

Important Dates

Cellarmasters
Monthly meeting
May 5

Planning Meeting,
May 12

(see page 2 for
details on meet-
ings)

Inside this issue:

Calendar	2
Planning Minutes	3
Derby Day Information	4
Brehm Wine	5
CellarMasters Third Annual Bus Trip	
Winning Recipe	6
Photos of Carpinteria Pinot Tasting	7
Old Wine Press	8
For Sale	9

CELLARM^{STERS} of Los Angeles

May 2016

President's Message

The Cellarmasters Barrel project group met up to evaluate the 2015 Merlot. It is coming along nicely. Medium bodied and fruity! I will siphon a bottle to sample and bring it to the May meeting. The previous monthly meetings seemed to have been good for getting to know different wine making techniques and philosophies. At the May meeting we will continue to dis-

cuss different wine practices.

In June we will have a guest winemaker talk wine with us. More on that in next month's newsletter. This month we had not one, but two successful wine events. "The Carpinteria Blind Tasting" which featured Pinot Noir this year, and the "Wine and Cheese Event". Both of these were perfect afternoons, and I for one

cannot wait for these events next year.

More events are on the calendar. Don't miss out. We have Derby Day coming up on May 7th with a May 3rd deadline to sign up. In addition, the June 11 Wine Tasting Bus trip planning is in full swing. See inside for more details. Sign up now or you will miss all the fun!

Cheers,
Matt Lester



Ross, Gregg O., Matt, Kris, Ray, and Juanita (not pictured) tasting the Cellarmasters Merlot.



Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	Subject: Wine Making Techniques (see president's message for details). Potluck Theme. Mediterranean foods. Bring a bottle of wine to share. Location: Wine, Beer, and Cheese Shop, Woodland Hills, CA	May 5 6:30 pm setup and meet & greet. 7 pm Potluck
Derby Day 2016	Annual Fun Event celebrating the Kentucky Derby and Wine. See page 4 for details. May 3 deadline to Sign Up and receive information on locations. No same day sign-ups!	May 7
Planning Meeting	Planning meeting will be held at Tom Duket's, Contact him at tomduket@gmail.com for directions. Bring a Potluck dish and a bottle of wine to share. Meeting will be on outside deck, so bring a sweater or jacket.	May 12 7 pm
Monthly Meeting	Location: Wine, Beer, and Cheese Shop, Woodland Hills, CA Program and details in next newsletter.	June 2 6:30 pm setup and meet & greet. 7 pm Potluck
CellarMasters Third Annual Bus Trip	The day will feature exclusive tastings & tours, gourmet food, prizes and more! The trip will include approximately three wineries, lunch, dinner and transportation from the host hotel to the wineries. More information on page 5. Sign up now!	June 11 Santa Ynez, CA



Planning Meeting Minutes, April 14, 2016



Location:
Matt and
Elissa's

Time of
Planning
Party: 7pm

Club Busi-
ness discus-
sion began

at approximately 8:30pm
and ended at approxi-
mately 9:45pm

In attendance:

Matt and Elissa, Bruce,
Dee Dee, Mimi, Dan, Tom,
John, Mike, Jennifer,
Dave and Nancy, Jean and
Pete, Suzy, Juanita.

In order discussed:

Membership

- 5-7 members down on membership

Treasury

- \$7,900
- Ready to send check to Winemakers Magazine
- Club has broken even on most events / Competition makes money for club
- Reach out to more wine clubs to enter competition

Newsletter

- Deadline for info 4/21/2016

Bus Trip

- Info due for next month's newsletter
- June 11 to be the date
- Put out a Save the Date Phone Blast

Website

- A synopsis of the actual newsletter could be used on the website so that new and interesting info is always changing on the website and might draw more people to the website
- Mimi to send minutes to Matt, Elissa and Gregg O. from now on

Wine & Cheese Event

- 15 attendees signed up so far
- Will top out at 20 attendees

Derby Day

- 12 attendees signed up so far / possibly need to advertise earlier in year

Meetings

- Four Brix Winery in Ventura may come in for a presentation
- Reach out to Sean for a presentation

- Wes can possibly come in for a presentation (Mike Holland to look at possibility of a future meeting date)

- Possibly have a grower give a presentation

Cafe Bijou

- Stu will help set up to be on a weekday / possibly a Thursday in July
- Need to advertise the event more than a month before

Possible future planning party locations

- Tom Duket's home in Topanga for May
- Gregg O.'s home in June
- Lustigs can do a summer planning party - bring jackets because winery is cool

Competition

- Gregg S. is in charge of stickers to accompany medals (24 complimentary per medal)

Sign up for
Events now!

