

# CellarMasters

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

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

A Monthly Newsletter

Vol. 39 Issue 2 February 2012

## Monthly meeting

*Pruning*  
Page 3

## Haunting Our Local Haunts

*The Duke of Bourbon*  
Page 6

## Ask Andy

*Barrel Topping*  
Page 4

## Over the Barrel

*"Cooking with Wine"*  
Page 2

## Wine Tasting in Carpinteria.

Page 3

## Membership Dues Form

Page 14



## Pruning Clinic at PSV

*Learn to Prune like a Pro*  
Page 8

## Viticulture 101

*Things to think about when planting a new vineyard.*  
Page 5



## Wine and Dine

Page 9

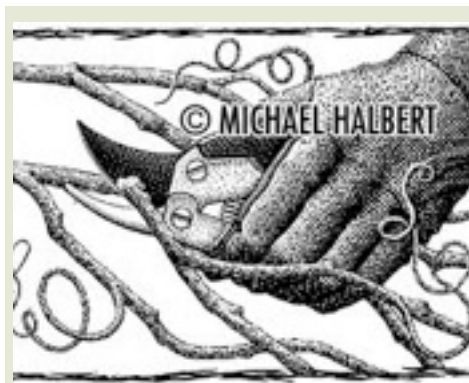
## Cellarmasters Cocktail.

Page 9

## February 2012 President's Message

by 2012 President, Matt Lester

–So I may have over done it at the January planning party by trying set the whole year's agenda. However, I thought it brought to mind all the possibilities of a great year to come. Then, I immediately thought, there is definitely a word of the month: "Volunteer". We will need many Cellarmasters to come together to make this year a monumental one. We will need hosts for planning parties; hosts for Derby Day; committees for an UNbus trip or two, a whole slew of people for the competition, and of course, the Cellarbration party. So please open



### February is Pruning Month

your minds, hearts, and homes and volunteer!

February should be a little busy with pruning being the main focus. We will have a pruning demonstration at the meeting, as well as a pruning clinic on Saturday, February 4th at 10:00am to teach you how to prune like a pro. (see flyer for more details) If you don't have a vineyard, pruning is still of great importance to you. Pruning knowledge helps you look at the care done at a vineyard and may help you make a more informed decision when sourcing grapes. So don't miss out!

See you at the February meeting!

Matt Lester



## Over the Barrel

“Cooking with Wine”

By Robert Crudup

Ok you’ve heard it before and you’ve probably said it yourself... ‘I love cooking with wine.....and sometimes I use it in the recipe!’ And who doesn’t just enjoy the moment of sipping a crisp Chardonnay while prepping the ingredients for a fantastic evening meal with friends? Laying out the herbs and sautéing the vegetables and then finishing up by adding a splash of wine...to your empty glass...gives flair to an ordinary recipe.

I was curious about what I thought was a widespread phenomenon so I decided to conduct a small survey to learn what is behind this culinary custom of cooking with wine. At first it looked like an easy assignment that I had given myself but

when I asked around at work, it appeared that my passion of combining peas, potatoes, and Pinot only reinforced the perception that the boss was still not well enough to be around sharp objects in the kitchen. That’s OK but I was careful not to mention that having a Merlot while making macaroni and meat-less meatballs was a no-brainer. No need to give them more reason to visit HR.

Later, still looking for a good source I struck a gold mine. My haircutting person (I just can’t say ‘hair-stylist’ without laughing at myself) told me that she LOVES to cook with wine. And with the instinct of a good reporter I smelled the bouquet of a great story ready to unfold. The reason she told me was that it just made the whole process “better”. I pressed on and asked for more; what did that mean? And slowly with each clip of the

scissors she began to reveal the secret that I had been looking for.

