

CellarMasters

"All the wines that are fit we drink"

www.cellarmastersla.org

A Monthly Newsletter

Vol. 39 Issue 9 September 2012

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September 2012 President's Message

by 2012 President, Matt Lester

My first harvest was in the month of September. I was excited and scared to death at the same time. I read lots of books and was as ready as one could be, but always thinking, "Should I go punch down again?" (for the 6th time today), "Should I take a third brix reading tonight?" The last couple of years it was "We have too much wine, we're only going to make a couple of hundred pounds!" Only to say towards the end of the season "I know we have picked 1200 lbs. of grapes this year, but this one is such a good deal we have to pick a little more!!" Elissa and I have learned to make what we want and don't worry about too much wine!! (Someone will drink it.)

Grapes are already being harvested, and some of us are in full swing. If you do not have your sources secured, don't worry, there will be plenty available.

Speaking of harvesting, do you have your yeast strains yet? Well don't miss our September meeting, We will have Lallemand/ScottLabs, Michael Jones, speaking about everything you need to know about making your yeast decisions. So bring your questions, and come experience the new and improved clubhouse!!!

Cheers!

Matt

September 6th Dinner Meeting

6:30 pm

The Shop

22836 VENTURA BLVD
WOODLAND HILLS, CA 91364

Winemakers Topic of the Month:

*Michael Jones from
Lallemand/ScottLabs*

Dinner Theme:

Pizza

September 5th is Cheese Pizza Day and Vegetarian Awareness week is in September so bring your favorite pizza or vegetable dish to share



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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

September 6th, 2012

Monthly Meeting at the Shop, 6:30pm

September 13th, 2012

Planning Party at 7:00pm

Matt and Rona Reithmayr

187 Whitworth St.

Thousand Oaks, CA 91360

Fall into the Pool Party

TBA

November 17th, 2012

Cellarmasters of Los Angeles Wine Competition

December 1st, 2012

Winter Cellarbration Party

Cellarmasters of LA website

Check out our website:

<http://cellarmastersla.org>

for the latest classified ads, photos and winemaking information

Haunting Our Local Haunts

Woodland Hills Intimate European Dining and Fine Wine Selection

Brandywine

22757 Ventura Blvd
Woodland Hills, CA 91364
Neighborhood: Woodland Hills

Brandywine is one of Woodland Hills' hidden treasures located on Ventura Blvd, between Topanga and Valley Circle. With a soft pink exterior nestled in the small strip mall on the North side of the Boulevard, this is a quaint, intimate, elegant fine dining Continental European Bistro that serves wine, champagne and beer and has a classical guitar player who has been there for years. Owned and operated by husband and wife Peggy and Chris, the dining room is decorated in old French, country decor and only has about 10 tables, with a chalk board list of daily appetizers and entrees and very personalized table service. Brandywine usually requires reservations as it is a popular location for dates and business meals. Parking is usually around back and fills up fast.

While deciding on your food orders, they bring complimentary appetizers such as fresh-baked rolls and smoked salmon with a delicious dill sauce. Some popular items include Abalone, a Bouillabaisse seafood-fest with scallops, prawns, shrimp, fish, mussels, clams, crab legs and a whole lobster tail,

filet mignon, French onion soup, steaks, escargot, onion soup, pork chop, rack of lamb and more.

Chef Chris will even come out to say "Hello" and see if you enjoyed your food. He also gives instructions on how to warm up your food properly to eat the next day! For dessert, lemon pudding cake and espresso/cappuccino are a great way to end your meal while you sit and chat....no rush!

Majority of the Reviews are pretty outstanding:

Diane Krehbiel



<http://www.menuism.com/restaurants/brandywine-woodland-hills-306948>

Vine Trivia



Where does the vanilla flavor in wine come from?

If newer oak barrels were used in the winemaking process, the wines will often have a hint of vanilla in both the aroma and flavor.

How much wine can be produced from one acre of grapevines?

5 tons of grapes is an average yield from one acre of vineyard land.

5 tons of grapes = 13.5 barrels of wine

13.5 barrels of wine = 797 gallons

797 gallons = 3985 bottles

3985 bottles = 15,940 glasses of wine

How many varieties of wine grapes exist in the world today? Over 10,000!

What is *must*?

Must is the grape juice before it is fermented into wine.

How can you tell if a wine is corked?

A corked wine generally smells moldy like wet cardboard or a wet dog. If a wine is just slightly corked, the fruit flavors will seem faded or subdued.

