



CELLARM^{STERS}

of Los Angeles

MAY 2017

Co-President's Message

We are all geared up for Derby Day! Looks like it is about sold out. It is going to be an epic event. If you are going to miss this one, be sure to check the calendar of events and sign up quick to any you are interested in as all our events seem to be reaching capacity rather quickly.

This month's meeting is **"Beginning Wine Making and How to Get Started."** Bring your friends that say they would like to learn and anyone else that you might know who has shown interest in wine making. This is a great time to get started and get prepared for the coming season.

The wines of the month are Cabernet's (both Sauvignon and Franc).

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This could be yours!
Trophy to be presented for winner of best home wine competition at Derby Day!

Bring a pot-luck dish that goes with these wines.

T-Shirts are now available for order. Here is our lovely Co-President Elissa modeling the white option. Order online at

<https://www.redbubble.com/shop/cellarmasters>

Cheers! Elissa and Matt



Planning Meeting Minutes—April 13, 2017

By Lynda Lo-Hill

Held at Rona and Matt's home.

Treasurer: Bruce Kasson: Accounts are at \$6500. PayPal is working well.

July 20 2017 Dee Dee Mathews: Ruth Chris' Steak House Dinner, \$45 pp, in back private room, Cellarmaster pays tips and tax, 10 spots left, bring your own wine, contact Dee Dee.

July 22 2017 Rona Reithmayer: Wine, movie and cigar night. See write-up in calendar for details.

May 26 2017 Matt Abbe: Vintage wine tasting at his house. \$70 pp See write-up in newsletter.

June 11 2017 Art show for our very own Suzy Mandel Cantor 2-5 pm at Camarillo Custom Crush. Like on Facebook to get a free tasting.

May 6 2017 Renee Sikes: Derby Days, six slots left. \$20/\$25 pp members/non-members. Three locations: Malibu, Camarillo and Thousand Oaks. Designated Drivers will be for hire, \$50pp for the three locations. Please bring a side-dish to go with Paella dinner and perhaps a bottle for each host. Don't forget to bring your best bottle for the chance to win a trophy. Jill needs volunteers to help with dinner setup. Needs 3 tables 30 chairs- Tom to do chairs. See Facebook page or Web site of Cellarmasters LA

April 29 2017 Brew Day at Tom DuKet. Greg will teach us how to make beer 8-10 gallons. 10 am - 4 pm, about 4 more spots, bring something to share for lunch. meeting agenda's.

May 4 2017 Potential May meeting topics: Bee Allan from Grape Expectations (Tivurcio), Food pairing with Andy Brooks (Rona)

May 11, 2017 Planning Party at Lynda and Anthony Lo-Hill's. Please bring lawn chairs and jackets. Lohill1@akingmusic.com Breakout sessions to come up with ideas for next wine judging.

June 8 2017 Planning meeting tentatively at Cantor's Barrel Project, Matt Lester: Some H2S is masking fruit and flavors. We treated with Regulux once, did bench trials for Tartaric Acid, and treated with Regulux again. Add 330 g to reduce 3.93 pH to 3.8 pH. In 3 month do another bench trial to see if we need to add more tartaric. This is not just for the 11 participants, everyone is invited to come along to do bench trials and learn about the wine. Next year we will do another harvest.

Wine Judging Competition: Stewards: 90 glasses need to be washed before competition. Please put paper towels in bottom of cartons and turn glass upside down in carton. This keeps fruit flies and bugs out.

Business Cards, Matt Reithmayer: Two sided color cards are ready to order, with logo and Cellarmasters' name, email address of group. Motion by Elissa Rosenberg, seconded by Dee Dee: Should club pay for cards of board members? vote: 20 yeah, no opposed. Motion by Elissa Rosenberg, seconded by Dee Dee: Should all Cellarmaster winemakers be able to buy business cards? Vote: Yes-20, none opposed.

Club T Shirts, Matt Abbe: T shirts are available for ordering on website. A purple logo will available on a white shirt or a white logo on dark shirts.

Meeting Adjourned 9:20 pm.

The Three Matt's at April's Planning Party.