She sheepishly admitted to not knowing a lot about different wines and which goes with what and so I explained that making choices and trying new combinations does create some excitement in the kitchen. Feeling relieved, she went on to tell me that she even liked...Rose wine. I looked into the mirror and saw the sharp steel blades hovering close to my ear as she measured my reaction. “Hey, it’s all good” I added quickly supporting her burst of honesty. And then out it came. Cooking with wine turns the chore of cooking into something fun and enjoyable. Sipping, slicing, stirring, or spicing are all enhanced when there is wine in the kitchen. Yes, even adding a splash of wine to the food helps to bring out the flavors and

add complexity to an ordinary dish.

Preparing meals is part of daily life and it can be dreary and dull or fun and festive. Some people hate being in the kitchen and others can’t wait to get creative with whatever is at hand while savoring a glass of their favorite wine. And in the end it doesn’t matter what combination of wine you might use. The idea is that wine enhances the food and the process of preparing it.

As she fluffed my hair and admired her work she laid her scissors to rest and told me that having wine in the kitchen had changed how she cooked and that she finally looked forward to the evening meal. But the main point that I learned is that cooking with wine really is better than whining while cooking. I’ll drink to that!

## February 2nd Dinner Meeting

6:30 pm

The Shop

22836 VENTURA BLVD  
WOODLAND HILLS, CA 91364

## Winemakers Topic of the Month:

*Pruning with Chet*

## Dinner Theme:

Groundhog's day!

How about Green (spring) vs White (winter) foods. i.e. Asparagus, broccoli, pesto vs rice, potatoes, white beans.

## Wine Theme:

*Vinho Verde*

## Annual Carpinteria Wine Tasting April 21- 1pm

Join us for a fun-filled afternoon trying wines from locales around the United States. Chardonal to Cabernet Pfeffer, Vidal Blanc to Marquette. This will be a unique experience trying many wines you might not have tasted before.

Located next to the Carpinteria Wetlands, one block from the ocean- You'll enjoy a day of good wine, good food, a puzzle or two, and an optional evening meal to follow. The cost is only \$25 per person and all you need to bring is yourself and a side dish or dessert if you plan to stay for dinner. Feel free to bring a bottle of wine to share after the tasting, but this is not required.

There is space for only 20 so be sure to get your money in early. Checks payable to Cellarmasters. Mail to:

Fred Shaw 349 Ash Ave #25  
Carpinteria, CA 93013-2272  
805-684-6587

Come- Relax- Enjoy- in Beautiful Carpinteria!

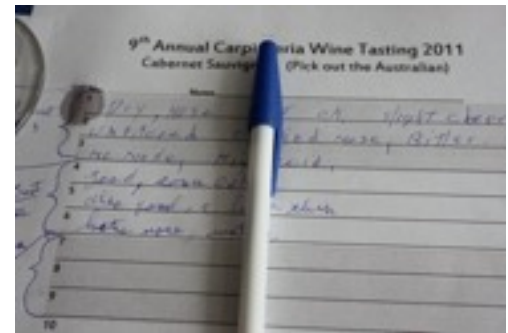
Lisa & Fred's place is 3 blocks from the train station in Carpinteria! We did this last year and had a good time. This year we want to coordinate breakfast.

Amtrak Pacific Surfliner departs Union Station at 9:05 am and arrives in Carpinteria at 11:15, allowing plenty of time for a good lunch before the tasting. There are later stops in Glendale, Burbank (@ Bob Hope Airport), Van Nuys, Chatsworth, Simi Valley, Moorpark, Camarillo (right near CCC!) and Oxnard.

The last train back on Saturday leaves Carpinteria at 7:14 for a 9:45 back at Union Station.

Full fare is \$56 round trip from Union Station.

dave



## 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

# Barrel Topping: Should I do it regularly?

By Andy Coradeschi



The short answer is: No. Only top when you open the barrel, for instance when you sample or rack.

But, but, but won't the wine be ruined by the air in the headspace if I don't top regularly?!

No, there is no oxygen in the headspace that forms in a sealed barrel.

"The ullage that develops over the wine as liquid escapes through the wood is not a source of spoilage. It contains no oxygen.

