

## President's Message



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Our meeting on Thursday, April 6th will focus on "Faults and Flaws". Come find out the difference between the two and bring any wine you may want our panel to check for issues.

If you are a current/paid member and would like a Cellarmasters badge, please email Elissa at [elissa112@gmail.com](mailto:elissa112@gmail.com). Send the name you would like on the badge. The cost is about \$6.75 . We should be

able to pick them up so we can save everyone the shipping costs!

Did you realize that many wineries offer an industry discount to home winemakers? All you need is a business card. We are able to order you cards through Cellarmasters for about \$25 for 500. They are high quality, thick, two-sided color cards. Email Elissa if interested at [Elissa112@gmail.com](mailto:Elissa112@gmail.com)

If you are interested in having a mentor to help you get started making wine or help evaluate your wine, please contact Matt Lester at 805-746-6642.

Cheers! Matt and Elissa the Co-Presidents

**Check out our Calendar of Events on Page 4 and 5.**

Photos by Stephen Galvin. Our Presidents evaluation Cellarmasters Barrel Project 2, Syrah on March 12th with the team. See page 7 for more photos and an overview.

# Planning Meeting Minutes—March 9, 2017

By Lynda Lo-Hill

## Elissa Rosenberg, Co-President:

We have received very complimentary letters from award recipients of November Home Wine competition. They appreciate our detailed judging forms which provide advice, praise and solutions to problems.

We will order business cards for members if requested: Matthew Reithmayr will order some after Elissa consults members on card content.

## Bruce Kasson, Treasury:

Bank account is in good shape.

**Bus Trip update:** Cost includes: bus, tasting fees and lunch. 20 attendees. **Bus trip is sold out.** Bruce Kasson says thanks for those who showed up to help prune the vines last Saturday.

**Official Greeter:** Lynda Lo-Hill is the official greeter at meetings.

**Gregg O, Website:** Any volunteering would be appreciated. There are a lot of old pictures that need to be purged. Tivurcio Botello is volunteering to help. More help is still appreciated. Everyone please check out the website and send feedback to Gregg O.

<gregg.ogorzelec@gmail.com>

## Stephen Galvin, Outreach:

Stephen is reaching out to different groups to increase numbers for club and competition. More help would be appreciated. Wine and Beer vendors are willing to donate gift certificates for us to give away.

**Juanita Schmidt, Newsletter:** We need content for newsletter: write a paragraph about a new wine, tell a story about your vineyard,...exploit your hidden talent. Please send to Juanita Schmidt [newsletter@cellarmastersLA.org](mailto:newsletter@cellarmastersLA.org) Deadline this month is March 20, 2017.

## Gregg Smith, Shop remodeling:

We need to invest into a place that we are proud of, and that we can use for the next 20 years. We will share expenses with the Falcons. Gregg is needs volunteers to plan and complete the renovation of the club room. Wish-list: replace floor, repaint, clean up ductwork, add audiovisual, fix door handle, get our own air conditioner wall unit, new vents, nicer patio, better street entrance.

Fundraiser ideas: several pallets of new bottles whose boxes have been weathered, will be sold to members for \$5 per case. T shirt fundraiser ideas, Matthew Reithmayr.

Timeline: The Falcon's are ready to go now. Gregg to meet with Falcon's, discuss with ideas, come up with funding, come up with plan.

**Event Committee:** To do an event, a proposed budget must be approved by Management before event approval. This ensures that we at least break-even. Ask Elissa for a budget spreadsheet.

**Derby Day:** There has been some apprehension from hosts

who are last house because of possible mishaps and inappropriate behavior. It is VERY IMPORTANT that we drink responsibly, drive safely and respect our hosts. This year we will have designated drivers, Uber and we will have overnight camping after the event.

Peggy and Rick Wiles are volunteering their place for house #3. They are offering to have people camp out on their property, or stay at hotels in Ojai. Lynda will help organize campout.

Renee needs volunteers for cleanup, photos, crafting, jockey club. She will circulate a volunteer list next Thursday meeting. Renee, Rona to do wine trophy, Mimi is doing flyer. Price ideas: \$20? \$30 \$40? Suggestion: everyone bring a potluck breakfast to keep the cost down. Renee to volunteer a signature drink at mid-day Kentucky Derby? Yes! Mint Julep!

