

CELLARM STERS

of Los Angeles

"All the wines that are fit we drink"

www.cellarmastersla.org

A Monthly Newsletter

Vol. 40 Issue 5 June 2013

June Monthly meeting
Rose and Picnic Foods

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June 2013 President's Message

There's a lot of energy moving around right now. Vines are growing and clusters are swelling. We're already being asked about buying fruit from Mike Brown and Monty Swayze. Judging season is hot and heavy in the OC and Central Coast. What are we doing to get this summer started? We're talking about rosé.

If not rosé, how about the fundamentals of yeast? We're taking our show for the road to Pasadena for a couple of months. You've heard me pitch the Old Oak Winery for months now. Come out on Saturdays June 29, July 6 or August 3rd and kick the tires and take the summer venue for a test drive. But we will be back at the Shop in September.

Hope to see you here, there and everywhere.

Michael Holland, President 2013

UC Davis Christens 'Sustainable Winery' Building

The University of California Davis has opened a \$4 million building dedicated to sustainable winemaking.

A celebration for the opening of the Jess S. Jackson Sustainable Winery Building attracted wine industry leaders and other supporters, the university said.

The adjacent teaching and research winery, brewery and food-processing facility will be able to use the new building, when it is fully equipped, to operate in a self-sustainable manner through onsite capture of energy and water.

The new winery building, which occupies 8,500 square feet, was made possible by a \$3 million pledge in 2011 from iconic winemaker Jess Jackson and his wife, Barbara Banke. Jackson died a few months after making the pledge. Banke heads Jackson Family Wines.

<http://greatwinenews.com/>



June 6th Dinner Meeting

6:30 pm

The Shop

22836 VENTURA BLVD
WOODLAND HILLS, CA 91364

Winemakers Topic of the Month:

Rose wine

Dinner Theme:

Picnic Foods



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

FRENCH WINE 'HAS ITALIAN ORIGINS'

By Jason Palmer

Science and technology reporter, BBC News

<http://www.bbc.co.uk/news/science-environment-22758119>

Calendar

June 6th, 2013

Monthly Meeting at the Shop, 6:30 pm

June 13th, 2013

Planning Party at 7:00 pm

Location:TBD

Meetings at Old Oak Winery,

Saturdays

June 29th, 2013

July 6th, 2013

August 3rd, 2013

September 5th, 2013

Monthly Meeting at the Shop, 6:30 pm

November ?? 2013

40th Annual Cellarmasters Wine Competition

Date to be determined

December 7th, 2013

Cellarbration

Cellarmasters of LA website

Check out our website:

<http://cellarmastersla.org>

for the latest classified ads, photos
and winemaking information

A Taste of Cabernet Franc and The First King of Franks

Everyone has heard of Cabernet Sauvignon, the king of kings in the wine world, akin to the Louis of the world and Napoleon. But how many have heard of the first king, Clovis the I or Cabernet Franc (the father of Cabernet Sauvignon)?

The reason for recognition of the younger and not the former is quite simple. The wine world is dominated in the United States by 20 or so large wholesale distributors that must choose from the melting pot of species of 6000 varieties on our planet to promote and feature. Paparazzi, in the wine business, is a necessary evil.

The name of France comes from the Germanic tribe Franks. What used to happen in these parts is that a well-to-do family would manage providences as chieftains. When sons would die, the areas would unite under one rule. The next generation would again be given rule in birthrights over various regions. King Clovis I was the first one to unite many parts of France. Later, sprang regions such as Burgundy. In the various provinces of what would become a unified France as it is today and has been since 1871, the areas would compete for the finest wines and what was acceptable under that region's leadership. In France, only a small handful of grapes were considered acceptable in any given province. For example in the case of Champagne, the wine is only allowed to be called Champagne if they are Champagne grapes made in that wine making style, from that region. Likewise the area of Bordeaux could only have wines made from the acceptable list of grapes decided by someone who ruled that region hundreds of years ago and are consisting of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec and Carmenere. These grapes were often made into blends and the people of France (and many wine lovers alike) know what the wines will taste like based on the name of the region, which is located on every bottle of wine in France, not the name of the grape.

In the U.S., we have more than one hundred BATF permitted grapes descending to us from all over the planet, and we always put the name of the grape on the bottle unless there is less than 75% of any one grape. Then we simply call it a blend. In the future, as climates shift, we will see grape varieties that we are less familiar

with as some regions fall out of favor as their wines become flabby from excessive heat and new wines from undiscovered appellations take their place. Thus the paparazzi of the wine world need to allow more people in the inner circle of wines to market lesser known varieties.

