

# CellarMasters

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

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

## A Monthly Newsletter

Vol. 38 Issue 10 October 2011

### Monthly meeting

Roundtable discussions with Dave and Andy on harvest questions.

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### Harvest 2011

Harvest time. See what's happening.

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### Ask Dave

Brix, pH, ML, sparkling wine, ice bombs and sake.

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### Sensory evaluation/ Judging training

Join Dave Lustig on October 23 and 30th

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### The Wine-ding Trail

Check out Fred Shaw's wine blog about his wine tasting around the USA.

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### Ads

Grapes, Barrels and Carboys and Bottles for sale.

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### Clubhouse Clean-up Day.

Oct 2 at the Shop.

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## Fall Harvest - October 2011 President's Message

Well the September meeting was a perfect start to the harvest season and our guest speaker, Michael Jones, brought us a wide ranging compendium of information not only about yeast selection but the care and feeding required to produce great wine. And, on top of that, he shared a vast and very well rounded background of information that was compiled over many years in the wine making (and drinking) arena. There were probably more questions asked at this meeting than he anticipated and at one point we had to remember that we were talking about yeast since the topic wandered from one vineyard to the next! Another great meeting and we welcomed a few new people to the club as well. Now we are headed into the busy time of year for everyone who is making wine. Harvest, crush, and fermentation all taking place



**Michael Jones from Scott Labs gave a great presentation on the proper care and feeding of yeasts.**

over the next month will take a lot of our time. But, let's make sure to keep the TO DO list handy and not to forget a couple of important things coming soon. This is a fun time of year and we will work hard and play hard!

October brings the annual CellarMasters BBQ and we will have a repeat of the Fall Into the Pool Fall BBQ at the Casa de Crudup. This is a really fun time and open

to everyone. Next up is the 38th Annual CellarMasters International Amateur Wine Makers Competition. We will need judges, stewards, and helpers of all description so check your email for the announcement and let us know that you are going to join in the fun. This is a very special event and the Sensory Evaluation Seminar that Dave is putting on is a great way to get ready. And then we will arrive at the annual Holiday Party and a good time is guaranteed for everyone. Don't miss this event as there is sure to be something special this year to enjoy.

It is hard to believe that we are already into the 2011 harvest and crush. It seems like only a short time ago that we were putting 2010 into the carboys. So I guess its about time to bottle and get entries ready for the competition.

Hope to see you all soon at an upcoming meeting or event.

Robert Crudup, 2011 CellarMaster's

# Over the Barrel

by Robert Crudup

## Tasting 'Knowtes'.....

So I was reading some tasting notes the other day and thought enough of them to share with all of you. Below there are 6 different "notes" and I also thought it might be interesting to see if you could figure out what the note is describing. I'll lay them out first, make my usual commentary, and then reveal the answers somewhere else in the newsletter so you won't cheat and go right to the answers first! You wouldn't....right? OK... you would, so here are your tasting notes:

1. "...Something to sip and savor... Overall the flavor is mild and very slightly sweet....freshly prepared impression with a buttery feel and hints of fresh herbs".
2. "....Flavorful, though thin with black pepper flavors but stands up to a bold palette.
3. "...Aged from 6 months to 2 years.... a dense consistency....The flavor is strong and spicy and just a little sting on the roof of your mouth..."
4. "...Fruity floral  
Top Notes: Mandarin, freesia, osmanthus  
Heart Notes: Jasmine, Bulgarian rose, tuberose, chrysanthemum, carnation  
Base Notes: Mousse de chene, amber, oakmoss.....
5. "...it hits the same luscious, buttery, jammy notes as a fruit pie with a delicate citrusy herbal scent..."
6. "...Its scent was subtle: a mix of grassy, nutty, and earthy. Its mouthfeel was velvety, a bit like melted ice cream... there was virtually no bitterness. Instead, what stood out were the floral, grassy, nutty notes..."

The thing about tasting notes is that they come from the end-user perspective and everyone is slightly different than the next so being able to describe something in words that are meaningful and can capture the imagination of the reader is a special skill. Wordsmithing is an admirable profession that is sometimes called by a less than favorable term. However, just because you read someone's craftily constructed critique doesn't mean that you will agree or have any idea of what is being described. You must have your OWN opinion.

