

## Important Dates

Cellarmasters  
Monthly meeting  
July 7

Planning Meeting,  
July 14

July 21—Dinner at  
Ruth Chris in Wood-  
land Hills

Brew Day- July 24

(see page 2 for de-  
tails on meetings)

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July 2016

## President's Message

Holy cow! Did I actually say summer was coming in like a lamb? Well summer has slaughtered that lamb as is currently broiling it!! Last week saw temps in the 113 range in the valley. I planted some dormant grafted vine in the beginning of May. Most of them have growth of about 24 inches. The ones that are smaller are DEAD! The heat has wiped them out even with the white grow tubes protecting them. Another member reported all her Pinot Noir clusters are now raisins. Unfortunately, it looks like this heat wave is here to stay for a while.

Well let's talk about something more positive. The bus trip went off without a hitch. Thanks to my Vice President Greg Smith, along with Dee Dee Matthews, and Peggy Wiles, for planning such an educational, fun, and relaxing day. Can't wait till next year (I heard Napa being thrown around).

Due to the heat we are experiencing, we will hold our monthly meeting at Old Oaks Winery in Pasadena, where it's always in the 60's! The talk and wine theme will be Sangria. Make a batch of your most prized sangria and be prepared to discuss your recipe. This should be fun! We

are lining up a few speakers for the second half of the year. Meade making, winemaking, and vineyard management are the topics to be discussed.

**Check out our July event at Ruth's Chris Steak House on the next page. Deadline to sign up is July 7. We have to have a minimum of 25 people for them to give us the deal. So put it on your calendar and send a check now.**


Cheers, Matt



How cool is that? We even had a bus with our name on it for the bus trip this year!



# Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	<p>Subject: Sangria. Please bring your own home-made Sangria to share and discuss how you made it. Potluck Theme. Tapas of course!</p> <p>Location: Old Oak Cellars, 2620 E. Foothill Blvd. Pasadena, CA</p> <p><i>Tip: This is a great way to use wine that is not all you hoped it would be.</i></p>	<p>July</p> <p>6:30 pm setup and meet &amp; greet. 7 pm Potluck</p>
Planning Meeting	<p>Bruce and Dee Dee's in Granada Hills, CA</p> <p>Contact Bruce at <a href="mailto:setdecbruce@gmail.com">setdecbruce@gmail.com</a> for the address.</p>	July 7
<p>CM Dinner at Ruth's Chris Steak House</p>  <p><i>This event replaces the Café Bijou event as this fell through. Thank you Dee Dee for pulling this out of your hat!</i></p>	<p>Our esteemed member Dee Dee Mathews has been able to secure a great deal for our yearly "dinner out event."</p> <p>Bring your check book to the July 7th meeting or send it now! You do not want to miss this! This is a great deal. The steaks are fabulous!!!!</p> <p><b>Must have 25 people minimum by July 7th to get this deal.</b></p> <p><b>\$40 pp, no corkage, club pays tip, and private room. The selections is Ruth's Chris Classic menu at a discount.</b></p> <p><b>You get:</b>  <b>Soup or Salad</b>  <b>Pick of Main: Steak, Stuffed Chicken Breast, Fresh Fish, or Vegetarian</b>  <b>Dessert</b></p> <p>Dee Dee has worked her magic again getting great deals from her business contacts to support us.</p> <p>Send check (made out to Cellarmasters) and RSVP to Dee Dee Mathews at 11110 Zelzah Avenue, Granada Hills, CA 91344. In addition send her an email at to tell her that a check is in the mail. <a href="mailto:winerygirl@gmail.com">winerygirl@gmail.com</a></p>	<p>June 21 7 PM</p> <p>6100 Topanga Canyon Blvd. Suite 1360 Woodland Hills</p> <p><i>Complimentary self parking</i></p>
Brew Day	<p>Have you ever wanted to brew your own beer from scratch and not from a kit. Gregg O. has volunteered to teach a class on his 25 gal. brewing system at his home. Contact Gregg O. at <a href="mailto:Gregg.ogorzelec@gmail.com">Gregg.ogorzelec@gmail.com</a></p>	Sunday, July 24th

# Planning Meeting Minutes, June 9, 2016



**Location:**  
Gregg O. & Michael's Home

**Time of Planning Party:** 7pm

**Club Business Discussion**

began at approximately 8:30pm and ended at approximately 9:30pm

## **In attendance:**

Tom, Bruce, Dee Dee, Gregg O., Michael, Mimi, Dave, Nancy, Juanita.

