

Important Dates

- August 6—monthly meeting
- August 13 Board Meeting. Location TBD
- September 3, Monthly Meeting
- September 10 Board Meeting

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President's Message

I hope everyone is enjoying their summer, that their grapes are going through version and ripening nicely on the vine.

Harvest is right around the corner so you should be thinking about what kind of yeast, nutrients and reagents you want to use and buy it from the shop or if you are looking for something in particular you can order online from MoreWine, Vitner's vault or your other favorite online supplier.

Several people have asked me about my bird netting. I ordered mine from the east coast and Canada and the freight was very expensive. Jill Crudup found a supplier last year in Yakima, WA. The information follows:

Wilson Irrigation and Orchard Supply
Yakima, WA 98903

(509) 453 9983
(vineyard department).

(5) rolls bee netting 17'x300' \$182.59 per roll, plus freight (freight was \$165.75) Several members have signed up to make the club wine. We netted the Tempranillo at the Swayze vineyard in Lancaster on July 19th. The grapes were still going through veraison. The grapes will probably be ready to harvest within the first couple weeks of August. We

talk on pH, you know that he is a great speaker and will definitely want to attend this meeting for his talk on SO₂. If you missed his talk, don't miss this one.

It will probably be toasty at the shop in August so our theme of Rosé wines and Picnic Foods should be an apropos.

I'm looking forward to seeing everyone.



will start to get brix reports in the near future.

Turvicio Bottela will be returning for the August 6th meeting at the shop. If you were at his

Jennifer Swank

2015 Cellarmasters President.

What Really is Rose Wine? -The Pink Stuff

From WineFolly.com

Pink wine happily spans the colorspace between red and white wine, in a way, rosé is more like a state of mind.

Rosé happens when the skins of red grapes touch wine for only a short time. Where some red wines ferment for weeks at a time on red grape skins, rosé wines are stained red for just a few hours. The winemaker has complete control over the color of the wine, and removes the red grape skins (the source of the red pigment) when the wine reaches the perfect color. As you can imagine, nearly any red wine grape (from Cabernet Sauvignon to Syrah) can be used to make rosé wine, however there are several common styles and grapes that are preferred for rosé.

Rosé Wine Taste

The primary flavors of rosé wine are red fruit, flowers, citrus, and melon, with a pleasant crunchy green flavor on the finish similar to celery or rhubarb. Of course, depending on the type of grape the rosé wine is made with will greatly vary the flavor. For example, a deeply-colored Italian Aglianico rosé-rosé is called “Rosato” in Italy, - will offer up cherry and orange zest flavors, and a pale-colored Grenache rosé from Provence in France will taste of honeydew melon, lemon and celery.

How is Rosé Wine Made

There are 3 primary ways to make rosé wine and the most common way is illustrated in the graphic below.

Maceration Method

The maceration method is when red wine grapes are let to rest, or macerate, in the juice for a period of time and afterward the entire batch of juice is finished into a rosé wine. The maceration method is the probably the most common type of rosé we see available and is used in regions like Provence and Languedoc-Roussillon, France where rosé is as important as red or white wine.

TIP: Rosé wines touch red grape skins for around 2-20 hours.

Saignée or “Bled” Method

The Saignée (“San-yay”) method is when during the first few hours of making a red wine, some of the juice is bled off and put into a new vat to make rosé. This method is very common in wine regions that make fine red wines such as Napa and Sonoma. The purpose of bleeding off the juice not only produces a lovely rosé but it also concentrates the red wines’ intensity. Saignée wines are pretty rare, due to the production method and often will make up only about 10% or less, of a winery’s production.

Blending Method

The blending method is when a little bit of red wine is added to a vat of white wine to make rosé. It doesn’t take much red wine to dye a white wine pink, so usually these wines will have up to 5% or so, of a red wine added. This method is very uncommon with still rosé wines but happens much more in sparkling wine regions such as Champagne. An example of a very fine wine made with this technique is Ruinart’s rosé Champagne, which is primarily Chardonnay with a smidgen of red Pinot Noir blended in.

Grenache Rosé (Style: Fruity)

Tasting Notes: It is usually a brilliant ruby red hue with notes of ripe strawberry, orange, hibiscus and sometimes with a hint of allspice. You’ll find wines of Grenache to have moderately high acidity, but since most have quite a bit of color and body, typically you’ll want to serve them cold to keep them zesty. Perfect pairing with this wine would be a summer evening and takeout Greek Gyros with dill tzatziki.

Sangiovese Rosé (Style: Fruity)

Tasting Notes A bright copper red color that sparkles in the light, Sangiovese seems like it was made to be a rosé wine. Notes of fresh strawberries, green melon, roses and yellow



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Surprise summer rain eliminates irrigation...

