

CellarMasters

"All the wines that are fit we drink"

www.cellarmastersla.org

A Monthly Newsletter

Vol. 40 Issue 4 May 2013

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May 2013 President's Message

I want to thank everyone who came out to the April meeting and shared their variations on the Swayze grapes. Monty told me that he and Linda had a great time and have been enjoying the wines at home. The next harvest is only four plus months away – time to start making plans such as buying that extra barrel from Daume or maybe getting a bigger fermenter or just adding a couple more. How about going through the Shop for grapes? Let John or Sean know.

Our May guests are Vinemark Wines and we will be led by owner Mark Wasserman. Learn how and why Mark and Julie have decided to take the plunge into commercial production. There will be wine to taste and a chance to support with your purchases. Our Food Theme is "LOAF: OUTSIDE THE BOX". Bread, meat, veggie, dessert, appetizer. All are welcome EXCEPT the dreaded salmon loaf from the USN!

Derby Day is almost here and it should be a good one. The May 2nd meeting is your last chance to buy your place so the hosts will have enough of everything on May 4th. I still encourage a donated bottle to one of the newer winemaker hosts to supplement their offerings. There will be a vanpool for \$10, first-come- first- serve that will start and end at Pete & Jean Moore's place where our day will begin. Carpooling is also strongly encouraged. Costumes and hats and the random draw for the Derby will be observed. This is one of our biggest celebrations of the talents of our members and a perfect way to welcome Spring!

We are set for two regular meetings and one seminar in Pasadena this summer. Dave Lustig and Paul Overholt have generously allowed us access to the Old Oak winery space at 2620 E. Foothill Blvd. These are all Saturday events and a great opportunity to visit the 626 area code. We'll start with the seminar "Yeast Etc" on Saturday June 29th from 11am to 3pm. Michael Jones from Scottlabs will do an expanded version of the yeast-themed meetings we've done in the past. There will be a \$5 door charge to cover the cost of lunch for all attendees. This will be a great kick off to the regular meetings on July 6th and August 3rd. Themes are in place and we'll leave some room for surprises.

Another pair of must-be-there events will be the Wine and Cheese party organized by Joan and Stu Lenoff on Saturday June 1st. It's a lot more than just wine, crackers and cheese. We've been pitching this event for almost 10 years now and anyone who has never been there or heard of it just has to ask anyone who has been there and most of us have done it at LEAST once. Contact Stu and Joan or sign up on the club website under Events. There will also be a wine and dine at Café Bizou scheduled for mid-July. Another great excuse to bring and share that special bottle with 40 other special bottles along with your CM friends over great food and waived corkage. Watch for details.

See you at the Shop on May 2nd.

Michael Holland, 2013 Cellarmasters President

April 4th Dinner Meeting

6:30 pm

The Shop

22836 VENTURA BLVD
WOODLAND HILLS, CA 91364

Winemakers Topic of the Month:

Vinemark Cellars

Dinner Theme:

“LOAF: OUTSIDE THE BOX”

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

Cellarmaster turns Pro

Alex's Wines should be available in the US this Spring, 2013. Every barrel of wine ages uniquely. Filled with the same wine initially, barrels of the "same" wine develop surprisingly different character. Though generally of a similar flavor profile, some barrels happen to age with more intrigue than the rest of the pack--the results of which can be stunning.

From exceptional soleras, from some of the finest bodegas in the Marco de Jerez, Spain, we pick, tasting through hundreds of barrels, Sherries from the handful of choice barrels we believe have the most elegance, range of flavors, and complexity, and bottle them in limited quantities.

<http://www.alexander-jules.com/>

Calendar

May 2nd 2013

Monthly Meeting at the Shop, 6:30 pm

Derby Day May 4th, 2013

Hosts needed

May 9th, 2013

Planning Party at 7:00 pm

June 1st, 2013

Wine and Cheese Event

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

Brehm Vineyards

Group Grape Buy 2013

The deadline is May 15, 2013. Contact Gregg Smith at (veneerme@aol.com) if you are interested in ordering grapes.

