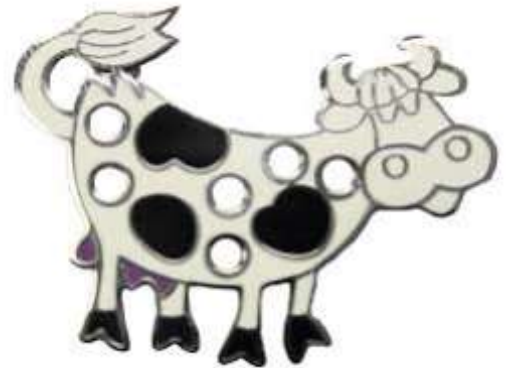




Co-President's Message

Holy cow, the last part of June was a scorcher! We hope no one lost their fruit to the heat. I'm sure the water company loves me.



June was a quiet month for Cellarmasters. There were no events to speak of in the month of June, but July has a couple of doozies coming up. We will be chowing down and partaking in some fine wine at Ruth's Chris Steakhouse, as well as dinner and movie under the stars! Check out the event section to see availability.

This month's meeting topic will be "getting ready for harvest." We will talk about grape sources and we will also have a discussion on malolactic fermentation. The food theme will be barbecue. And the wine theme will be what goes best with the food item you bring. Hope to see everyone there.

P.S. I have some bulk grapes for sale. See page 7 of the newsletter!

Cheers,

Matt & Elissa

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Newsletter Editor Volunteer Needed NOW!

We need a volunteer for the Editor position. The current Editor is moving out of the area and this is the last newsletter that she will be able to do. It is a fun and easy!

Contact Juanita Schmidt at newsletter@cellarmastersLA.org and/or Matt at lestmj2@hotmail.com

Planning Meeting Minutes—June 8, 2017

Planning Meeting Minutes

June 8, 2017

Location: Tom and Renee's home

Time of Planning Party: 7pm

Club Business Discussion began at approximately 9:00pm and ended at approximately 10:30pm

In attendance:

Tom, Renee, Lynda, Mike H., Dan, Nancy, Dave, DeeDee, Bruce, Matt, Elissa, Gregg S., Gregg O., Amanda, Kris, Juanita, Mimi, and Paul
Newsletter

- **Need a new newsletter designer/editor**

- **Juanita and Kris are moving to Boston! We will miss them!**

Movie Night

- **Possible movies: Sideways or Bottle Shock**

- **July 22**

Future Planning Parties



- **For July** - Cornell Winery - Calabasas/Malibu

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

Cellarmasters Meeting Room Rehab

- **Need to begin getting started** in club room with new decor
Wine Testing

- **Lynda has \$1 sample bottles** available for purchase to collect wine for testing

- **Lynda will test wine samples** at July meeting

- **Tests will include PH, TA and Free SO2**

Frozen Grapes

- **Lynda to provide info**

Revenues

- **The May bus trip** yielded a positive \$302

- **Derby Day** yielded a positive \$300+

Treasury

- **\$6500 in Treasury**

Ruth's Chris Event

- **July 20, Thursday**

July Meeting

- **Theme: "Harvest Here We Come: Nutrients and ML"**

- **New BBQ Propane Grill** at shop - can be used for meetings

- **Food Theme: "BBQ"** - Bring your meat and/or veggies to grill on the BBQ

- **Wine Theme: Wine to go** with grilled food (Light Red Blends)

Miscellaneous

- **Swap Meet theme** (Equipment, etc.)

- **A raffle for barrels** after the August meeting suggested

By Mimi Roberts



Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	<p>This month's meeting is "getting ready for harvest." We will talk about grape sources and also have a discussion on malolactic fermentation.</p> <p>Potluck: The food theme will be barbecue. And the wine theme will be what goes best with the food item you bring.</p> <p>Location: Wine, Beer and Cheese Shop in Woodland Hills</p>	<p>July 6</p> <p>6:30 pm setup and meet & greet. 7 pm Potluck</p>
Planning Meeting	<p>Planning Party at Cornell Winery at 29975 Mulholland Hwy, Agoura, CA. No Potluck and No BYOW. We will order in Pizza and buy bottles there. Approximate price per person is \$12. RSVP to Matt at mailto:lestmj2@hotmail.com by July 10th so pizza can be ordered and we know how much wine to buy from Cornell. Check out Cornell at http://www.cornellwinery.com/about.html</p>	<p>July 13</p> <p>7 pm sharp.</p>
Ruth's Chris Woodland Hills Dinner	<p>Includes a set plate which is a choice between Steak, Fish, or Veggie. Includes a salad and dessert. RSVP required.</p> <p>\$45 per person • 35 spots only • Club pays tax and tip</p> <p>• No charge for corkage</p> <p>Contact DeeDee Mathews • Winerygirl@gmail.com • 818 269 7379</p>	<p>July 20, 7pm</p>
Movie, Wine, and Cigar Night	<p>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, bottle of wine to share, and a lounge chair.</p>	<p>July 22</p> <p>7pm start 8pm movie</p>

Sold Out

Wine and film share a profound link: the ability of a single sip or scene to whisk your senses away to a wholly different time and place. Below are films that best celebrate the world of wine.

