

Important Dates

Cellarmasters
Monthly meeting
June 2

Planning Meeting,
June 9

**June 11—Bus Trip!
A don't miss!**

(see page 2 for
details on meet-
ings)

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CELLARM^{STERS} of Los Angeles

June 2016

President's Message

Summer seems to be coming in like a lamb. It's been in the upper 60's here in Valley? This is kind of unheard of, but nice. The vines do not seem to have any ill effects from the cool cloudy weather. My vines just keep growing.

If you did not make Derby Day, man did you miss an unbelievable event. We had perfect weather, delicious foods and wine, and such a great group of people. Many thanks go out to all our 2016 hosts, Jeff and Susie, Rich and Jennifer, and Pete and Jean. Your homes and vineyards are spectacular.

There are a few spaces left for the Wine Country Bus Trip to Santa Ynes, See page 4 for details.

June's meeting is a do not miss event. Professional winemaker Gary Stewart, owner of Four Brix Winery will be giving a talk on blending, as well as how he moved from garage to cellar. He will also be pouring some of his amazing wines.

Be there or be square, Matt





Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	Subject: Guest Speaker, Professional winemaker Gary Stewart, owner of Four Brix Winery will be giving a talk on blending, as well as how he moved from garage to cellar. Potluck Theme. Picnic foods in celebration of the start of Summer. Bring a bottle of wine to share. Location: Wine, Beer, and Cheese Shop, Woodland Hills, CA	June 2 6:30 pm setup and meet & greet. 7 pm Potluck
Planning Meeting	Location TBD	June 9
CellarMasters Third Annual Bus Trip	The event 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 4. Sign up now! A few seats left.	June 11 Santa Ynez, CA
Monthly Meeting	Location: Wine, Beer, and Cheese Shop, Woodland Hills, CA Program and details in next newsletter.	July 7 6:30 pm setup and meet & greet. 7 pm Potluck

Sign up now!



Planning Meeting Minutes, May 12, 2016



Location:
Tom &
Renee's
Home

Time of
Planning
Party: 7pm

Club Busi-
ness Dis-

cussion began at approx-
imately 8:30pm and end-
ed at approximately
9:30pm

In attendance:

Tom & Renee, Matt,
Bruce, Gregg O., Gregg
S., Mimi & Paul, Dan,
Mike, Dave and Nancy,
Mark W.

In order discussed:

Treasury

- \$7,200
- Wine & Cheese event almost broke even (may do every year or every other year)
- 28 people attended Derby Day

Membership

- ♦ Slightly below last year

Newsletter

- Deadline for articles is May 25, 2016

- Send photos from Derby Day to Juanita by May 25, 2016

Meetings

- June meeting - scheduled speaker is 4 Brix

Website

- Add tab on website to keep up with long distance members

Bus Trip

- Need to send a blast for the June 11 event

Stickers for competition winners in 2016

- \$600-\$700 is cost
- 24 stickers complimentary with Gold, Silver

and Bronze Medals / \$4 per dozen for extras

Brew Day

- Need to pick a day
- Gregg O. offered to do a Brew 101 Class

Possible future planning party locations

- Gregg O. and Michael's home in June

Christmas Party

- Contact Jennifer to confirm Christmas party date

*~from Mini Roberts,
Secretary*



A Few Spaces Left! CellarMasters Third Annual Bus Trip will be in lovely Santa Ynez, CA.



Saturday, June 11, 2016

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.**

Pay the required deposit of \$50.00 per person immediately, Deposit check should be made payable to
CellarMasters and mailed to:

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

Brehm Frozen Must/Juice Group Purchase

Deadline Extended to June 2!!! Order Now

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.

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.

DERBY DAY 2016:

at the starting gate were:

Jeff/Suzy, Jennifer/Rich, Pete/Jean (all our gracious hosts Thanks !!)

Matt/Elissa (Prez and 1st lady)

Bruce/Dee Dee (counting the buck\$)

Ruth/Dave + 2 friends (Martin & Linda) (Bodegas supremo)

Mark/Julie (Vinemark)

Dave/Nancy (Old Oak Cellars and Prez Emeritus)

Mike/Anne (Prez Emeritus and historian extraordinaire)

Dan/Martha (does Seeger ring a hammer?)

Evan Stephens... Martha's Father... age 97 !!

David/Leslie Buffum (does Buffums ring a bell?)

Jon (Just Jon being Jon)

Lynda (a Terrific Tutor and Super event photographer. thanks for pics Lynda)

Tom Arnesen, CPA

Gregg Smith, Eclectic Master Carpenter (and Master VP of CM)

Julie/Vito (Julie is the Sister of GreggS)

We're off to the races!!

