

CELLARMSTERS

of Los Angeles

"All the wines that are fit we drink"

www.cellarmastersla.org

A Monthly Newsletter

Vol. 40 Issue 8 September 2013

Winemaker Talk

Gregg Smith
"Same Wine, Different Yeast. Thursday, Sept 5th at the Shop."

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Free Yeast

Contact Gregg O.
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Recap of Winemaker Talk from Old Oak Cellars

Larry Schaffer from Tercero Wines

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Interested in Making Mead?

Check out the UC Davis shortcourse.

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For Sale

Grapes, bottles, press

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September 2013 President's Message

A big tip of the garden hat to Dave Lustig and Paul Overholt for allowing us to use their winery space for our meetings this summer. Nancy was right about the coolness of the winery being perfect for the warm July and August Saturdays. Special kudos to everyone who ferried stuff from the Shop and back again. Our experiment came to a successful conclusion with our tasting led by Larry Schaffer from Tercero Wines. Larry got a kick out of the discussion and that we "got it" where he was going with the wines he makes. Overall, I think we did well away from the environs of Woodland Hills but it's time to return and get down to harvest and the rest of our very busy 2013.

Gregg Smith – with samples also provided by Mark Wasserman – will demonstrate the difference in aroma and flavors from the same wine fermented with different yeasts on THURSDAY, September 5th. Just in time for harvesting reds (even with the projection of an early harvest), it should also provide an opportunity to use

Gregg O's yeast bank that he is setting up. Details should be in the newsletter and definitely on the website.

We are getting into that time of year with a lot of heavy lifting – some of it literally. The 40th annual U.S. Amateur Competition will be here soon and we need judges, stewards and other support staff. We are still planning the clinics for potential and experienced judges.

Cellarmasters puts on one of the very best competitions anywhere because we have such a deep pool of talent and generosity. Please add your effort by contacting any of the Board members and thanks in advance.

See you back at John's on September 5th.

Michael Holland, President 2013

September 5th

6:30pm

AT THE SHOP

22836 VENTURA BLVD
WOODLAND HILLS, CA 91364

Winemakers Topic of the Month:

Gregg Smith

"Same wines-different yeasts"

Dinner Theme:

Favorite

"End of Summer" Dish



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

WINE HA HA

Two elderly ladies were talking.

"At our age, I don't know what would be worse;

Parkinson's or Alzheimer's?" one said.

Her wise friend answered, "Oh I'd rather have

Parkinson's, definitely Parkinson's.

Better to

spill half my wine than to forget where

I keep

the bottle."

Calendar

September 5th, 2013

Monthly Meeting at the Shop, 6:30 pm

Same wines – different yeasts by Gregg Smith. Please bring 3 glasses each to the event.

September 12th, 2013

Planning Party at 7:00 pm

Location: TBD

Events

November 23, 2013

40th Annual Cellarmasters Wine Competition

December 7th, 2013

Cellarbration

Cellarmasters of LA website

Check out our website:

<http://cellarmastersla.org>

for the latest classified ads, photos and winemaking information

CELLARMASTERS BOARD MEETING PLANNING PARTY

Thursday 8 August, 2013

Benevolently held at Alpaca Farm and Vineyard of Ruth and Dave Gomez.

In attendance: Dave & Nancy, Andy, Jeff & Suzie, Matt, Matt & Rona, Stu & Joan, Dan, Gregg, Jon & Camille, Didi & Bruce.

Webmaster Report: 828 views for July

Newsletter Report: deadline is 8/20 for articles

Old Business:

Café Bizou – total from the club coffers came to \$241.79

Cellarbration 2013 Update – despite increased fees and restrictions from Topanga, we will stay with this facility for now since everywhere else is at least double the cost and does not have the same amenities. Several people are activity looking at other facilities but as of now we are still at Topanga Community Center.

New Business:

September 5th Meeting – back at The Shop. Same wines & Different Yeasts will be the theme. Ringleaders will be Gregg Smith & Mark Wasserman.

October 3rd meeting – ideas?

