



## Co-President's Message

Another phenomenal Derby Day happened on May 6th. Thank you to all our hosts, Steve Bernal, The Abbe's, and The Crudup's. Congratulations Mike Holland on taking the blind tasting trophy. And a "nice work" to Jeff Canter for placing 2nd in reds and Gregg Ogorzelec on his "Best in Whites" Viognier. Renee and Rona kicked the day up a notch this year- thank you ladies.

This Friday's Wine Retrospect is full and we'll keep you informed on that fun.

We are sure the bus trip was amazing. Be sure to check out pictures on our website and Facebook page.

Get ready for our June 1 meeting, where we will be focusing on yeast. We'll have a panel of four speakers talking about four different yeasts. Bring your yeast questions to the meeting.

### INSIDE THIS ISSUE:

Planning Meeting Minutes	2
Calendar	3
2017 Derby Day Run for the Roses	4
Photos, Photos, and more Photos of Derby Day	5
Trip Report of the 2017 Carpinteria	6

Derby Day Winners: From left to right: Gregg O. as "Most Dapper Dude," Renee and Tom as "Cutest Couple," and Lynda L. won "Best Hat."



The Board Meeting will be at Tom Duckett's and Renee's (thanks to them for having us).

It is the time of year to get a mentor if you'd like one. It's time to start considering what type of wine you'd like to make, what supplies you'll need, etc. Anyone wanting a mentor should contact Matt Lester at [lestmj2@hotmail.com](mailto:lestmj2@hotmail.com).

# Planning Meeting Minutes—May 11, 2017

By Mimi Roberts

Madam Secretary at Derby Day



Location: Lynda Lo-Hill & Anthony Lo's home

Time of Planning Party: 7pm  
Club Business Discussion began at approximately 8:30pm and ended at approximately 9:30pm

## In attendance:

Lynda, Anthony, Mike H., Rene, Tom, Dan, Nancy, Dave, DeeDee, Bruce, Jon, Camilla, Steve G., Matt, Peggy, Rick, Gregg O., Amanda, and Kris

In order discussed:

## Treasury

- \$6,200
- So far have broken even on

## Derby Day

### Membership

- Sending out over 100 newsletters
- Membership is holding steady

### Website

- Have not changed platforms yet
- Need to form a committee for Website

### Newsletter

- Deadline for info 5/22/2017
- Tom to write an article for Derby Day
- Need a write-up for the Bus

## Trip

### Christmas Party

- Bruce to check booking of Topanga Community House
- Possible swing band suggested for this year

### Red Wine Retrospect Event

- 3 spots left - **Now Full**

### Ruth's Chris Event

- July 20, Thursday
- 3 or 4 spots left

### Competition

- Send out a Save the Date Blast

### Movie Night

- July 22
- Possible movie - Decanter (Napa Valley documentary)

### Camp-Out at the Wiles in Ojai

- Lynda and Renee to plan

### June Meeting

- Topic will be a discussion on Yeast

### June Planning Party Location

- ♦ Tom and Renee's home

### Miscellaneous

- Lynda has wine testing vessels (for transporting wine samples) available for \$1 each
- Possible future planning party location - Back Patio in Camarillo



# Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	This month's meeting is "Focusing on yeast." We'll have a panel of four speakers talking about four different yeasts. Bring your yeast questions to the meeting." Wine of the month is Rosé. Potluck theme Mediterranean inspired. <b>Location:</b> Wine, Beer and Cheese Shop in Woodland Hills	June 1  6:30 pm setup and meet & greet. 7 pm Potluck
Planning Meeting	Planning Party at Tom and Renee's. Contact Tom at <a href="mailto:tomduket@gmail.com">tomduket@gmail.com</a> for address and directions. Bring a potluck dish and bottle of wine to share.	June 8  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 • <a href="mailto:Winerygirl@gmail.com">Winerygirl@gmail.com</a> • 818 269 7379	July 20, 7pm
Movie, Wine, and Cigar Night	RSVP by Wednesday 26th before the event to Rona at <a href="mailto:rona@eventsbyrona.com">rona@eventsbyrona.com</a> . No fee. Max. 40 people. Please bring an appetizer or dessert, wine, and a lounge chair.	July 22 7pm start 8pm movie

A couple spots left

Please join Suzy Mandel Canter at Camarillo Custom Crush Winery on June 11 from 2-5 for her art show.