Cabernet Franc isn't unknown. It all started when Cardinal Richelieu came across a leafy lady named Magdeleine Noire des Charentes (who was descended from famous royalty of Spain, predating phloxera) and her child, Bouchet. He raised the boy in the Loire Valley until Bouchet was ready to take the throne as the royal Cabernet Franc. Franc (a little like Britain's King Henry the VIII) has several children by different wives, but the throne for various providences passes to the Prince Cabernet Sauvignon, Prince Malbec and the often wild and untamable Princess Merlot. Franc's mannerism is less acidic than his son Cabernet Sauvignon, which could be attributed to Cabernet Franc's sharp-tongued wife, Sauvignon Blanc. Franc, somehow, has slightly lighter skin than his son CS, albeit also black. Franc is a little more salt of the earth and thus more susceptible to colds. He wakes up about a week earlier than his son after dancing all summer in the vineyard. Some call him a nice insurance policy in case there is an early frost, which inhibits Cabernet Sauvignon from joining the harvest party. Franc is a bit less formal than his son. With fewer seeds, resulting in fewer offspring, Franc has less structure. He didn't have to work as hard in school the way CS had to because he didn't have famous parents, so there's less well-rounded finesse to Franc. But Franc dances in the rain more than CS ever has. So Franc tends to have a garden flare to him. There's a touch of vegetables and herbs in his landscaping that CS is missing. Franc's royal crest of regal strawberry and raspberry robes were handed down to the prince who became the famous most photographed king. Franc traveled the world and was added to the pageantry of ruby red parades of girls everywhere in Super Tuscans, Meritage, Amuse Bouch, and Cheval Blanc. Though, he has a birthright, he rarely stands alone, and his crest concealed. But that's none of my never-mind. Ya'll can listen to the paparazzi if you'd like and hail the famous princes or the Princess Merlot. As for me, I enjoy meeting every label-garbed fruit of the earth and I sound the trumpets for Cabernet Franc and King Clovis I, France's first kings.

By Leah Beth Canon

2013 WineMaker International Amateur WINE COMPETITION

The Winemaker Magazine Home Wine Contest results are in from the recent WM Conference in Monterey. Reportedly the largest home wine competition in the world, this year there were 4,564 entries from all 50 states, eight Canadian provinces, and nine countries. We came very close to winning Club or The Year. Cellarmaster, Steven Bernal, was at the conference and awards ceremony. He reported that there were three California clubs vying for the top spot (through some deduction I think those three clubs were the Contra Costa Wine Group, the Sacramento Home Winemakers, and Cellarmasters of Los Angeles) and that this was the closest race yet for Club of the Year. Sacramento walked away with the award, but Cellarmasters garnered some impressive results.

We entered 73 wines/meads and achieved 28 medals: six gold, 12 silvers, and ten bronzes. Our MVPs were David Blank, a long distance member from Warren, Pennsylvania with nine medals (one gold, six silvers, and two bronzes) and Kerry Clark, who racked up eight medals (three gold, one silver, and four bronzes). Some of David Blank's wines contained some really interesting Native American grapes: Catawba, Steuben, Concord, Vidal, and Noiret. Of the six Chardonnays that Kerry Clark entered, he received two gold and two bronzes. He was also awarded a gold for his 2010 Cabernet Sauvignon. Congratulations and many thanks to them both for entering so many excellent wines!

Other Cellarmaster winners included Gregg Smith, who received three medals (one gold for his Zinfandel/Syrah, one silver for his Syrah, and one Bronze for his Zinfandel/Syrah/Cabernet Sauvignon), and Tom Duket, who picked up a gold for his 2011 Sangiovese.

Thanks so much to everyone who contributed to this effort. We have a great deal to be proud of! Here is the complete list of medalists:

Gold

Kerry Clark - 2010 Paso Robles Cab Sauvignon
Kerry Clark - 2011 Lodi Chardonnay
Kerry Clark - 2011 Lodi Chardonnay
David Blank - 2012 Steuben
Gregg Smith - 2011 Zinfandel/Syrah
Tom Duket - 2011 Sangiovese / Cabernet Sauvignon

Silver

David Blank - 2012 Catawba / Concord
David Blank - 2012 Concord
David Blank - 2011 Noiret / Cabernet Sauvignon
David Blank - 2011 Corot Noir
David Blank - 2012 Riesling
David Blank - 2012 Blueberry
Kerry Clark - 2010 Castaic Syrah
Gregg Smith - 2010 Syrah
Gregg Ogorzelec and Michael Werckle - 2011 White Hawk Sangiovese
Suzy and Jeff Canter - 2010 Cabernet Sauvignon
Elissa Rosenberg - 2011 Syrah
Andy Coradeschi - 2011 Pinot Noir

Bronze

David Blank - 2011 Noiret/Cabernet Sauvignon/Corot Noir/Chancellor
David Blank - 2012 Vidal
Kerry Clark - 2011 Lodi Chardonnay
Kerry Clark - 2011 Monterey Chardonnay
Kerry Clark - 2010 Santa Barbara Sangiovese
Kerry Clark - 2009 Syrah
Will Regan - 2011 White Hawk Sangiovese
Gregg Smith - 2011 Zinfandel/Syrah/Cabernet Sauvignon
Steve Bernal - 2010 Syrah

Congratulations to everyone!