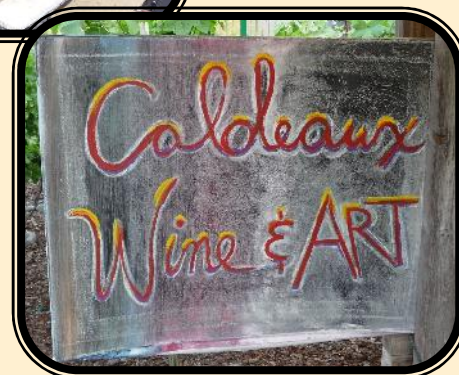
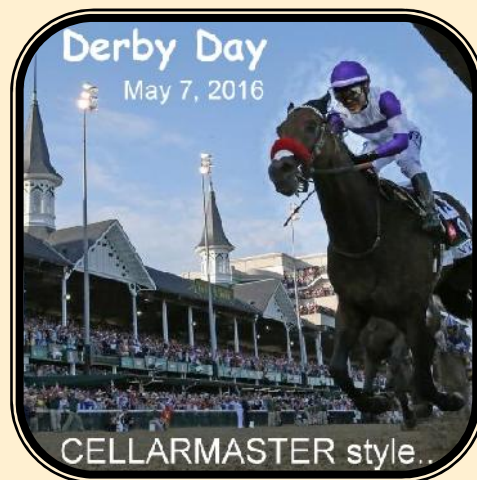
We gathered at 11am at Canter Vineyards.

Chef Pierre Canter was cranking out Crepes stuffed with the filling(s) of your choice, Nutella, strawberries, bananas, ham/cheese.

A brief tutorial on Head Pruning Zin was given by Dave Lustig. This year Jeff turned his

front yard into a sea of Zinfandel vines.

The ambience was enhanced by the artistry of Suzy Mandel.



Derby Day Continued

Off to Thousand Oaks... first the home of the Swanks. I have watched them transform

their house into a paradise over the last 5 years.

Rich and Jennifer have created quite a beautiful

backyard merging hardscape with an eclectic landscape... including garden area for

a summer crop of tomatoes and all the trimmings.

Fruit trees: 18 kinds Vines: 210 total... includes 70 each of Syrah, Grenache and Viognier.

Rich manned the Charcoal Weber and Q'ed up

these delicious mini pizzas. We watched NYQUIST ridden by Mario Gutierrez win the Kentucky Derby...

BRUCE/DEE DEE and GREGG SMITH won the big bucks!!

BRUCE & DEE DEE won Best Hats (do we need an audit here Stu?)

Beautiful!!

Best of Cellarmasters Wine Competition



Win - Matt Lester

Place - Mark Wasserman

Show - Greg Smith

Congrats!!!

Then on up the road to Calle Plantador,



home of Pete... and Jean Moore.



(Continued on page 8)

Swayze Grapes—Order your Grapes!

Hi!

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.

Hope to see you (again?) this year

Wine Question of the Month

How often can cork bark be harvested from cork oak trees?

- A. Every year, just like grapes
- B. Once every 50 years
- C. Once every 3 years
- D. Once every 9 years

See page 8 for answer.



(Continued from page 6)

Spectacular La Barranca views with a manicured vineyard of 140 vines of Zinfandel graced our eyes... a scrumptious array of Mexican food graced the taste buds of all the caballeros and their amigas!

I had the pleasure of meeting Evan Stephens at Jean's.

He is the father of Martha Seeger... he is 97 years old !!!

A good time was had by all.

Mark your calendar... next years Derby Day is Saturday May 6th...

reserve your tickets early... we sell out quickly !! ;-)

Kisses to all!!

By Jon Umhey



Answered:

D. Cork oak trees can be harvested for the first time for cork bark after about 25 years. Thereafter, the tree bark is harvested every 9 years. A cork tree will be “stripped” on average, sixteen times in its 150 to 200 year life. There is a saying in Portugal (where most of the world’s cork oak forests exist) that: *Nature got it wrong—there should be a cork harvest every year, but women should have babies just once every nice years.*

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.

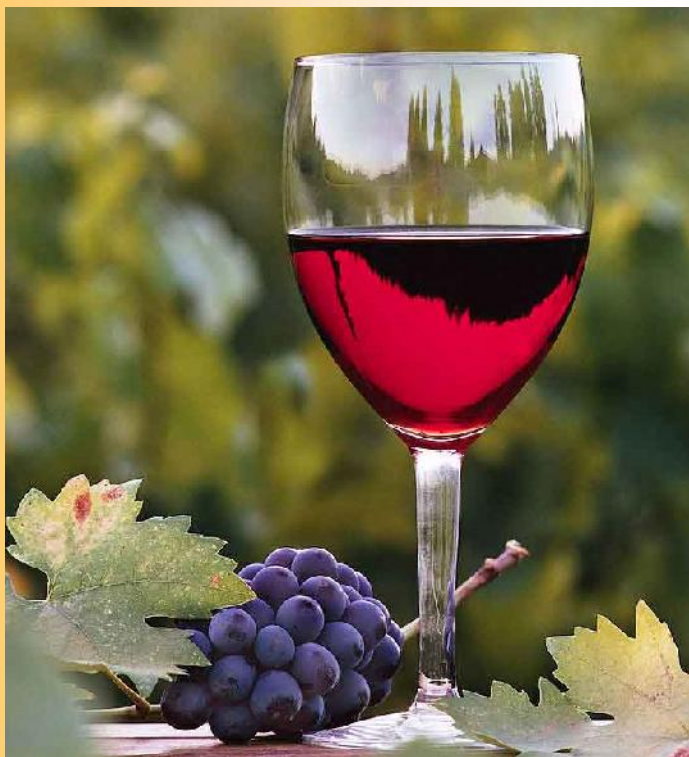
WINE is meant to be shared. Please bring a bottle along and share it.

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



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

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/>