Training yourself to recognize certain flavors or aromas should be done so that you can more easily recognize the terms that are used in tasting notes and from that perspective you can now discern whether the "delicate citrusy herbal scent" is an important component that should be considered. So begin your training or keep your tasting notes vocabulary in shape and the next time you encounter tasting notes created by someone else you will be able to find some of the nuances that make the difference between something good and something great. Now for a shameless plug: Sign up for the Sensory Training Seminar led by Dave Lustig coming soon. Check the website or watch for an email blast with the dates, times, and details! Oh, and if you want the answers to the tasting notes above, you'll find them here in the newsletter. Look for a box called "Tasting Notes Unplugged" and then savor the moment.

## 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

## October 6th

## Meeting

## 6:30 pm

## The Shop

22836 VENTURA BLVD  
WOODLAND HILLS, CA  
91364

## Winemakers Topic of the Month:

## Grape Therapy

A roundtable discussion on  
harvest questions

Food theme:  
Something pumpkin

Wine theme:  
Riesling Wines





## Castle Creek

by Fred Shaw

We're sitting here, in Rocky Mountain Nat'l Park- elevation 10,200'- eating Greek Salad and sipping Spanish Valley Riesling from Moab, Utah. Amid towering red rock cliffs and spires along the Colorado River, we headed towards Cousin Ken's near Moab, along spectacular state route 128. About 5 minutes from his place we encountered our first Utah winery- Castle Creek



Vineyards and Resort- food was great, wine not so much.

## Spanish Valley Winery in Moab

But on our way out of Utah we went to Spanish Valley Winery in Moab. Vineyard guy Cory and winemaker Stacy make several varietals. We tried the Gewurztraminer, Riesling and Merlot. All excellent-all in the \$12-16 range. They'd sold out of their Cab. They produce about 1000 cases a year



## Grand Valley AVA

On to Colorado still following the river. Here we stopped by the Grand Valley AVA in Palisade to try two of Colorado's 100+ wineries. Grand River Vineyards produces several good wines. Grand River Vineyards has a Viognier (which we bought), a buttery Chard, and a good Petite Verdot. On to Canyon Wind Winery where they produce 5000 cases from their estate grapes, including one Rosé, three whites and seven reds. We were intrigued by their 47-Ten (a Bordeaux blend grown at elevation 4710') enough to purchase a bottle.



## Snowy peak winery

Tomorrow it's off to Estes Park on our way to Wyoming. We'll stop at two wineries here - a taste of the 31 wineries in the Front Range growing region. Seems they mostly source from the Grand Valley AVA so we decided to stop at just one- Snowy Peak Winery. We needed the break after a nervous journey over a 12,000' mountain with snow around us. Owner Candace greeted us warmly at Snowy Peak where we tried whites and



reds- 11 in all between the 2 of us- and that was just a partial list. Most seem to be French in style- slightly tannic reds, crisp white, all food friendly. Pricing seemed to be similar to Santa Ynez. They produce around 1500 cases a year. We chose a red blend- 2008 Sebastian's Reserve. This was one of our two favorites- the other their award winning Cab- but our choice had at least five more years of drinkability. 18 months in French Oak. Now we're off to Wyoming where there are only two licensed vintners and they're way out of our way so unless we find one in a liquor store we'll have to miss Wyoming wine.

## Czech winemaking

South Dakota now in Hill City- a few miles from Mt. Rushmore. And to our surprise there are two wineries in town. Prairie Berry representing five generations of Czech winemaking. Prairie Berry's most award winning wine is their Red Ass Rhubarb, but they also make Chard, a Cab blended with wild Dakota grapes and many fruit wines. While I liked the rhubarb wine (blended with raspberry juice) we ended up purchasing a very drinkable cab called 3 Red Necks. Next was Naked Winery- "the most fun you can have with your clothes on". This winery has two tasting rooms- one in Custer and a second in Hill City. We tried 10 wines, ranging from an acceptable Pinot Blanc to a marvelous Oh! Cab (\$60). They source all their grapes from Washington's Columbia Valley or Oregon's Willamette except





## New Faces at Cellarmasters

### Red Ass Rhubarb

except for a Lodi-based Chard. I personally liked their Sangiovese and the cinnamon notes on the Merlot nose intrigued me. But what we chose to take with us was a good summer red blend. Lighter than expected but a good campsite quaff called Rambling Rose.

