



*Happy  
St Patrick's  
Day*

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## President's Message

We have so many exciting events coming up and lots of fresh new ideas from members new and old. We encourage everyone to try something new this year. Be a speaker at a meeting. Join an event committee. Visit someplace new and write an article for our newsletter. Try some fun food and wine pairings and tell us about it. We are always open to new ideas so let us know how you would like to see your membership with Cellarmasters progress this year.

Our March 2nd meeting at this shop will be Let's Get Ready to Bottle! Come and have all your bottling questions answered and bring any tips you've acquired through the years.

New feature each meeting: Tom Duket will buy two bottles of the same wine for evaluations at the start of each meeting. This will hone our senses and keep us primed for judging wines. This month will be Chardonnay.

Our March 9th Planning Party meeting will be at Lynda Lo-Hill's. RSVP to Matt or Elissa and we'll get her address out to you.

[Lestmj2@hotmail.com](mailto:Lestmj2@hotmail.com) or [elissa112@gmail.com](mailto:elissa112@gmail.com)

We are beginning work on Derby Day. If you are interested in having your home as one of our stops please let Rona, Renee or Elissa know. And we need committee members to help out so let us know if you'd like to help with Derby Day.

More news: We will have a club owned probe for testing our wines.

We are remodeling the meeting room at the shop. We need volunteers to help out, please contact us so we can schedule the work that needs to be done. If we get enough people to volunteer it will really help get the project done. It will be great to have a nice room to have our meetings in.

See you March 2nd!

Elissa and Matt

# Planning Meeting Minutes—February 9, 2017

By Mimi Roberts

**Location:** Tom and Renee's

**In attendance:** Matt, Elissa, Tom, Renee, Mimi, Gregg S., Lynda, Jean, Pete, Stephen, Tivurcio, and Amanda

## Bus Trip

- May 18 and 19 in Napa and Sonoma
- Staying in Santa Rosa - \$159 per night for hotel
- Price of trip TBA. Thank you Gregg S!!!

## Club Room at Shop Remodel

- Gregg S. has a bar he is pulling out of a client's home that can be used for the club
- Add window air conditioner

## Possible Planning Party Venue

- Cornell Winery - offers local Los Angeles and Monterey wines - many club members selling commercial wines there

## Equipment

- Ordering a probe for testing at club meetings
- Will have a testing clinic in a few weeks

## Events

- Event coordinators to meet
- Possible summer event

## Club Promotion

- Promotion at local newspapers, community organizations, events, wine events (Ventura Wine Walk)
- Look for students to be members

- Need greeter for meetings
- Put a Cellarmasters poster in shop to promote club
- Wine Buy in Paso Robles
- Topanga Days Festival - donation tastings

## Upcoming Planning Party

- Lynda Lo-Hill's house on March 9

Judge Preparation/Wine Education

- 15 minute wine tasting/evaluation to be done at beginning of every club meeting to help with continuity among judges and educate new members
- Tom Duket to choose the wine for every meeting based upon what the wine theme is for the month
- Tom Duket to buy 2 bottles

of same wine for evaluations every month

- Mentor-Newbie Pair-Ups so that new members have a mentor to advise them

## Possible Topics/Speakers for Upcoming Meetings

**Topics:**

- Bottle shock
- Wine & Food Pairings

**Speakers:**

- Jason Pepper
- Jean Moore may have a speaker- a sommelier

**Other:**

- Vendor Day
- Gregg S. has a bottle wine closet for sale - \$600 asking
- Newsletter
- Articles to Juanita by February 20



Planning Party Participants . Working hard planning fun events for the coming year! Sent by Lynda L.

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

## 2017 Board Members



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>Let's Get Ready to Bottle!</b> Come and have all your bottling questions answered and bring any tips you've acquired through the years. <b>Potluck Theme:</b> Green Foods or Foods that go great with Chardonnay. Bring a bottle of Chardonnay wine to share.</p> <p><b>Location:</b> Wine, Beer and Cheese Shop in Woodland Hills</p>	<p>March 2</p> <p>6:30 pm setup and meet &amp; greet. 7 pm Potluck</p>
Planning Meeting	<p>Planning Meeting will be at Lynda Lo-Hill's. Contact Matt or Elissa for address (see page 1). 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>March 9</p> <p>7 pm sharp.</p>
Pruning Clinic	<p>Location: Dee Dee and Bruce's in Granada Hills, CA. Contact Bruce at email <a href="mailto:setdecBruce@gmail.com">setdecBruce@gmail.com</a> to confirm your spot and get directions to the location.</p>	<p>March 4</p> <p>10:30AM Lunch After</p>
<p>GSM Blind Tasting 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><b>This is not a drop in event.</b> 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 which includes a catered meal of warmup wines to start and a short presentation. We will 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.</p> <p>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>