Saturday, July 18, 2015 there was a pretty heavy rain in Simi Valley. According to the weather service we received .44 inches of rain. It was one of our sometimes, monsoonal flow, thunder storms.

My yard is made up of about 1400 square feet of xeriscape and maybe 400 square feet of vines. There are a total of twelve vines. I have one primitive clone from Santa Rosa island, nine surah and three cabernet sauvignon. For most of the summer I have made a practice of drip watering each vine in its place to avoid waste water going into runoff or being eaten by one of the many kids in attendance.

Saturday was also the day that my syrah reached veraison, the day on which fully half of the clusters had changed color. Up to now I have given the vines an average of four gallons of water per week each. They've done well on this supply of water, but did not quite reach excess vigor.

Now it has rained. I've consulted the internet and found that .44 inches of rain is about equal to .12 gallons per square foot. For my 400 square feet of vines that makes 48 gallons of water. Applied to my 12 vines the water supplied equals one week of watering.

Therefore, my watering demand for next week has already been met, so I can skip one week of watering. BUT, what about the 1400 square feet of yard that adjoins the vines?

.12 gallon per square feet times 1400 square feet is equal to 168 gallons applied to the yard. And the yard has not gotten a thorough watering since last November. So I will assume that the soil was able to absorb a lot of the rain that fell.

The yard is gently sloped toward the vines, so I am going to assume the run off from the yard replaced run off from the vines themselves. But, how much of the 168 gallons stayed on the yard/ According to a recent LA Times article about 80% of rainfall on the LA area is lost as run off back into the ocean. Since there are no buildings and no pavement on my yard or lawn I

assume that my lawn lost less than 1/2 that 80% of rainfall as run off. I will use 35% of rainfall was lost and 65% stayed in the lawn.

Remember, some of that 35% of 168 gallons lost to runoff from the yard was immediately captured by the vines-which were losing 35% of their rain. So my lawn provided about 17 gallons of recapture to the vines.

The yard kept the other 65% of 168 gallons of rainfall: 109 gallons. And I assume that better than 80% of those 109 gallons absorbed into the soil. The 87 gallons resulting should enter the water table or at least absorb down to our caliche layer-which is at about 3 to 6 feet in depth. For the next three or four weeks at least my vines should be able to draft from that water. In week one, they will not really need any water. In week two they can take an easy 20 gallons and likely show no water stress. By week three 10 gallons is likely to be the best they can do - or .83 gallons per vine where 4 gallon has been the norm. And in week four probably five gallon will be all there is to take. The date will be August 15, 2015 and my vines should be just beginning to show some water stress.

So I am going to go without watering my vines for the next four weeks and watch for water stress closely. Note: Now that my grapes have reached veraison my plan was to go to alternate root zone watering and use water deficit irrigation to bring about a positive growth in the quality of the grapes as they reach ripeness.

A final note: brix read today for the first time. Syrah 13.5 and Chardonnay 17. Seeds green.

Friday, July 24, 2015. This is the first truly hot day since last weekend's rains. I am surprised to see that the drying process is going faster than I would have predicted. Under my vines the soil is barely damp at 5 inches depth. Shallower than that and it feels pretty dry already. It looks like I am going to be proved over optimistic in guessing that I could skip watering for 4 weeks. Still I will wait and see when signs of water stress begin to appear.

By Stephen Gavin

Grapes and wine supplies for sale

FOR SALE

I am a member of the wine club and I have Petite Syrah for 50 cents a pound. Last year they were ready to pick around the 2nd to 3rd week of August, I will keep you informed on sugar bricks and pH balance if you send me your email. I live in Lancaster. Email Debbie Yaney at c21dyaney@hotmail.com



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 or by the ton).

We grow Grenache, Zinfandel, Alicante Bouschet, Tempranillo, Sauvignon Blanc, and Semillon, all are available this year.

We will still be selling for \$.50 per pound (minimum of 100 pounds) or \$1,000 per ton - you pick.

We also provide crushing/destemming for the small additional fee of \$.10 per pound.

This coming harvest we will have a small quantity of cleaned and de-labeled cases of bottles for \$10 per case.

We can be reached through our email address:

swayzevines@verizon.net or by phone: (661) 724-2074. Please contact us to be put on our brix update list.

PremiUM SYRAH grapes available late September or early October from the legendary White Hawk Vineyards (Santa Barbara County)

limited supply...half are already spoken for...