### Follow Fred's Blog at

[americanwinetrail.blogspot.com](http://americanwinetrail.blogspot.com)

### Stone Faces Winery

On our way out of Hill City we saw a "Winery" sign and decided to give it a try. Stone Faces Winery is South Dakota's newest; and make fruit wines and a few grape wines. They source from all over for their Merlot and Cab (which is bolstered with a touch of brandy and called Full Throttle). We took a bottle of their Pasque with us, a proprietary rosé blend of Zin and local grapes produced by Valiant Vineyards- S. Dakota's oldest and one of 23 in the state. My personal favorite was called "Wild Grape" which is made from a South Dakota varietal called wild grape and aged in oak four years.



### Mac and PC users disagree about wine.

Television commercials have made the point that Mac people are different from PC people - but who knew just how different? They can't even agree on what to drink: In a poll of almost 400,000 computer users, Hunch, a social - media website, found the PC set like California-style chardonnay, white zinfandel and pinot grigio, while Mac users prefer chianti, Cotes du Rhone and cabernet sauvignon.

Food Network Magazine, Oct 2011



Tomorrow we should be heading east from



Mt. Rushmore towards Illinois via Wisconsin





# Harvest 2011



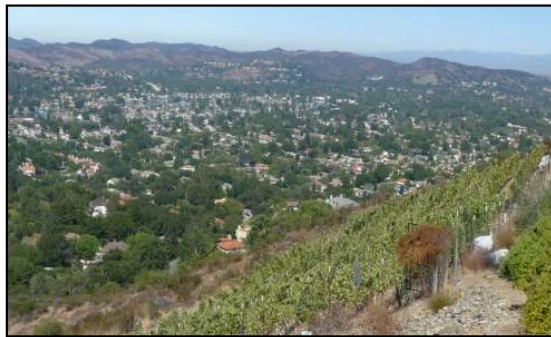
**Park South Vineyards**



**Calabasas - 120 vines of Merlot**



**Capt. Jeff commands the shuttle**



**FUN at Mt. Chet**



**Westlake Village**

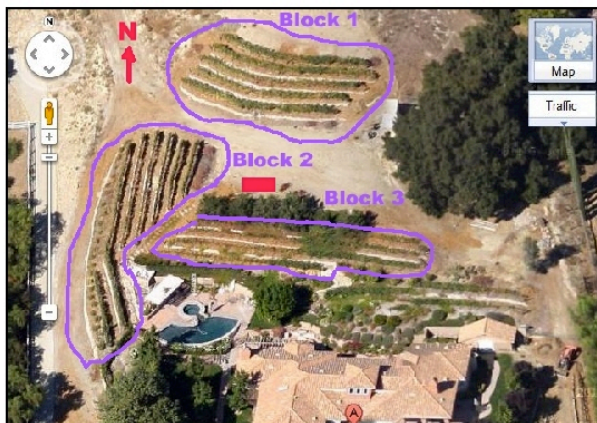


**Carol commands the tater tots!!**



**Jean, Pete and the whole supporting crew crank out the ZIN !!**

**MOORE FUN !!! Thousand Oaks**



**250 vines of gorgeous SYRAH**

**Next up: Ron Waters, Agoura Hills**



# Q&A

## Ask Dave

---

**Hi Dave:** A couple questions for you. It seems like most of the red wine I have been making has high acidity with a pH of about 3.1 to 3.2. So, two sets of questions.

- 1. For new fresh grapes, Should I adjust it before I go into fermentation? I know that I can Cold stabilize it and have the acid crystallize so that I can filter it out later, but that's hard to do for a full barrel of wine without the proper equipment.**
- 2. For wine that is ready to bottle. I read that the fermentation will elevate the pH from 3.2 to about 3.6, but that did not happen. So, would you recommend that my 3.2 pH wine be cold stabilized before I bottle? I hear that the chemicals could mess with the taste.**

Hi Dave!

Did you get the wines to go through malo-lactic fermentation? Sometimes on a pH that low it is difficult, but it also can move things more as the ratio of acids is in favor of more malic acid at lower pH (or earlier harvest...).

It is always best to adjust the grapes before fermentation. Get them fairly close and then fine tune later if need be. pH tends to rise from fermentation as well as malo-lactic.

Late in the process cold stabilization is best, but if you want to move the pH a few tenths, consider Tums, a.k.a potassium carbonate ("Pot-Carb") before you cold stabilize. Gram-for-gram it works almost exactly the same as Tartaric, just in the opposite direction. Again, the sooner this is done in the winemaking the better for flavors, stabilization, etc.

