



*Happy  
Valentine's Day*

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## President's Message

The New Year is here, and we have already had our January meeting and planning party. It will be harvest season before you know it! We have initiated a few new officers to the club. We would like to thank Steve Galvin for stepping up to be the new PR Czar, Renee Sikes and Matt and Rona Reithmayr for being our new Event Coordinators, and Gregg Smith for our Shop Liaison. We are still looking for a Sargent at Arms and Guest Services. If you are interested please contact us at [president@cellarmastersLA.org](mailto:president@cellarmastersLA.org).

Please check out the newsletter and website for all of the exciting events we have planned for 2017. We are still looking for the few new events, and hope you will get involved.

If you are having any issues with your wines, please bring a sample for evaluation. It can be discussed by the group, or discreetly by a smaller panel. The monthly meeting will be a discussion on Pruning titled Do's and Don'ts as well as planning a Pruning clinic. A date for the clinic should be posted by the time you get this newsletter, so check out the calendar for more information.

Cheers,

Matt & Elissa Lester



# Planning Meeting Minutes—January 12, 2017

By Mimi Roberts

Location: Matt and Elissa's

Time of Planning Party: 7pm  
Club Business Discussion began at approximately 8:30pm and ended at approximately 10pm

## In attendance:

Matt, Elissa, Juanita, Kris Tom, Renee, Mimi, Bruce, DeeDee, Fred, Stephen

## Treasury

- \$6,000+
- 10 Paypal memberships and rest through checks

## Membership

- Regarding WineMaker Magazine: Bruce to get price for just digital going forward

## Newsletter

- Monday, 1/23 deadline for articles and photo submission to Juanita

## Insurance

- Juanita researched and obtained insurance quotes
- \$263 per 6 months

## Competition

- Medals ready to be shipped
- Lost money this year on competition
- Need to consider an entry price change for next year, form a Competition Committee, and need more consistency among judges
- How to judge fitting the profile versus non-conforming wines

## Offices

President and co-President - Matt Lester  
Elissa Rosenberg  
Vice President - Jean Moore  
Secretary - Mimi Roberts

Membership - Dave Lustig

Treasurer - Bruce Kasson

Newsletter Editor - Juanita Schmidt

Web Master - Gregg Ogorzelec

## New Offices added this year

PR Czar: Added a PR Czar (Steve) to find festivals to pour club wine at and ways to bring in new members

Event Coordinators: Renee Sikes and the Reithmayr's to coordinate responsibilities and details of events that are planned

Liaison to the Shop - Gregg Smith

## (Offices still to be filled)

Sargent at arms: (Elissa to contact Robin)

Guest services: Need a person to greet/make new people comfortable at meetings (Lynda suggested for this post)

## New Ideas for this year

- Winemaking for Beginners Class (discuss in future)
- Have a sign-in sheet for meetings so that we can contact new people and know who comes to meetings
- Need to mentor and welcome new winemakers to the club
- Remind all members at every meeting to be cordial, polite, and positive when tasting peoples' wines. Do not make comments that would discourage a new or older winemaker looking for feedback. Remember we have all made mistakes.

## Clubhouse at the Beer, Wine, and Cheese Shop

- John has requested improve-

ments be made by the clubs that use the meeting space

- Looking at ~\$3,000 in improvements to be made
- Need to work with Falcons to pay for half and help as they use space as well
- Check out Habitat for Humanity for wall units and discounted supplies.
- Possibly linoleum material for floor

## Next Planning Party

- February Location: Tom and Renee's house

## This Year's Events:

**Pruning Clinic:** At Bruce and DeeDee's house the end of February 18th.

## Carpinteria Wine Tasting

• April 1 at Fred & Lisa's clubhouse in Carpinteria / limited attendance / more info in Newsletter.

• Wines to be tasted will be grenache/syrah/mourvedre blends

## Derby Day - May 6th

- Need a Derby Day committee

## Bus Trip -May 18

In Napa Valley (more info to come)

## Night at Ruths Chris

- 3rd Thursday in July

## Wine & Cheese event

- Possibly in June (TBA)

## Other Business

- Dave to send out the latest email list to board members.
- Club to buy a Wine Probe for pH meter for club use with the meter Hanna Instrument's is letting the club use.

## 2017 Board Members

STILL  
Looking for  
good people  
to  
volunteer for  
new  
positions in  
2017!