The Secret of Santa Vittoria (1969): In 1943, the German army occupies the Italian hillside town of **Santa Vittoria. The troops want to confiscate the region's prized wine, but the wily, oft-inebriated mayor (Anthony Quinn) and townspeople** hide one million bottles in a cave.

Year of the Comet (1992): Instead of vineyards, the setting is the Scottish Highlands for this caper, in which a prim young woman uncovers the most expensive bottle of wine in the world. Can she and her boorish bodyguard fend off thieves and the temptations of unlikely love?

A Walk in the Clouds (1995): "My family has a vineyard in Napa," a beautiful, unmarried—and pregnant—woman tells a soldier (Keanu Reeves) returning home from World War II. He offers to pose as her husband, but soon falls in love with her, except her tyrannical father blocks their happiness.

(Continued on page 4)



Summer Wine

Movies

By Jon Umhey

(Continued from page 3)

Sideways (2004): **“Its flavors... they’re just the most haunting and brilliant and thrilling and subtle and ancient on the planet.”** That’s how Miles (Paul Giamatti) describes Pinot Noir in this on-the-road ode to life, friendship and uncorking the perfect bottle, filmed in Santa Barbara County.

A Good Year (2006): Channeling rom-com aplomb, Russell Crowe plays a cutthroat investment banker who inherits his uncle’s chateau in Provence. The lush, tranquil vineyards do

not pair with his hard-driving life—or must he change his life to save it? An alluring café owner (Marion Cotillard) adds amour.

Bottle Shock (2008): Oozing connoisseurship and comedic timing, Alan Rickman portrays Stephen Spurrier, English wine merchant who set up the Judgment of Paris, the famed 1976 blind tasting that pit American wines against France’s best. The film also chronicles a tumultuous father-son relationship that grows into trust.

A Heavenly Vintage (2009): This is a tale of a 19th-century French peasant who longs to make great wine. In his quest, he’s inspired by his beautiful wife and a proud baroness, as well as Xas, a male angel who tempts with tantalizing secrets.

You Will Be My Son (2011): A despotic vineyard owner in Saint-Émilion scorns his unassuming son, doubting his ability to take over the business. Instead, he favors his son’s charismatic childhood friend, and family tensions build (French with English subtitles).

Somm (2012): During nearly 40 years, only 220 professionals worldwide have passed the Master Sommelier exam, which is considered one of the crowning achievements of wine knowledge. This documentary follows four candidates as they swirl, sip and study for the test.

Red Obsession (2013): Demand hugely exceeds supply for the Premiers Crus of Bordeaux. This lavish documentary looks at how China’s relentless pursuit of prestige bottlings affects these chateaus.

Cellarmasters Hit the Road

By Michael Holland

The most ambitious Bus Tour in many years took place on May 18th and 19th. We all met in Santa Rosa on Wednesday the 17th coming by planes, trains and automobiles and checking into the La Rose Hotel. The 1907 hotel was nicely appointed and Cellarmasters were housed on all three floors plus a more modern annex across the street.

Thursday morning had us start off at 9am on our 20 seat tour bus in the direction of the Napa Valley. During the day, we would drive by some of the iconic places such as the Napa Valley welcome sign or the Mondavi Winery with the low slung building featured on the label. Letting someone else do the driving was the way to experience Highway 29. Our stops were several of DeeDee **Matthews' clients: Frank Family; Saddleback Ranch and Keenan.**

We were greeted and treated very well by winemakers, winery owners and staff everywhere we went. We started off with bubbles at Frank Family, tasted several barrel samples and enjoyed a private tasting in one of the oldest barn structures in the area before being turned loose in their tasting room where we bought bottles at special rates negotiated by DeeDee. Having our tasting fees waived in Napa made it easier to indulge in bottles we really liked.

Saddleback Ranch was a nice place for a box lunch picnic with more wine. My favorites were the Albarino, Merlot and Cabernet. Owner/winemaker Nils Venge was a great host and we tasted some of the minor grapes in the Napa Valley such as Vermentino and Teroldego.