Thus, filling the ullage space (topping) is necessary only when air enters the barrel during wine sampling or racking.

Only with very long aging, as in brandy, is it likely that the ullage will become sufficiently large that the wood above the space will dry. During drying, shrinkage of the wood will permit the ingress of oxygen. Even here, this is most likely to be between, rather than through, the staves."

Ron S. Jackson, *Wine science: principles, practice, perception*

This concept, that the head space above the wine in the barrel, is not "air" and does not contain oxygen and does not spoil the wine, can be a tough one to wrap your head around.

Here's how it works...

Liquid wicks its way out of the barrels through the staves by the force of capillary action, the same way water wicks its way up to the leaves on top of the tallest trees.

In a barrel sealed by a bung this wicking action creates a forceful vacuum, which, at first, compresses the barrel itself. After the barrel is compressed to its maximum extent, air is then drawn into the barrel and into the wine by the force of the vacuum. Once this vacuum is formed, air is drawn into the barrel at a constant rate, regardless of the level of the wine inside the barrel.

The air that is drawn into the barrel percolates through the wine in a process called "micro-oxygenation." (Micro-ox does all sorts of beneficial things to your wine, which is a whole 'nother topic in itself.)

During this micro-ox process all the oxygen in this incoming air is bound-up by the wine and/or the SO<sub>2</sub> in the wine, which leaves only the non-bound, non-oxygen, gases remaining to form the headspace in the barrel.

Therefore, the headspace in a sealed barrel contains no oxygen and does not cause wine spoilage.

In fact, when you top, you introduce air/oxygen into the headspace.

So when you do open a barrel for sampling/racking, make sure you top up the barrel to the very tip-top of the bung hole such that wine spills out when you insert the bung. That way you know there is no air/oxygen remaining from when you opened the barrel.



# Tarantula Hawk Vineyard

by Jennifer Swank



## Things to think about when establishing a new vineyard.

Rich and I wanted to establish a backyard vineyard at our Southern California residence. I had taken a viticulture class in WA state and was wanting to plant our vineyard quickly in CA. We planted 200 vines, but I probably should have waited until I took a viticulture class in CA because I learned a lot of things - including some things I should have done differently. This will be a series of articles for the newsletter based on the papers that I wrote for a class taken at UC Davis last fall. I hope you find them informative.

## Location:

Tarantula Hawk Vineyard "THV" is located in Thousand Oaks, CA in the Arroyo Conejo Valley. THV is on the southeastern section of Ventura County in the Central Coast growing region. The area is in the Santa Monica Mountains and is bordered by the San Fernando Valley to the east, and the Santa Monica Mountains the northeast, the Santa Rosa valley to the northeast and Malibu to the southwest. The vineyard is on a 1/4 acre hillside on a 3/4 acre suburban lot. The latitude (34o11'N) and longitude (118o52'W) with an altitude of 800 ft. THV faces southwest and receives a lot of sun.

## Climate:

The climate in Thousand Oaks is a temperate, mediterranean climate. It is in a Dry-Summer Subtropical zone with warm dry summers and cool winters. During the growing season the climate is diurnal with warm days and cool nights. There is a marine influence with coastal fog in the early mornings in the summer with cooler air from the ocean infiltrating through the canyons. The average high is 74 oF and the average low is 48 oF. The cumulative chilling hours in the area are 428 hrs < 45oF. The chilling hrs are 424 for temperatures > 32 oF and <45oF. It rarely freezes in Thousand Oaks, but temperatures can dip below 32 oF during the dormant period for grape vines. During the period of 2006-2011, there were 3 days that were 32 oF or below. I used the CIMIS weather station in Camarillo which is 10 miles away from Thousand Oaks to determine the high and low temperatures and Growing Degree Day calculator to determine the growing Region. The Growing Degree Day Calculation between 2006-2010 gave an average of 3478 growing degree hours which puts the vineyard in Region 3/4. Region 3 is similar to Napa Valley and Region 4 is similar to Mendoza, Argentina.