Calendar of Events and Meetings

Events	Details	Date
Wine Testing	Test for pH, TA, Free SO ₂ , malo completion We will test all wines for pH, TA and malo first. We will change titrant and then test for Free SO ₂ . Bring 8 oz. (250 ml) of wine. House of Lynda Lo-Hill Please RSVP to lohill1@akingmusic.com 818 359-2147, 5861 Greenview Rd, Calabasas, CA 91302	April 23 11:00 am
Vintage Wine Tasting Retrospect	See write up on next page. Only 3 spots left.	April 26
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	This month's meeting is " Beginning Wine Making and How to Get Started. " Bring your friends that say they would like to learn and anyone else that you might know who has shown interest in wine making. This is a great time to get started and get prepared for the coming season. Potluck Theme: Foods that go with the Wines of the Month. Wines of the month are Cabernet's (Both Sauvignon and Franc) Location: Wine, Beer and Cheese Shop in Woodland Hills	May 4 6:30 pm setup and meet & greet. 7 pm Potluck
Derby Day	This is a don't miss event for all wine lovers at home to taste their wines and see if they can't win! Activities; including 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 See flyer sent out to membership for details.
Planning Meeting	Planning Party at Lynda and Anthony Lo-Hill's. Please bring lawn chairs and jackets. Lohill1@akingmusic.com Breakout sessions to come up with ideas for next wine judging. Bring a potluck dish and bottle of wine to share. Come prepared to roll your sleeves up and go to work.	May 11 7 pm sharp.
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 • Winerygirl@gmail.com • 818 269 7379	July 20, 7pm Only 10 Spots Left
Movie, Wine, and Cigar Night	RSVP by Wednesday 26th before the event to Rona at rona@eventsbyrona.com . No fee. Max. 40 people. Please bring an appetizer or dessert, wine, and a lounge chair.	July 22 7pm start 8pm movie

2 spots left

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

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 signs of oxidation.

A Ruminations of Old Wine by Stephen Galvin

Cellarmasters of LA is doing a fairly exclusive tasting of fine old wines. Ten of us, (well seven so far and three to go), have put up \$700 to buy, at auction, two old Cab Sauv's, a Merlot and a Port. They touch on wines of the 70's, 80's and 90's. We will share 75ml of each on Friday, May 26.

In putting together the event there was some discussion of old wines and enjoying them, or not. I told the story of my lasting fame and joy over the bottle of '81 Mondavi Reserve Cab Sauv that Mark presented for a select few at Andrea's wedding. My memories of that wine are vivid.

One of our members, who is well respected, and has "gone pro", and now makes and is releasing his first commercial wines, had another take. He has had many opportunities in doing business to drink some "fine old wines." Often, according to him, the build-up led to a let-down. The wines were past their prime, had gone brown and sherry-like. Some even had turned to vinegar. Overall, he said, "Drinking old wines is a lot like sex with a virgin: Unique, but kind of disappointing." I am lastingly impressed with that turn of phrase. I get his meaning too. But is that really true? Or is he being cynical?

Michael has had a number of opportunities to drink fine old wines with an employee from the SLO area. That man was older than most employees at

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TJ's and has amassed quite a collection of good wines, some very old. He did not go into detail about the specifics of each wine, but he certainly seemed to really have enjoyed them all.

I have just run across an article in the May 2017 Wine Spectator about appreciating wines, and here is a telling excerpt that I feel applies. Do you agree? Have comments beyond?

Kramer, Matt. Wine Spectator. "Great Expectations." May 31, 2017. Selected excerpts

"Many newcomers to wine now actively seek and even expect a wine epiphany, an 'Aha!' moment...

Let's be honest: A lot of the vocabulary of contemporary wine writing is rhapsodic (think Burgundy), voluminously plumped with exotic flavor descriptors and suggestively evocative....

Add to this seduction of descriptive words the punch of scores that, because they are intuitively and instantly grasped, have the potency all their own, and you can easily see what's behind these 'great expectations.'..."

Not long ago a wealthy woman who had spent most of her life drinking fine California Cabernets and sampling great red Bordeaux wanted to experience what to her seemed like the near religious rite of red Burgundy. 'Tell me which wine I should buy so I can experience what you keep talking about,' she said.

I told her what I, anyway, believe is the truth. If you look for the epiphany you're not going to find it.

And in reading a book, The History of Wine in 100 Bottles, I ran across the following, by Oz Clark, on page 34, he was writing about Steinwein, a still enjoyable Riesling from 1540!

