

## Important Dates

Cellarmasters  
Monthly meeting  
Feb. 4

Planning Meeting,  
Feb. 11

(see page 2 for  
details on meet-  
ings)

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# CELLARM<sup>STERS</sup> of Los Angeles

February 2016

## President's Message

Off and running! We had a great Planning Party in January. We did a lot of event planning starting with a unique pruning Clinic (further info in newsletter). **The January meeting "Tasting of The Golds" was hampered by the weather. So we are going to have a Repeat!** If you did not get a chance to brag on your gold metal wine, bring it and share your story

of success. If you brought yours to the January meeting, bring them again!

We will also put together a small panel of experienced winemakers to evaluate wine. If you have a wine you need some help with, bring it and the panel will discretely and constructively figure it out with you.

**February Meeting.** *"If you did not get a chance to brag on your GOLD METAL WINE, bring it and share your story of success."*

The main topic of the night will be a talk and discussion on racking. When, why, how, to splash or not to splash, and more. I guarantee you will learn something's about this simple (maybe not so simple) proce-

cedure.  
Till then,  
Sante', Matt

## Pruning Clinics February 20th

Two locations, same day! Saturday February 20th we will start at 10 am in Pasadena. Followed by Granada Hills at 1pm.

Daves's Pasadena vineyard is mostly unilateral cordons (easy stuff) and a few bi-lateral cordons that make up my arbor (a little tougher as ladders are involved for some parts...). We'll have a light breakfast. Please RSVP to me at [DaveL256@aol.com](mailto:DaveL256@aol.com) Note: last season was fairly wimpy for me, so there will not be a lot of good material for cuttings. There will be some.

Granada Hills is DeeDee and Bruce's front yard of about 50 cabernet vines, also in bi-lateral cordons. They'll have a light lunch! Their vines looked pretty good, so cuttings should be available. Please RSVP to Bruce at [setdecbruce@gmail.com](mailto:setdecbruce@gmail.com).

Hope to see you there, or there!

# Save these dates!

Events	Details	Date
Tasting of the Golds Monthly Meeting AGAIN	Tasting of the Golds. All Gold winners bring a couple bottles of your winner to pour. Each winner will be called upon to talk about their wine. There will also be a discussion on “racking.” Potluck Theme. Food that goes with Cabernet Sauvignon and Love. Wine of the Month is Cab, see article for ideas. <b>Location: Wine, Beer, and Cheese Shop, Woodland Hills, CA</b>	February 4th  6:30 pm setup and meet & greet. 7 pm Potluck
Planning Meeting	Planning meeting will be held at Matt Lester’s home. Bring a Potluck dish and a bottle of wine to share. Send RSVP email to <a href="mailto:lestmj2@hotmail.com">lestmj2@hotmail.com</a> to get address.	February 11  7 pm
Pruning Clinic	See page 1 for details. Two locations	February 20
Monthly Meeting	TBD. Location: Wine, Beer, and Cheese Shop, Woodland Hills, CA	March 3
Brew Day	Being explored for an activity in March for interested members.	Sometime in March
Carpinteria Wine Tasting	Hosted by Fred and Lisa in Carpinteria. Save the date. More information to come regarding signing up in upcoming issues.	April 2
Lecture Series See page 7 for details	A Lecture Series: “Vineyards and Wineries in Los Angeles: The Beginning of the California Wine Business.” Presented by Stuart Byles	April 3
Wine and Cheese Tasting	California Wine and Cheese will be highlighted at this event. Hosting by President Matt and Elissa. More information to come.	April 23

# Planning Meeting Minutes, January 14, 2016



Location: The Umhey's

Time of Planning Party:  
7pm

In attendance:

Jon, Camille, Matt, Elissa, DeeDee, Bruce, Mimi, Juanita, Kris, Gregg S., Gregg O., Tom, Christina, Debbie, Nancy, Dave, Suzy, Jeff, Jean, and Pete.