Inquire with Jon Umhey
umhey@hotmail.com



FOR SALE

Spain, Rioja and the Amazing Basque People

I just finished an amazing cycling trip through northern Spain where I met the nicest people, ate delicious food and drank wines that rival any in the world. I recommend Rioja for all of these. Everywhere in Basque country people were gracious. They gave their time without expecting anything more than “gracias” in return. The restaurants and bodegas everywhere were fantastic. If we got lost, the first person we asked for help would stop whatever they were doing and give detailed directions. The designer of our trip was born in Madrid. He has a familiarity with the area but sometimes we still got a bit lost. Most the roads we traveled were small, uncrowded and included bike paths. We traveled some major highways too. They can be a little scary for touring by bike with all the trucks and buses going by, but the drivers in Spain are very courteous around bicycles and pedestrians. It’s not like L.A. Northern Spain is lush, green, spacious and mountainous with picturesque towns and villages. Some

climbs in the mountains seem like they will never end. We swam in rivers and the Atlantic. We explored. We generally enjoyed a leisurely pace. It’s not all hills. I distinctly remember some flat spots. Lots of country and well placed villages to find food and wine. I’m 10 pounds heavier in spite of the 500 plus miles we put in peddling.

My companions and I posted several Facebook pictures of the trip but for the newsletter I only want to highlight two great bodegas and wines.

You won’t find this wine in California but it’s a superb Tempranillo. By Tom Duket



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Want more pictures?

https://www.dropbox.com/photos/shared_space/udTsQC7aCRLsx6w

<https://drive.google.com/folderview?id=0B1MrNRuS0nZdfmZUTGpLNGdKY0VvWWlrcXpkQjIRYTKazNGSE16ZGIQZXVqWE9zRnl4WVU&usp=sharing>

<https://drive.google.com/folderview?id=0B1MrNRuS0nZdfmZUTGpLNGdKY0VvWWlrcXpkQjIRYTKazNGSE16ZGIQZXVqWE9zRnl4WVU&usp=sharing>

Here are the hotels and hostels where we pre-arranged to stay.

July 12th - Bilbao	Hotel Loiu
July 13th - Oñate/Arantzazu	Goiko-Benta Ostatua
July 14th - Haro	Hotel Arrope
July 15th - Viana	Alojamiento
Rural Balcón de Pimientos	
July 16th - Pamplona	Hotel Agorreta
July 17th - Hondarribia	Hotel San Ni-kolas
July 18th - Deba	Donibane Egía
July 19th - Bilbao	Hotel Loiu

Stayed with relatives in Madrid from the 20th to departure on the 22nd.

By Tom Duket



Board Meeting Minutes by Jon Umhey

In attendance at the July Planning Party were:

President Jennifer and First Man Rich

(they were the gracious hosts)

Former President GreggO

Cellmaster VP - Gourmet

Gregg ;-)

Carpenteria Fred

Topanga Dan

Guru Dave (a 3 time President)

accompanied by wife NanZ

in tow was former Prez Mike

Rick and Peggy were there Christine too

Jon **PEAR**ignon !!!

together with wife Camille made a guest appearance along with 120 **PEARz**

It was a delightful night hanging out on the SWANKy patio delightful summer night

delightful foods & wines delightful conversations and delightful discussions....

Discussions at the meeting were centered around the upcoming wine competition - Club wines /Amateur vs. Pro - Piru - Swayze



2015 Calendar



	Details	Date
Monthly Meeting	SO ² talk. Rosé is the August wine of the month. Food theme is Picnic foods.	August 6
Board Meeting	TBD	August 13
Monthly Meeting	September monthly meeting	September 3
Board/Planning Meetings	Second Thursday of the Month. Location TBD.	September 10

Notice: Fans of Kenneth Volk Vineyards. Due to Ken's on-going health challenges they are now focused solely on the Santa Maria winery. The Paso Robles, Kenneth Volk Vineyards will be closing on Highway 46 tasting room on July 31st, 2015.

Dinner Meeting Protocol

DUES: Everyone attending should be a fully paid member of Cellar-Masters. 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.



The Prez, Jennifer Swank at Planning Party, June.

Rosé Wine continued...

(Continued from page 2)

peach are complimented with mouth quenching acidity. A few Sangiovese rosé have a feint bitter note on the finish, which makes this fruity wine taste pleasantly dry. Definitely serve cold in a white wine glass, perhaps with a bowl of Moroccan couscous and chicken.

Tempranillo Rosé (Style: Savory)

Tasting Notes Tempranillo rosé is growing in popularity from the Rioja region and other parts of Spain. With this style of rosé you can expect a pale pink hue and herbaceous notes of green peppercorn, watermelon, strawberry and meaty notes reminiscent of fried chicken. Many Tempranillo rosé from this area also blend a bit of Graciano and Grenache to add floral notes to the flavor. A glass of Rioja rosé will class up any taco truck experience.

Syrah Rosé (Style: Savory)

Tasting Notes American Syrah rosé is typically made in the 'Saignée Method' which usually means it will have deeper colors of ruby and notes of white pepper, green olive, strawberry, cherry and peach skin – definitely on the funky side. Rosé of Syrah tend to be more on the bolder end of the spectrum and are best served slightly warmer than fridge temperatures in a regular red wine glass. This is a surprisingly good wine with pepperoni pizza or a bowl of chili.

