

Check out grape sources at [Cellarmastersla.org](http://Cellarmastersla.org)

## President's Message

Harvest season is upon us. I believe I will be picking of picking up grapes every weekend in September. Hope everyone has found the sources they want. For newer winemakers remember there is a mentor section on our website. They are more than willing to answer any questions, and help you through the process. Speaking of new members, we have two spots still available for the Barrel Project 2.0. If interested please let me know. We will be making a Paso Robles Syrah this year.

Our guest speaker will be Robert Crudup, a former president of Cellarmasters, and owner/winemaker of Copper Hawk Syrah. Robert will discuss how his passion led him to the commercial realm with his "Bathtub to Boutique" story.

The meeting this month will be back at the shop in Woodland Hills.

Happy Harvest! Matt

### Inside this issue:

Calendar	2
Planning Minutes	3
Syrah Harvest at	4
Dinner Meeting Protocol	5





# Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	<p>Guest Speaker, Robert Crudup, a former president of Cellarmasters, and owner/winemaker of Copper Hawk Syrah. Robert will discuss how his passion led him to the commercial realm with his "Bathtub to Boutique" story. Potluck Theme. End of Summer</p> <p><b>Location: Wine, Beer and Cheese Shop in Woodland Hills</b></p>	<p>September 1</p> <p>6:30 pm setup and meet &amp; greet. 7 pm Potluck</p>
Planning Meeting	TBD	<p>September 8</p> <p>7 pm</p>
<p>Special Event</p> <p>La Canada Flintridge Wine &amp; Gourmet Food Tasting Event</p>	<p>The Cellarmasters will be taking part in the 14th annual La Canada Flintridge Wine &amp; Gourmet Food Tasting Event on Sunday September 25th from 3 to 6pm. We have had a table to showcase our home wines for many years thanks to Don Corbett. Our wines have been enjoyed and we have recruited new members such as Dave &amp; Julie Hines over the years. It is a great event to get feedback on our wines and try them with food from the attending restaurants and caterers.</p> <p>Volunteers attend for free and bring some of their home wines to open and share with attendees. We were short on white wines last year so bring your chards, sauv blancs and viogniers. It's a short event and a lot of fun. Volunteer by contacting Mike Holland at <a href="mailto:mehhistory@gmail.com">mehhistory@gmail.com</a></p>	<p>September 25</p> <p>3-6pm on Sunday</p>
<p>Cellarmasters of Los Angeles Wine Competition</p>	<p><b>SAVE THE DATE:</b> Wine competition is coming on November 19th. Wines will be accepted for competition starting Oct. 1 through November 10th. We will also be needing stewards and judges.</p>	<p>November 19th</p> <p>All day!</p>



## Planning Meeting Minutes, August 11, 2016



Location:  
The Swank's Home

Time of Planning Party: 7pm

Club Business Discussion

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

In order discussed: In attendance:

Jennifer and Rich, Suzy, Gregg O., Dan, Mimi, DeeDee & Bruce, Tom, Nancy & Dave, Mike H., The Wiles, and Kerith Overstreet

Competition

- Camilla to do data entry
- Check with Jean or Julie to see if they can be in charge of stewards this year
- Dave Lustig to handle judge assignments
- Jennifer and Mike H. to handle food/water
- Elissa will take care of advertising / Flyer to come out shortly
- Same fees as 2015 competition
- Oct. 1-Nov. 6 as a tentative submission time frame

- Need to decide whether to include medals or not
- Add a Best of Class medal
- Gregg S. in charge of Medals and Stickers
- The Wiles in charge of hospitality
- Swanks to have After Party (food to be discussed later)
- Stewards to have aprons this year (research aprons)
- Club has enough glasses for competition

*-from Mini Roberts, Secretary*





## Syrah Harvest—Wiles Vineyard

At the Wiles Vineyard we harvested our Syrah early again this year. The Grenache and Zinfandel are maybe a week behind considering the high temperatures we are having in Ojai.

Sunday, August 14 our normal routine of reading the paper and enjoying coffee was on hold to go out and pick our row of Syrah. We picked approximately 55 pounds of fruit which is more berries than last year! After fortifying ourselves with breakfast we began the processing. We spent hours hand sorting since we had a lot of variability in the ripeness. The final weight was 44.5 lbs. which is almost 5 gallons of must. The Brix was 25.5 which should yield about 13.5-14% alcohol. Unfortunately, we didn't have a pH reading at harvest



Syrah ready for sorting.

since we didn't order our new probe in time

but with the heat this week we felt it was safer to pick on taste, seed ripeness and Brix.



Cap

Two days after harvest we received our new pH probe and can report we are happy to get a reading of 3.5. The temperature of the must is rising slowly. We currently have 72°. We are using SYR yeast which seems to be a slow starter and we are keeping everything at about 66°. We fed the yeast today so all is well with our first few days of activity.



Punch down!

This should make a great blend with the Grenache!

By Peggy Wiles

## 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.



## 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/BREWERIES 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 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/>