Brehm Vineyards has been in the wine business since 1974. Brehm sells frozen pails or drums of freshly frozen Black Grape Must or White Grape Juice that are shipped directly to you (or John's shop) for thawing and inoculating with your yeast to make wine without the constraints of harvest season.

I made a couple of batches of Brehm Gewurtztraminer a year ago and I am extremely happy with the results. Other Cellarmasters have also had success with Brehm's products.

Peter Brehm has had a long relationship with John Daume and has offered Cellarmasters a group discount of \$10 to \$30 per pail depending on the quantity of pails purchased as one shipment. We are also going to receive a significant discount regarding the packaging and shipping charges. Normal packaging is \$20 per pail for a serious Cardboard and Styrofoam container and shipping can run about \$25 per pail.

We can combine our shipment in a refrigerated truck eliminating the packaging cost and the grapes will arrive nearly thawed and ready for inoculation. We will also combine pails on a pallet (12 pails per layer, 36 pails max per pallet). One shipment to a commercial address also saves freight costs.

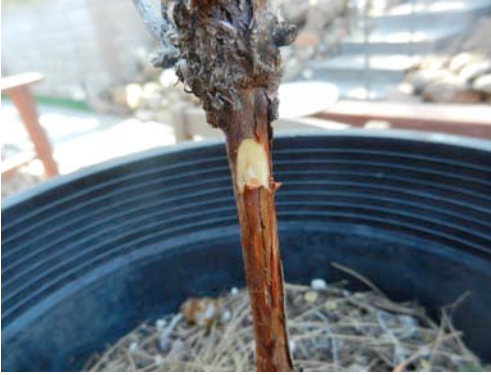
Frozen Black Grapes are sold per Pail (or Drum) as de-stemmed grape must. One Pail contains 5 US Gallons of de-stemmed grape must. One Pail will yield on average 3 Gallons of finished wine after fermentation and pressing. Retail prices for Black Grapes range from \$133 to \$233 per pail. For example with an estimated cost of \$120 per pail (depending on the retail cost less a discount) yielding

3 gallons of finished wine is similar to about \$2.33 per pound for fresh grapes (assuming 60 pounds to yield 3 gallons). Shipping is not included in this estimate. A little pricy compared to some of the fresh grapes when in season but not bad considering all of the cost and effort to freeze, store and ship them off season.

Frozen White grapes are sold per Pail or Drum as pressed and settled juice. One Pail contains 5.25 Gallons and will yield at least 5 Gallons of finished wine after fermentation and gross lees racking. Retail prices for White Grapes range from \$104 to \$193 per pail. For example with an estimated cost of \$120 per pail (depending on the retail cost less a discount) yielding 5 gallons of finished wine is similar to about \$1.20 per pound for fresh grapes (assuming 100 pounds to yields 5 gallons). Shipping is not included in this estimate. A great deal even compared to fresh grapes in season not to mention that Brehm sells some white varietals that we don't get good access to from the Central Coast. At these costs you can afford to give your purple teeth a break and try a White Wine.

Take a look at the "frozen grape catalog current inventory & pricing" on Brehm's website www.brehmvineyards.com. There is a good variety of Black and White Grapes in a range of prices. The Brix, TA and pH are all listed for each selection. Make sure that you select grapes from the Richmond, CA warehouse. Send me an email if you are interested in anything. This could be a great first batch for new winemakers in conjunction with Cellarmasters Mentoring program and a great opportunity to pick up something to blend or augment your 2012 wines. Put together a group and do a whole Drum. We will pick an order deadline at the next shop meeting to combine our orders and see what we can save as a group.

 Brehm Vineyards



Bud Grafting

In my backyard vineyard there are nine-2 year old Syrah plants on Paulson rootstock that I wanted to cut over to Mourvedre fruit. These plants are in the ground and have grown well, and in all cases a cane has at least reached the cordon wire height.

I was in a sort of dilemma with bud grafting these. The canes that reached the wire were really not large enough to cut in a bud there. They were only about pencil thick in most cases.