As always, do bench trials to get in the right ballpark, taste-wise. Calculate your larger addition more than twice, preferable by different methods, and consider putting in two-thirds (just like with Tartaric) and checking before getting to the final goal.

dave

**Dave,**

**Part A:**

**As brix go up the acid level decreases (pH increases)**

**TRUTH ? (in general)**

**Jon**

Jon,

Truth! Acid is actually respired and consumed by the ripening grape. Tart = don't eat me my seeds are not mature; Sweet = come & get UM!

dave!

**PART B:**

**So what goes "wrong" when your resulting must is at 25 brix and a pH of 3.0? ( ripe and tart !! )**

**For those in that situation I found a good bullet chart**

**to help assist in de-acidification....**

<http://viticulture.hort.iastate.edu/info/06iawgmtg/chemdeacidmustwine.pdf>

**courtesy of Iowa State University**

<http://viticulture.hort.iastate.edu/>

My understanding is that the sugar is produced in the leaves and transported into the grapes, mostly. So excessive vigor would provide lots of sugar early on, before the acid subsides.

The other factor(s) at work here the other compounds in the grape that act to buffer the acids. If they are not there, then all the acid gets "expressed" and not bound so you can get a big pH swing with little total acid. I had some grapes from a mis-managed vineyard once where the must was fairly juicy, but pretty tasteless, and I was very glad I only put in about half of my calculated acid addition as the pH moved almost twice what I was aiming for! I assume that since the must was not much of anything except sugar and water things reacted just like water...

dave



# Q&A

## Ask Dave

---

**Dave,**

***I am interested in making a sparkling wine this year and I think that Grenache sounds like a great choice. I might drag the Family out to Swayze this Sunday to harvest if the conditions are good. Let me know if you might be there and we can meet up.***

***Here are a few questions regarding making sparkling wines: What is the target Brix (15 to 20?) for this style and how do you decide if the grapes are ripe enough to show their full fruit qualities when harvesting early? If the grapes available have a higher Brix than the target for this style, are there techniques that can be used to accommodate the higher than desired Brix? What about pH for this style? I would assume that I would avoid MLF. With a gentle pressing of whole clusters of red grapes for a Blanc de Noir what is the approximate juice yield per 100 pounds?***

**Gregg**

Hi Gregg!

To sparkle a wine at full pop (pun intended...) you need about 2 Brix of sugar in your secondary fermentation. So you want to grab your grapes at least 2 Brix below "normal" to have room for this.

In Champagne they count the days from "full bloom" and pick at 100 days. But since calling full bloom is a bit squishy, I suspect they start tasting and go from there. Which is my answer for how to tell ripeness -- taste and see. I didn't taste the Grenache last weekend, but the Zin was tasty although still around 20 Brix.

The best way to hit a lower target Brix is to add water.

Unlike red grape fermenting the juice should not change much, if at all, when you settle it.

Sparkling pH tends to be fairly crisp, but I've done some "fatter" ones with our So Cal grapes of higher pH (even after MLF). MLF is usually not done, but some of the classic style houses like Iron Horse that keep multi-year "cuvée" wines around may put their base wine through MLF for long-term stability.

Some color from your juice will drop out, but you might want to keep your earliest and clearest pressing separate until you see how the later pressed "rosé" looks after fermenting. Still expect close to 5 gallons from 100#, just like normal.

Can't wait to taste!

dave

**Dave,**

***At the vineyard, the grapes were coming off the vines at 24 - 24.5 brix. By the time I got them home and crushed - within 2 hours - the brix had fallen to 21.5 and have not recovered during the cold soak of the last three days.***

***The Grower insists on washing the grapes to remove the sulfur. Can the clusters absorb enough water to drop 3 brix after being cut off the vine?***

**Mike**

Mike,

I've picked into buckets of sulphite before and seen a Brix drop, but I assumed it was dilution. There aren't that many drops of juice in a bunch of grapes and so even a few drops of water will move the Brix down. And the water hides inside....

I do not know about absorbing, but I have my doubts that much would go in through the grape skins.

dave

# Q&A

## Ask Dave

---

**Dave,**  
***I've got a quick question for you. It looks like I am going to have to leave my primary fermentation unattended for 2 or 3 days. So, no punching down. Do you think it would work to perhaps put a weighted wire mesh on top of the must to try and keep it submerged? Any other ideas?***

**Robert**

Hi Robert!

That will work! "Submerged cap" was a style in vogue decades past and some newer "automatic" setups do something similar. Do you have anyone nearby who can drop in once or twice a day? The reason I own a puncher-downer is for guests as I usually use myself -- much more fun that way -- but most people like to stay less purple...