The mean annual precipitation is low with average precipitation of 16 inches. The vineyard does not receive much rain during the growing season so there is a moisture deficit and irrigation needs to be applied.

The prevailing winds come out of the west with an average speed of 27 during the time period of 2008-2011. The hillside protects the vineyard from most of the prevailing winds, although drier

Santa Ana wind patterns are to be expected at the end of the growing season. The topographical site characteristics are good, as the hillside provides good air flow and water drainage.

There is a long growing season at this site, with good day length. The vineyard receives 10 to 12 hours of sunlight on the hillside during the growing season.

## Geographic Features:

The soil is silty loam with influences from tertiary sedimentary and volcanic rocks. There are continuous sections of soil and rock fragments on the hillside slope. The vineyard is flanked by native sage and brush.

In summary, the site appears ideally located for growing *vitis vinifera*. Next in the series...Varietal selection.

## References:

Lecture: Mike Anderson, VID257, Lesson 1 part 2

CIMIS weather station, Camarillo, Ventura County,

weather underground, 91360

G. N. Mc Intyre, W. M. Kliever, and L. A. Linder. Some Limitations of the Degree Day System as Used in Viticulture in California, *Am. J. Enol. Vitic.*, Jun 1987; 38: 128 - 132.

Thousand Oaks, Wikipedia

Google Earth

<http://pubs.usgs.gov/of/1995/>

## Haunting Our Local Haunts

The Duke Of Bourbon  
20908 Roscoe Boulevard  
Canoga Park 91304

---

“Haunting Our Local Haunts” is a new column we’re trying out for the newsletter that focuses on local wine shops where we purchase our everyday drinking wine, discover new wineries, and share the passion of the grape with the knowledgeable men and women who run these stores. Since the greater Los Angeles area is loaded with these small family run stores, I encourage everyone in the club who has a great local store to write a quick article for the newsletter and help expose these gems that may be under people’s radar.

The first store I’d like to look is The Duke Of Bourbon. Opened in 1967 by David and Judy Breitstein, the Duke was one of the first L.A. wine shops to really focus on the nascent California wine movement. The Breitsteins developed personal relationships with many of our early winemakers and wineries and had the foresight to start collecting the great wines of that era. That passion for the great wines of California continues today and is evident by their vast assortment of wines - from bottles that are \$10 and under to those over \$2500. The Duke likes to specialize in rare and limited production boutique California wines (most of which are Cabs), but they offer all of the other major local varietals as well as wines from France, Italy, Spain, and Germany. All employees who work at the Duke are well-versed wine professionals that share the same passion for wine as the Breitsteins.

The Duke also hosts quarterly tastings at the local Marriott Hotel where they usually focus on three to five wineries whose winemakers have agreed to come down to pour and speak about their wines. These are wildly popular events that usually sell out in advance. If you sign up for their email list, you’ll not only find out about the Duke’s regular sales but also these quarterly tasting events.

If the Duke’s staff can tell you know your wine (or if you ask nicely), they may show you the back room where they keep part of their large-format and rare bottle collection. Renowned for their extensive collection, the Breitsteins recently donated about 150 bottles to the Vintner’s Hall Of Fame at the Culinary Institute of America – Greystone showcasing some of the history of California wine. Selections from the rest of their collection are in the back room and are a pretty amazing sight.

I highly recommend that you check out this little gem of a wine shop located in a non-descript strip mall. They also have an active online presence. Check them out at [www.dukeofbourbon.com](http://www.dukeofbourbon.com). Their knowledge and passion is impressive and infectious, and you will walk out with some great finds whenever you visit.



## Red Wine Does Not Appear to Raise Breast Cancer Risk

Researchers at Cedars-Sinai say they found that drinking red wine in moderation appears to counter the risks associated with alcohol.