## Treasury

- \$8,000+ Balance
- Dues are now due

## Website

- Payment for membership active and working
- Discussed 2MB limit for media uploads and possibility of upgrading

## Membership

- All members must pay by end of March in order to get Winemaker magazine
- Winemaker magazine now in print and digital version for members

## New Business

### Derby Day—May 7

- Jean & Pete's, Jeff & Suzy's, Mike Chizzo's, the Gomez' as possibilities for locations
- Need to see who else is interested and then find a geographical area that works
- Information on bus needed (Kris to check into)

- Details to be decided later
- Jean volunteered to take active role

## Carpinteria Wine Tasting

- Date set - April 2, 2016

## Pruning Clinic - February 20, 2016

- Dave and Nancy's vineyard as one location (Pasadena)
- DeeDee and Bruce's vineyard as one location (Granada Hills)
- See write-up on page 1 for details.

## Brew Day

- March 17, 2016
- Dave Lustig is checking with Falcon's to coordinate using brew equipment. More info to come

## Bus Trip—June 11

- Private wineries needed for bus tour
- Gregg Smith, DeeDee and Jean to plan

## Wine & Cheese Event—April 23

- Matt and Elissa to host
- California wines and cheese theme

## Cafe Bijou—July 9

- Stu chosen as Chair and Pete as Vice Chair

## Barbecue Picnic

- Date to be chosen

## Newsletter

- Deadline for info 1/19/2016 (changed to 1/22/2016)

## Vineyard Clinic

- Travel to Santa Barbara to experience how a commercial vineyard operates.
- Date TBD.

## Future Planning Parties

- Feb.—Matt & Elissa's
- March—Jean & Pete's

## Monthly Meetings

- Need speakers (possibly Mike Brown as one)
  - Dave suggested a "Troubleshooter's Corner" to address individual problems for wine makers
  - Nancy suggested a "Winemaker 101" theme for a meeting
  - Gregg S. suggested a meeting on "Blending"
  - Other possible themes: "Cold Soak" and "Yeast" (Goal is to get members to have a more broad awareness of all the possibilities)
- ## T-Shirts
- Re-look at getting Club T-Shirts. Christina volunteered.

Members must pay club dues by end of March in order to get Wine-maker magazine

# Natural Winemaking... from Vine to Bottle

On a recent visit to Paso Robles, we visited natural wine producer Ambyth Estates in Templeton, the first and only winery in that region that produces biodynamically farmed grapes and wines certified by Demeter.

Natural wines express themselves and their terroir through minimal intervention. Vinification is essentially "from vine to bottle," made with native yeasts, foot stomped, aged and bottled with no added sulfites.

While some barrels and stainless steel tanks are utilized for fermentation and aging, their primary vessels are beautiful terra cotta amphorae from Italy, shown in the photos.

Ambyth grows primarily Rhône varietals:

Whites - Marsanne, Roussanne, Viognier and Grenache Blanc.

Reds - Syrah, Grenache, Mourvèdre, Counoise, and Carignan, along with Sangiovese and Tempranillo.

Ambyth Estates  
510 Sequoia Lane  
Templeton, Ca 93465

By Appointment daily: 805  
-305-9497, 805-305-7355

Philip@ambythestate.com  
Ambythestate.com

Words by Christine  
Humphrey  
Images by Darwin Foye



## Winning Recipe from January by Matt Lester

### Matt's Chili

Two cans of Kidney Bean (light or dark)

One box of Texas Chili Mix

One large can of tomato sauce

1 to 2 pounds of hamburger meat



Dry basil, Parsley, Oregano, Garlic salt, and Black Pepper

Sorry, I do not measure anything.

Combine sauce with all the spices. I start with a big pinch of everything, except I double up on the oregano and garlic salt. Keep adding a little at a time to you get a good spaghetti sauce like flavor. Simmer for a hour, then pour into crock pot. Add the same amount of water as sauce. (Use the sauce can). Add the kidney beans. Brown the beef and add to the pot. Add the spices from the Texas chili mix along with the salt and Mesa flour. It will not taste great at first. Let it sit at least a few hours. It is best to cook the day before you want to eat it.





**Carnevale WINE TASTING**

SPONSORED BY THE  
**ICF BRANCH 108**

Saturday, February 6th, 6:00pm- 10:30pm  
**HOLY FAMILY PARISH HALL**  
1527 Fremont Avenue, South Pasadena, CA 91030

Come and join us for our Carnevale-themed wine tasting event. New this year, we are offering the chance for 20 individuals to experience an intimately guided, exquisite and exclusive food and wine pairing\*! The wine portion of the evening features recent vintages from local vintners that provide the experience of wines from the grapes of the foothills of San Pasqual to the vineyards of the San Gabriel Valley, coupled with Italian wines procured from D'Aquino Italian Importing Company.