40th Annual Amateur Competition – we read through the proposed rule changes and commented on them.

Sensory Evaluation & Judging Clinics

Dave will probably be running the clinics because harvest may be done by then. There is talk of requiring the judges to come to the judging seminar to be able to judge in the competition.

OCWS is showing more consistent scores from judges who come to their seminar.

La Canada Food & Wine Tasting 10/6 – Run by the Kiwanis, they are looking for wines from the Club to pour for this benefit.

MEAD MAKERS SHORTCOURSE

Presented by the UC Davis Honey and Pollination Center at the Robert Mondavi Institute for Wine and Food Science.

Thursday, February 6 - Saturday, February 8, 2014

Faculty and staff of the world renowned departments of Viticulture and

Enology and Food Science and Technology at UC Davis have created sessions specifically with the mead maker in mind:

Fermentation

Filtration

Sensory Analysis

Meadery Design

Financing the Meadery

\$425 until December 15 then \$500

Tour the world's only LEED Platinum Teaching and Research Winery.

Mead tasting led by Darrell Corti, international food and wine legend.

Dinner with friends and peers

Bring your own mead to share

Contact:

Amina Harris

aharris@ucdavis.edu

To register, visit:

www.rmi.ucdavis.edu/events

<https://registration.ucdavis.edu/Item/Details/93>

FREE YEAST!!

Ok, it's not like we're at a loss for free yeast since it is literally EVERYWHERE around us but I do have some free cultured yeast for making wine. Dave Lustig has generously donated some old, but still viable, yeast from his winery to people in the club who want to try something new or simply need some yeast. I will bring them to the next Cellarmasters meeting. First come first served. The strains that he's donated are: Rhone 4600, Rhone 2056, QA23, W15, 71B, and ICV Opale. Check out descriptions at http://www.lallemandwine.us/products/yeast_strains.php. I have used some of it already for this year's wines and have had no problems with it getting going. You just have to increase the amount you pitch.

Also, does anyone have a large package of the following that they're not using all of? Someone is interested in: Optimum White, BM45 4x4, uva'tan, and uva'tan soft. These are all in larger packages and we have an interested party who is looking for smaller amounts. Please email me at Gregg.ogorzelec@gmail.com if you've got some extra.

MEETING AT OLD OAK AUG. 3RD

It was a warm Saturday afternoon. Larry Schaffer and I were chatting about how to set up the tasting for the club. How many wines was enough and how long could he stay? He was open to staying longer and pouring more than we had planned on. I have been tasting Tercero wines for several years and thought they were worth sharing with the club at a meeting. Thank you to so many who agreed with me whether it was buying bottles or signing up for his list or joining his club – like I finally did.

Afterwards, I got a nice email from Larry thanking us for “getting it” as far as where he was going with his style of winemaking. I hope we can continue to enjoy his wines and get him back again someday soon. If you ever find yourselves in Los Olivos, check out his tasting room. It is really inviting and very cool with the use of Erlenmeyer flasks.

This was the last of our meetings away from the Shop and the last regular Saturday meeting for this year. I’m curious about what worked and what didn’t and where we can improve for next year. When the club started in 1973, members would go to each other’s houses for meetings until John opened up the Shop to our use. If anyone has any ideas for a possible road show for next year, let me know.

Special thanks to our friends at Lallemand/ScottLabs – Sigrid and Michael. Thanks also to Stuart Byles for the local winemaking history tour and Larry Schaffer for ending our time in Pasadena with a full glass. I can’t thank Dave and Paul enough for loaning us their space but I’m going to keep trying. Finally, thanks to everyone who drove out from the edges of civilization to Pasadena. We’ll be back in your neck of the woods starting the Thursday after Labor Day – September 5th – at HBWC.

Michael Holland

OLD OAK CELLARS

Thank you so very much for taking the time to visit us at our new winery location: 2620 E Foothill Blvd, #D, in Pasadena.

We hope that you came away energized to make new wine - and lots of it!