**Wine Judging:** we need to send out a "save the date" flyer for wine judging.

**Monthly Meetings:** we need themes and topics for meetings. Ideas: chef talk about wine pairing, fixing faults, wine sanitation and microbiology, extended maceration and cold soak, benchmark characteristics of popular varietal (Amanda Rousseau volunteered) Question: should this be a quarterly special event or a regular Thursday meeting?

**Matt Bevin:** tasting aged wines purchased at auction.

Next month's April planning party at Rona and Matthew Reithmeyr.

## 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
Guest services:	Lynda Lo-Hill
Event Coordinators	Renee Sikes and the Reithmayr's
Shop Liaison	Gregg Smith



# Calendar of Events and Meetings

Events	Details	Date
Brew Day	Brewing a Belgian Wheat from extract with rudimentary equipment At Tom and Renee's call 217-714-6281 or 818-466-9107 to RSVP and for address. Bring something to share for lunch :) Call for more details! Or check the Cellarmaster's FaceBook page.	April 29th, 2017 10:30am
Monthly Meeting	"Faults and Flaws". Come find out the difference between the two and bring any wine you may want our panel to check for issues. Potluck Theme: Spanish inspired food that go great with Tempranillo. Bring a bottle of Tempranillo wine to share. <b>Location: Wine, Beer and Cheese Shop in Woodland Hills</b>	April 6 6:30 pm setup and meet & greet. 7 pm Potluck
Planning Meeting	Planning Meeting will be at Rona and Matthew Reithmeyr's. Contact Elissa for address <a href="mailto:Elissa112@gmail.com">Elissa112@gmail.com</a> . Bring a potluck dish and bot- tle 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!	April 13 7 pm sharp.
Wine Testing	Test for pH, TA, Free SO2, malo completion We will test all wines for pH, TA and malo first. We will change titrant and then test for Free SO2. Bring 8 oz. (250 ml) of wine. House of Lynda Lo-Hill Please RSVP to <a href="mailto:lohill1@akingmusic.com">lohill1@akingmusic.com</a> 818 359-2147, 5861 Greenview Rd, Calabasas, CA 91302	April 23 11:00 am
Derby Day	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; includ- ing watching the actual race on TV and betting on the horses, dressing up and wearing your Derby Day hats, wine competition, etc. Check out Flyer on page	May 6 Price and agenda TBD.
Annual Winery Bus Trip!	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 for info (all the info in the newsletter so you can plan	May 18th and 19th
Ruth's Chris Woodland Hills Dinner	Includes a set plate which is a choice between Steak, Fish, or Veggie. Includes a salad and dessert. RSVP required. \$45 per person • 35 spots only • Club pays tax and tip • No charge for corkage Contact DeeDee Mathews • <a href="mailto:Winerygirl@gmail.com">Winerygirl@gmail.com</a> • 818 269 7379	July 20 7pm

**Sold out!**





**Vintage  
Wine  
Tasting  
Retrospect**



Vintage Wine Tasting Retrospect event limited to 10 people. Friday May 26 at 7:00pm. Cost is \$70 per person for the wine (yes that's \$700 in wine), and a potluck for the food. Lineup includes four bottles. One from the 70's, 80's, and two from the 90's.

- ♦ 1978 Beringer Private Reserve Cabernet Sauvignon (Napa) - 95 Points - Wine Spectator (39 years old)
- ♦ 1984 Chateau Montelena Estate Cabernet Sauvignon (Napa) - 93 Points - Wine Spectator (33 years old, winery as featured in the movie Bottle Shock)
- ♦ 1994 Duckhorn Vineyards Three Palms Vineyard Merlot (Napa) (23 years old)
- ♦ 1994 Fonseca Vintage Port (Portugal) - 100 Point - Wine Spectator - #1 of 1997 Wine Spectator Top 100 (23 years old)

Please contact Matthew or Bevin Abbe for details or to sign up.  
[mattabbe@yahoo.com](mailto:mattabbe@yahoo.com)

*Note: All bottles were purchased at auction in Napa and were said to have been stored in a temperature and humidity controlled environment. There are no visual sings of oxidation. See next page.*

Vintage Wine

Tasting Retrospect

Limited to 10 People

\$70 Per Person

Assigned Pot Luck



1978 Beringer Private Reserve Cabernet Sauvignon

\*\*\*\*\* Decanter Magazine (5 stars)

95 Points - Wine Spectator  
Rich, deep and powerful, with complex, concentrated currant, berry and cherry flavors and pretty oak shadings.