So what was it like? Tell us please. Hugh's words are the only ones I can use. *"Ancient Madeira, but less acid." Ok that's the taste. But it's not just the taste you care about when you're sipping the oldest wine in the world. Hugh said, 'Nothing has ever demonstrated to me so clearly that wine is indeed a living organism and this brown, Madeira-like fluid still held the active principles of the life that had been conceived in it by the sun of that distant summer. For perhaps two mouthfuls we*

sipped a substance that had lived for over four centuries before the exposure to air killed it. It gave up the ghost and became vinegar in our glasses."

In the end as I spoke with Matt Abbe, the wine maker who had come up with the idea of this tasting, we came to realize that we were approaching something that maybe deserved some advance prep. We maybe could benefit from some caution. Don't overhype this thing. Approaching the wines with too high expectations, there is a real risk that the wine is past prime, or otherwise not all we might hope. Instead make it an experience to be enjoyed and learned from.

Don't go in swilling the wine like it is a nice bottle from last year, and don't necessarily expect the same elements one gets in a young or recently matured wine. The owner and winemaker at Hermann Story wines once told me about his all time favorite wine: very old French Viognier. It had gone almost syrupy thick, dark honey in color, heavy with musty smells and lacking the young fruit one expects, and it evolved slowly in the mouth, lingering as it finished. So find out from some who know about drinking older wines, what one might expect.

My wife, Judy, also had some insights. She pointed out that we have on many occasions spent \$70 or more for the wine we enjoyed for dinner. So being with a group of 10 who have each done just that, spent \$70 on the wine for tonight, is not that unique. She told me to keep my wits about me. Remember, you will be drinking good wine with friends, not swilling ambrosia with Jupiter, King of the Gods on Olympus.

And finally, here is a thought from Judy. It might be fun to set a context in time for each wine. Talk about who you were, what you were doing and what the world was doing when that wine was bottled. For some of those who will drink the wine it will be five, seven, ten years before they were born! For us, when that 1971 was bottled we were going to school at San Fernando Valley State College and our wine of choice what Mateus Rose.

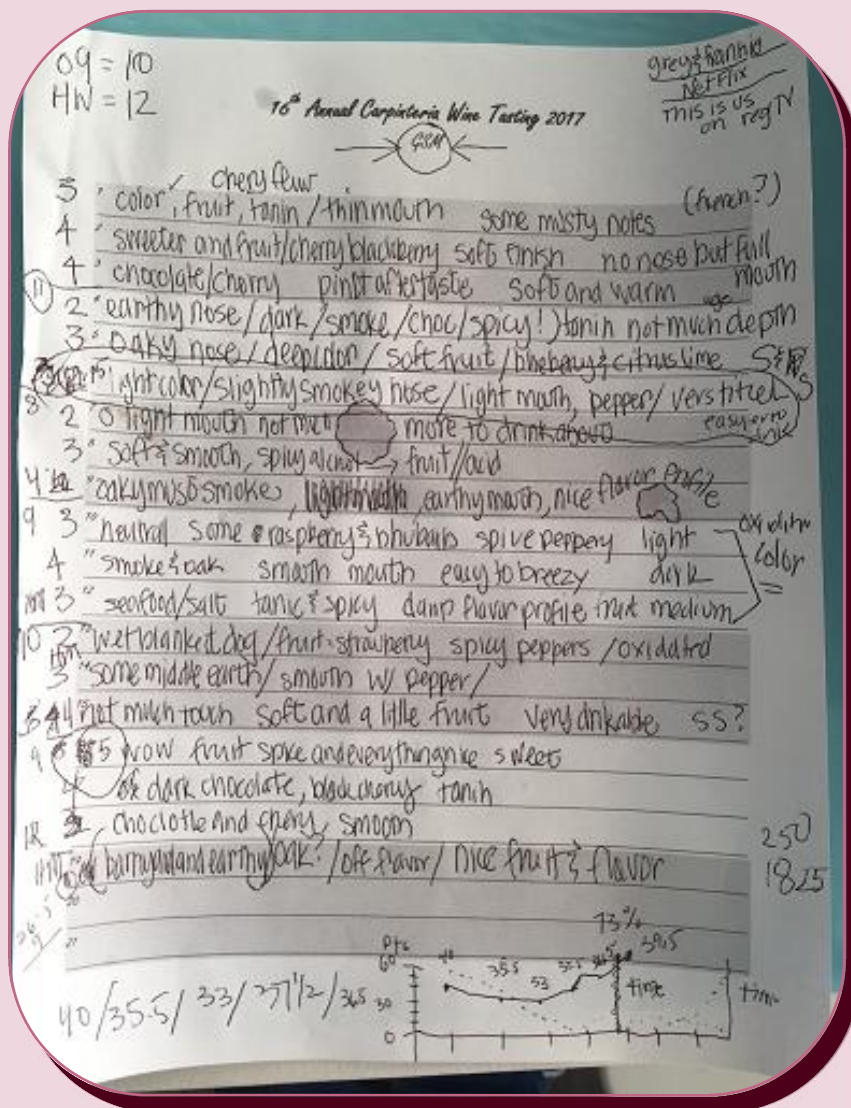
Have you got anything to offer in one of those headings? Or another heading to add? What can you share of your knowledge and experience tasting old wines?