Alcohol consumption has been consistently linked to a heightened risk of breast cancer in women. Scientists believe alcohol inhibits breast cancer tumor suppression in women with certain genes. Breast cancer can occur when the conversion of the hormone androgen into estrogen goes unchecked in the body. Substances called aromatase inhibitors are believed to ameliorate this process.

Aromatase inhibitors occur naturally in grape skins. Cedars-Sinai researchers wanted to test if aromatase inhibitors have an impact with red wine consumption, but not white, since red wine absorbs many compounds during maceration on the skins. Results will be published in an upcoming issue of the Journal of Women's Health.

Researchers notes that the results don't mean white wine consumption increases the risk of breast cancer, but rather it may lack the same protective ingredients found in red.

## Wine and Dine

March 14th, 2012

Cafe Bijou

7:30pm

14106 Ventura Blvd

Sherman Oaks

\$30/ person (club pays tax and tip)

RSVP by March 1

checks to Joan Lenoff

3437 Longridge Ave

Sherman Oaks, CA

91423



## Calendar

### February 2nd, 2012

Monthly Meeting at the Shop, 6:30pm

### February 4th, 2012

Pruning Clinic, Sign up with Jon Umhey  
[umhey@hotmail.com](mailto:umhey@hotmail.com)

### February 9th, 2012

Planning Party at 7:00pm

Pete and Jean Moore

986 Calle Plantador

Thousand Oaks, CA 91360

805-498-2285

### March 14th, 2012

Wine and Dine, RSVP by March 1, 2012

### April 21st, 2012

Carpinteria Wine Tasting, 1pm

RSVP

## Cellarmaster Cocktail

Combine 1 1/2 ounces vodka, 2 ounces apple cider, 1 pinch ground ginger, 1 pinch powdered chai tea mix (optional), 1 ounce merlot and a splash of lime juice in a shaker filled with ice. Shake vigorously, then strain into a martini glass. Garnish with an apple slice.



# we're back !!!



Jumanji Jon and THE A-team of prunesters.

Join us to learn the art of pruning.  
Join us in festivity.

## PRUNING CLINIC - Sat 2/4/12 @ 10am

We will return to Park South Vineyards in Calabasas for a hands on experience in vineyard pruning. The SAGE Dave Lustig will expound his knowledge.

Please reserve your spot because they are limited.

- Learn to prune
- CUTTINGS AVAILABLE ( Merlot and Chardonnay )
- Lunch
- Tasting of PSV Merlot and Chardonnay
- Fresh air and a bit of exercise !!!!
- \$20 get's you in.

Please RSVP to Jon Umhey  
umhey@hotmail.com



**CellarMasters Planning Party Meeting Jan 12, 2012**

**Treasury Report**

**Stu Lenoff**

We lost \$1100 on the holiday party and \$286 on the wine contest. The advertising for the contest cost \$1000 this year vs \$150 last year and we had lots of medals which added to the cost and cost to mail as well.

Fred suggested business cards so we can hand them out and we should collect them as well. Collected cards/ information can be send to Secretary Elissa.

**Membership Report**

**Dave Lustig**

We have 68 people who need to renew membership. We plan to send a calendar of upcoming events and a flyer to entice people in to re-joining.

**Website**

Anne has made progress on the website. Matt and Jennifer will be meeting with her to learn how to add/ change items on the site so there are a few people that can help.

**Group meeting ideas**

February: Pruning and ML/ de-acidifying. Matt will look for speaker. Talk of a Calabastas pruning party occurred.

March : Greg gave us the idea of a clipping exchange party. We will also explore the subject of oaking.

**Planning Party's**

February	Jean & Pete
March	
April	Jill & Robert

**Calendar of Events**

March 14th is Café Bizou. 7pm. \$30 or \$35 after March 1st. We need 45 people. Club pays tax and tip. RSVP and pay Joan and Stu. Flyer coming soon.

April 21st or 28th will be "Wine Tasting Around the US" by Fred. He has 18 wines from all over the US. Many people will take the Surfliner Train to and from the party. Details to follow but plan to arrive around 12:30. \$25

May 5th is Derby Day. Committee to be set soon. Jeff Canter will help. Dave suggested we look for some new venues and he will begin checking.

