

Check out grape
sources at
Cellarmastersla.org

President's Message

It's the last week of JULY and I heard one of our members was out harvesting Pinot from the Antelope Valley! It sounds like we may be in for an early harvest again this season. Now only if we can get football season to start early.

Today was "Brew Day" for the Cellarmasters club. A big thanks to Greg O for hosting, and both Greg O. and Dave Lustig for their knowledge and guidance on everything brewing. We will bring some finished product to the meeting in September.

The August meeting will again be held at the Old Oak Winery in Pasadena. The topic will be about how to get ready for harvest. We will discuss everything from inventory, sanitation, products ordering, grape sourcing, and more.

See you Thursday, Matt Lester

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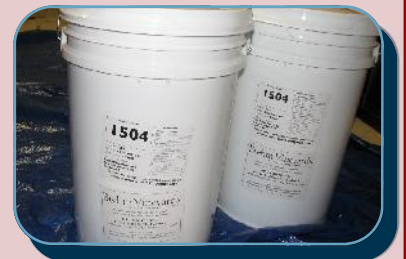
General Meeting Last Month at Old Oak Cellars was a big hit. Nice crowd, wonderful Sangria and Tapas were brought and devoured by all. Nice cool space with comfy seating .You don't want to miss it this month!

It was also a pick-up point for the Brehm wine group order that was coordinated by Gregg S. Brehm gave us a super deal with \$20 off the first two pails and \$100 off the third pail and free shipping to Gregg's shop. The frozen must is always very high quality. Kris and I have bought several pails over the last couple of years and we have been very happy. This year it is Riesling from Washington state. Gregg normally organizes a buy every year. Don't miss it next year.

Here are photos sent by Lynda of the must and her comments.

"Greg Smith did a buy with Brehm Vineyards for frozen buckets of must. We received pick up this month. The Cabernet Franc appear to be excellent grapes." *Lynda Lo-Hill*

By Juanita Schmidt, Editor





Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	<p>Subject: How to get ready for harvest. We will discuss everything from inventory, sanitation, products ordering, grape sourcing, and more.</p> <p>Potluck Theme. Bring what ever you want! (a real potluck)</p> <p>Location: Old Oak Cellars, 2620 E. Foothill Blvd. Pasadena, CA</p>	<p>August 4</p> <p>6:30 pm setup and meet & greet. 7 pm Potluck</p>
Planning Meeting	<p>Gregg Smith's house in Culver City, CA.</p> <p>Contact Gregg for address at yeneerme@aol.com</p> <p>Bring a potluck dish and a bottle of wine to share.</p>	<p>August 11</p> <p>7 pm</p>
Monthly Meeting	<p>Subject: Guest Speaker: Robert Crudup</p> <p>Potluck Theme. TBD.</p>	<p>September 1</p>
Special Event	<p>La Cañada Kiwanis Wine & Gourmet Food Tasting.</p> <p>See web site lacadakiwanis.org for details. Mike H. is coordinating a home winery wine pouring for the event. Anyone interested in pouring their wines and/or participating contact.</p> <p>Michael Holland mehhistory@gmail.com</p> <p>This is an annual event and is a good exposure to the</p>	<p>September 25</p> <p>3-6pm on Sunday</p>

July Planning Party Kudos—by Jon Umhey

A big THANK YOU to our July hosts, Dee Dee and Bruce, for hosting our first ever PIZZA PLANNING PARTY.

(gee I love alliteration)

We were greeted by Bruce's fence craftsmanship...

a beautiful 2 rail fence that he and DeeDee put in.

Within the fence were 52 Cab sauv vines, nicely tended, planted in 2001.

Present were the Core Constituents of Cellarmasters:

(well OK a few of the core were missing and definitely missed)

Gregg S Master Chef, Master Wood maker and Master Winemaker channels his spirit in.to the Vino.



Planning Meeting Minutes, July 14, 2016



Location:
Bruce and
Dee Dee'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 order discussed: In at-
tendance:

Bruce, Dee Dee, Mimi,
Dave, Nancy, Juanita,
Stacey M., Matt, Michael
H. Tom, Renee, Jeff, Su-
zy, Dan, Jennifer, Lynda,
and Gregg S.

In order discussed:

Treasurer's Report

- \$6,800 as of
date

Night Out at Ruth's Chris

- July 21- full
- DeeDee to see
if she can book
for next year

Newsletter

- Send articles
and winning rec-

ipe to Juanita by June
25, 2016

- Gregg S. to write an
article for newsletter
regarding the frozen
grapes/juice

Brew Day

- July 24 from 9-3
- Send out a Blast re-
garding Brew Day
- RSVP Gregg O.