Trip Report of the 2017 Carpinteria GSM Tasting

We want to thank Lisa and Fred for hosting this wonderful event for the last 16 years. It is always a wonderful day! If you have not attended before, it is an all day event. We take the Amtrak and everyone brings a breakfast item to share and arrive in Carpinteria before noon. Some folks go and taste some beer at the brewery in town, others take a walk on the beach. Just thinking about it, puts a smile on my face!

We tasted 19 GSM wines from all over the world including Cellarmasters' members Gregg Smith and Jennifer Swank's 2015 Swank N Smith Paso "Monarch." In my opinion one of the best of the day. This was a blind tasting where we judged each wine and wrote our notes. At the end we voted on what we thought the best wine was. The winner was a 2009 Paso Robles Cypher Freak Show "Peasant" priced at only \$35. ~Juanita Schmidt, Editor

Below is a phot of Lisa pouring at the even and Robert Crudup's tasting notes on the right.





PAELLA

Recipe inspired by Wolfgang Pucks Cold Paella Salad. Enjoy
Karyl Newton

Ingredients:

4 large skinless boneless chicken thighs, cut into large bite-size pieces

Kosher salt and black pepper

¼ cup olive oil

1 pound large shrimp, peeled and deveined

½ red onion, diced

5 cloves garlic, roughly chopped

1 red pepper and 1 green pepper, diced

¾ teaspoon saffron

½ pound smoked sausage (or chorizo)

1 tablespoon tomato paste

2 cups Arborio rice

4 cups chicken stock (or water)

1 cup frozen peas, thawed

½ teaspoon smoked paprika

½ teaspoon regular paprika

¼ teaspoon red pepper flakes and/or dash of cayenne

1/3-1/2 cup roughly chopped parsley

Directions:

Preheat oven to 400 degrees F.

Season the chicken generously with salt and pepper.

Add oil to a large oven safe skillet and heat over high heat.

Add chicken and sear until half done. About 4 minutes. Remove chicken from pan and set aside.

Add shrimp to oil and sear until pink and just cooked through. Remove shrimp from pan, cover and set aside until paella is finished cooking.

Add more oil if needed, reduce the heat to medium, cook the onions and garlic until translucent, about 5 minutes.

Add bell peppers and cook until softened, about 4 minutes.

Add saffron and cook until fragrant, a minute or 2.

Add sausage and brown for about 2 minutes, then add tomato paste, cook 5 minutes.

