8265\]](tel:626-375-8265)



# Cellarmasters Board Meeting /Planning Committee Meeting

September 13, 2012

In attendance:

Matt Lester  
Elissa Rosenberg  
Dan Seager  
Jennifer and Rich Swank  
Robert Crudup  
Jean & Pete Moore  
Julie and Mark Wasserman  
Kit and Daughter Kate  
Diane Kriebel and Kevin Delson  
DeeDee and Bruce  
Andy Cordashian  
Christian and Katie  
Guest Wendy  
Guest Robert  
Greg Ogorzelec

Thank you to Jennifer & Rich for taking us in and hosting the meeting at the last moment.

New Business: Robert Crudup revealed that John (owner of the Wine, Beer, and Cheese Shop) was very happy with the cleanup. He hopes the Maltose Falcons will do the vent work and we'll all keep things clean. He too is working on organizing some of the space. It was discussed that it might be nice to have a microwave in a locked cabinet.

Logo:

The logo was voted on from attendees and also votes from emails. The winner will be shown in the next newsletter.

Competition on Saturday, November 17th:

Flyer has been emailed out to suppliers, and the last two year's entrants. Andy is flooding his

forums. We may need someone to do the data entry.

The competition day after party will be at Crudup's. (Yahoo!) There will be a list of nearby overnight accommodations like Marriott available.

Dave's sensory evaluation course will be around October 21st. We will get Ann to post it onto the website.

Mentorship Program:

Matt Lester started our New Wine Maker Mentorship program. Some new winemakers have been utilizing it.

Events:

We need a location for the "Fall into the Pool" Party. We need a location. Any takers???

We also need a location for the Holiday after party. Any takers???

October meeting theme may be samples or "Fine Tuning Your Wine". Members should bring enough wine to make it around the room so everyone can give their advice. Matt and Michael will try to ensure that they have people bringing samples.

The October planning party will be at Jean & Pete Moore's.

The November planning party will be at Rona and Matt's.

# Press Newsletter Content

## Wine Press for Sale

Wine press, model number is 40 F for sale.

It looks like about 3 ½ feet high and the press basket is about 18 " to maybe 2 ' in diameter. There is a ratchet on the top.

I also have the other stuff I would throw in. Plastic trash can, bucket , hoses, funnels, spray bottles, shovel for stems etc.

Price: \$350

John Savage  
Savage Insurance Services, Inc.  
W - 818-884-4090  
F - 818-884-9263

We are looking for articles for the newsletter. This is your newsletter. If you have a story, a source, some news, send it to Jennifer Swank at [jkswank@gmail.com](mailto:jkswank@gmail.com)

**The secret of enjoying  
a good wine:**

1. Open the bottle to allow it to breathe.



2. If it does not look like it's breathing, give it mouth-to-mouth.

**At my age  
I need glasses.**



# For your wine needs in 2012

*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)*



*Winemaking*



*Beermaking*



*Cheesemaking*

Custom Crush

[www.HomeBeerWineCheese.com](http://www.HomeBeerWineCheese.com)

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

Visit, taste, and purchase our wines

Every weekend has a unique mix of three different local "vineyard estate wines."

All for only \$7.50, which also includes our custom winery glass. 11:00 – 5:00, Saturday and Sunday

300 S. Lewis, Unit C  
(The Imation building, Lewis at Dawson)  
805-484-0597.

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



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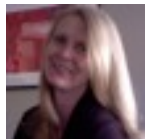
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The CellarMasters Home Wine Club is a volunteer organization dedicated to promoting the art and science of home winemaking. We provide a forum for the exchange of information on winemaking methods and personal experiences.

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](mailto:editor@CellarmastersLA.org).  
Our website is [www.CellarmastersLA.org](http://www.CellarmastersLA.org).  
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