# A Letter From a Long –Time Member

Tom Shudic has been a Cellarmaster for a long time. He "disappeared" a few years ago to go pro with "Chateau Burbank" Chardonnay. He returned a few years ago to the club and was impressed at the general increase in quality. Famous for great whites, wonderful Pinots, letting his bladder press run all night, and as the inventor of the washing machine centrifuge he has now "retired" from his aerospace gig.

And enrolled at CSU Fresno as an Enology undergrad! i had asked him to "report in" once in a while and he sent me down the following recently. Dave Lustig

Hi Dave,

I was never going to be able to attend the pruning clinic, but I wanted to respond anyway.

I am five weeks into my second semester at CSU Fresno, enrolled as a junior, majoring in enology. My first semester went pretty well, but I had to take a couple of prerequisite courses that were not in the enology department: biochemistry and plant biology. I wouldn't say that they were wasted though. The same topics

and material are all coming up this semester, and all my classes are enology this time. Just when I thought I was finished with the Krebs cycle and the electron transport chain, they are coming back to haunt me again!

We did some interesting things last semester. I had a fermentation class with a young grad student who is an amateur beer maker. He had us doing all sorts of fermentations: beer, cider, mead, kombucha, and even a few grape wines. Most of them turned out pretty good, but I have to say that I don't really care for mead - and it's hard to ferment. The first batch of cider we\* made turned out kind of blah/watery, but I did a freeze concentration on a second batch to get the Brix up and that came out pretty good! The exposure to beer making was interesting and maybe I'll take a crack at that one day on my own. We did several different styles, but the oatmeal stout was my favorite. The kombucha was interesting, but probably not my thing. We made some Carignan and some Zin Rose and both turned out pretty good. I think I'd like to make a barrel of Carignan from that same fruit, which was local and probably pretty cheap.

I had a lab partner for the fermentation class. She happens to live in the LA area and

(Continued on page 7)



Printed with permission of cartoonist  
Andrew Crews



*It is Time  
to Clean  
up Your  
Act!*

## Winery Sanitation & Microbiology Program

March 22, 2017 6:00 - 8:30

Tustin CA

(When starting out, I recall hearing from our winemaking mentors that there were two essential things to get correct in making wine. 1. Get the best fruit you can and 2. Keep it clean! I've attended this course in the past, and can tell you - it is true. This is must-have information for wine-makers. (I will be attending for a second time)

We are pleased, once again, to have John Willis and John Fuhs present a class on Winery Sanitation and Wine Biology. It will focus on the biological agents that are most likely to cause sensory defects in your wine and effective prevention methods that can be utilized by the home winemaker.

They are presenting material from the program taught at UC Davis. This would be an important time to get the latest on sanitation information and it just might help you in preventing a wine from either spoiling or having some off-flavors.

Pizza will be provided for a lite dinner. Join us for a lively discussion on a topic very important to wine making but least understood by the home winemaker.

Space is extremely limited. Book early and often.

Reply via email ASAP to Rob Romano to confirm your spot.

[robertnromano@gmail.com](mailto:robertnromano@gmail.com)

The cost of the seminar is \$25.00 and a check, made out to OCWS, and mailed to:

**Rob Romano**  
10532 Grove Oak Dr,  
Santa Ana CA 92705.





# Tava, Layered Meat, Potato, Tomato Casserole

2lbs Ground Beef  
2 Large Potatoes  
3 Fresh Medium Tomatoes, sliced  
1 Can 15-16 oz Tomato Sauce  
4 Garlic Cloves smashed  
Salt, pepper

Season meat with salt & pepper. Form into small patties. Bake in 350 degree oven for 10 minutes, drain the fat. Slice potatoes so they are flat/round. Fry potatoes. Layer on top of cooked meat. Mix Tomato sauce, smashed garlic, salt and pepper Pour over potatoes. Layer sliced tomatoes on top.

Bake Covered in 350 degree oven for 20 minutes. Remove cover/foil and bake an additional 10-15 minutes so tomatoes are a little browned and juice is less.