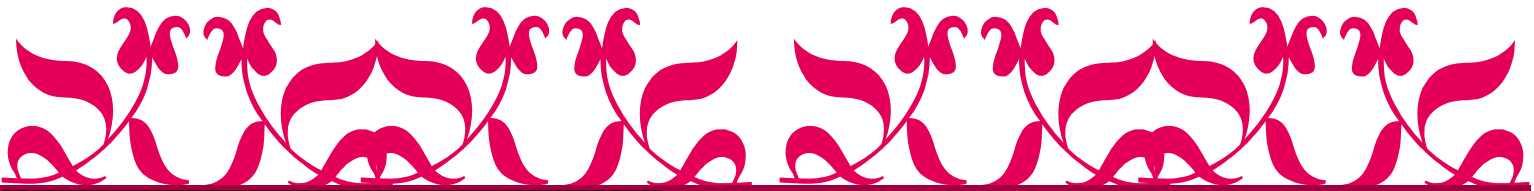


Position	Name
President and co-President	Matt Lester
	Elissa Rosenberg
Vice President	Jean Moore
Secretary	Mimi Roberts
Membership	Dave Lustig
Treasure	Bruce Kasson
Newsletter Editor	Juanita Schmidt
Web Master	Gregg Ogorzelec
PR Czar	Steve Galvin
<b>Sargent at arms</b>	Needs to be filled
<b>Guest services:</b> This person/these people be sure guests are greeted at the meetings and sits with them to answer questions, ensure they have a plate and glass, and helps the membership director (Dave Lustig) invite them to join.	Needs to be filled
Event Coordinators	Renee Sikes and the Reithmayr's
Shop Liaison	Gregg Smith



# Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	<p><b>Pruning: Do's and Don'ts as well as planning a Pruning clinic.</b></p> <p><b>Potluck Theme:</b> Foods that go with Cabernet Sauvignon for Valentine's Day. Bring a bottle of Cabernet wine to share.</p> <p><b>Location:</b> Wine, Beer and Cheese Shop in Woodland Hills</p>	<p>February 2</p> <p>6:30 pm setup and meet &amp; greet. 7 pm Potluck</p>
Planning Meeting	<p>Planning Meeting will be at Renee Sikes and Tom Duket's. Contact Renee or Tom to get address and directions. House phone: 818-466-9107, <a href="mailto:tomduket@gmail.com">tomduket@gmail.com</a> or <a href="mailto:renee.sikes@gmail.com">renee.sikes@gmail.com</a>. Bring a potluck dish and bottle of wine to share. Come prepared to roll your sleeves up and go to work. We have a lot of events to plan for a fabulous year!</p>	<p>February 9</p> <p>7 pm sharp.</p>
Pruning Clinic	<p>Location: Dee Dee and Bruce's in Granada Hills, CA. Come to the Monthly meeting on 2/2 to find out the details. If you can't make the meeting email <a href="mailto:setdecBruce@gmail.com">setdecBruce@gmail.com</a></p>	<p>February 18th</p> <p>10:20AM Lunch After</p>
<p>GSM Blind Tasting</p> <p>Hosted by Fred and Lisa</p> <p>(Grenache/Syrah/Mourvedre)</p>	<p><b>This is first come - first serve so we encourage signing up early!</b></p> <p>This is not a drop in event. You will need to send a check to Fred and be confirmed that you made the list. <b>The cost is \$30 per person</b> and there is space for 20 participants. The event is held at the Silver Sands Clubhouse in Carpinteria. It will include snacks, cheese, warmup wines to start and dinner afterwards. We will try and do a hard start at 1 PM. Participants should plan on bringing a side dish or dessert if they're staying for dinner. We will be blind tasting 16+ GSM's and anyone from Cellarmasters is welcome to throw their own GSM into the mix. Thanks! Fred and Lisa (email: <a href="mailto:FredShaw4Carp@gmail.com">FredShaw4Carp@gmail.com</a>)</p> <p><b>Make check out to Cellarmasters and mail to Fred Shaw at 349 Ash Avenue #25, Carpinteria, CA 93013</b></p>	<p>April 1st</p> <p>12:30ish to 7ish (assuming some folks will come by train)</p>
Derby Day	<p><b>Save the date!</b> This is a don't miss event! Normally go to at least three CM homes to taste their wines and have a bite to eat. Lot's of fun activities; including watching the actual race on TV and betting on the horses, dressing up and wearing your Derby Day hats, wine competition, etc.</p>	<p>May 6</p> <p>Price and agenda TBD.</p>
Annual Winery Bus Trip!	<p>This year to be in Napa Valley. Note this is a Thursday and Friday. More details to come. Fantastic line-up of wineries being planned. Mark your calendar and more info will be in next Newsletter so you can plan. <b>Put in for your vacation days now!</b></p>	<p>May 18th and 19th</p>



Dave Hines: Best of Class for Petite Sirah  
This one was definitely a winner!  
Wonderful example of Petit Sirah.



Jess Stevenson with his Gold Ribbon for Chardonnay. Fantastic Wine!



Stephin Galvin with all his multiple ribbons. Three Golds! Score!!!

Photos from the "Pouring of the Golds" at January's Monthly meeting. It was a great meeting tasting some of the best wine from our Competition! The Pot-luck was over-the-top too! Thank you for the photos Lynda Lo-Hill!