Incredible
opportunities
to taste great
wines!

Derby Day—May 7—Sign Up Deadline is May 3!!

Once again it's time to grab your hat, mark your bets, and plan for a great afternoon as we travel from vineyard to vineyard on Kentucky Derby Day. There will be three stops including one to watch the Derby. You will receive the schedule **after** we receive your check.



Date: May 7 ✂ **Time:** 10 am to 6pm ✂ **Cost:** \$25.00 per person

Bring: Derby Hat, Wine glass, a bottle of wine for each host.

Food: There will be food at all stops followed by a catered dinner at the last stop.

Wine judging: Bring two bottles of your homemade wine for a favorite wine contest and bragging rights. Prizes will be awarded for favorite wine and best hat.

This year we might not need a bus due to the close proximity of the houses. If we do need a bus there will be an additional charge of \$20 Per person for the bus.

Please send your checks made out to Cellarmasters to:
Jean Moore 986 Calle Plantador, Thousand Oaks, Ca 91360

Any questions call Jean Moore 805-498-3377

May the sun shine bright on my old Kentucky home.



Brehm Frozen Must/Juice Group Purchase

Deadline is May 15 to get your order to Gregg Smith

We have been organizing a group purchase of Brehm frozen must and juice for years and many Cellarmasters have made great wines from them.

This is a great way to produce a batch of wine off season or make a batch of wine from varietals that are not readily available to us in here Southern California. You might also consider a varietal to blend with your other wines.

Cellarmasters discount (expires 5/18/2016 so you must get order to me by 5/15/2016):

The discount negotiated is that for every 3 pails we get \$20 off of the first 2 pails and \$100 off of the 3rd pail. This requires that 1 of the 3 pails be White or Rose which should not be an issue. This calculates to approximately a 30% discount depending on varietal. We will equally share the discount based on the cost of the pails you select.

Shipping costs are determined based on the total order. We save a lot of shipping costs by grouping them all together on a single pallet and having them shipped to a commercial location. In the past these costs have been around \$50 per pail.

Yield: Red Must. One pail is 5 gallons of de-stemmed must yielding approximately 3 gallons of finished wine. One Drum is 425 lbs. (46 gal) of de-stemmed must yielding approximately 30 gallons of finished wine.

Yield: White Juice. One pail is 5.25 gallons of juice yielding approximately 5 gallons of finished wine. One Drum is 46 gallons yielding approximately 44 gallons of finished wine.

This translates to about \$1.65 to \$3.15 per pound for reds and about \$1.11 to \$ 1.79 per pound for whites. You know the Brix, Ph and TA before your purchase. No getting up in the middle of the night for an early drive to the vineyard. No harvesting, crushing or de-stemming.

Log on to www.brehmvineyards.com and click on their Grape Offerings PDF to see what you might be interested in. **You must choose inventory from the Richmond CA location.**

Email Gregg Smith at veneerme@aol.com with any questions and your selections/order.



SAVE THE DATE - Saturday, June 11, 2016

CellarMasters Third Annual Bus Trip will be in lovely Santa Ynez, CA.

The day will feature exclusive tastings & tours, gourmet food, prizes and more! The trip will include approximately three wineries, lunch, dinner and transportation from the host hotel to the wineries. **Space is limited. Final cost TBD \$175-\$200 pp. Deposit of \$50.00 required to save spot.**

ACT NOW - Special Sign Up Bonus

Pay the required deposit of \$50.00 per person by Saturday, May 14 to receive 5 additional raffle tickets (value \$20.00). **Deposit check should be made payable to CellarMasters and mailed to:**

Gregg Smith • 11247 Orville St., Culver City, CA 90230 • Email: eelectics@aol.com



Cauliflower Gratin

April Potluck Winner, Mimi Roberts

This makes two large casserole dishes so you can freeze one.