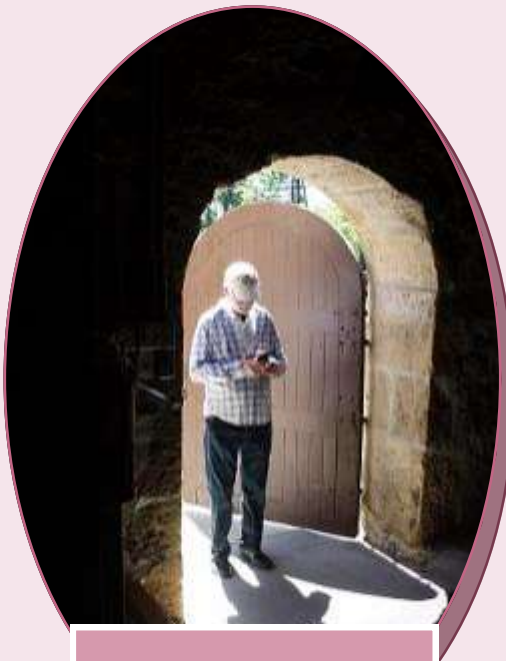
Group shot at Adastra Vineyard

While we could have

lingered at Saddleback, we were on a schedule and so we were off to Keenan Winery in the upper elevations of Spring Mountain. Did I mention that having someone else do the driving was a great idea? We enjoyed not only the Cabs, Merlots Francs and Zins, but the views and charcuterie set out by the staff. Again, top notch treatment and discounts that allowed us to buy Chardonnay and Cab Franc.

Our tour bus navigated the roads while we had the first of several raffles. Wines and wine-related goodies were given away but the big item - a custom made wooden cutting board by Gregg Smith for his 30th anniversary in business - went home with Anne and myself. It will be making the rounds of upcoming events and parties and it is a very special piece of art. Dinner was at a local Italian restaurant with the local Santa Rosans and they seemed to be all there that Thursday night. Excellent food and wines even if noisy and crowded cheek to jowl.

Day Two began at 8am on the bus and off we were to a vineyard tour in Carneros at Adastra Vineyard. Our guides were the owner Dr. Chris Thorpe and his vineyard manager Edwin Richards. No tasting here but we did get our dosage of soil profiles, clones, irrigation and organic farming practices. But the first tasting did **include some of Adastra's grapes in a nearby industrial park collection of wineries** [I thought I saw Bob Cabral in the parking lot]. Our destination was Talisman and our host was Scott Rich.

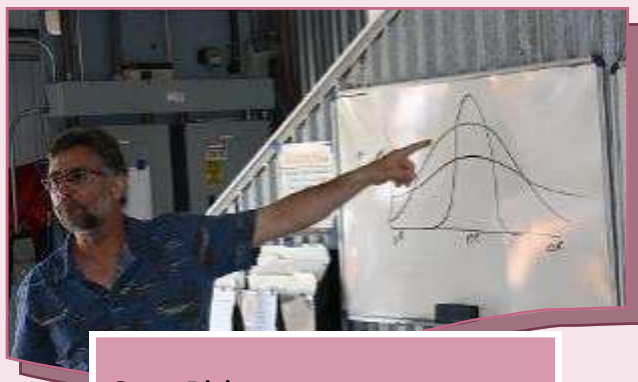


Robert in doorway of Frank Family Barn

Cellarmasters Hit the Road (continued)

(Continued from page 5)

Scott Rich has an LA connection as the winemaker for the Bel-Air winery Moraga. We got our geek on as Scott used a whiteboard to illustrate picking decisions and showed off climate control equipment developed by NASA. We tasted through his Pinots - all native yeasts



Scott Rich

yards. All too soon, we were back on the bus heading off to pick up our lunches for the day and our lunchtime destination at Loxton Cellars in Glen Ellen.

Chris Loxton was our host. Australian by birth from a winemaking family and an earlier career as a research scientist, Loxton interned and eventually started his winery in 2000. The wines all tasted wonderful with our lunches outside under shaded tables and our barrel room tasting ran the gamut from his Syrah and GSP (Grenache, Syrah and Petit Sirah) and ended with an Angelica. It appeared that everyone bought heavy at Loxton - Anne and I joined his club, breaking our cardinal rule for this trip (“no more wine clubs”) It will be interesting to taste the wines later and decide whether they are in fact that good or that Chris Loxton was that good at selling them.