August Meeting Topic

- Yeast - round table
discussion
- Location to be at Old
Oak Cellars in Pasadena

Future Meeting Speak- ers

- ♦ Robert Crudup -
October

Competition

- November 19 at Cus-
tom Crush in Camarillo
- To be discussed at
next Planning Party

- Elissa to chair the PR
Committee

Club Wine

- Discussion took place
on whether to have an-
other club wine

Other Events

- Sept. 25 LA Cañada
Kiwanis Food & Wine 3-
6pm on Sunday / de-
tails to follow

Next Planning Party

- Gregg Smith's home
~from Mini Roberts,
Secretary



Ruth's Chris Event—One Fine Time!

A big Thank you goes out to Dee Dee for organizing this fabulous event! It was sold out and everyone had a wonderful time. Great company, wine, and food! I think we were the last customers in the restaurant. We have asked for a repeat next year. Better sign up early! Here are photos of the some of the lucky and happy people. Photos by Juanita Schmidt



Rich, Hostess Dee Dee and Bruce



Tom and Mr. Canon. Discussing wine....

Jennifer, Pete, and Jean. Pete and Jean came right from the airport to dinner and made it just in time. Bad traffic. They are happy now!



Steve, Lynda, and Matt tasting one of the many wines brought by the diners.

Crew at work at Park South Vineyards



Park South Vineyards, Calabasas still exists !!! Fires came close (very close) but it survived.

PSV is still being tended by Cellarmaster members.

Jon, Lynda, Scot & Melissa

Merlot in the background.
Selfie courtesy of Melissa

This project has been going on for 7 years.

Current crop is quite low due to the on going drought...
all plants are feeling the pain.



Lynda ready for action

Brew Day Photos!

I love these photos that were sent in by Lynda L. Look at all those happy faces! What a great looking group and they appear to be having a wonderful time. Can't wait to sample it. Thank you Gregg O. and Dave for teaching this class. Thank you Lynda for the photos.



Mimi, Renee, Lynda, Anthony, Gregg O., Elissa, and Matt in front of Gregg's brewing system.



Matt, Renee, Mimi, and Lynda with their beer. Yum!!!

Open Letter to Back Yard Vineyard Owners, Help with Photography Project

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I (Juanita, Editor) received this email from Jamie through the Cellarmasters web site. We personally do not have much of a vineyard. Most of our vines have fallen to Pierce disease. So, I have volunteered to help Jamie get connections to complete her project of photographing backyard vineyards in L.A.

Hopefully, some of you will contact Jamie soon. Here is her background and request.

“Hope this email finds you well! I found your contact information from the Cellarmasters of LA website. Since my husband Brent, and I moved into our house, Matthew Lester has been helping us with our "vineyard" in our backyard.

When we were first looking at our house we couldn't believe the previous owner built a vineyard into the side of the mountain! We had no idea what to do with it. It has been so interesting to go through the wine making process from beginning to end...all in a backyard in Encino!

Since we have been in our house, I started my photography business (www.reallovephotography.com). I am also taking a certificate course through the Los Angeles Center of Photography. Currently, I am working on my portfolio and I would love to document wineries that are based in LA's backyards!

Would it be ok with you if I came to see your winery and take some photographs? Would love to capture the unique story of what makes our homes so unique.

Of course, any photographs I take I will happily send to you.

Thank you so much! - Jamie Siragusa” 310.633.1081—jamiesiragusa@gmail.com

Winning Tapas Recipe

Jalapeño Poppers

This is easy. 3 basic ingredients. Fresh Jalapeños, spreadable cream cheese and Crescent roll dough. I add garlic salt. Break the roll of dough open and attempt to unroll the crescent triangles. It helps if the roll of dough is cold. Good luck. Cut fresh Jalapeño peppers in half after cutting the stems off. With a spoon, scrape out the seeds. Renee likes to roast the peppers before creating the poppers. I didn't have time. They turned out great. Garlic salt the inside of the peppers. Fill with cream cheese. Roll in a dough triangle (or whatever shape you were able to get) so the pepper is covered. Place on a lightly oiled cookie sheet or an ungreased Teflon sheet and pop in a pre-heated oven, following the time and temperature directions on the crescent roll package. Wash your hands! The Jalapeño peppers will burn you for hours, requiring copious amounts of Sangria to numb the pain.

Enjoy, Tom DuKet



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

For Sale or Free

Jean Moore has 300ft of bird netting. Free! Email her at moorepjkb@aol.com

For Sale:

Call Bob Chapeaux for his wine making items that are now for sale at 818-899-8160. Included in his collection are several 5 gallon carboys.

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.

Below: Last month's meeting at Old Oak Cellars.

Right: Wine Club Pick-up party at Vinemark Cellars.



Photos from Lynda Lo-Hill

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The Home Beer/Wine/Cheesemaking Shop,

serving the discerning winemaker since 1972.

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- ♦ **"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/>