

August 2017



*Articles:*

- Our Trip to France.
- Calendar of Events and Meetings.
- Monthly Meeting at Old Oak Cellars. All about Harvest!
- For Sale, Congrats!, For Sale

**We're on the Web!**

See us at:

<http://cellarmastersla.org/>

## President's Message

What a full month. We may have tired ourselves out just in time for the upcoming harvest season.

Our regular meeting covered the basics of preparing for making wine and the many choices that come along with it all. The food and wine was amazing as always.

Thank you to Tim and Sharon at Cornell Winery for having us for our great Planning Party. And thank you Gregg Smith for setting it up. Photo below and to the right at Cornell Winery.

The Cellarmasters dinner at Ruth's Chris put together by Dee Dee and Bruce was a perfect pairing of food, great wines, and wonderful friends.



Our August 3rd meeting will be "All about Harvest" so be ready to have your harvesting tips harvested at the meeting. We also have a surprise for everyone so you won't want to miss this meeting.

Remember it will be held at the posh and cool winery of Dave and Nancy's in Pasadena.

**Old Oak Cellars**  
**2620 "D" East Foothill Blvd**  
**Pasadena CA 91107**

Street parking, including along Foothill

We hope we have a large turnout since we know we will all become very busy shortly afterwards when our favorite time of the year begins. Harvest.



**Cellarmasters Barrel Project 3.0.** We will be doing another Barrel project this year. If you are new or just curious about certain techniques, then come be a part of making a barrel of wine. Cost is \$110.00, and is limited to 11 people. If interested please contact Matt Lester. [Lestmj2@hotmail.com](mailto:Lestmj2@hotmail.com)

## Planning Meeting Minutes—July 13, 2017

**Suggested Reading:** *In August Winemaker Magazine. "Sourcing Grapes from Vineyards for Home WineMakers. Page 26.*

Location: Cornell Winery

Notes taken by Mimi, Club Secretary

Club Business Discussion began at approximately 8:30pm and ended at approximately 9:30pm

In attendance:

Matt, Elissa, Tom, Dan, DeeDee, Bruce, Gregg S., Gregg O., Jennifer, Pete, Jean, Amanda, Mimi, Dave, Nancy, and Mike

Ruth's Chris Event



- July 20, Thursday- SOLD OUT!

Movie Night

- Postponed until October - Stay tuned!

August Meeting

- Old Oak Cellars Winery in Pasadena

Future Planning Party

- For August - Dave & Nancy's home - Pasadena

2017 Competition

- Need to plan judging/training and sensory evaluation clinics
- Remind judges to write in lots of notes for winemakers on evaluation sheets
- Include a new section for "What would make this a better wine?" on evaluation sheets

- Form a Competition Committee (Matt,

Dave, Mimi, Gregg, Amanda, Tom)

- Possible Label Contest - Elissa to contact Matt Abbe regarding label competition

- Jean in charge of stewards

- Matt to talk to Winemaker Magazine about a competition

2017 Competition

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- Put date, price, submission window on website

- An email blast already sent out

- Send out another teaser

- Mike Holland will do an advertisement on winepress.us

Club Wine

- 2017 Petit Sirah

- Need 11 participants (Mimi and Gregg O signed up)

- \$100 per participant

Miscellaneous

- Barrel Tasting July 15 (Matt & Elissa's home) - send email blast.



# Calendar of Events and Meetings

| Events   | Details  | Date   |
|--|--|--|
| Monthly Meeting                                  | This month's meeting is "getting ready for harvest." We will talk about grape sources and also have a discussion on malolactic fermentation.<br>Potluck: Summer foods and salad.<br><b>Location:</b> Old Oak Cellars, 2620 E. Foothill Blvd., Pasadena, CA   | August 3<br>6:30 pm setup and meet & greet. 7 pm Potluck |
| Planning Meeting                                 | Planning Party at Dave and Nancy's house in Pasadena. RSVP <a href="mailto:DaveL256@aol.com">DaveL256@aol.com</a> to get address and directions. Bring a potluck dish to share.  | August 10<br>7 pm sharp.                                 |
| 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, one bottle of wine to share, and a lounge chair.   | October ?<br>7pm start<br>8pm movie                      |
| 44 <sup>th</sup> Annual Amateur Wine Competition | Entry Dates: <del>October 1</del> to November 8. Entry Deadline: November 8<br>Why should I enter: Valuable Critique is given to each wine by a panel of judges. Entry Fee: \$15 per bottle<br>Prizes: Best Of Class, Best of Show, Gold, Silver, Bronze, Honorable Mention<br>Wine Label Design Contest: Grand Prize, Gold, Silver, Bronze, Honorable Mention | Saturday<br>November 18,<br>2017<br>All Day Event        |

## 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.



## Our Trip to France by Stephen Galvin

My wife and I have just returned from a 10 day visit to France. We spent time in Paris, Beaune and Pommard in the Cote de Beaune and in Hautevillers near Reims, in the Champagne region. We enjoyed some really nice wines in all three places. And I got my wine making eyes opened with surprise more than once.