**MENU**

- Regional home grown wines from special local vintners
- Pasta al Forno, sausage, dinner salad, roll, dessert and a beverage

<b>*\$50</b> PER PERSON Special Food & Wine Pairing Only taking 20 reservations!	<b>\$25</b> PER PERSON Wine Tasting & Dinner	<b>\$15</b> PER PERSON Dinner Only
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Please make reservations before January 20, 2016. Raffle, gift baskets, and more!

Contact Theresa Sabatella Shaw - 626.403.6102 or 626.379.0629 - [Theresa@holyfamily.org](mailto:Theresa@holyfamily.org)

Donations from the Wine Tasting benefit many charities such as Ronald Mc Donald House, Gifts of Love, Get on the Bus, and the Cooley's Anemia Fund.

Design by [www.ILMDesigns.com](http://www.ILMDesigns.com) **ILMD**

"Cellarmasters will be participating for the third year at the Italian Catholic Federation (ICF) dinner at South Pasadena's Holy Family Church at 1527 S. Fremont Street beginning at 6pm.

We will be donating one ounce pours of our own wines to ticketed diners as they enjoy their Italian meal at this fundraising event for the ICF. A great opportunity to get feedback on your wines or to introduce an emerging brand to a potential market.

Dinner will be provided to participating vintners.

Contact Mike Holland at [mehhistory@gmail.com](mailto:mehhistory@gmail.com) for details".

# Oldest Winery that still makes wine in the New World (est. 1597)

Page 6

By David Gutierrez of  
Gutierrez H Estate Vineyard

Attempts to grow vines in the Americas began in Hispaniola during the second voyage of Columbus in 1494. However, Ferdinand II of Aragon, King of Spain, banned the planting of vines in Hispaniola in 1503. After the establishment of vines in Hispaniola in early 16th century, vineyards were successfully established in Mexico in 1524 when Hernán Cortés, conqueror of Mexico colonized Mexico. (New World Wine Wikipedia).

Now my story...

Last summer (July 2015), I had the opportunity to spend a week with family in Cancun, Mexico. What impressed me, among other things, is that the particular resort we stayed in had a restaurant that focused on "National- Mexican Wines". We have all heard of Valle De Guadalupe (Baja California) which makes 90% of all Mexican wines. However, the one that impressed me the most is the oldest winery that still makes wine (Casa Madero Est. 1597) from Parras Valley (Parras means vines in Spanish). While we enjoyed our lobster, we had them open a bottle of their "2013 Chardonnay" which we discovered to be delicious. (Barrel aged in Oak for that

buttery taste)

## History/Location

In 1594, the Jesuits discovered "native vines" growing in a Valley (Parras Valley), New Spain (Mexico). From these native vines, wine and brandies were made. The Parras Valley is a small wine region in Central Northern Mexico (on the southern tip of the state of Coahuila). Hacienda de San Lorenzo (Now as "Casa Madero winery") was built on a Jesuit mission. However, the few vines that were indigenous to New Spain (Mexico) proved less suitable for quality wines. In 1597, with the permission of Felipe II King of Spain, the first vines from Spain were planted in this area. Now, all modern Mexican wine in the Parras Valley is made from European varieties (Reds: Cabernet Sauvignon, Merlot, Shiraz & Zinfandel. Whites: Colombard, Chenin Blanc, Semillon & Chardonnay).

(Did you know? Oldest winery in the Americas is in Parras de la Fuente, Mexico" by Tony Burton 2008)

In 1893, the Madero family (one of Mexico's richest families) buys the Hacienda de San Lorenzo and gives it the name "Casa Madero". This new owner "Evaristo Madero" sent his children to

Europe to learn "wine making skills". What is more, Evaristo's grandson becomes President

of Mexico. In 2012, "Casa Madero" celebrated its 415 Anniversary - as the oldest winery that still makes wine in the New World.

As you can see, I love history. Now, I should have more



knowledge of this. After all, my wife and I are descendants of Spanish families that immigrated to "La Nueva Espana"(Mexico) in 1575. (New Spain -location: was as north as present day Washington State to as south as present day Panama).