90 Points - Robert M. Parker Jr.

Beringer

Beringer Vineyards is one of the oldest wine estates in California, having been founded in 1876 by German immigrant brothers, Jacob and Frederick Beringer. The brothers wanted to create a wine estate like the kind they admired in the Rhine Valley, and the Victorian mansion they built on their new property remains one of the most picturesque mansions in the Napa Valley. In 1971 their heirs sold the estate to the Nestle food group, and in 1996 the estate was purchased by Foster's Group, an Australian conglomerate specializing in beer and soft drinks. Today Beringer owns nearly 3,000 acres in Napa Valley and nearby areas, and produces nearly 500,000 cases annually. Beringer's signature wines are its Private Reserve Cabernet Sauvignons and Chardonnays. For many years the highly regarded Ed Sbragia was Beringer's winemaker. Since 2000 Laurie Hook has been winemaker.

Recently Beringer tasted this older vintage. Hear what they had to say about it <http://www.beringer.com/private-reserve-cabernet-1970s>



1984 Chateau Montelena Estate Cabernet Sauvignon

93 Points - Wine Spectator

The ripest vintage since 1978, this is rich and opulent, with juicy black cherry and currant flavors, turning firm and tannic.

92 Points - Robert M. Parker Jr.  
Fruit character of the vintage, marvelously rich, full-bodied, concentrated flavors, high extract, gobs of glycerin, and moderate tannin in the finish

90 Points - Stephen Tanzer  
...aromas of redcurrant, cooked plum and tar; woody...notes. Sweet entry, then fairly mature but still fresh flavors of smoke and earth. Opens slowly. Finishes with somewhat rustic tannins and lovely sweetness. Very California cabernet.

Chateau Montelena

Chateau Montelena is one of Napa Valley's oldest estate vineyards, having been purchased in 1882 by a San Francisco entrepreneur who built an impressive, European-looking chateau and hired a French winemaker. Nearly a century later, in 1969, an attorney named Jim Barrett led a group of investors who bought the winery with the notion of replanting vineyards that had been allowed to go fallow. In 1976 the winery won international fame when its 1973 Chardonnay took first place in the blind tasting in Paris that has since inspired books and movies. The winery is now owned by the Barrett family, with son Bo Barrett working as master winemaker. Chateau Montelena today makes renowned Cabernet Sauvignon, as well as Chardonnay and limited amounts of Zinfandel and Riesling.



1994 Duckhorn Vineyards Three Palms Vineyard Merlot

Duckhorn Vineyards

Duckhorn Vineyards was founded in 1976 in St. Helena, in the Napa Valley. It was started by Dan and Margaret Duckhorn after Dan, a California native, toured the Bordeaux region of France in the 1970s. In 2007 a private equity firm took a significant ownership interest in Duckhorn, though Dan Duckhorn remains in charge of the estate. The winemaker is Renee Ary. The 229-acre estate is known for its big Cabernet Sauvignons and Merlots. Duckhorn was one of the first California producers to champion Merlot, and its Merlots are still highly regarded although today the estate also makes Sauvignon Blanc, Cabernet France and Semillon. About 75,000 cases are produced annually. Robert M. Parker has written that Duckhorn has "a very positive style that represents a hypothetical blend of the ripeness of Napa allied with the elegance of a top Bordeaux."



1994 Fonseca Vintage Port

100 Point - Wine Spectator - #1 of 1997 Wine Spectator Top 100

Mind-blowing, with masses of color, aroma and fruit flavor. Smells like fermenting berries, boasting loads of crushed grape, violet and berry character. Big, full-bodied and very sweet, with tons of tannins and a sweet finish.

\*\*\*\*\* Decanter Magazine (5 stars)

97 Points - Robert M. Parker Jr.  
Extremely fragrant and pungent, with a flashy display of jammy cassis, pepper, licorice, and truffles, this port is an attention-grabber. Awesomely rich, and full-bodied, with superb length, richness, and overall balance...