Gregg Ogorzelec

Derby Day

I am so glad that the 2013 edition of Derby Day went off so well. The fires burning in Malibu were a concern for yours truly. How worried? I seriously considered canceling the event. But calmer heads such as Dave Lustig and my own lovely wife Anne convinced me that it would be okay. The same goes for more assertive heads like Joan Lenoff who said simply "We're going!"

But all went well. The vanpool was full and seemed to get everyone back home okay. The Moores were a great place to start for the 30 or so of us to begin our day. The Bernals in Malibu have a great wine room in their garage and a healthy vineyard in their front yard. Organic, biodynamic, whatever it is they do there - it works.

The Chizzos was a great Derby watching stop and another great hillside vineyard. Red soils should make distinctive terroir wines someday. Loved the olive oil tasting along with the foods.

The Swanks - minus Jennifer - was a great place to end the day with as much food, wine and desserts we've ever had at the end of Derby Day. Terrific vineyard site with all the limestone and that rest area near the top of the 90 plus steps. We truly missed having Jennifer around. I mean, it



took only three of us to figure out the coffee maker. I hope that everyone enjoyed themselves. 2014 will be a SGV affair.

My thanks to the hosts. Kudos also to Gregg and Madeline Smith for all their work from moving furniture from the shop to doing shopping for the meal at the end. Elissa got the dirty job of researching the portapotty - a Cellarmasters first. Thanks to everyone for being there to share the ride. See you next year.

Mike

For your wine needs in 2013

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



Winemaking



Beermaking



Cheesemaking

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

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

Cantara Cellars Grapes for Sale

Following below is a list of grapes we'll have available for sale for the 2013 harvest.

- All grapes are harvested from the Lodi AVA from the same vineyard sources we use.
- All grapes arrive at our Camarillo winery ready for fermentation. Red fruit is de-stemmed and crushed, Chardonnay is settled juice.
- Depending on harvest conditions we pick red fruit for 24-25.5 brix and 23-24 brix for Chardonnay.
- A 25% deposit is required to secure your grape order. The deposit is non-refundable unless there is a failure to harvest the requested grape (due to bad harvest conditions).
- Grape requests placed without a deposit will be filled first-come first served until available stock is exhausted. There is no guarantee that you will receive fruit without a deposit.
- You will receive an approximately 48 hour notice of the grapes being available for pick-up. Fruit must be picked-up within 24 hours of arrival in Camarillo unless other arrangements are specifically made in advance.

Please let me know if you have any questions or would like to place an order.

Please feel free to forward this list to others

Varietal	\$/Unit	UoM	Minimum Order
Cabernet Sauvignon	\$1.25	lb	100 lb
Cab Franc	\$1.45	lb	100 lb
Chardonnay Juice	\$10.50	gal	5 gallons
Petite Sirah	\$1.25	lb	100 lb
Syrah	\$1.10	lb	100 lb
Zinfandel, Old vines (1963)	\$1.35	lb	100 lb
Zinfandel (1978)	\$1.15	lb	100 lb

Mike Brown,

Cantara Cellars

126 Wood Road, 104, Camarillo, CA 93010

Direct: (805) 876-4568, Mobile: (805) 558-6552, Winery: (805) 484-9600

www.cantaracellars.com

Swayze Vineyards: 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, bucket, or ton).

We grow Grenache, Alicante Bouschet, Tempranillo, Zinfandel, Sauvignon Blanc, and Semillon.

We will still be selling for \$.50 a pound, \$12.50 per 5 gallon bucket, or \$1000 per ton - you pick.

Last year the entire harvest occurred during the month of August, the year before it lasted 2 1/2 months, ending towards the end of October. The current guess is August, early September for this year based on the current weather patterns but we'll see.

We also provide crushing/ de-stemming for a small additional fee.

We can be reached through our e-mail address: swayzevines@verizon.net or by phone: (661) 724-2074. Please contact us to be put on our free brix update list (or to let us know if you no longer wish to receive it). Sorry, no advance reservations on grapes unless you wish to commit to the entire bloc for that varietal. This years Tempranillo and Zinfandel are pre-sold to a winery.

Hope to see you (again??) this year.



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Left to Right:
Stu Lenoff, Michael Holland, Jennifer Swank
Dave Lustig and Gregg Ogorzelec

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. Our website is www.CellarmastersLA.org. Copyright © 2010 CellarMasters Home Wine Club and its licensors. All rights reserved.

Cellarmasters’ Club Equipment

Cellarmasters now has Club Equipment for members to use.

We have a 30lb. ratchet press, and a floor corker that has been donated to the club. If you need to use it email Mark Wasserman to make arrangements. mwassersales@att.net The equipment is located in Thousand Oaks.