I watched plenty of videos on YouTube and saw that in the case of such young vines usually workers would make the bud graft down low, then a few inches above that would cut off the rest of the plant entirely.

However, I was way too chicken to think that my one and only bud graft would be successful and I did not want to kill the plants, so I thought to cut in one bud down low, right above where the original rootstock/ varietal graft had taken place, and also leaving the rest of the plant alone. Down near the ground the canes were much thicker and I thought they would be able to support the new bud better at this spot. Also, if my bud grafting failed, the plant would still have the rest of the buds growing this year, and I could just try again to cut over the varietal next year.

I started practicing the cut and graft on a few extra cab franc canes that I had lying around. Making the cut on the plant with a razor blade about $\frac{1}{2}$ " wide – $\frac{3}{4}$ " to 1" long and just under the bark of the plant, and this is removed. Leave a small 45 degree notch at the bottom of the cut to hold the bud in place when it is interested and wrapped.

The good sized healthy looking bud is cut off a cane cutting, and is about the same width and $\frac{3}{4}$ " long and the bottom of it is nipped 45 degrees, so there is no bark at the bottom $\frac{1}{8}$ " or so. The bud needs to be oriented the same way as when it was cut off (up is up) or it will not grow.

Of course I really did not know if what I was doing was going to work, but after a few dozen cuts and grafts I felt that I could at least get a consistently good bud cut off the cane cuttings, and make a decent cut on the plant to hold it, and tie it securely. It was surprisingly difficult to find grafting tape. It seems that stores do not stock this around here anymore, and so I had to use wide tree wrap tape and trim it into $\frac{1}{2}$ " strips around 30" long. That was a huge time waste, but needed to be done.

My first graft went onto a Viognier plant I have in a pot that grew from its own roots the last two years. On one or two plants they were thick enough near the wire to try to bud graft right

near the t-split of the vine as well as down low. So I did both a graft at that point, and down low. We'll see if these work.

On one or two plants they were thick enough near the wire to try to bud graft right near the t-split of the vine as well as down low. So I did both a graft at that point, and down low. We'll see if these work.

As another backup, I also planted two cuttings in pots so that I may get more buds next year to try again. These are generally easy to get going, I scrape the outer bark off the bottom inch or two of the cutting, dip it in root hormone (available at any garden center) and plant in a pot with good soil. These have already budded out and are growing. This was all done on March 24th. The vine buds have not started growing yet, but we'll have to be patient and see what happens.

Michael Chizzo

Powdery Mildew

It is that time of year when powdery mildew can become a pest in the vineyard. Powdery mildew is a common grapevine disease. The UC Pest Management Guidelines are described below.

SYMPTOMS AND SIGNS

Red blotchy areas on dormant canes are symptoms of powdery mildews. Initial symptoms on leaves appear as chlorotic spots on the upper leaf surface. After spores are produced, the infected leaves will have a white, powdery appearance. The pathogen can spread to the fruit and colonize the entire berry surface.

MANAGEMENT

In spring, the overwintering chasmothecia produce ascospores, which are the primary source of infection. Ascospores are released when 0.1 inch of rain or irrigation is followed by 13 hours of leaf wetness when temperatures are between 50° and 80°F. Seven to 10 days after this initial infection, monitor vineyards for the presence of powdery mildew by collecting 10 to 15 basal leaves from 20 or so vines at random and examining the undersurface for powdery mildew spores. If spores are found, then monitor disease development by using the powdery mildew risk assessment index.

MONITORING AND TREATMENT DECISIONS

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POWDERY MILDEW INDEX (PMI)

Once initial infection occurs, ideal temperatures for growth of the fungus are between 70° and 85°F.

Temperatures above 95°F for 12 continuous hours or longer cause the fungus to stop growing. The powdery mildew index assesses the risk of disease development by relating it to air temperature and tells you how often you need to spray to protect the vines. When using the powdery mildew index, always monitor the vineyard for signs of the disease. If evidence of the disease is not recent, don't treat. You may monitor temperatures in your own vineyard and calculate the PMI using the rules below, or you may use weather equipment that has the UC Davis PMI built into its software.