As we now are able to boast a little about our having produced wines that are garnering Awards, (5 awards in 2 years running for 5 wines), we would like to take the opportunity to invite you to join our affordable Old Oak



Cellars Wine Club. We will even throw FREE DELIVERY of the wine to the CLUB HOUSE at meetings.

We have three levels:

Acorn: 3 bottles quarterly

Oak Tree: 6 bottles quarterly

Old Oak: 1 full case quarterly.

Our next shipment will go out in September, and if you order now, we can arrange for delivery. Or even "catch you up" with the last shipment if you can't wait!

Please let us know if you're interested and if so, please either approach Dave or email him, or go online and sign up -- easiest and least likely to get lost! -- at www.OldOakCellars.com.

We look forward to serving you as our best customers, industry colleagues, and just great wine drinkers!

Please check out our offerings and prices (they're in the 'teens) on line at www.oldoakcellars.com

Cheers,

Paul Overholt, President and Co-Winemaker

Dave Lustig, Director and Co-Winemaker

BRUSCHETTA WITH TOMATOES AND BASIL

Jennifer Swank

INGREDIENTS:

6 cups garden tomatoes, diced (mixture of sungold and sweet 100s)

1 small maui sweet onion, diced

3 garlic clove peeled, (1 minced)

2T capers

2 handfuls fresh basil leaves, thinly sliced (chiffonade)

2T white balsamic vinegar

3T olive oil

Sea salt and freshly ground pepper to taste

Pinch red pepper flakes

baguette, sliced

DIRECTIONS:

Mix tomatoes, onion, 1 minced garlic cloved, capers, basil, white balsamic, olive oil, and salt and pepper and red pepper flakes.

Slice bread and lightly toast in oven. Remove from oven and rub with garlic clove.

Serve bread with a spoonful of tomato mixture on top.

First we proved the concept. This Spring, following Lisa and Fred's tasting in Carp, 6 of us stayed over and then went up to 'Barb' Sunday morning. We then hit four or five winery tasting rooms, walked a few miles, had some great food, and took the 6pm train home. They call it an Urban Wine Trail. New tasting rooms are opening up at something close to one a month, some restaurants are arriving and Figueroa Mountain Brewery is right there for a change of pace (and some good brews, fwiw). Most of it within a four block square at roughly the corner of State Street and the Pacific Ocean. They call it the Funk Zone. An old(er) industrial, mixed use area being revitalized. Successfully.

"So let's try a whole weekend", says i. "This Urban Wine Trail is having a weekend deal, end of July. Weather should be great. Leave Friday evening from Union Station?" "Sure!"

Passport Weekend started Friday, but we were late arrivals, so it was beer and food at Figueroa, then bed within a few blocks of the Amtrak station. Our starting point to get our Passports was Carr Winery.

Just about the farthest from our hotel it was worth the walk after a nice breakfast! We'd been there the first time and "the group" had shipped down a case to split. They were offering Library wines to the Passport holders. Just offering me a 2004 Pinot Grigio is enough. Followed by an '05 Clos Pepe Pinot? It was enough to make me keep notes all weekend (in the spaces provide in the Passport as they kept track of everywhere you'd been). Next stop turned out to be vapor ware, then we hit Jaffurs. Another return visit to a good Rhone house. I loved their 2010 MGS and the 2010 Grenache noir cemented the deal. Our next steps were back to Carr, but this time to the (tiny) parking lot and the trailer with the wood-fired pizza deal (yes, in the Passport). We took our pizza next door to Telegraph Brewing and made the counter staff / assistant brewer smell them while we tasted through a 4 beer sampler and had some interesting "brewer talk" (other Club, sorry). A few "Pedicab" rides were included in the Passport, so we hopped in a trailer and some nice soul 10-spiced us back to the Funk Zone.