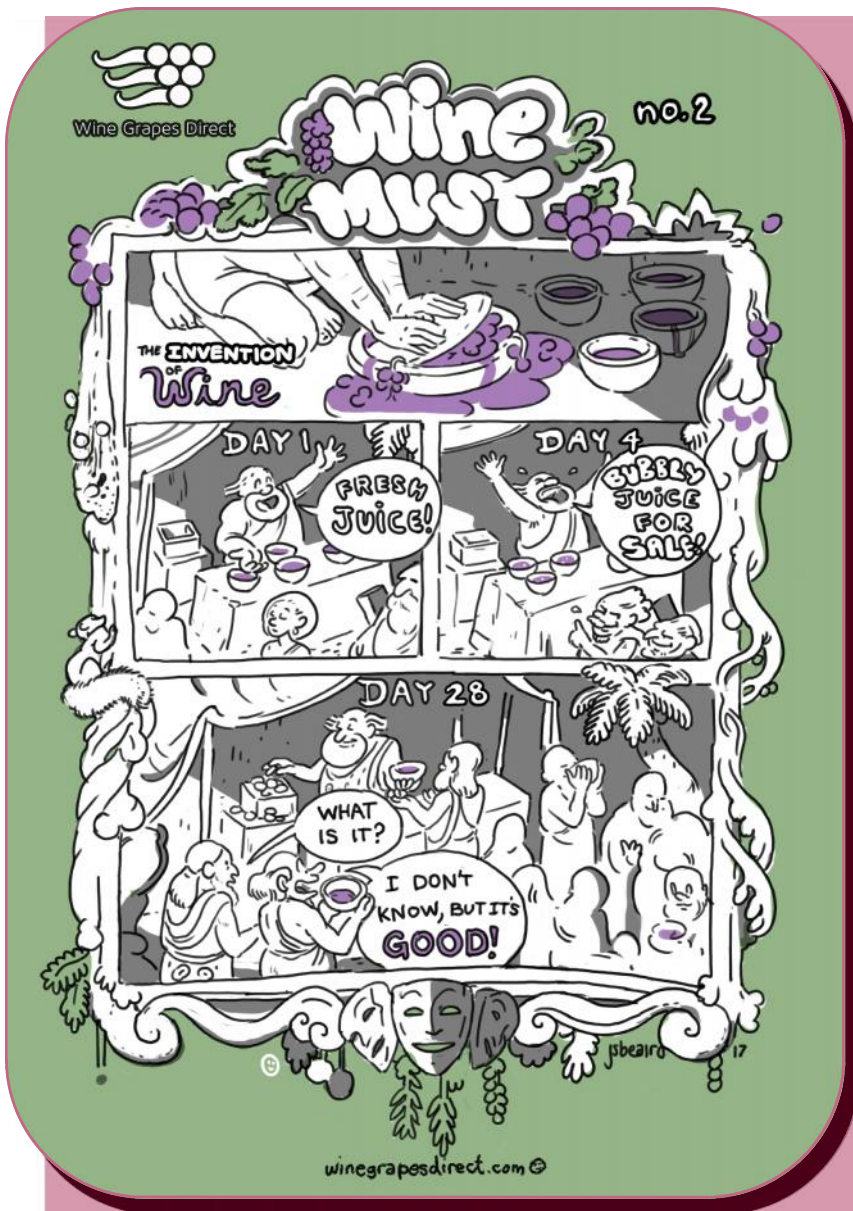
Add rice and stir to coat, then add stock, the browned chicken and the peas.

Transfer skillet to the oven and bake for 25 to 30 minutes, until rice is done.

Remove from oven and stir in the reserved cooked shrimp and chopped parsley.

Serve warm or at room temperature.





Attention Cellarmasters are you interested in making some wine in the Spring

Wine Grape Direct have a Spring Bulk Shipment to LA. They are taking orders from our LA customers/winemaking clubs and hoping to get to 20 pails.

Here are the details.

Pick up will be at homebrew shop or a receiving warehouse. This would include free shipping and bulk order discounts. If we reach the 20 pail minimum, then the pails will arrive on Saturday May 20th and order deadline is May 1st. I won't send out any invoices till we reach the minimum. Pickup would be at local homebrew store or a warehouse. If it's a warehouse, I may have to make the pick up day Friday May 19th.

If we can do this one, then we can send a shipment seasonally and you won't have to pay for shipping anymore!

Bulk Order Pricing

No Additional Shipping Cost

2016 Chenin Blanc - \$110 - Normally \$110

2016 Roussanne - \$135 - Normally \$155

2016 Zinfandel - \$110 - Normally \$135

2016 Cabernet Sauvignon - \$139.99 - Normally \$155

2016 Mourvedre - \$120 - Normally \$145

2016 Tempranillo - \$135 - Normally \$145

Happy Winemaking!

Andrew Crews
(925) 899-8613

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
- ◆ 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/Breweries to enjoy: 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

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/>