Be sure to choose your weights carefully so as not to contaminate things -- stainless, copper, food-grade plastic, etc.

If you are near the end of fermentation consider laying some plastic film over the cap and just trap the CO<sub>2</sub>.

Things might dry a bit on top, but with the CO<sub>2</sub> trapped, you'll be fine.

dave

**Hi Dave,**  
***Is it OK to use frozen bombs in a fermenter? I have some very warm Syrah fermenting and would like the cap to stay under 75 degrees or so. I have some half gallon milk containers filled with water and frozen, and would like to drop one or two in there to chill it a bit.***

***Are there any potential problems with doing this??***  
***Thanks!***  
***mc***

Should be no problem MC! I do this all the time, just with smaller bottles. I like the long thin 2 liter water bottles, myself. They fit better in the freezer and when

in the must they have a bit more surface area -- horizontal to cool the cap, vertical to cool the liquid underneath.

I just rinse them and re-freeze.

dave

**Hey Dave:**

***Have you ever made Sake? is it legal to make? How does it come up with such high alcohol contents?***

I have not yet made sake, and it is completely legal like beer & wine, subject to the 100 gallons per adult head-of-household limit like wine & beer. Sake is not distilled or fortified! They get to the high alcohols by slowly releasing the sugars from the rice so the yeast gradually gets used to the increasing alcohol. A fungus call "koji" is the agent that changes the rice starches into sugars and it just goes slowly along doing what it does. Then you get into the type of rice, how heavily milled, strains of yeast (and I suspect koji, too) etc. just like wine.

Keep us posted!

dave



## Tasting Notes Unplugged

Here are the items described by the tasting notes in Over the Barrel:

1. Wolfgang Puck Tomato Basil Bisque (Organic)
2. Wolfgang Puck Classic Minestrone Soup (also Organic)
3. Provolone Piquant Cheese
4. Oleg Cassini "Chypie" fragrance
5. Rustic Plum Crostata
6. Matcha (powdered pure green tea)

A recent story on NBC's Today Show reported that more enticing menu descriptions can actually increase a restaurant's sales – up to a 30% increase! This probably holds true for wine as well!

## September Recipe Winner

*Gregg Smith*

### Glazed Figs and Spanish Chorizo

Recipe will be in next Month's newsletter

## Wine Awards

Will Scout won Best of Show at LA County Fair for his 2009 Tempranillo.

## Calendar

### October 6th, 2011

Monthly meeting at the Shop

### October 13th, 2011

Planning meeting at Dave and Ruth Gomez'

32720 Mulholland Hwy, Malibu 90265

### October 1st, 2011

"Fall into the Pool Garden Party and Pot Luck" at Robert and Jill Crudup's. noon-5:00pm

### October 2nd, 2011

Club House Clean-up at the Shop

### October 23 and 30th, 2011

Sensory Evaluation Training.

### November 20th, 2011

Monthly meeting at the Shop

Topic: Making Sparkling Wines

### November 20th, 2011

Planning meeting at Andy and Carolyn Coradeschi's

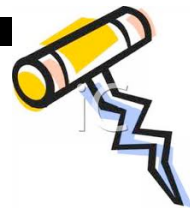
### November 20th, 2011

CellarMasters wine competition.

### December 3rd, 2011

Winter Holiday Party

Join Dave Lustig!



# Sensory Evaluation Training

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

Classes work best with 20 people



**October 23, 2011**

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

**October 30, 2011**

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

Time:

10:00am -  
3:00pm



**Sensory Evaluation on Oct 23rd.**

- 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 19th for the 38th 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 30th 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





You're  
invited!

Casa de Crudup

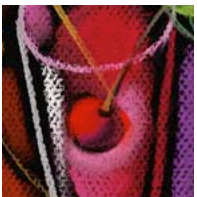
5455 Via Olas

Newbury Park, CA 01329



## Fall into the Pool Garden Party and Pot Luck

October 1st 2011, noon-5:00pm

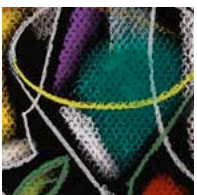


Birthdays Jan-Mar -- Bring Appetizers

Birthdays April-Oct -- Bring Main Dish to compliment BBQ chicken

Birthdays Nov-Dec -- Bring Desserts

\$10 per person/children free/Send checks to Stu



Bring Swimsuits and Towels

RSVP by Sept 25th to Jill or Robert at 805-499-2731 or



## Custom stationery made on a 1927 Letterpress !!

My daughter celebrated her 30th birthday in Napa Valley last weekend. Her visit inspired the above card.