*24th Annual Marie Northrop Lecture Series*

**LACHS Lectures for 2016**

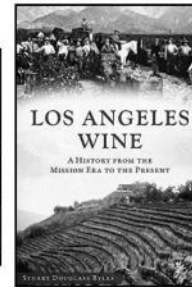
# **Breaking Through the Pavement: A New Look at LA's Past**

**Sunday, April 3, 2016 2-4p.m.**

## **Vineyards and Wineries in Los Angeles: The beginning of the California wine business**

**Presented by Stuart Douglass Byles**

*Author of "Los Angeles Wine," a history of the vineyards and wineries of the Los Angeles and Southern California area, from the Mission period to the present day.*



This lecture series is co-sponsored by Los Angeles City Historical Society and the History Department of the Richard J. Riordan Central Library.

Lectures are held in the Mark Taper Auditorium, on the first floor of the Central Library, 630 W. 5th Street, Los Angeles.

*For any handicap accessibility accommodations, call the Library at (213) 228-7430 at least 72 hours prior to the event.*

**ADMITTANCE IS FREE AND OPEN TO THE PUBLIC.**

The library garage is located on the east side of Flower Street, just south of 5th Street. Flower Street is one-way, south.

Parking is \$1 after 1:00PM with a library card.

"The El Pueblo de Los Angeles and the El Pueblo Park Association are co-sponsoring an evening of wine and wisdom at the historic Pico House at Los Angeles' Olvera Street. The theme of the panel discussion will focus on the history of grapes and wine before the Judgment of Paris informed the rest of the world about the potential of California. A wine and food event will take place in the courtyard after the discussion. Further details will be announced shortly. This will be a ticketed fundraiser for El Pueblo and will be limited to adults 21 and over. Contact Mike Holland for further details."

# Cabernet Sauvignon Red Wine Profile

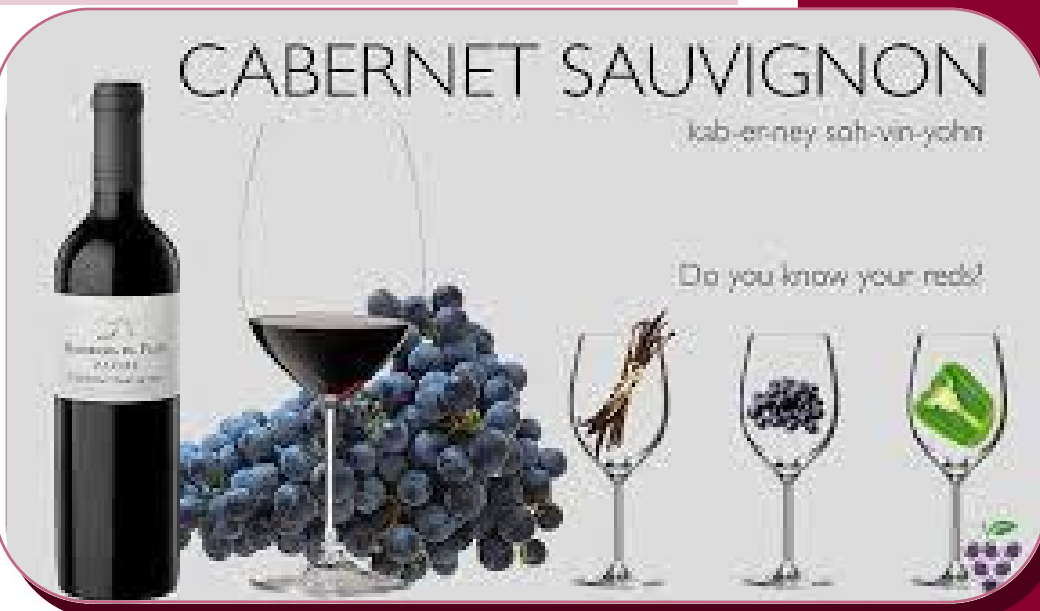
## What does Cabernet Sauvignon Taste Like?

Since Cabernet Sauvignon is grown in a wide range of climates and regions throughout the world it has varied flavors. Fundamentally speaking, Cab is a full-bodied red wine with dark fruit flavors and savory tastes from black pepper to bell pepper. Let's take a look at two regions that make two very different styles of Cabernet Sauvignon to understand how the flavors differ.