The first surprise came in Paris on our first night there. We stayed at a really nice B&B in the 15th. It was about one mile from the Eiffel Tower with a glorious view. I took my camera and tripod up to the 9th floor patio where we stayed and shot photos of the lighted tower in the fading glow of sunset and here is the photo. My surprise came when I checked the time. It was 10:45 pm and the sun had only gone down just over 30 minutes earlier. --! That did not seem right, so I checked sunset time for LA and got 7:40pm. For Paris sunset time was 9:50! Sunrise times were likewise far different. Later, in Beaune that time difference would suddenly mean something.

While we were in Paris we had the opportunity to use our Paris Pass and go to see the French Wine Experience a self-guided wine education walk through an "historic Royal wine cellar," at Les Caves du Louvre. It included a small wine tasting experience given by wine maker. He was English as was the owner of the Caves, and we had really informative, content filled conversations. All of it was free with the Paris Pass and we received two free bottles of wine, a Province Rose and a Langdoc Red Blend, both very good. Were it possible to combine this tour with the one we took in Beaune the result would be the best, most useful and informative tour I have every taken.

One big takes away from Les Caves du Louvre, which is about mid-way between the west end of the Louvre complex and Ave Pont du Neuf, was about growing premium grapes in France. These comments came from another Englishman, the owner of Les Caves and a sommelier and a one-time wine maker, if not grower. He cautioned me that he had never grown grapes, but he understood that in Burgundy the premium grapes were grown on single cordon vines which were kept short and limited to four shoots per vine. He then told me that the vines were limited to one and never more than two clusters to a shoot, so a total of from four to eight clusters per vine. Finally, he said that premium pinot noir was kept to less than one metric ton per acre. And those four to eight clusters, he said, are very small.

After adventures in Paris, we took the TGV (Grand Vitesse-High Speed Train) to Beaune. It is the central town of the Cote de Beaune, and sits in the middle of vast acreage of pinot noir and chardonnay. Beaune is a lovely, very old town worth its own story. Out of town, in the plantings of vines, which use every spare bit of sunny soil, including yards and roundabouts, the vines

stretch off into the distance and up the gentle hills. We made reservations to visit and taste in Pommard, at Domaine Lejune. It is one of dozens in that tiny town. It sits literally behind the town church and most of the other dozen houses that are behind, beside and if front of the church, are also wine domains-wineries.

Robert runs the winery and makes the wines, mostly with the help of Tatianna, a Ukrainian immigrant. It has been in his family, passed down mostly from aunt to niece for centuries. They make mostly Pinot Noir, and a to a lesser degree

Chardonnay, and also a small quantity of ratifia (- another story entirely.) All of their wine is made on the premises, mostly using ancient oak vats which hold about 1000 liters. Ferment is wild, but once started, they do sophisticated testing to confirm that the desired strain of yeast is dominant.

Robert and Tatianna both told me that ferment starts slow and cool in the depth of one vat filled with whole clusters. As yeast population begins to grow and generate heat they actually do climb barefoot into the vat and gently tread the clusters to crush out some more juice, mix things

up a bit and cool the ferment just a little. Remember here that this is all going on in a very old, stone walled building, in the fall in Burgundy at about latitude 47° north. (Seattle is 47.6° N for comparison.) So things naturally help keep the fermentation cool. As the yeast speed things up, Robert does use pump overs. And then: When that one vat is cooking along really well, that is when samples are tested for yeast strain. Once confirmed as good yeast, generous buckets of fermenting pomace from the first vat are pitched into all the other vats to set off their ferments.

I asked Robert about growing practices and his key answers were. Vines are kept to about one meter in height (39 inches or less), they are planted one meter apart and the rows are about that distance too. So competition of vines, limits size, production and yield.





He says that they do keep to never more than two clusters to a shoot and that sometimes they drop flowers or just set fruit. They try to get the thinning of fruit done early to avoid waste of vine energy on fruit that will never be harvested.

He surprised me by saying that the region gets plenty

of water and the soil is pretty fertile. They produce three quality levels of pinot. The best wine comes from the lowest producing, but most concentrated fruit. Each of the other two wines comes from more and more high quantity producing acreage. Wine quality is also strongly influenced by the scrupulous hand sorting of clusters and berries. The very best and smallest, most concentrated berries go to the best wine. Domaine Lejune produces about 25,000 cases per year. Bottle prices range from €20 to €39. Their cool, slow ferment and concentrated fruit brings a very French style pinot noir, medium body, rich garnet/cranberry color-with the best wine clearly more dense and colored. There is a lot of fruit and a bright acid, it is clearly not a California style “sipping on the patio,” wine. These wines want to be enjoyed with food.