## How Many Grapes in a Bottle?

Admit it, you've wondered. A standard 750 mL bottle of wine has 736 grapes, or about 2.6 pounds of fruit. That number

may vary depending on the size, type, and water content of the grapes - and on how much wine you had before you

started counting.

- submitted by Elissa R.

Winning Recipe  
last month's  
potluck!  
Congratulations  
Bevin!

### Recipe

#### × Peanut Sweet Potato Soup ×

[THIS RECIPE SHALL BE KNOWN AS]

FROM THE KITCHEN OF: The Abbe Family via Cuisine @ Home

INGREDIENTS	DIRECTIONS	
2 Tbs vegetable oil	2 cups chicken, shredded	
1 cup onion, diced	1 can diced tomatoes, in juice (14.5oz)	
1 Tbs garlic, minced	1/2 cup creamy peanut butter	
1 Tbs chili powder	chopped dry roasted peanuts and minced fresh cilantro	
1 tsp kosher salt		
1/2 tsp cayenne	In the oil, saute onion, garlic, and seasonings in a large pot over medium heat. Cook until onion is slightly softened, about 5 min.	
1/2 cup carrot, diced	Add Carrot, celery, bell pepper and sweet potatoes:	THIS RECIPE SERVES: <b>4-6</b>
1/2 cup celery, diced	saute 2-3 min. Stir in broth, chicken, tomatoes,	
1/4 cup red bell pepper, diced	and peanut butter. Bring to a boil, reduce heat,	
2 cups sweet potatoes, peeled and diced	and simmer for 10 min. or until potatoes are tender.	
4 cups chicken broth	Garnish soup with chopped peanuts and cilantro	

### Recipe

#### × Jicama Slaw ×

[THIS RECIPE SHALL BE KNOWN AS]

FROM THE KITCHEN OF: The Abbe Kitchen via Cuisine @ Home

INGREDIENTS	DIRECTIONS
2 cups jicama, peeled, shredded	Prepare jicama and carrot, shredding each in a food processor or on a box grater; transfer to a bowl
1/2 cup carrot, shredded	Toss with remaining ingredients; serve at room temperature or chilled.
2 scallions, sliced	
1/4 cup rice vinegar	
2 tbs fresh lime juice	
1 tsp sugar	
1 tsp chili garlic sauce	



## Competition Dates

Here are the important dates that you need to know in order to submit and compete.

- Friday, February 10, 2017: Last day to accept wines at all Drop-off locations
- Friday, February 17, 2017: Last day to accept wines at the Cellar (Woodbridge Winery)
- Friday, March 3, 2017: Competition to be held at Viaggio Winery in Lodi (Not open to the public or entrants.)
- Awards Ceremony - May 4, 2017

**Ship Wines To:** This year the wines will be cellared at Woodbridge Winery (Mondavi) here in Woodbridge.

Entries can be dropped off or shipped directly to our Cellar by **FEBRUARY 17th**

**Woodbridge Winery**  
**5950 East Woodbridge Road**  
**Acampo, California 95220**  
**Phone: (209) 365-8139**

For your convenience:

The forms can be found here: [www.bottleshockopen.com/download/659/](http://www.bottleshockopen.com/download/659/)

Here are the Drop Off locations: [www.bottleshockopen.com/dropoffs/](http://www.bottleshockopen.com/dropoffs/)

The current Handbook can be found here: [www.bottleshockopen.com/download/650/](http://www.bottleshockopen.com/download/650/)

## Centro Basco Restaurant Family Style Dinner & Galleano Winery Tour and Tasting

This event will be limited in number of attendees. Book now at [www.ocws.org/events/](http://www.ocws.org/events/)

On April 15th, a Winemakers' Group luncheon will be held at the Centro Basco Restaurant followed by an afternoon tour and tasting. We have visited both these historic SoCal locations several times in the past. 13432 Central Avenue, Chino, CA & 4231 Wineville Avenue, Mira Loma, CA

The family style, Basque luncheon is served at 1230pm sharp in the boarding house location used by Basque workers who toiled picking grapes in the 1900s. It is always fun trailing Don Galleano through his historic winery, and tasting fabulous Galleano Zinfandels and Ports along the way!

Don and Charlene Galleano will join us for lunch at 1230pm, and Bernadette Helton, proprietress of Centro Basco, will join us at the Winery.

Cost will be \$29 per person for lunch followed by winery tour and tasting at approximately 3pm.

Go online for more information at web link above.

# Cabernet Sauvignon

Cabernet Sauvignon makes the most dependable candidate for aging, more often improving into a truly great wine than any other single varietal. With age, its distinctive black currant aroma can develop bouquet nuances of cedar, violets, leather, or cigar box and its typically tannic edge may soften and smooth considerably.