How many glasses of wine are in one barrel?

30 lbs. of grapes = 1 case of wine

1 case of wine = 12 bottles

12 bottles of wine = 48 – 6 oz. glasses of wine

August Recipe Winner

Don Corbett

Catfish Stirfry

INGREDIENTS:

3 or 4 Mississippi Prime farm raised catfish fillets
3T lemon juice
3T soy sauce
3T vegetable oil
1C thinly sliced red pepper
1C sliced celery
1/2C chopped onion
1C snow peas
1C sliced mushrooms
2T cornstarch
3/4C water
1t salt
1t pepper

Hot cooked rice

DIRECTIONS:

Cut fillets in to 1 x 1 inch pieces. Combine lemon juice and soy sauce. Add fish and let stand 20 minutes. Add 2 T oil to wok or large skillet. Heat over medium high heat for 2 minutes.

Add red pepper and stir-fry 2 minutes. Add celery, onion, snow peas and mushrooms and stir-fry 2 minutes. Remove vegetables and set aside.

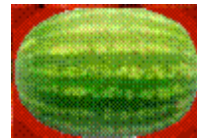
Add remaining T oil to wok. Drain fish, reserving marinade. Add fish and stir-fry 2 minutes or until fish is cooked through.

Return vegetables to wok. Combine cornstarch, water, salt, pepper and marinade and whisk until smooth. Add to wok and cook 2 minutes or until slightly thickened.

Serve over cooked rice.

Watermelon Gazpacho

Nancy Scott



INGREDIENTS:

- 6 1/2 pounds tomatoes, cored
- 2 pounds seedless watermelon, peeled— 2 cups coarsely chopped, 2 cups diced
- 2 pounds cucumbers, peeled and seeded— 2 cups coarsely chopped, 2 cups diced
- 1/4 cup sherry vinegar (we used pineapple)
- 3 TBSP extra-virgin olive oil
- Salt and freshly ground pepper
- 6 scallions, thinly sliced
- 2 jalapeños, seeded and minced
- 1/2 cup chopped cilantro
- 1/4 cup fresh lime juice

DIRECTIONS:

1. Bring a large pot of water to a boil. Add the tomatoes and blanch until the skins are loosened, about 30 seconds. Transfer the tomatoes to a large rimmed baking sheet and let cool.
2. Peel the tomatoes and halve them crosswise. Working over a coarse sieve set over a large bowl, squeeze the tomato halves to release the seeds and juices. Press on the seeds; you should have about 2 cups of tomato juices in the bowl. Coarsely chop enough of the tomatoes to make 4 cups. Cut the remaining tomatoes into 1/2-inch dice.
3. In a food processor/blender, puree the coarsely chopped tomatoes with the reserved tomato juice and the 2 cups each of chopped watermelon and cucumber. Transfer the soup to a large bowl. Stir in the diced tomato, watermelon and cucumber, the vinegar and 1 tablespoon of the olive oil and season with salt and pepper. Refrigerate until chilled, at least 1 hour.
4. In a small bowl, mix the scallions, jalapeños, cilantro and lime juice; season with salt and pepper. Mix into the soup. Ladle the soup into bowls, drizzle with the remaining 2 tablespoons of olive oil. SERVES 12

MAKE AHEAD The watermelon gazpacho can (& should) be refrigerated overnight.

***note: we usually just stir the "garnish" in.....

Cellarmasters Mentoring Program

Wine Lovers - Mens Pocket Guide

DANGEROUS	SAFER	SAFEST	ULTRA SAFE
What's for dinner?	Can I help you with dinner?	Where would you like to go for dinner?	Here, have some wine.
Are you wearing that?	You sure look good in brown!	WOW! Look at you!	Here, have some wine.
What are you so worked up about?	Could we be overreacting?	Here's my paycheck.	Here, have some wine.
Should you be eating that?	You know, there are a lot of apples left.	Can I get you a piece of chocolate with that?	Here, have some wine.
What did you DO all day?	I hope you didn't over-do it today.	I've always loved you in that robe!	Here, have some wine.

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

Andy Coradeschi
acorad@earthlink.net

Matt Lester
lestmj2@hotmail.com

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



Cellarmasters Board Meeting /Planning Committee Meeting

August 9, 2012

In attendance:

Tom Duket
Greg Ogorzelec
Gregg Smith
Brian
Stu & Joan Lenoff
Andy & Caroline Coradeschi
Dan Seeger
Dave & Nancy Lustig
David Foster
Mark & Julie Wasserman
Robyn & Mark
Jean & Pete Moore
Rich & Jennifer Swank
Matt Lester
Elissa Rosenberg
Christine Feezor

Thank you to Christine & Mark Feezor for hosting this great meeting.