Now here comes the surprise: Robert replied when asked, our vines are just now dropping flowers and will soon set fruit. ---That was on June 10! My Syrah has fully formed clusters that are dropping from weight. Veraison in California will be starting in a few weeks, how could he be so far behind me in growth. Then came another surprise. Robert will harvest in early September. He will harvest if he makes it through the summer without hail damage. He laughed, because I was literally standing before him with my mouth hanging open. Then it dawned on me how he could flower late and still harvest early.

His sun would go down that day at 9:52pm, while in Simi Valley the sun set at 7:44! He was getting extra hours of sun every day, because he grew grapes at latitude 47° while I was growing at latitude 34°.

Here are some lessons about growing grapes. Stunt the vine. Limit the number of shoots drastically. Limit the number of clusters per shoot. Drop flowers or fruit early, a green harvest wastes resources. Move

northward. Enjoy lots of sun every day. Wild ferment is not so wild as some would have one believe. Modern wine makers, at least one of them, actually do stomp on the grapes.

Just for fun below is a chart of cities and north latitudes and maximum hours of sun on the solstice.



|                         |       |        |              |
|-------------------------|-------|--------|--------------|
| Los Angeles             | 34°   | 14h15m |              |
| St. Helena, Napa Valley | 38.5° | 14h50m | Cab Sauv     |
| Bordeaux, France        | 44.8° | 15h24m | Cab Sauv     |
| Burgundy, France        | 47°   | 15h56m | Pinot Noir   |
| Seattle, Washington     | 47.6° | 15h59m |              |
| Paris and Reims, France | 48.8° | 16h12m | Champagne    |
| Edinburgh, Scotland     | 55.9° | 17h36m | Single Malts |

## Winning Recipe - from Elissa Rosenberg



### Antipasto Bake

For an ooey-goey appetizer, sandwich your favorite cheeses and meats in between layers of flaky crescent dough. It's just the thing on a chilly day.  
—Brea Barclay,  
Packers Women's Association

Prep: 20 min. • Bake: 45 min. + standing  
Makes: 20 servings

- 2 tubes (8 oz. each) refrigerated crescent rolls
- ¼ lb. thinly sliced hard salami
- ¼ lb. thinly sliced Swiss cheese
- ¼ lb. thinly sliced pepperoni
- ¼ lb. thinly sliced Colby-Monterey Jack cheese
- ¼ lb. thinly sliced prosciutto
- ¼ lb. thinly sliced provolone cheese
- 2 large eggs
- ½ tsp. garlic powder
- ½ tsp. pepper
- 1 jar (12 oz.) roasted sweet red peppers, drained
- 1 large egg yolk, beaten

1. Preheat oven to 350°. Unroll one tube of crescent dough into one long rectangle; press perforations to seal. Press onto bottom and up sides of an ungreased 11x7-in. baking dish.
2. Layer meats and cheeses on dough in the order listed. Whisk eggs and seasonings until well blended; pour into dish. Top with roasted pepper.
3. Unroll remaining tube of dough into a long rectangle; press perforations to seal. Place over filling; pinch seams tight. Brush with beaten egg yolk; cover with foil. Bake 30 minutes; remove the foil. Bake mixture until golden brown, about 15-20 minutes. Let stand 20 minutes.  
**Per serving:** 229 cal., 15g fat (7g sat. fat), 58mg chol., 662mg sod., 10g carb. (2g sugars, 0 fiber), 11g pro.

It was kind of sweet. Maybe pizzadough instead?

It's pretty salty!

It was kind of dry so we made some sauce for dipping.

## For Sale

*Cantara Cellars is selling 3 and 5 gallon car boys. Cost \$13 each.*

*Contact Jesse at 805-208-6851.*



Congratulations to our long-time members David and Ruth Gomez for having their wine selected to be poured on the Malibu Coast Wine River Cruise in Bordeaux France!

What an honor. We are so Proud. The following is a quote from the letter they received!

“Your 2011 Bodegas Gomez de Malibu Syrah has been chosen in a blind tasting to represent the Malibu Coast AVA on this years Malibu Coast Wine River Cruise to Bordeaux, France.”



## Visit our Sponsor

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

Serving the discerning winemaker since 1972.

- ◆ 10% Discount to paid up members, on most items.
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- ◆ The Shop Web-site: [www.homebeerwinecheese.com](http://www.homebeerwinecheese.com)
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- ◆ 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...

### We're on the Web!

See us at:

<http://cellarmastersla.org/>

Whether you're joining the club for the first time or renewing your membership please visit our web site where you can pay your dues online via a credit card or PayPal.

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. Membership 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 interesting stories.
- ✓ Invitations to club events and seminars, such as our judging clinic, vine pruning clinic, and

home winemakers' 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.
- ✓ A mentoring program.

If you are averse 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/>