LIKE Camarillo Custom Crush on Facebook for a free winetasting.

RSVP if possible please at:

[suzymandel@hotmail.com](mailto:suzymandel@hotmail.com)

Label design by Suzy Mandel Canter





**2017**

**Derby Day**

**Run for**

**the Roses**

**by Tom DuKet**

*Photos by Suzy Mandel-Canter*

What a day! Many thanks go to the lords and ladies of the three host estates that welcomed the wild winos of Cellarmasters into their castles. Steve and Sherry Bernal treated us to some amazing estate wines and some delicious breakfast treats. Matt and Bevin Abbe hosted the screening of the race in their home theater. Cars parked below so no one ran into their house this year. Robert and Jill Crudup hosted dinner at the last stop where it was my privilege to present the Derby wine contest trophies to Mike Holland, Jeff Canter and Gregg Ogorzelec. Here they are posing with their donkeys made by Matt Lester.

After much inebriation, oh wait, deliberation a few stray judges selected Mike Holland's absolutely delicious Tuscan blend as the overall wine competition winner. His name will be immortalized on the back of the new perpetual trophy shown in his arms. As a Historian, Mike asked for developmental details. So we have walnut wood by Greg Smith, horseshoe found by me on a hike to the top of San Geronio peak, horse and grapes procured by Renee on Amazon and Ebay. I'm on my way to the trophy shop on Ventura Blvd to get Mike's name on a plaque for the back. Jeff's Cabernet Sauvignon was a close second and Gregg's Viognier beat out the only other white entered, my delicious Chardonnay. Perhaps next year you will enter your wine for a chance to be immortalized on the back of this one of a kind DuKet original trophy. I won't enter. I'm sulking.

PS: Renee deserves many kudos for her organizational efforts. Y'all are lucky it wasn't left up to me. Also, thanks a lot UMhey for scaring the dog with your drum!



## Derby Day Photos by Lynda Lo-Hill



Our Host Stop 1: Steve and Sherry Bernal, Stop 3: Jill and Robert Crudup, and Stop 2: Matt and Bevin Abbe.



Hats! As you must realize, Derby Day is all about the hat. It must be big and decorated. Lynda took the prize with her black and white beauty!





# Derby Day—The Vineyards and People Having a Good Time!





# 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.

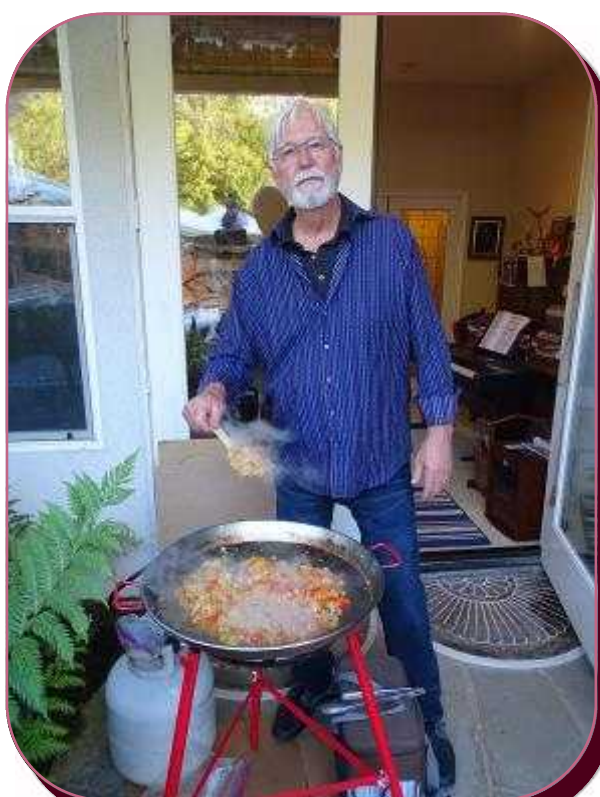
**GREEN** dining is bringing your own plates, glasses, and utensils. We have emergency supplies only.

**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.



Two of the Paella makers (Rich and Robert) cooking for the Derby Day supper. Yum!

### 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/>