Cabernet Sauvignon Rosé (Style: Savory)

Tasting Notes This type of rosé wine is nearly exclusively made in the 'Saignée Method'. Cabernet rosé are a deep ruby red color with red wine-like flavors of green bell pepper, cherry sauce, black currant and

pepper spice. The only big difference is that Cabernet rosé wines usually have heightened acidity because they aren't typically aged in oak.

Zinfandel Rosé (a.k.a. White Zinfandel) Style: Sweet

Tasting Notes Possibly the most popular rosé (in terms of volume but not necessarily for quality) sold in the United States and also 85% of Zinfandel production! Most 'white' Zinfandel is made deliberately to an 'off-dry' style with about 3-5 grams of residual sugar making it moderately sweet. It offers flavors of strawberry, cotton candy, lemon and green melon with moderately high acidity. You'll want to serve it ice cold perhaps with Thai food.

The Manly Man's Rosé Might be Tavel

Tavel Rosé (from the Côtes du Rhône) Style: Savory and Rich

Tasting Notes Said to be a favorite of writer and man's man, Ernest Hemingway, Tavel is an unusually dry Rosé. It has more body and structure than most pink wines and is considered to have all the character of a good red wine, just less color. It is made primarily with Grenache and Cinsault, but nine varieties are allowed in the blend. Usually high in alcohol and low in acid, this salmon-pink wine ages well and its nose of summer fruits can turn to rich, nutty notes over time. Throw some brisket on the barbecue, grab your dog-eared copy of "The Old Man and The Sea", and sit back and enjoy a glass of this earthy treat.

Provence Rosé (Style: Fruity and Lean)

Tasting Notes Rosé, from Provence, is the little black dress of pink wines. This wine is just as at home

on the patio as it is in the dining room, Its fresh, crisp, dry style is a masterful match for almost any dish; even a juicy burger makes a perfect partner. Grenache, Cinsault, Syrah and Mourvèdre are all used to create this pale, pink rosé and to give it aromas of strawberry, fresh-cut watermelon, and rose petal, finishing with a distinctive, salty minerality on the palate.

Mourvèdre Rosé (Style: Fruity and Floral)

Tasting Notes Rosé made from Mourvèdre brings to mind thoughts of Southern France and the beautiful wines of Bandol. These wines, often a pale coral hue, are rounder and fuller-bodied than many other Rosés. Mourvèdre is floral on the nose with notes of violets and rose petals. On the palate, this grape can be full of red plums, cherries, dried herbs, smoke and even meat. Mourvèdre makes an excellent pairing at a Mediterranean dinner party, hovering with friends for hours over a meal of grilled lamb and fresh pita with black olive tapenade.

Pinot Noir Rosé (Style: Delicately Fruity)

Tasting Notes Pinot Noir is a diva on the grape runway. The fruit is intolerant of any type of extreme weather and is considered sensitive and temperamental, but when it's on and at its best, can make for a very sexy glass of wine. In rosé, Pinot Noir delivers bright acidity and soft, subtle aromas of crabapple, watermelon, raspberries, strawberries, and wet stone. The grape can produce earthy-but-elegant wines that are cool, crisp, and dry, and would be delightful with a fresh goat cheese salad or a festive crab feed on the beach.

Visit the Home Beer Wine and Cheese Shop for your wine needs in 2015

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

Come and enjoy **Camarillo Custom Crush Winery** on the "Ventura County Wine Trail"

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

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.

CellarMasters Membership and Paying your dues

Whether you're joining the club for the first time or renewing your membership please visit our web site where you can pay your dues online via a credit card or PayPal.

Our web site address is: <http://cellarmastersla.org/>

The link to paying for your membership via PayPal is <http://cellarmastersla.org/cellarmasters-membership/>

Dues are only \$30/year if you live in the state of California and \$20/year if you live out of state. And includes all these benefits:

- ◆ A yearly subscription to [Winemaker Magazine](#). A \$25 value!
- ◆ Our monthly club newsletter filled with details of club events, winemaking tips, and all sorts of wine related happenings.
- ◆ Invitations to club events and seminars, such as our judging clinic, vine pruning clinic, and home wine-makers' home cellar tour.
- ◆ Discounts on club sponsored wine tastings, wine country bus tours, winemaker-themed dinners, and other special events held throughout the year.
- ◆ Up to a 10% discount on supplies purchased from our

club sponsor, the [Home Wine, Beer, and Cheesemaking Shop](#) in Woodland Hills.

- ◆ And, though it hardly needs mentioning, personal help and advice from fellow Cellarmasters, many of them award-winning wine makers.

If you are adverse to paying on the web you may send a check to our treasure at:

Bruce Kasson
11110 Zelzah Avenue
Granada Hills, CA 91344

You can download the form and send in a check: <http://cellarmastersla.org/contact-us/>