Our final stop was the sparkling house that is Gloria Ferrer. Bubbles from start to finish and a tour. Some of us watched a riddling machine in action and others enjoyed the sunny afternoon breeze. A break on the bottle prices allowed us to bring home several bottles only available at the winery or high end retailers. The tasting part of the trip may have ended but there were still several raffles to go. The big prize was a bottle of the top of the line Frank Family cabernet called the Patriarch. Anne won that one and can no longer use the “I never win everything” line ever again.

and malo
- from
a variety
of local vine-

But the end of the tour wasn't the end of the trip. The Smiths were celebrating their wedding anniversary at La Gare, a French restaurant within staggering distance of the hotel. They generously encouraged us to join them and we generously accepted by bringing some of our bottles - bubbly and otherwise - to share. Anne decided that the Patriarch had to be shared with all 15 of us in attendance. Only someone with DeeDee's skills could measure out 15 perfect portions for everyone. Several of us ended dinner with flaming desserts such as Bananas Fosters and Cherries Jubilee. We couldn't have planned a better ending to the fellowship we had been enjoying for the last two days.

Which was why none of us were quite prepared for the rude awakening we experienced at about midnight Sunday morning. We woke up to a fire alarm and eventually decided to take it seriously. Downstairs in the lobby, Cellarmasters and other guests waited while the fire department arrived and checked the floors for any hints of smoke or flame. None was found and we were allowed to return to our rooms. It turns out that the Moores slept right through the commotion and several



Lunch at Loxton

people in the newer room across the street were unaffected. Dave and Nancy didn't know what had happened until the next morning over breakfast. Did we arouse the fire karma with our flaming desserts earlier that evening?

Some stayed the balance of the weekend in Santa Rosa and toured other wineries and breweries. We headed back to Oakland and San Francisco for a few more days of vacation. But we truly started on a high note and we can't thank DeeDee, Gregg, Bruce and Madeline enough for putting the trip. I don't know what the next trip will be like but I'm already planning to go.

Get Ready For Harvest— Grapes for Sale

I am purchasing grapes this year with the ability to bulk buy for the club. The following will be available. They can only be bought by the half ton increments. And will be first come first served.

Syrah from Paso Robles: I will have a half ton for sale. Minimum order 100lbs. Costs: \$1/lb.

Petite Sirah from Byron: (South east of Napa). I can get up to 2 and 1/2 tons. Minimum order 100lbs.

Costs: if the total order is 3000lbs, I will most likely hand pick myself. If it is over 3000lbs, it will be machine harvested.

It will be \$1.25 if I pick it. It will be \$1.10 if it is machine harvested.

If interested you can come over and barrel taste either varietal.

Lestmj2@hotmail.com • 805-746-6642 Thanks, Matthew Lester

GRAPES
FOR
SALE



premiUM white hawk SYRAH
contact Jon: umhey@hotmail.com

44th Annual
U.S. Amateur
Wine Competition



Saturday
November 18, 2017

Competition Date: Saturday
November 18, 2017

Entry Dates: October 1 to
November 8

Entry Deadline: November 8

Why should I enter: Valuable
Critique is given to each wine by
a panel of judges

Entry Fee: \$15 per bottle

Prizes: Best Of Class, Best of Show,
Gold, Silver, Bronze, Honorable
Mention

Wine Label Design Contest: Grand
Prize, Gold, Silver, Bronze, Honorable
Mention

Rules: Rules and entry forms will
be available on the website closer
to competition. An email will
circulate when they are available

Mediterranean Quinoa Salad—Winning Recipe by Renee Sikes

INGREDIENTS:

1/4 cup extra virgin olive oil
2 tablespoons red wine vinegar
1/2 lemon, juiced
1/2 teaspoon dried oregano
1 teaspoon dried basil
1 clove garlic, minced
Kosher salt
Fresh cracked black pepper
4 cups cooked quinoa, chilled
2 cups grape tomatoes, halved

1 English cucumber, diced
1/4 cup Kalamata olives, pitted and halved
1/2 red onion, finely chopped
4 ounces feta cheese, cubed

INSTRUCTIONS:

Place the olive oil, vinegar, lemon juice, oregano, basil, salt, and pepper together in a mason jar and shake to combine. Set aside

In a large bowl, combine the remaining ingredients. Toss with dressing.

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.

Free or For Sale

Neutral 8 gallon French Oak barrel \$40.

Thomas P. DuKet
21457 Chagall Rd
Topanga, CA 90290
310-403-0021

Contact
kirkbloom@gmail.com
for the Free items on the right .

Pick up in Thousand Oaks.



FREE: 38 splits.



FREE: 1.5 liter bottles

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
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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

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 renewing 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/>