2 heads of cauliflower (separated into florets)

1/4 cup grated pecorino Romano cheese or parmesan

12 oz. extra sharp cheddar cheese, grated

1 pound Velveeta cheese, small cubed

Béchamel Sauce:

5 tablespoons butter

1/2 cup flour

4 cups warm whole milk

Salt & Pepper to taste

pinch of fresh nutmeg

Cracker/Breadcrumb Topping:

15 crackers (big square stone ground wheat crackers is what I used)

1 cup seasoned bread crumbs

2 tablespoons minced garlic

1/2 cup chopped fresh parsley

1/2 teaspoon dried thyme

1/2 teaspoon dried oregano

1 teaspoon smoked paprika

1/4 teaspoon cayenne pepper

1 teaspoon black pepper

1 teaspoon salt (more or less to taste)

Olive Oil, enough to moisten crumbs

Preheat oven to 450 degrees.

In a large stockpot of boiling salted water, blanch cauliflower florets for 3 minutes. Remove florets from water and put them in 2 a large casserole dishes that have been lightly greased.

Make Béchamel Sauce:

Melt butter in large saucepan over medium heat. Add the flour and whisk until smooth for two minutes. Gradually while whisking, add in the warm milk. Simmer over medium heat while continually whisking until sauce thickens, about 10 minutes. Add in the cheeses, nutmeg, and salt & pepper to taste. Do not boil. Once cheeses are melted, remove from heat and pour over the cauliflower in casseroles. (At this point, you can pop one of the casseroles in the freezer if desired.)

Make Breadcrumbs:

In a food processor, combine the crackers (crumble them with your fingers as you put them in) and all the other topping ingredients except the oil. Pulse until the crackers are broken down and mixture is combined. Add the olive oil in a stream as you continue to pulse (just enough to moisten crumbs). Once combined, crumble the mixture over the casseroles evenly. (If you are freezing one casserole, then don't top it with breadcrumbs. Freeze half the breadcrumbs in a baggie separate from the casserole.)

Bake in 450 degree oven for approximately 20 to 30 minutes or until topping is brown and cheeses are bubbly. (The frozen casserole will take longer to bake. Bake from frozen state and top with breadcrumbs only once the casserole starts bubbling.)



15th Annual Carpinteria Wine Tasting 2016

Hosted by Fred and Lisa

Pinot Noir and Pinot Rose

This event always sells out fast. You can see why.... Fred and Lisa spend a year collecting the wines tasted. This year the wines included Oregon, Washington, and California Pinot Noir and Pinot Rosé. We tasted a total of 21 wines. From the photos, you can see that a wonderful time was had by all. Thank you Fred and Lisa for hosting this wonderful event. Juanita S.



Anne, Paul, and Mimi, Yeahaw



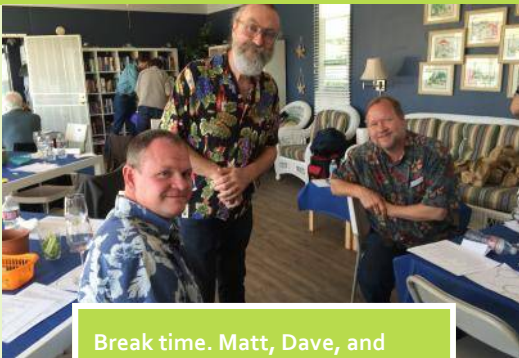
Lisa the Master two-handed pourer



Oh, this one is good! (Kris S.)



Tom and Renee. I don't think Tom liked this one.



Break time. Matt, Dave, and Gregg



Waiting for the train to take us home.



Matt and Dave deep into the tasting.