17.5 Points - Jancis Robinson ...a sweet start and a good, dry, appetising finish. Real vivacity and length...

Fonseca

Fonseca was founded in 1822 by Manuel Pedro Guimaraens, and though today the firm is owned by Fladgate, it is still run by a descendant of the founder, David Guimaraens. According to Robert M. Parker Jr., Fonseca matures slightly more rapidly than other Vintage Ports and Parker maintains that Fonseca has a unique character. "This is always the most flamboyant, exuberant, and exotic of Vintage Port, with a character that is completely different from that of its peers," Parker says. With about 150 acres of vineyards planted in traditional Port grapes, including Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinto Cao and other, Fonseca produces 8,000-14,000 cases of Vintage Port a year. It also produces a Tawny, a white Port and non-vintage Ports.

# CellarMaster's Barrel Project 2.0

The Cellarmaster's Barrel Project met on March 12th to barrel taste our Syrah and determine where it was at and if any adjustments needed to be made. Attendees were Alan, Lynda, Steve, Debra, Kris, Elissa, Matt, and Juanita. We swirled, sniffed, and tasted and determined it was coming along nicely with lovely cherry notes. It is a great experience and personally I am learning a lot about making wine. It is so great to have a team of people with a range of experience to learn from and with. I highly recommend that when Barrel Project 3.0 is announced you sign up quick. ~Juanita.

And now a word from Matt Lester our Head Wine Maker on this project.

The Cellarmaster's Barrel Project 2.0 evaluation went very well. We decided we have a good wine with a potential to be great. Aroma and flavors are dulled right now. I am going to treat it with Reduless (for treating H2S). The PH measured 3.93. We did some bench trials to adding tartaric acid and agreed we will add 330 grams. That would bring it to somewhere around 3.65. That is where it was tasting the best. I will rack off the Reduless three days after adding it, and add the tartaric then. We will revisit in 4 or 5 months. Matt



In deep discussion: Lynda, Steve, Alan, Matt, Juanita, and Debra (All photos copyright protected. Photographer Stephen Galvin)



Kris, don't you smell that?

Below: Lynda tasting.



Stephen Galvin





# Chardonnay & Cream of Mushroom Soup

## Ingredients

2 tablespoons avocado oil, olive oil or another fat  
2 white onions, diced  
2 (8 oz.) packages baby Bella mushrooms, roughly chopped  
10 cloves garlic, minced  
2 serrano peppers, roughly chopped (remove rib if you don't like spicy food)  
2 teaspoon fresh thyme, chopped  
2 teaspoon salt, adjust to taste  
1/2 teaspoon freshly ground black pepper, adjust to taste  
1/2 teaspoon crushed red pepper flakes, (adjust to taste or omit)  
1/2 cup white wine (I used chardonnay)  
2 cups organic chicken broth  
15 oz. can of coconut milk, canned and full fat (mix well after opening) I find the canned coconut milk at Trader Joes

## Instructions

Add oil to a Dutch oven or heavy soup pot over medium heat, then add onions, mushrooms and a pinch of salt.  
Sauté for 10-12 minutes or until onions are translucent and mushrooms are soft.  
Add garlic and serrano pepper and cook for minute, then add the spices. After another minute or so, add wine to deglaze the pot.  
Cook for 5 minutes, stirring occasionally, then add chicken broth and coconut milk.  
Let the mixture simmer for about 10 minutes or until it thickens to your liking.  
Blend the creamy mixture in a blender or with an immersion blender.  
Serve.  
Top with Shaved Parmesan Cheese  
This also freezes well and can be used in casseroles etc.

Enjoy,

Rona Reithmayr



**Hint: Remember the winner of the best dish at the potluck at each Monthly meeting wins a bottle of wine and the recipe is printed in this newsletter.**



# For Sale

**Still Vines Left !!!!**

## **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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## **Land for Lease**

We have agricultural land available for lease (or purchase) in Pauma Valley in Temecula area. Looking for someone who or a group who is interested in growing grapes.

The raw land is at 2500ft at the foot of Palomar Mt, is 9.2 acres (5+ usable for growing). There is an agricultural well and an electric drop.

If interested contact: [paumaLand@gmail.com](mailto:paumaLand@gmail.com)

## 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.

### Camarillo Custom Crush Winery Presents Artist SUZY MANDEL CANTER



Join us for the **OPENING PARTY** on June 11, 2017 from 2-5 pm  
LIKE Camarillo Custom Crush on FACEBOOK for a free tasting!

### 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/>