AVA Santa Barbara had good wines and an amazing ginormous chalk mural to keep you amazed as you taste. Chenin blanc on tap...said enough? At this point I make the observation that the place is (also) hopping busy and most of it is not Passport folk with their purple Passport and Urban Wine Trail logo glass. This holds true all weekend. 2 blocks to the beach, 1 and three-quarters to Municipal Winemakers, past a few other tasting rooms quite full of festive wine tasters. They were a stuffed-full-plus-big-lines-at-the-burger-truck-out-front kind of tasting room that late afternoon, so we followed a sign and ducked down an alley to a non-Passport tasting room. Oops, that one required cash. Back at Municipal we enjoyed their Old Vine "Kook" Zin. Lopez Ranch. That's "Cuc"amonga. At \$27 a bottle. They like oak. Our last Saturday stop was Kunin. They were the second stop that had been featured in Wine Business Monthly's list of "30 Hot new Wineries" earlier this year (Carr being the other). Despite being an up-and-comer, they take a few chances. They had an interesting Chenin blanc from 2010 with no SO2 and a week on skins. They also nailed their Viognier and most of the reds. Of note: the '08 Grenache

(classic Gigondas!); '11 GSCM (C= Cinsault); and an '08 Paso (westside) Zin. Then we called it a day, went shopping and eating.

After the obligatory walk along the beach on "crafters row" Sunday morning, we stopped at Whitcraft Winery. They are minimalists, who try to make their wines "without electricity" ...or tools....or SO2... That said, their 1997 (!) Bien Nacido Pinot from the library was not vinegar. They pay close attention to harvest timing as everything is whole cluster – no machines. The '09 Stolpman Syrah was my favorite there. Then another Pedicab ride back into the middle of things and a stop at



Pali – a place we skipped on Saturday because they were 3-4 deep at the tasting bar! We quickly discovered why – nice wines, growlers available, 4 wines on tap. Noteworthy: '11 Grenache blanc; '09 Sonoma Zin; '11 Paso Petite (balanced! without heavy extraction); '10 Sonoma Coast Pinot. Across the street was Santa Barbara Winery with their tasting room with lots of goodies and a big stack of oak puncheons staring out at one. Favs: '11 Sauv blanc; '09 Lafond Pinot; and a '10 Petite Verdot – solid, but simple with juice over oak.

Across the other street was Oreana Winery with a fun, off-dry Verdeho (at about 2%r.s.), a nice '10 Central Coast Pinot and other interesting wines such as a stainless Chard and an older ('09) Refosco. Back across the street and over a half block was Riverbench. I've enjoyed their wines (esp. their bubbly) out at the winery and was not disappointed here – all nice wines and my favorite was their Riesling.



Now we had a major hike – 2 whole blocks over to Cottonwood Canyon. They were pouring "current releases" that went back to '01 – Chard and Pinot. Favz: '09 stainless Chard and '09 Blend –Pinot, Syrah and Zin – a nicely refrained fruit bomb. From there it was 2 more blocks to our luggage and over to catch the 6:0something train back to Union Station.

My, by now, well-worn Passport shows 11 wineries worth of notes. Well worth the price in tasting fees saved alone. Never mind a nice pizza, pedicab ride and such. Except for hotel, this was a nice reasonable weekend get-away that I hope to repeat!

OFFICIAL RULES FOR THE 40TH U.S. AMATEUR WINEMAKING COMPETITION

Entries must be received between October 1 and November 2, 2013. International entries may be received earlier.

1. All entries must be in standard 750ml wine bottles. Dessert wine entries may be submitted in 375ml bottles. No other exceptions.

2. All bottles must be labeled with the following:

- Name of winemaker
- Class & Subclass, and Wine Variety

3. Classify your wines correctly. Dry wines are typically 1% or less sugar.

Fortified wines greater than 16% alcohol belong in the dessert category.

Dessert wines can be sweet, but sweet wines are not necessarily dessert wines.

4. Winners will be invited to present their wines to the Cellarmasters general membership at the "post-fest" Cellarmasters club meeting on January 9, 2014.

5. Judge's score sheets and comments will be returned to you after January 10, 2014

6. Please read the competition rules carefully. If you need more information than provided herein, e-mail the Contest Chairperson at Winecomp@CellarmastersLA.org, or call the club at 818-923-1361.