Old Wine Press, Beaune, France

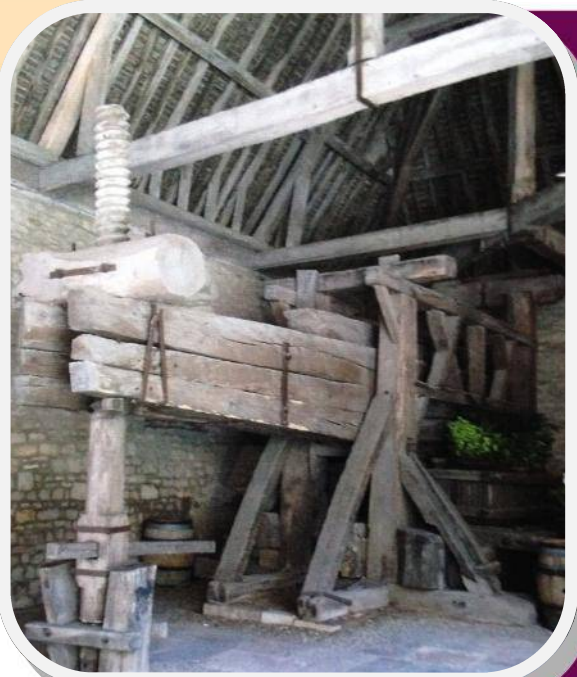
Page 8

Beaune in the south of France is considered the burgundy wine capital of the area and/or known as Cote d'Or. The presses there come from the residence (now tourist area) where some Priest (clergy) lived...and they had huge, giant wooden presses for their grapes, manually worked! The area had more than Priest in the wine business in this vivid, countryside that was ripe for the grape picking naturally, and therefore allowed all farmers were allowed to use their presses, but the Priests got the best of the wine as payment ~ and used it for their own merri-ment whatever that "in-tailed!" This area still thrives, as I understand from our visit. The town is very small, but there are supposedly cellars all over the area unbeknown to most people, that export their product universally.

Annually, at this simple location there is international celebration called Cote d'Or and we were lucky enough to tour when I was on the trek.

Savoir Vivre "live the good life" when I retired! Celebrities come from all over, and celebrate this specific area and burgundy.

From a friend of Elissa & Matt's



More on the Oldest Vine in California...

http://napavalleyregister.com/wine/columnists/allison-levine/the-oldest-vine-in-california/article_04f94530-4005-5047-9c0a-b7447359da82.html

Michael Holland

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.

FOR SALE

Stainless Steel Crusher-Destemmer: Italian made, all stainless steel crusher-destemmer in excellent condition. Originally purchased new from MoreWinePro! (item #WE223S). Runs on 110V and processes approx. 3000 lbs. per hour. Only used twice and works great. \$900.

Deluxe 500L Stainless Steel Tank: 500-liter stainless steel, conical bottom, variable volume tank with door, sight gauge, and sample valve. In excellent condition; only used once. Ideal for storage and for use as a fermentation vessel. The bottom mounted drain and wide-opening door make cleaning a breeze. Includes an extra set of door and lid gaskets. \$1200.

Steve Bloch 805.432-7017

FOR SALE

I have a wine corker and fermentation barrel and bottle tree that I'm trying to find a good home for. If you know of anyone who's willing to make the trek down to Huntington Beach, I'd be happy to sell at their best offer.

We are downsizing in preparation for a move.

Kassia Deaguero

kassiadeaguero@gmail.com

Visit our Sponsor

The Home Beer/Wine/Cheesemaking Shop,

serving the discerning winemaker since 1972.

- ♦ ITALIAN/GERMAN WINEMAKING EQUIPMENT. Due early August. Guarantee your needs by ordering now. Great prices and Free Shipping to The Shop! Call to place your order (818-884-8586). 50% deposit. Complete listing at: www.homebeerwinecheese.com/grapeprocessingequipment%2012.htm
- ♦ 10% Discount to paid up members, on most items.
- ♦ "FOR WINE GEEKS ONLY" www.homebeerwinecheese.com/WINE%20GEEK%20ARTICLES.htm
- ♦ THE SHOP WEB-SITE: www.homebeerwinecheese.com
- ♦ EVERY WEEKEND, Taste the Best of Locally Grown/Made Wines: www.camarillocustomcrush.com
- ♦ LOTS OF LOCAL WINERIES/WINE BARS/BREWRIES TO ENJOY: www.venturacountywinetrail.com
- ♦ HANDY CELLAR WORK CHARTS AND CALCULATORS: <http://www.homebeerwinecheese.com/wine.htm>
- ♦ July 4th - Posting /Prices/Ordering for Grape Harvest 2016: <http://www.homebeerwinecheese.com/wine.htm>

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 re-newing 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/>