If you need any modern letterpress stationery for that special occasion give Sabrena a try:

<http://www.etsy.com/people/dearlolaletterpress>

Should you wish to see her beautiful Napa trip:

<http://vimeo.com/28046190> (Password: napa)

- T h a n k s -

her proud Dad, Jon Umhey



## Club House Clean-up

*Calling all Falcons and Cellarmasters*

We are organizing a club house clean up day at the Home Beer Wine and Cheese Making Shop Sunday October 2nd at 8:00 a.m.

We are looking for volunteers from both clubs to help clean up and paint our club house. John Daume graciously allows both clubs the use of the building at no cost, so it is time that we repay him by cleaning up the place. We can make a party of the event by bringing snacks, beer, and wine to share with all of the volunteers. Maybe even BBQ lunch on the Falcons' grill.

Wear clothes that you are not afraid to get paint on, etc. This event will probably go on for most of the day so be prepared.

Lets do both clubs proud and thank John for his kindness in letting us use the building.

## Opportunity to purchase

## HIGHLY AWARDED CABERNET SAUVIGNON wine grapes.

## Alexander Valley

*Small hillside vineyards located in the northwest hill region of Alexander Valley, Sonoma County, primarily growing Cabernet Sauvignon for local commercial wineries for their reserve programs. Since the owner started out as a home winemaker, he always holds back a few tons to sell to amateur winemakers. His growing philosophy is based on the belief that winemaking starts in the vineyard. Knowing that "great wine can only come from great winegrapes", the goal is to cultivate the best Cabernet Sauvignon winegrapes, so that the winemaker has the foundation to make the best wine possible. The impressive list of accolades awarded to the wine composed of our winegrapes made by different winemakers is the proof:*

**GRAND CHAMPION WINE" = "BEST OF SHOW" out of 3,422 entries!**

2007 WineMaker International Amateur Wine Competition  
(John Elmer and Sandra Curry's 2004 Cabernet Sauvignon)

**"BEST of SHOW"** Cellarmasters 34th Annual U.S. Amateur Winemaking Competition  
(Alan Tryhorn's 2005 Cabernet Sauvignon)

**"BEST OF CLASS"** 2008 Pacific Rim International Wine Competition

and many other examples.

The vineyards are professionally managed. The vines are deficit drip irrigated, achieving stress and therefore yielding quality. Leaf pulled for optimal sun exposure. Crop is thinned to a low 3.5 tons/acre. Grape size is small to medium-small. Resulting wine has the following characteristics: Deep, inky colored. "Fruit- forward" with complex dark berry tastes.

Estimated harvest: Mid to late October.

Pricing depends on quantity and if picked or self-picked. No minimums. Crusher/ destemmer is available on site for buyer's use at no additional charge.

To start making your own impressive wine,

Contact: Ron at

[WhatsUpDocs@earthlink.net](mailto:WhatsUpDocs@earthlink.net)





## Barrels for Sale

8 used barrels, well kept and in excellent condition, routinely sulfured, that I would like to sell. They are Center of France from various cooperages:

Taransaud, Saury, Sylvain,  
Gamba, Demptos, Quintessence

Each had Cabernet in them for about 2 years.

my number is [213.841.0935](tel:213.841.0935)

[philip.mestas@gmail.com](mailto:philip.mestas@gmail.com)

Thank you.

Philip

--

PHILIP MESTAS  
[213.841.0935](tel:213.841.0935) Direct  
[626.353.6424](tel:626.353.6424)  
[909.599.1974](tel:909.599.1974)  
[909.971.9951](tel:909.971.9951) Fax  
SKYPE: philip.mestas  
[philip.mestas@gmail.com](mailto:philip.mestas@gmail.com)



## Carboys for sale

20 - 5 gal & 2 - 6 gal  
carboys @ \$25

Barrels @ \$50 each.

contact George at:

George Gilpatrick  
Rancho Ventavo Cellars  
3046 Ventavo Road  
Moorpark, Ca 93021  
[\(805\) 529-4221](tel:805.529.4221)  
[\(805\) 208-6341](tel:805.208.6341) cell  
[George@RVCellars.com](mailto:George@RVCellars.com)



## Bottles for Sale!

Bottles For Sale, both brand new and "gently experienced."