INTERNATIONAL ENTRANTS,
PLEASE ALLOW ADEQUATE TIME
FOR CUSTOMS CLEARANCE

COMPETITION RULES

1) This competition is open to persons 21 years of age or older from any nation.

2) Entries are limited to wines produced by amateur winemakers only. An amateur shall be considered as:

- An adult not employed by a commercial winery in a winemaking capacity.
- An adult who is not an owner of a commercial winery. This does not exclude people who own stock in a commercial winery, provided they are not involved in the winemaking process.

3) No wines may be produced with the help or facilities of a commercial winery (crushed grapes and unfermented juice from a commercial winery are OK).

4) All wines, entry forms, and fees must be received by the due date. All wines entered must be on the entry form, and all fees must accompany the entry forms. Wines become the property of Cellarmasters and none will be returned. Late entries will not be judged or returned.

5) Wines must be in standard 750 ml wine bottles. They must be clearly labeled with the winemaker's name, wine class, subclass, and wine variety (grape varietal or wine description) exactly as it appears on the entry form. You may also include appellation and vintage. It is the entrant's responsibility to select the proper category. The judging chairperson reserves the right to reclassify the wine.

6) The neck of the bottle must be free of labels, shrink-seals, wax, or any

other identifying mark. The bottle may have an additional standard wine label as long as it is not significantly larger than a standard commercial wine bottle label and nothing appears on or near the neck.

7) Judging will be conducted on November 23, 2013 and the award winners will be posted on the Cellarmasters web site (<http://www.cellarmastersLA.org>) promptly. Awards and/or judging score sheets will be mailed in approximately eight weeks.

8) Award metals will be presented for gold, silver, and bronze wines based on the modified Davis 20 point system. Only one award will be given per entry, regardless of how many winemakers worked on the wine.

9) Competition fee is calculated as follows: \$12 for the first entry of any number submitted and \$10 for each additional entry. An "entry" is a single 750 ml. bottle of wine except for dessert wines submitted in 375ml bottles. Make money order or check payable in U.S. Dollars to "Cellarmasters."

10) Cellarmasters reserves the right to change terms & conditions at any time. While great care is exercised in the handling and storage of entries, Cellarmasters is not responsible for the safety of entries, including but not limited to shipment, fire, vandalism, and acts of God.

ENTRY CLASSIFICATIONS

see next page

OFFICIAL RULES FOR THE 40TH U.S. AMATEUR WINEMAKING COMPETITION continued

ENTRY CLASSIFICATIONS

Enter wines by: Class - Subclass - Wine Variety

Example: "1 - d - Cabernet Sauvignon" OR "2 - b - Chardonnay"

Note: Varietal Wine (wine made from a specific grape or fruit) should be 75% or more of the listed varietal.

Note: "Estate" wine must be 95% or more fruit grown on the property of the winemaker.

Class 1: DRY RED GRAPE - VINIFERA

Subclass:

- a - Blends
- b - Barbera
- c - Cabernet Franc
- d - Cabernet Sauvignon
- e - Carignane
- f - Grenache
- g - Malbec
- h - Merlot
- i - Mourvedre
- j - Nebbiolo
- k - Petite Sirah
- l - Pinot Noir
- m - Sangiovese/Brunello
- n - Syrah
- o - Zinfandel
- p - Other Varietal
- q - Kits

Class 2: DRY WHITE GRAPE - VINIFERA

Subclass:

- a - Blends
- b - Chardonnay
- c - Chenin Blanc
- d - Gewurtztraminer
- e - Viognier
- f - Muscat
- g - Pinot Grigio
- h - Reisling
- i - Sauvignon Blanc
- j - Other Varietal
- k - Kits

Class 3: DRY ROSÉ / BLUSH GRAPE - VINIFERA

Subclass:

- a - Varietal (please list)
- b - Kits
- c - Other

Class 4: DRY OTHER

Subclass:

- a - Stone Fruit
- b - Berry Fruit
- c - Other

Class 5: SWEET

Subclass:

- a - Vinifera Grape
- b - Non-vinifera Grape
- c - Stone Fruit
- d - Berry Fruit
- e - Fruit & Wine blends
- f - Other

Class 6: SPARKLING

Subclass:

- a - All Sparkling Wines

Class 7: APÉRITIF and DESSERT

Subclass:

- a - Grape Wines
- b - Other

Class 8: DRY COUNTRY WINE & NON-VINIFERA GRAPE

Subclass:

- a - Red Native American Grapes (e.g. Concord, Norton), please list
- b - Red French-American Hybrid Grapes (e.g. Chancellor, Chambourcin, Baco Noir), please list
- c - White Native American Grapes (e.g. Scuppernong, Niagara), please list
- d - White French-American Hybrid Grapes (e.g. Aurora, Baco, Seyval Blanc), please list
- e - Rosé / blush Native American Grapes
- f - Rosé / blush French-American Hybrid Grapes

Class 9: HONEY

Subclass:

- a - Mead
- b - Melomels, Pymment & Cyser
- c - Other Honey-Based Wines

Class 10: UNIQUE

Subclass:

- a - All not identified in any previous class or subclass

CANTARA CELLARS-GRAPES FOR SALE

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

Contact 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

LAFOND WINERY- GRAPES FOR SALE

PRECISION GROWN 2013 PINOT NOIR GRAPES,
SANTA RITA HILLS APPELLATION, \$3500 / TON

Contact: David Lafond

805-688-7921

dl@lafondwinery.com

WINE PRESS FOR SALE

#35 WINE PRESS \$200

4 EXTRA STAVES

Contact:

STU 818-788-5137, stwu@prodigy.net

WINE FOR SALE

4 bottles 2010 Sine Qua Non Grenache "5 Shooter" \$250/bottle

4 bottles 2010 Sine Qua Non Syrah "5 Shoot'r" \$250/bottle

Perfect provenance; shipped from SQN a few months ago directly to my temperature-controlled cellar.

Compare to \$325+ online.

94-96 points Robert Parker's Wine Advocate

The 2010 Syrah (5 Shooter) is laced with blackberries, blueberries, spices, mint and graphite. It shows the medium-bodied personality of the vintage in its energetic, nuanced fruit and notable persistence. Layers of fruit build to a refined finish laced with blueberries, blackberries, violets and crushed rocks. All the registers -- from low to high -- are filled out. The 2010 is 85% Syrah, 5% Grenache, 3% Petite Syrah, 5% Roussanne and 2% Viognier, mostly from estate vineyards. Anticipated maturity: 2015-2025. (8/2012)

94-96 points Robert Parker's Wine Advocate

The 2010 Grenache (5 Shooter) is rich, deep and seductive. Dark red cherries, plums, roses, licorice and mint wrap around the palate in this beautifully layered wine. The 2010 possesses gorgeous detail and nuance to match the silky, refined tannins. This is an impeccable, long, mineral-infused wine with a great future. The 2010 is 75% Grenache, 16% Syrah. 2.5% Mourvedre. 4.5% Roussanne and 2% Viognier, from Eleven Confessions (58%), Cumulus (38%) and Bien Nacido (4%). Anticipated maturity: 2014-2022. (8/2012)

Andy Coradeschi

(323) 363-5263, acorad@earthlink.net

GRENACHE GRAPES FOR SALE

AS OF RIGHT NOW IT LOOKS LIKE I WILL STILL HAVE ABOUT 500 POUNDS OF PASO ROBLES GRENACHE LEFT. EMAIL ME ANY QUESTIONS AND LET ME KNOW IF YOU ARE INTERESTED. THE COST IS \$2.00 / LB INCLUDING GRAPES, HARVESTING, PICKING BINS, DRY ICE AND TRANSPORTATION FROM PASO ROBLES.

Contact:

Gregg Smith, veneerm@earthlink.net

BOTTLES FOR SALE

Contact:

Derek Baugh <derek@malibufamilywines.com>

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:

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Go to: www.HomeBeerWineCheese.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.