Please get newsletter articles to Jennifer by the 20th.

The Clubhouse Cleanup and Brew Day will be August 25th at 7am. Robyn will bring some waters. Be sure to bring a 5 gallon carboy to take home your beer.

The Taste & Trade is the evening of the 25th at Rona and Matt Rothmayr's home at 187 Whitworth St., Thousand Oaks, CA.

Upcoming Planning Parties:

September – Matt & Rona
October – Rich & Jennifer
November – Pete & Jean

Logo: Matt Rothmayr is turning in some suggestions for a logo.

President Matt would like to start database of wine clubs we are members of so that we can go pick up one another's shipments get discounts, and maybe even free tastings. Elissa will put it together. Watch for an email if you'd like to participate.

Website: Discussion of a search engine being needed. Caroline knows someone (we'd have to pay, of course). We need a library for all old newsletters (Dave has them).

President Matt would like to start a Mentoring Program for new members that need some guidance with making wine for the first time. Those who offered to be a mentor so far are Andy, Tom and Dave Lustig.

CANTARA
Cellars



Carboys for sale!

Mostly 5 gallons. They are clean and in great shape. Please email if you are interested!

Thanks,
Contact Mike Brown
Cantara Cellars
mbrown@cantaracellars.com

Grapes For Sale

Cantara Cellars will have Red Grapes for sale this year! They will come picked, crushed and destemmed, and chilled! Prefers a half ton minimum. Please email for varietals and prices.

Thanks,
Contact Mike Brown
Cantara Cellars
mbrown@cantaracellars.com

Grapes For Sale

I'm a home wine maker in Ventura County and just agreed to purchase a half ton of pinot noir fruit from John Sebastiano Vineyard in Santa Rita Hills. I can't process all one thousand pounds myself, and am looking to sell some to other home winemakers. I have 400 pounds to sale. The vineyard is charging me \$2.25 a pound, which is what I'm selling the fruit for.

contact Ken at
kwoodruff79@yahoo.com

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

Crusher for Sale

Stainless Steel Italian Grape/
Fruit Crusher for sale

This Italian made hand operated grape crusher was used for only one harvest and is like new. It's a dual paddle crusher which also works very well for crushing fruit to make fruit wine.

To be clear this is a "crusher only" and doesn't de-stem.

This crusher is a great size for a home vineyard harvest.

New this crusher sold for \$300. I'm willing to sell it for \$200.

If interested please email Cliff Laidlaw @ claidlaw@socal.rr.com

National Cabernet Sauvignon Day August 30th

Three juicy facts (and wines) to get you ready for National Cabernet Day http://blogs.westword.com/cafesociety/swirl_girl/



Toasting National Cabernet Day – Cheers! <http://www.midweek.com/toasting-national-cabernet-day-cheers/>

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(818) 224-3656

See:

www.homebeerwinecheese.com

for more information and prices. Grapes – Sangiovese, Merlot, Zinfandel, Cabernet Sauvignon, Syrah. Minimum: 100 lb. Juice: Chardonnay. Minimum: 6 gal.

Stein Fillers (Long Beach) –
(562) 425-0588 Juice only, 15 kinds from Acampo, CA, 6 gal pails.

Marabella Vineyards (San Pedro) – Steve Marabella 344 8th St, San Pedro, CA 90731 - (310) 833-9783 – Zinfandel, Granache, Syrah, Cabernet Sauvignon. Merlot, Riesling, Chardonnay – From Temecula and Rancho Cucamonga. Crush Free. No minimum.

Culver City Homebrewing Supply (Culver City) (310) 397-3453 - 4358 ½ Sepulveda Blvd., Culver City, CA 90230

Cabernet Sauvignon, Chardonnay juice, Merlot, Sangovese, Zinfandel

Oak Barrel Wine Craft – (Berkeley) Bernie Rooney - (510) 849-0400 - Both Juice & Grapes – Check OakBarrel.com for available grapes and prices. The Beverage People (Santa Rosa) – (707) 544-2520 www.thebeveragepeople.com Have listing in store of growers with small lots for sale. Cresci Vineyards (Herald) 11746 Giusti Road, Herald - (209) 748-2122 (Crusher-Destemmer available)

Cabernet Sauvignon, Petite Sirah, Sauvignon Blanc, Chenin Blanc, French Colombard,

Duarte Nursery (Modesto) – (209) 531-0351 – Many varieties – Prices on request. Also vines for those that want to grow their own.