**In order discussed:**

## **Treasury**

- 6,150

## **Brew Day**

- July 24 at Gregg O. & Michael's house

## **Cafe Bijou**

- Dee Dee checking Cafe Bijou and other restaurants with \$35 per person budget in mind / low corkage fee

- Possible date of July 21st

## **Competition**

- Should have enough glasses (check with Jennifer)

## **Club Wine**

- Discussion whether to have a new club wine planned for next year (probably should not skip a year / it is educational / it is the purpose of the club to educate and foster new wine-makers)

## **Club Meeting Location for July**

- ♦ Old Oak Cellars in Pasadena (as the hot weather will kick in by then)

## **Next Planning Party**

- DeeDee & Bruce's home

## **Newsletter**

- Send articles and winning recipe to Juanita by June 22, 2016

## **Miscellaneous**

- Does Josiah have any club equipment? (check with Jennifer)

*~from Mini Roberts, Secretary*





## Event At Olvera Street, June 9 Report by Lynda L.



I attended Michael Holland's June 9, 2016 event at Olvera Street Avilla Adobe. It was called "Winemaking in early Los Angeles". Here is a picture is of all the Cellarmaster attendees under the 120 plus-year-old vines that adorn the Adobe.

The panelists were:

Deborah Hall - owner/winemaker at Gypsy Canyon Winery in the Santa Rita Hills AVA;

Dr. Thomas Pinney - Professor Emeritus at Pomona College and author of "A History of Wine in America" and the forthcoming "A History of Wine in California";

Stuart Douglass Byles - author of "Los Angeles Wines" and founding member of the Stonebarn Conservancy;

Santos Riboli - Family member of San Antonio Winery;

Wes Hagen - consulting vigner on the Olvera Street wine project and winemaker at J. Wilkes Wines in Santa Maria.



## Vine Trunk Disease

### By Al Gottlieb

In May I attended the WineMaker Magazine Conference in Santa Rosa. I went to many different seminars taught by leading experts, but the one that scared me the most was on backyard vine diseases, taught by Peter Brehm. Peter focused on a newly discovered threat known as vine trunk disease.

Trunk disease is a relatively new world-wide problem. It is a broad term for 3 or 4 different wood-infecting fungi, including Esca, Eutypa dieback, Botryosphaeria dieback, and Phomopsis dieback. Peter and Dr. Richard Smart, a leading expert and worldwide vineyard consultant (most famous for his book “Sunlight into Wine”), agree that trunk disease may be the greatest threat to vineyards since Phylloxera.

Trunk disease is a canker that invades vines through pruning cuts and spreads through rain-induced spore release. Eutypa seems to be the most common of the trunk diseases in California. Affected vines will exhibit delayed shoot emergence, severely stunted growth, and can have cupped and/or yellowed leaves with sometimes tattered margins.



Uneven and reduced grape maturity will be evident. A cross section cut of a woody cane, spur, cordon, or trunk will show a dark inner center spot with a wedge shaped dark area that will grow and will eventually kill the vine.



According to UC Pest Management Guidelines: “Every California vineyard is likely to eventually become infected with one or more trunk diseases. Preventative practices (delayed pruning, double pruning, and applications of pruning-wound protectants) are the most effective management approach for all trunk diseases.”