It was suggested that we have a "Zin Taste-off" with another club like the Orange County club or a Central Coast club. Dave Lustig will brainstorm on it. It might be fun to have Don Galliano there to break any tie.

It was suggested that Elissa be in charge of an Un-bus Tour. Ideas tossed around were Santa Barbara, Inland Empire, or Santa Inez. Greg mentioned that Lompac has a Passport Weekend in October and there may be some good ideas from that.

**Speaker Ideas**

Sean, Winemaker from the Crush.

SanTasti owner - Fred knows her.

Lallamand Yeast – Michael can get her.

Lefor, Lopepi, Carbaski (these are all spelled wrong I'm sure).

Kit Wine – July

Movies by Suzy

**Our Wine Contest**

We really want people to be sure to put in comments. It will be mentioned during the calibration and Dave will focus some on it during his training.

The idea of tag team judging was explored.

The idea of asking local winemakers to judge – as long as they would be sure to remember the wines are homemade.

We will send out save the date cards much earlier.

We hope to get some really good judges.

It was tossed around that we move the date back so it doesn't conflict with fermenting times.

The Crudup's have offered to host the after party again.

Respectfully submitted by Elissa.

We moved to Newport Beach about 2 years ago to be closer to my grandchildren and to downsize our house. I'm selling ALL my wine making equipment. Please contact Angelo Puertas [angelo\\_puertas@yahoo.com](mailto:angelo_puertas@yahoo.com) or Dave Lustig, [davel256@aol.com](mailto:davel256@aol.com)

Item No.	D E S C R I P T I O N	PRICE
gal	1 WINE PRESS Hardwood, basket style, 16x20 1/2, 18	\$525.00
EA	2 (3) PLASTIC FERMENTERS with lids, 32 gal	\$25.00
gal	3 (1) PLASTIC FERMENTER with lid and air hole, 6.5	\$8.50
mixing	4 PADDLE stainless steel, for punch down and	\$20.00
	5 SPOON, Rich craft, stainless steel, 22" long	\$12.00
	6 (1) GLASS CARBOY 1 gallon	\$5.00
	7 (5) GLASS CARBOY 3 gallons	\$17.00EA
	8 (12) GLASS CARBOY 5 gallons	\$25.00EA
	9 (2) GLASS CARBOY 6 gallons	\$30.00EA
p/h	10 Floor CORKER deluxe Italian model, 35"H. 400 bottles	\$82.00
27"L	11 (2) RACKING CANES 1/2" dia. x 27"L, 1/4" dia. x	Both \$5.00
	12 SHUT OFF CLAMP for 1/2" dia. siphon hose	\$1.50
5'L,	13 (3) TUBING, 1/2" dia. x 6'L, 3/8" dia. x 3'L, 1/4" dia. x	Lot \$4.00
	14 SHUT OFF VALVE, in line for 3/8" dia hose	\$2.00
12"L	15 THERMOMETER, Brewers Edge, 32- 220 F, 2" dia, x	\$9.00
	16 HYDROMETER	\$4.00
10grs	17 DELUXE FOOD SCALE, 1Lb x 1.0 Oz, 450grs x	\$9.50
cups	18 MEASURING CUP, 25MI-500MI, 1 oz-16 oz, 1/4 cup -2	\$3.00
	19 STLS STL measuring SPOONS .5, 1.2, 2.5.5MI	\$---
	20 Food grade, plastic measuring SPOON	\$3.00
Container	21 (2) STLS STL TRAYS and (1) 7" tall Stylex	Lot \$17.00
	22 STRAINER food grade, 7" dia. with 13" L handle	\$6.00
	23 JET BOTTLE RINSER	\$10.00
Gal	24 (2) AMERICAN OAK BARRELS, used, neutral, 15	\$85.00EA
	25 Oak chips, 1 1/2 bags	\$---
	26 (2) BRUSHES 27', 48" L	Both \$6.00