Thank you for enjoying this dinner. We are going to enjoy the wine we won!

Cheers, Vrej & Nancy Hammoudian

*(Continued from page 5)*

travels up for school for the week, and back to LA to run a restaurant that does weekend brunch. We were a pretty good team, and we became friends. Her name is Laura Noguera, and her restaurant is called "Thank You for Coming". It's in Atwater, on Glendale Blvd. My girlfriend and I went with my brother and his wife for brunch a month or so ago, and we all thought it was fantastic! Laura's boyfriend is the chef and he's really good.

I drive up on Monday mornings for a 2 PM sensory class that runs for 3 hours. Two hours later I have a class on wine and brandy regulations. The next three days are microbiology, winery equipment, wine chemistry and winery management. I return to home on Thursday evening for a three day weekend, which involves a certain amount of studying and writing. My drive is almost exactly 3 hours one-way (about 220 miles). I'm driving a hybrid, so that takes a bit over 6 gallons of unleaded regular.

During the week when I'm in Fresno I stay in a very small unit near the campus where I have about 200 square feet to call "home", consisting of a bedroom with a desk and closet, and a private bathroom. There are three other such units in this apartment, and we share a common area, consisting of a kitchen, a living room (that nobody uses) and a balcony (if you want to call it that; it's on the ground floor) where one of my roommates piles recyclables that he eventually cashes in for a few dollars. I have a bicycle that I ride to classes, and occasionally to a local BBQ place. I made the mistake of buying a parking pass for the campus, and I think I used it twice last semester. Trying to get to classes on time would be impossible in a car. There aren't enough parking places. A bicycle or a skateboard makes much more sense, and I was so glad that I had the sense to bring my bike. I'm far too old to attempt to ride a skateboard.

Anyway, it's late and I'm out of things to say. I'd love to come to a club meeting sometime and share, but that won't be possible until the end of the Spring semester.

Tom Shudic



# For Sale

## **Mature Grape Vines for Sale.**

Mature grape vines aging 6-9 years old for sale in the San Fernando Valley.

Varietals include Cab, Syrah and Zinfandel.

There are approximately 18 of each varietal available for \$10 each.

They are all dormant, pruned and still in the ground.

I will assist you in digging them up and packing for transport.

If you're interested please call or text Cliff @ 323 428 9961.

I also have vineyard accessories such as posts and hardware available.

If interested please call soon as bud break is coming.

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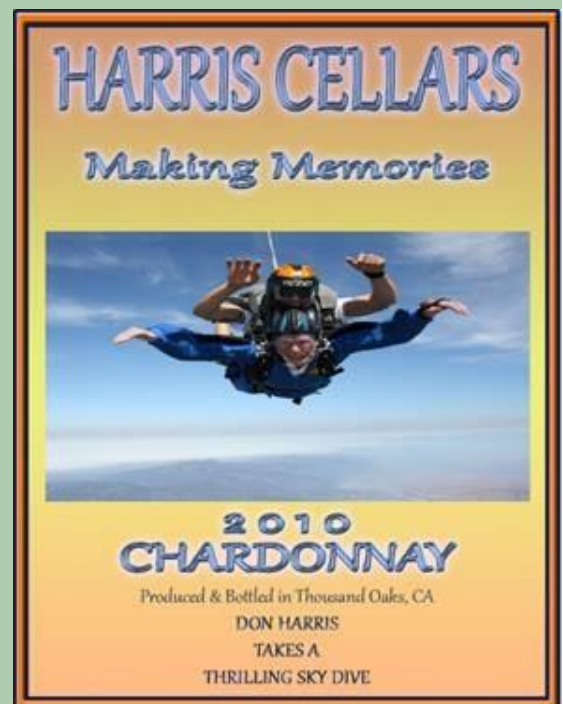
## **HARRIS Cellars HOME WINEMAKING SUPPLIES**

Call or Text Suzana @ 805-844-0675

Thousand Oaks, CA

Will trade bottle(s) of your best wine or cash  
for supplies

- ♦ 20 cases of wine bottles (white & reds)  
some ½ bottles
- ♦ 10 Glass Carboy Fermenters (5 & 6 gallon  
clear)
- ♦ 5-6 (20 gallon) Plastic White Food Grade  
Fermenters (round and square)





## 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.

### Wine Flowchart



### 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/>