It is the most widely planted and significant among the five dominant varieties in the *Medoc* district of France's *Bordeaux* region, as well as the most successful red wine produced in California. Over the last 20 years, it has become the most-widely-planted black wine grape in the world.

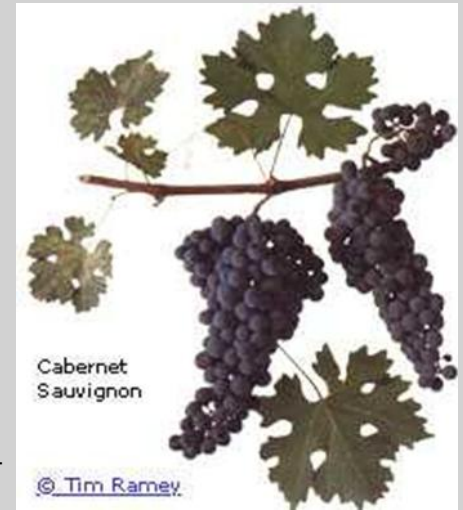
Long thought to be an ancient variety, genetic studies at U.C. Davis in 1997, determined that Cabernet Sauvignon is actually the offspring crossing of Sauvignon Blanc with Cabernet Franc.

Cabernet sauvignon berries are small, spherical with black, thick and very tough skin. This toughness makes the grapes fairly resistant to disease and spoilage and able to withstand some autumn rains with little damage. It is a mid to late season ripener. These growth characteristics, along with its flavor appeal have made Cabernet Sauvignon one of the most popular red wine varieties worldwide.

The best growing sites for producing quality wines from Cabernet Sauvignon are in moderately warm, semi-arid regions providing a long growing season, on well-drained, not-too-fertile soils. The highest quality cabernet sauvignon grows in mild to very warm climates, where seasonal temperatures average between 62° and 69° F.

Vineyards in Sonoma County's Alexander Valley, much of the Napa Valley, and around the Paso Robles area of the Central Coast have consistently produced the highest-rated California examples. Since the very first cabernet sauvignon was planted near Yakima in 1957, many areas of Eastern Washington State have demonstrated great proclivity for growing and making world-class wine.

Typically, Cabernet Sauvignon wines smell like black currants with a degree of bell pepper or even weediness,<sup>1</sup> varying in



## \*Typical Cabernet Sauvignon Smell and/or Flavor Descriptors

*\*Typicity depends upon individual tasting ability and experience and is also affected by terroir and seasonal conditions, as well as viticultural and enological techniques. This list therefore is merely suggestive and neither comprehensive nor exclusive.*

### Varietal Aromas/Flavors:

Fruit: black currant, blackberry, black cherry

Vegetal: bell pepper, asparagus (methoxy-pyrazine), green olive

Spice: ginger, green peppercorn, pimento, anise

### Processing Bouquets/Flavors:

Oak (light): vanilla, coconut, sweet wood

Oak (heavy): oak, smoke, toast, tar

Bottle Age: cedar, cigar box, musk, mushroom, earth, leather

intensity with climatic conditions, viticulture practices, and vinification techniques. Climates and vintages that are either too cool or too warm, rich soils, too little sun exposure, premature harvesting, and extended maceration are factors that may lead to more vegetative, less fruity character in the resulting wine.

In the mouth, Cabernet can have liveliness and even a degree of richness, yet usually finishes with firm astringency. Some of the aroma and flavor descriptors most typically found in Cabernet Sauvignon are:

Cabernet Sauvignon began to emerge as America's most popular varietal red wine in the mid-60s. By the mid-1980s, it had replaced "burgundy" as a consumer's *generic* term for red wine.<sup>2</sup> This popularity was based partly on the flavor appeal of the grape and partly on its status or snob-appeal as a "collector's" wine. Indeed Cabernet Sauvignon is the wine most subject to inflationary climb, as fans, collectors, and the *Nouveau Riche* bid the supply ever upward.

by Jim LaMar



## 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.

From January's meeting. Deborah and Juanita enjoying the golds below and Stephen on the right explaining how he decided on what wines to send to the competition. Thank you Lynda for the photos.



### Visit our Sponsor

#### The Home Beer/Wine/Cheesemaking Shop,

serving the discerning winemaker since 1972.

- ◆ 10% Discount to paid up members, on most items.
- ◆ Italian/German Winemaking Equipment. Due early August 2017. 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)
- ◆ 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 or before - Posting /Prices/Ordering for Grape Harvest 2017: <http://www.homebeerwinecheese.com/wine.htm>

John Daume, owner  
Camarillo Custom Crush Winery, since 1982  
300 S. Lewis, Unit C  
Camarillo, Ca 93012

[www.camarillocustomcrush.com](http://www.camarillocustomcrush.com)

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/>