I've realized I've been hoarding way too many bottles for my needs!

These above are all New In Box.

4 cases of the 12" bottle on the left, new in box, \$7/case.

20 cases of the 11.5" bottle on the right, new in box, \$7/case.

30-40 cases of "gently experienced" (used) and cleaned bottles in boxes, labels are removed, \$2/case obo.

Andy Coradeschi  
Cell: (323) 363-5263

## Vines for Sale

George Walker here from Rancho Cucamonga and the Cucamonga Valley Vintners CoOp. A colleague of mine, Reese McClure of Riverside, a hops grower, recently purchased a boatload of premium bare root grape vines from Sonoma County. Only problem is, he didn't need all of them and now he needs to move a few thousand quickly. Please see his information below. It's a fabulous opportunity to purchase premium wine vines well under cost. Interested persons can contact Reese directly at 951-453-3899. (Of course, if anyone needs help designing, planning, installing a vineyard, they are welcome to call me!)

Thanks much

George M. Walker

909-560-7834

[www.MyHomeVineyard.com](http://www.MyHomeVineyard.com) ;

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

## Grapes for Sale

As a former member of CellarMasters I have an Ojai vineyard that I'm taking care of. In the last 5 years the Syrah grapes were traded to two local wineries (Bag End & Noble Oaks) for bottles of finished wine. The owner has several cases on hand and would like to sell the grapes at \$1.25 / lb. If you or any club member would be interested in purchasing up to 2 tons of Syrah, let me know. Thanx,  
John McNeil [805-646-1391](tel:805-646-1391)

## Looking for a Bladder Press to Rent

I am looking for a bladder press to rent. 80L or larger will be best, but a smaller one may work also. Need the press for the upcoming harvest season late August-November. I am located in the San Fernando Valley area but willing to pick up a press almost anywhere within reasonable driving distance. Contact Scott, [Info@birdviewvineyards.com](mailto:Info@birdviewvineyards.com) 310 435 1930.

## Grapes for Sale

Starting this year, we are lowering out minimum requirement for our Central Coast Sangiovese from one half ton to only 100 lbs for home winemakers.

The larger amount was intended for wineries and made it difficult for our home winemaking friends to get enough friends to join them in a single buy.

Happy to say we escaped the frost that hit a lot of our neighbors pretty hard so we expect a very healthy crop. Our vineyard is very small and the yield is very low so it's going to be "first come - first served". Anyone interested should get on the list as soon as possible and the price is only \$1 per pound.

Email requests to [bmodie@wildblue.net](mailto:bmodie@wildblue.net) or leave msg at (805) 610-8488 and drink merrily.

Bob Modie

## Grapes for Sale

Grenache, Alicante, Tempranillo, Zinfandel, Semillon, and Sauvignon Blanc. No change in price, still only 50 cents a pound with a 100 pound total minimum. All coming in late, just like last year, so probably middle to late August. We had some people pick last year in September. They made a killer wine with about 65% granache and 35% alicante. I would have thought too tannic but it's reportedly fantastic, we may yet receive some ( I hope! ). We hope to see you again this year. Thanks again,

Monty

We can be reached by e-mail: [swayzevines@verizon.net](mailto:swayzevines@verizon.net) or by phone: (661) 724-2074.

After veraison we will be sending you updates on the brix. If you are not interested please let us know and we will take you off of our e-mail list

Cheers to you all!

Linda and Monty Swayze

contact Monty at [swayzevines@verizon.net](mailto:swayzevines@verizon.net)

## Syrah and Zin for Sale

Syrah (1000 pounds?) and Zinfandel (500 pounds). NONE of our berries on ANY varietals has even a HINT of softening (7/18) , so it could be another 6 to 8 weeks to harvest.

That would put us into mid September or even into October. Quite a hang time for the AV!

contact Bruce or Coreen at [drwho2@qnet.com](mailto:drwho2@qnet.com)

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## Bottles

"Two cases of 375 ml, clear, cork finish wine bottles, 24 bottles per case, clean, no labels, used once. I would like to trade for domestic champagne bottles however many you have. Call Kris at 818-892-4616 or [riverattachment@yahoo.com](mailto:riverattachment@yahoo.com)"

**Cantara Cellars** will again be offering Chardonnay Juice for sale to home winemakers this year. The price is \$10/gal with a 5 gallon minimum purchase. The juice will be available for pick-up at our winery in Camarillo in late August or early September. I will have about a four day notice before it arrives. Reservations are requested. Those interested should send me an email with their complete contact information. They will be notified via email when the juice is scheduled for delivery.