### From Bordeaux and the Old World

A 100% Cabernet Sauvignon from the Old World is rare because Old World wine-makers are awesome at blending varietals together. That said, Cabernet Sauvignon from Bordeaux tastes more like the herbal/floral flavors of graphite, violets and tobacco than fruit. When you smell a Bordeaux, you'll often get hints of black cherries and licorice along with the earthiness. Imagine you've filled a new leather bag with a pound of black cherries and held it to your chest while rolling down a hill. Yum.

Despite the natural full-bodied traits of Cab, Bor-



deaux wines are kings of subtlety, they tend to taste a little lighter but have strong tannins and acidity that will last on your tongue. Good recent vintages from Bordeaux include 2009, 2008 and 2005.

### From California and the New World

Cabernet Sauvignon from New World countries are often a touch fruitier than their Old World cousins. Expect flavors of Black Cherry, Licorice and Black Pepper all wrapped together with a dash of Vanilla. The wines tend to have a little bit less tannin and acidity but also have more alcohol, ranging from 13.5-15.5% ABV

**MAJOR REGIONS:** France (~124k acres), Chile (~100k

acres), United States (~95k acres), Australia (~65k acres), Italy (unknown), South Africa (~41k acres),

Excerpted  
from Wine  
Folly.com



Argentina (~16k acres)  
Over 650,000 acres world-wide.

(Continued on page 9)





## 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.

*(Continued from page 8)*

### Cabernet Sauvignon Characteristics

**FRUIT:** black cherry, black currant and blackberry

**OTHER:** black pepper, tobacco, licorice, vanilla and violet

**OAK:** Yes. Usually 9-18 months French oak. Some American & Hungarian oak

**TANNIN:** Medium (+)

**ACIDITY:** Medium (+)

**ABV:** 13.5-15.5%

**COMMON SYNONYMS:** In France, Bordeaux wines often blend with Cab. In Italy, it's common to see Super Tuscan wines containing Cab. In Spain, Priorat wines often use Cab.

**OTHER NAMES** (rare):

Bouchet, Bouche, Petit-Bouchet, Petit-Cabernet, Petit-Vidure, Vidure, Sauvignon Rouge

### Cabernet Sauvignon Food Pairing

Cabernet Sauvignon is one of the more complex and layered wines out there. It has higher tannins and a savory character often described as black pepper and tobacco. Because of Cab's traits, look for foods high in fat and umami flavors for Cabernet Sauvignon food pairing.

Try Cabernet Sauvignon with a charred gruyere burger, a mushroom pizza with tomato sauce or some marinated ribeye steak. To champion the fruit flavors in Cabernet Sauvignon, don't pair it with chocolate. Instead, pair wine with braised short ribs or mushroom stroganoff. The powerful umami flavors overcome the savory quality of Cabernet Sauvignon leaving the berry flavors out in the open to shine.

## Bordeaux Varieties - Advanced Blending Clinic



by Shaun Frohn. Saturday, February 6th,  
10:00AM

This will be a hands on session,  
learning to use related varieties to  
enhance your wine's balance and ex-  
pression. Cabernet Franc/Merlot/  
Petite Verdot will be used and will

be available for sale, at cost, after the clinic. Bring ~20 ozs of  
your wine. The cost is only \$20, payable in advance. Call Shaun  
(cell: 805-823-5553) for the necessary reservation.  
Limited space.

The Home Beer Wine and Cheesemaking Shop  
22836-2 Ventura Blvd.  
Woodland Hills, CA 91364  
818-884-8586



Membership yearly dues are due in  
January. \$40 See last page of this newsletter for  
details or go to [http://cellarmastersla.org/  
cellarmasters-membership/](http://cellarmastersla.org/cellarmasters-membership/)

If you pay late there is no guaranteed that you  
will receive the WineMaker magazine.

### Visit the Home Beer Wine and Cheese Shop for your wine needs in 2016

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](http://www.HomeBeerWineCheese.com)**

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

**[http://  
www.venturacountywinetrail.com/](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 \$40/year if you live in the state of California and \$30/year if you live out of state. And includes all these benefits:

- ◆ A yearly subscription to [Winemaker Magazine](#) digital and print versions. A \$30 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/membership-form/>