Peter Brehm and Dr. Smart advocate retaining new trunk (above the graft) suckers and training them to become new trunk and cordon(s) to eventually replace the diseased trunk, cordons, and spurs. The existing root structure should be unaffected by the trunk disease.

Peter recommends cutting out affected areas and burning/removing them from your vineyard.

The scariest part to me is that the trunk diseases are apparently being spread to new vineyards by even certified vine stock nurseries who have not as yet begun testing for trunk disease.

My Syrah vineyard at my home in Camarillo was planted by me in May 2012 using certified dormant vine

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## Marie's Old Californio Potato Salad

4 medium russet potatoes, scrubbed

salt

2 Tbsp wine vinegar or apple cider vinegar

2 Tbsp olive oil

1 cup mayonnaise

1/4 cup old-fashioned yellow mustard

Freshly ground black pepper

1/4 cup minced sweet white onion or minced red onion

3 Tablespoons sweet pickle relish

Salt to taste

1 teaspoon granulated sugar

2 TBS jalapeno vinegar juice from jar of pickled jalapenos

3 hard boiled eggs, minced

2 Tablespoons minced parsley, for garnish (optional)

Paprika, for garnish (optional)

Cut the potatoes into thirds, put in a saucepan, cover with water, and add 2 teaspoons of salt. Simmer, covered, over low heat for about 30 minutes, or until cracks form in the potato skins. The potatoes are meant to be slightly overcooked. Drain and place in a bowl. Pull off the skins. Use a large fork to break up the potatoes, partially mashing them. Pour the vinegar and olive oil over the potatoes while warm. Season with 1 teaspoon salt. Let this warm potato mixture marinate for 30 minutes.

Blend the mayonnaise with the mustard, pepper, onion, pickle relish, salt to taste, sugar and vinegar juice. After the potatoes have marinated, stir in the mayonnaise mixture until well blended. Taste to see if you want to add more of any of the seasonings. Stir in the minced eggs. Sprinkle with parsley and paprika. This potato salad should be served the day that it is made. Chill if not serving immediately. (Note: I add chopped dill and/or sweet pickles and some Lawry's Seasoning Salt or even Pollo Seasoning!)

I hope that you try this Old Californio potato salad this summer! I looked up some wines that pair best with potato salad and came up with some suggestions: Riesling, Pinot Noir, Cotes de Provence, Albarino, Muscadet and Chenin Blanc Viognier.

Buen Provecho! ("Enjoy your meal")

Contributed by Denise Pedrow

## 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](mailto: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

## Vine Trunk Disease (continued)

*(Continued from page 5)*

rootstock and is showing signs of trunk disease that is spreading from vine to vine.

The best pruning-wound protectant (recommended by UCDavis) I have read about is VitiSeal made by Safecoat in San Diego. Dab it on large pruning wounds after your late as possible (mid to late February?) dormant vine pruning. One application should be enough. It sells directly from the manufacturer in San Diego for about \$60 for the ready to use one gallon size. It's also available from CPS in Sebastopol, CA. With a shelf life of about one year and most home vineyards requiring very little of the VitiSeal, I would suggest perhaps CellarMastersLA would consider making a group buy and selling smaller quantities (quart?) to members this coming Winter for use in 2017 and 2018.

For further information on Trunk Disease, Google "wine vine trunk disease".



# Bus Trip Photos—Santa Ynez





## 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.



Can anyone recommend a white wine to go with Halibut? As caught by Jeff

## 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](http://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](http://www.homebeerwinecheese.com/WINE%20GEEK%20ARTICLES.htm)
- ♦ **THE SHOP WEB-SITE:** [www.homebeerwinecheese.com](http://www.homebeerwinecheese.com)
- ♦ **EVERY WEEKEND,** Taste the Best of Locally Grown/Made Wines:  
[www.camarillocustomcrush.com](http://www.camarillocustomcrush.com)
- ♦ **LOTS OF LOCAL WINERIES/WINE BARS/BREWRIES TO ENJOY:**  
[www.venturacountywinetrail.com](http://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/>