Sincerely, Mike Brown

Cantara Cellars

126 Wood Road, 104

Camarillo, CA 93010

Direct: (805) 876-4568

Mobile: (805) 558-6552

Winery: (805) 484-9600

Fax: (805) 426-8066

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





# For your wine needs in 2011

*Get your order in, before we sell out!*

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

## Another CellarMaster goes Pro!



## MARKET STUDY By Leah Beth Canon

### Helwig Vineyard and Winery new addition to Shenandoah Valley

*This article by Lisa Lucke*

<http://www.wineindustryinsight.com/RSS/index.php/hop/latest/helwig-vineyard-and-winery-new-addition-to-shenandoah-valley-amador-ledgerdispatch/55646>

As part of our blog, **OddBallGrape.com**, we're pulling together a Wine FAQ page. We thought we'd try some human engineering and find out what your main questions about wine are. You don't have to be a wine drinker - in fact, if you're not a wine drinker, we really want your questions. You can send them to [info@oddballgrape.com](mailto:info@oddballgrape.com)

And please don't worry about your question sounding dumb or really obvious – the questions are anonymous! If you don't have any questions, please contribute the ones your friends are always asking you. Michael Holland and Anne Louise Bannon  
**OddBallGrape.com**

I've been purchasing Merlot grapes from a local vineyard for the past few years. I have an opportunity to purchase a larger lot this year and will have approximately 500-600 pounds that I'm offering to fellow winemakers with a minimum of 100 pounds.

The fruit is exceptional and has won silver medals in 2008 & 2009 at the San Francisco International Wine Competition. I've been using it in my Bordeaux blends. The 2010 lot I have in a 50L French Oak barrel is tasting so decadent I will probably bottle a 100% Merlot this year.

The cost is \$1.25 per pound and for those interested my electric crusher/destemer at my home in Malibu will be available. Please contact me if you have any questions.

Best  
**Steve Bernal**  
[818-694-1681](tel:818-694-1681) Cell  
[310-401-3407](tel:310-401-3407) Direct  
[818-337-7343](tel:818-337-7343) Fax

I haven't received very many responses to the Greater Los Angeles area grape growers and winemaking Market Study. This is important information, not only to me, but to wine retailers and distributors in order to understand that there is indeed a market here. Thank you to those who have responded. I am also organizing wine tasting events for those who are producing their wine commercially, whether locally grown or produced or not. Please email me with the following information with your contact information to [leahcanon@msn.com](mailto:leahcanon@msn.com):

1. Do you currently make wine? Please state how much wine you would like to make annually in the future.
2. Do you grow your own grapes? How many acres/plants?
3. What varieties are you growing?
4. Do you purchase grapes? How many tons/pounds? Where from?
5. Where are you producing your wine currently? Is your winemaker an independent contractor and able to make wine at different facilities? Or do you need a winemaker?
6. If you are producing your wine in your garage/home, what would entice you to produce your wine at Camarillo Custom Crush or Copper Grapes Crushpad?
7. If Reverse Osmosis machines were offered in order to remove alcohol content, would you use them?
8. If you want to make your wine at home but would want a cave for barrel storage, would you use the caves?
9. Are your wines being distributed or presented in a tasting room for purchase currently?
10. Do you need a Viticulturalist Consultant to come to your vineyard? Do you want to hire someone to handle all of the vineyard management work?
11. What city are you growing grapes in?

Thank you, in advance, for your help. May Bacchus and the powers that be bless our vineyards.



## 2011 Board Members

*Elissa Rosenberg, Secretary; Matt Lester, Vice President; Stu Lenoff, Treasurer; Robert Crudup, President, Dave Lustig, Membership; Jennifer Swank, Newsletter*

President – Robert Crudup  
(818)-292-2769  
[president@CellarmastersLA.org](mailto:president@CellarmastersLA.org)

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

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

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

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

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

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). Copyright © 2010 CellarMasters Home Wine Club and its licensors. All rights reserved.



# RENEW YOUR CELLARMASTERS MEMBERSHIP!

Dues: \$20 for 2011

MAKE CHECK PAYABLE TO: CELLARMASTERS

**You already know WHAT YOU GET:**

- Network with fellow winemakers
- 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