Initiating the index

After you find powdery mildew, an epidemic will begin when there are 3 consecutive days with 6 or more continuous hours of temperatures between 70° and 85°F as measured in the vine canopy.

Starting with the index at 0 on the first day, add 20 points for each day with 6 or more continuous hours of temperatures between 70° and 85°F.

Until the index reaches 60, if a day has fewer than 6 continuous hours of temperatures between 70° and 85°F, reset the index to 0 and continue.

If the index reaches 60, an epidemic is under way. Begin using the spray-timing phase of the index.

SPRAY TIMING

Each day, starting on the day after the index reached 60 points during the start phase, evaluate the temperatures and adjust the previous day's index according to the rules below. Keep a running tabulation throughout the season. In assigning points, note the following:

- *If the index is already at 100, you can't add points.*
- *If the index is already at 0, you can't subtract points.*
- *You can't add more than 20 points a day.*
- *You can't subtract more than 10 points a day.*

1. If fewer than 6 continuous hours of temperatures between 70° and 85°F occurred, subtract 10 points.
2. If 6 or more continuous hours of temperatures between 70° and 85°F occurred, add 20 points.
3. If temperatures reached 95°F for more than 15
4. If there are 6 or more continuous hours with temperatures between 70° and 85°F AND the temperature rises to or above 95°F for at least 15 minutes, add 10 points. (This is the equivalent of combining points 2 and 3 above.)

Use the index to determine disease pressure and how often you need to spray to protect the vines. Spray intervals can be shortened or lengthened depending on disease pressure, as indicated in the table below.

Alternating fungicides with different modes of action is essential to prevent pathogen populations from developing resistance to fungicides. This resistance management strategy should not include alternating or tank mixing with products to which resistance has already developed. Do not apply more than two sequential sprays of a fungicide before alternating with a fungicide that has a different mode of action.

Check out UC IPM ONLINE

[HTTP://WWW.IPM.UCDAVIS.EDU/PMG/R302100311.HTML](http://www.ipm.ucdavis.edu/PMG/R302100311.html) for a list of fungicides listed in order of usefulness in an IPM program, taking into account efficacy and impact on natural enemies and honey bees. When choosing a pesticide, also consider information relating to environmental impact. Not all registered pesticides are listed. Always read label of product being used.

RESISTANCE MANAGEMENT

SPRAY INTERVALS BASED ON DISEASE PRESSURE USING THE POWDERY MILDEW INDEX

Index	Disease pressure	Pathogen status	Suggested spray schedule			
Biologicals ¹ and SARs ²	Sulfur	Sterol-inhibitors ³	Strobilurins ⁴			
0-30	low	present	7- to 14-day interval	14- to 21-day interval	21-day interval or label interval	21-day interval or label interval
30-50	intermediate	reproduces every 15 days	7-day interval	10- to 17-day interval	21-day interval	21-day interval
60 or above	high	reproduces every 5 days	use not recommended	7-day interval	10- to 14-day interval	14-day interval
1	Bacillus pumilis (Sonata) and Bacillus subtilis (Serenade)	SAR = Systemic acquired resistance products (AuxiGro, Messenger)	tebuconazole (Elite), triflumizole (Procure), myclobutanil (Rally), fenarimol (Rubigan) and triadimefon (Bayleton)	methy (Sovran), and pyraclostrobin /boscalid (Pristine)		

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707-829-7103, www.ReCoopBarrels.com

Grapes for sale!

I have contracted for 1/2 ton each of Cabernet, Syrah, and Mourvedre. I will have 500 to 700 lbs available of each varietal. The cost will be \$1.60/lb. This covers the cost of the grapes (\$1.50) and gas. This price is higher than the previous years because they had to turn people away last year, due to the demand for high quality grapes. I will need to know if you are interested by the end of May!! I believe we will be paying a higher price for premium grapes for years to come!

These will be available on a first come, first serve basis, so contact me soon!!

Thanks,

Matt Lester

[805-746-6642](tel:805-746-6642)

lestmj2@hotmail.com

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

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



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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.