Peter & Faye Brehm (Albany) 932 Evelyn Ave., Albany, CA 94706 (510) 527-3675 FAX – (510) 526-1372

Fresh (Min. 100 lb.) and frozen (5 Gal.) grapes – many varieties. Pinot Noir – Carneros District, CA and Columbia River Gorge, OR – Check—

www.Brehmvineyards.com -- for latest information

Wild Rose Vineyards (Lodi) – 1924 Colette St., Lodi, CA 95242 - (209) 339-0102 – Lisa McCarthy – Will ship fresh grapes. Chardonnay, Chenin Blanc, Sauvignon Blanc, Voignier, Cabernet Sauvignon, Carignane, Merlot, Sangiovese, Syrah, Zinfandel. Contact Robert Lawson

Witch Creek Winery (Carlsbad), 2906 Carlsbad Blvd, Carlsbad, CA 92008 – (760) 720-7499

Cabernet Sauvignon, Cabernet Franc, Petit Sirah, Pinot Noir, Zinfandel, Grenache, Tempranilo, Nebbiolo – ¼ minimum, prefer ½ ton. Pick up in Carlsbad. Anything red – call for price

Broquer Vineyards, Fallbrook, CA 92028 760-728-4856 - Bob Howard – Obtains grapes from Belle Marie Winery in Escondido. Has a many varieties of grapes. Also, Barbera & Nebbiolo from Guadalupe, Mexico (Baja) Priced from \$550 – 850 / Ton. Crush facilities available

PRIVATE GROWERS

Alpicella Vineyards – Daniel Sanchez – (707) 538-7024 – Sonoma - 5 acres, hillside, 15 year old vines, organic, Sangiovese, Syrah & Merlot - Small lots OK – Has Crusher-Destemmer available for rent with min. 200 lb. Order – Also has Cottage available – www.Camail.com – Between Bodega Bay and Sonoma – off Hwy.12

Don Armstrong – Pauma Valley McCormick Ranch (760) 742-1736 FAX – (760) 742-2225 Carignane - \$500/ton. Call end of August for availability.

Leo Suglio – 40001 Calle de Suenos, Murrieta, CA 92562 - eurolfier@aol.com

Small vineyard in La Cresta (Santa Rosa Plateau – 2500' ft.) Cabernet Sauvignon (500 lb. minimum). You pick you own.

Galleano Winery, Don Galleano – Mira Loma (951) 685-5376 – Zinfandel juice only & sometime Rose Juice - 5 gal. Minimum – Call for specific dates (typically after Labor Day) Priced -- \$4-6 per gallon.

Still Waters Vineyards, 2750 Old Grove Lane, Paso Robles, CA 93446. Paul Hoover 805-237-9231. winery@stillwatersvineyards.com. Available grapes shown on website after clicking on "purchase grapes." For 2011, have Cabernet Sauvignon (\$.95 – 1.10/lb), Cabernet Franc (\$1.10/lb), Merlot (\$.95/lb), Malbec (\$1.10/lb), Viognier (\$1.10/lb), Sauvignon Blanc (\$.95/lb).

Bob Bennett – Sonoma – (707) 433-4574

John Anderson, 805-441-3824, john@sthillairevineyard.com. Templeton Gap area. Will have Cabernet Sauvignon for \$1450/ton and Merlot for \$1450/ton. He picks and you pick up at the vineyard. No crush capability. Half ton minimum (will sell odd lots on day of picking). Merlot likely ready 2nd-3rd week September; Cab Sauv 2nd-3rd week October.

Coastal Vineyard Care Associates: Ben Merz (c) 805-350-1364 Manages a vineyard in Santa Ynez called Camp 4 and available varieties are below. They believe they could accommodate us if we were able to put together a decent sized order of a combination of varieties. Pricing is very competitive at this property. Here's a list of what they have. If interested, please let Ben know which varieties specifically we're interested in for pricing: Carignane, Cinsault, Cabernet, Merlot, Marsanne, Riesling, Roussanne, Viognier and Syrah.