	27 (2)PYREX FLASKS with stopper, 250MI and 125MI Both	\$---
	28 (3)PYREX DISPOSABLE PIPPETS and (2)KMAX PIPPETS,	
	1MI, 5MI, 10MI Lot	\$7.00
	29 (7)RUBBER STOPPERS drilled and solid Lot	\$6.00
	30 (3) Sulfur sticks	\$---
	31 WOODEN CORKCREW	\$5.75
	32 ANTIQUE CORK SCREW, Confrerie des Vinophiles	\$21.00
	33 ANTIQUE, LAB WINE PRESS, Rainal Freres, Paris	\$275.00
	BOOKS:	
	34 Wine Bible by Karen Mac Neil	\$10.00
	35 Mastering Wines by Tom Maresca	\$5.00
	36 Art of Wine Making by Stanley F. Anderson with Raymond Hull	\$5.00
	37 Wine for Dummies, 2nd edition by Ed McCarthy and Mary Ewing	\$7.00
	38 Guidelines to Practical Wine Making by Julius H. Fessler	\$2.00
	39 Understanding Wine Technology by David Bird	\$10.00
	40 The Complete Handbook of Wine Making by the American Wine Society	\$7.00
	41 (2)Complete Wine Course by Kevin Zraly	\$12.00EA
	42 Discover Australia Wineries, Edited by Peter Forestal	\$10.00
	43 Wine Journal	\$15.00



# 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*



*Beer-making*



*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/>





President – Matt Lester  
805-746-6642  
[president@CellarmastersLA.org](mailto:president@CellarmastersLA.org)



Web Master – Anne Bannon  
[webmaster@CellarmastersLA.org](mailto:webmaster@CellarmastersLA.org)



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.

Vice President – Michael Holland  
[vicepresident@CellarmastersLA.org](mailto:vicepresident@CellarmastersLA.org)

Secretary – Elissa Rosenberg  
[secretary@CellarmastersLA.org](mailto:secretary@CellarmastersLA.org)

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



Treasurer - Stu Lenoff  
(818) 788-5137  
[treasurer@CellarmastersLA.org](mailto:treasurer@CellarmastersLA.org)

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.



Newsletter Editor – Jennifer Swank  
(805) 492-4137  
[editor@CellarmastersLA.org](mailto:editor@CellarmastersLA.org)



# RENEW YOUR CELLARMASTERS MEMBERSHIP!

Dues: \$35 for 2012

MAKE CHECK PAYABLE TO: CELLARMASTERS

**You already know WHAT YOU GET:**

- Network with fellow winemakers
- A one year subscription to WineMaker Magazine with full-year membership (ie., \$35 by Feb 28<sup>th</sup>)
- Info on upcoming informational meetings, winery trips, seminars, wine tastings and more!!
- 10% off merchandise at the Home Winemaking Shop
- All the information you need about home winemaking!!

\_\_\_\_\_ CHECK HERE IF IT IS **NOT** OK TO PUBLISH THE INFORMATION BELOW  
IN THE CELLARMASTERS ROSTER SENT TO FELLOW MEMBERS ONLY

Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_

\_\_\_\_\_ State: \_\_\_\_\_ Zip \_\_\_\_\_ Phone: (H) \_\_\_\_\_

\_\_\_\_\_ (W) \_\_\_\_\_ **Newsletter via Email**

**ONLY!**

Email Address(es) \*\*\* **Write VERY clearly:** \*\*\* \_\_\_\_\_ (multiple email address are allowed if you also want this sent to home, office, or significant other.)

If a new member, how did you hear about CellarMasters?

\_\_\_\_\_ Do you have a backyard vineyard you would be willing to show a newbie?

Or can host a vineyard educational day? Info: \_\_\_\_\_

\_\_\_\_\_

Mail To:  
Dave Lustig  
1270 Topeka St.  
Pasadena, CA 91104-1458