Red Hawk Vineyards, Temecula – Cabernet Sauvignon

Contact: Bill Pritchett - www.redhawkvineyards.com

Bill Rousseu, Monterey County – (831) 678-2400 - Chardonnay (Chalone Appellation – 23 yr. old vines,

cropped to 1-ton/acre, rooted in heavy limestone soil. They also offer bins for purchase.

Hoy Buell San Luis Obispo (805) 546-8277 - Syrah, Zinfandel, Sangiovese

River Grove Wine Grapes – Joseph Muracchioli - (805) 238-5776 – Cell (805-610-1693 - scrofa@att.net

4890 Estrella Road, Paso robles, CA 93446

Barbera, Cab, Cab Franc, Chardonnay, Merlot, Petite Sirah, Syrah, Viognier, Zinfandel \$1.00 or less per lb.

Filipponi & Thompson Vineyards, 2575 San Juan Road, Shandon, CA 93461. Doug Filipponi, doug@apwinery.com, 805-438-4665 [or doug@ftdrilling.com, 805-466-1271]. Has Sauvignon Blanc, Cabernet Sauvignon, Merlot, Zinfandel, Refosco, Syrah. Sold out of Sangiovese. 1 ton minimum. Prices: \$1450/ton for reds; \$1200/ton for Sauv Blanc. Grapes going fast.

Lucas & Lewellen Vineyards Web -- www.llwine.com Santa Maria, Sisquoc, Los Alamos & Santa Ynez. Lucas and Lewellen have adapted to the Santa Barbara environment to obtain excellent fruit with outstanding characteristics by careful vineyard management. Their vineyards are European in character, by including many varieties of the great viticulture's of France and Italy.

Paso Robles Grapes Generally: Richard Sauret responded that a variety of grape suppliers who are members of the Independent Grape Growers of Paso Robles Association list the grapes they have for sale and their contact numbers at this website: <http://www.pasorobleswinegrapes.com/buy-ca-wine-grapes.html> You have to call for pricing and the amounts available.

Laraneta Vineyards, 2602 Templeton Rd, Templeton, CA 93465. Joe Laraneta 805-434-5090. info@laraneta.com. Cabernet Sauvignon \$1600/ton. No minimum. You pick. No crush capability.

Sunset Hill Ranch Vineyard, San Miguel, CA. Bob Modie, bmodie@wildblue.net. (13 miles northeast of San Miguel, 25 miles north east of Paso Robles off Indian Valley Road) Sangiovese. Minimum 100 lbs. \$1 /lb. Small crusher on site (under a shade tree)

Fralich Grapes, Paso Robles – (805) 434-1526 – Syrah, Petite Verdot, Zinfandel, Viognier Contact: Harry Fralich

Delta Diablo Vineyard – Cabernet Sauvignon www.deltadiablovineyard.com

Alegria Vineyards, Healdsburg – Syrah, Cab Franc – 17 yr. old vines with Russian River Appellation Contact: Bill Nachbaur – www.bill@acornwinery.com

Jeff Newton – Vineyard Manager 805-688-0646 Jeff manages several premium Santa Barbara County

vineyards including several in the Santa Rita Hills area. The only varietal he has available this year is Cab Franc (Westerly Vineyards-Santa Ynez Valley) for \$1,600 /Ton.

Seven Quails Vineyards – Dave Brucker – Paso Robles – Zinfandel, Cabernet Sauvignon - \$.70-\$80/lb. (Referred by Steve Christie).

Gary Agajanian Vineyards – gary@agajanian.com – Website - www.agajanian.com 4582 W. Jacquelyn Ave., Fresno, A 93722 (559) 271-2426 Fax (559) 271-2094 Gary – Cell (559) 351-9354 or John - Cell (707) 480-0474 Merlot, Barbera, Cabernet, Riesing, Gewurztraminer, Petit Sirah

FRUIT & BERRY RESOURCES

Country Farm, 1798 Keyes Road, Ramona, CA 92065 (760) 789-3257 or (760) 788-9727 – www.countryberryfarm.com.

Blackberries, Boysenberries, Lemons, Boysenberries and Blackberries are ready! And Lemons too!

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Blackberry Recipes, Maps and Pictures at: www.countryberryfarm.com

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

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



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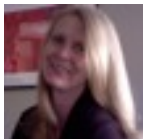
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This is the official CellarMasters newsletter. Annual subscriptions are complimentary with CellarMasters membership. We attempt to publish monthly but harvest, bottling, and/or purely educational wine-tasting may well deter us.

The opinions expressed herein are those of the editor and are often wildly mistaken.

The CellarMasters 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.

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.
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