

November 2017

*Articles:
Presidents
Message*

Rose Simple
Syrup Recipe

Sensory
EvaluationClass

- Calendar of
Events and
Meetings.
- Monthly Meeting

Holiday Party-
December 2nd

We're on the Web!

See us at:

<http://cellarmastersla.org/>

President's Message

Happy Fall. Well, any minute it could be fall.

The Cellarmasters 43rd Annual US Amateur Wine Contest is right around the corner (Saturday, November 18th). There are opportunities for each and every member to be involved so reach out and be a part of our contest. And please get your entries in this week. Entrees are slow to come in this year so talk it up!

Then we have our holiday CellarBratton on Saturday, December 2nd. Save that date. Same place, same band, same fun! We are looking for raffle items – donations please. It helps us raise money so we can keep the costs of the evening down.

It's that time of year when we take nominations and questions for officers for our 2018 board. We don't want to be President-less, so, why not consider serving?

Cheers,

Elissa & Matt
Presidents

44th Annual

U.S. Amateur Wine Competition



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.

For more information please contact

Matt Lester at lestmj2@hotmail.com and our website cellarmastersla.org

How to Make Rosé Simple Syrup That Makes Cocktails Blush

Simple syrup is simple. It's right there in the name. But that doesn't mean it has to be boring. Wine-based simple syrups can turn a bland cocktail into one with panache, and best of all, they're easy to make at home.

Traditional [simple syrup](#) is a one-to-one ratio of sugar to water. A thicker, sweeter syrup can be made with a two-to-one sugar to water ratio. Simple syrups are commercially available, but many bars and home cocktail enthusiasts make their own to better control the level of sweetness.

The logical next step is to pull a Jesus and swap out the water for wine. It's the perfect use for the last bit of wine left over from your last party (or for that cheap bottle that you just couldn't bring yourself to finish). Any unoaked wine will work, but acidic varieties like Sauvignon Blanc, Pinot Grigio, and high-acid rosés work best, creating a sweet, slightly tart simple syrup. Bonus: Rosé simple syrups add a dash of millennial pink to clear drinks.

Once you have your simple syrup, try adding it to classic cocktails like the [Gin and Tonic](#), [Negroni](#), [Margarita](#), and Whiskey Sour. One taste and you'll be sweet on leftover wine for life.

How to make your own wine simple syrup

Making your own simple syrup is ultimately about experimentation. Start with small batches to test ratios (less sugar will make it thinner, whereas more sugar provides a thicker syrup) as well as which types of wines you prefer. Then scale up your favorite. You can even add an ounce of vodka to preserve it longer. On its own, simple syrup will last about one to two months without spoiling.

Ingredients:

1 cup sugar (we prefer granulated, but any sugar works)
1 cup unoaked wine

Directions:

Combine sugar and wine in a saucepan over low heat. Keep the heat level at medium-low, stirring occasionally. When the sugar is completely dissolved, take the saucepan off of the heat source to cool. Store in an airtight container.

Featured in Vinepair by Nick Hines Published: October 4, 2017



Planning Meeting Minutes October 9, 2017

Location: Andy and Carolyn's house
Time of Planning Party: 7pm
Club Business Discussion began at approximately 8:30pm and ended at approximately 9:45pm

In attendance:

Andy
Carolyn
Matt
Elissa
Jean
Pete
Tom
Dan
Renee
Gregg S
Mimi
Jon
Camille
DeeDee
Bruce
Mark
Julie
Lynda

Treasury

- Some checks sent in are being written to the shop rather than Cellarmasters

December Testing Clinic

- Lynda requested \$120 for chemicals to do the December testing clinic
- Clinic to take the place of the December meeting
- Announce on Facebook and website
- Will test PH, SO2 and Malo

Website

- Application needs a check box for "Can we email you?"

2017 Cellarbration - December Holiday Party

- December 2, 2017
- Usual theme and volunteers
- Maltose Falcons booked
- A call-out to consider re-gifting items to donate to raffle (nothing too small) - email Renee: renee.sikes@gmail.com
- DeeDee to ask Chef Dillon to do a donation dinner / Possibly Andy's Tri-tip dinner / Jean's gourmet dinner

2017 Competition

- November 18
- Camille to do database and water
- Jean has 12 Stewards so far
- Andy to promote - will discuss with Elissa and Matt

- Elissa will promote to home winemaking president list
- Reminder to give positive motivation and help for winemakers' entries
- Wine Label Contest
- Need Set-Up and Tear-Down Crew (send email for volunteers)
- Ask Jennifer if she has wine glasses
- Gregg S. has 8 cases and Matt/Elissa have 3-4 cases of wine glasses
- Check with Jennifer, Nancy and Jean to see if they have aprons and/or glasses
- Medals being re-ordered by Matt and Gregg
- Presidents Matt and Elissa requested repeating in minutes the Competition notes from September's minutes:
 - Jean in charge of the stewards
 - Nancy in charge of breakfast
 - Mike in charge of beverages
 - Jennifer in charge of lunch
 - Who has availability on Friday for set-up?
 - Gregg S in charge of medals
 - Camille and John in charge of stats/points
 - After-Party at Jean and Pete Moore's house
 - Gregg O tweaking rules on the competition
 - Mead and Cider table - Dave Lustig and Gregg O in charge
 - Dave to talk with Elissa on judging criteria

November Planning Party

- Lynda to host November Planning Party - main course will be curry chicken

Clubhouse Remodel

- Option 1 - Gregg S. can get second hand cabinets, microwave, ceiling fix, real air conditioner
- Option 2 - All of the above and back covering on back patio (multipurpose countertop perhaps)

November Meeting

- Winemaking 101 - Bring in new people in planning stage

October Meeting Photo Highlights: Photos thanks to Lynda Comparsion tasting- French Oak vs American Oak



Everyone makes / brings great potluck dishes!!! Thank you



South of the Border Casserole

2 cups shredded cooked chicken
 1 can Black beans (optional)
 3 green onions chopped
 1 can 8 oz tomato sauce
 1 cup sour cream
 2 cups small curd cottage cheese
 1 can 4 oz chopped green chiles
 1 pkg tortilla chips
 1 pkg shredded Mexican style cheese
 Seasonings: salt, pepper, garlic powder, salsa
 In a casserole dish, crush 3-4 handfuls of tortilla chips evenly spread out on the bottom. Mix together chicken, beans, green onions, tomato sauce, salt, pepper and if you like ½ cup salsa for extra flavor. Spread chicken mixture on top of chips. Mix together sour cream, cottage cheese, chilis and 1 cup of cheese. Spread mixture on top of chicken. Sprinkle with more cheese, another cup. Top with a few handfuls of crushed tortilla chips. Cover with foil and bake at 350 degree oven for 30 minutes. Last 5 minutes remove foil. Let it rest 10 minutes before serving. You can substitute 1lb cooked ground beef. If you like more cheese, add that too. Enjoy!!

**SAVE THE DATE: Holiday Cellarbration Party
 December 2nd**

CELLARMASTERS SENSORY EVALUATION CLASS

**SUNDAY, OCT. 29, 2017
 11AM- 2PM**

Learn how to identify wine smells-both appropriate and inappropriate. Discover why a wine might have certain smells. Learn how to prevent faults or inappropriate smells. See how to correct unwanted smells. Train to be a judge at our upcoming wine contest.

MATT LESTER'S
 21048 Chase Street
 Canoga Park, CA 91304
 805-746-6642

RSVP by Friday to: lestmj2@hotmail.com or call
 805-746-6642 or 310-498-8346



Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	This month's meeting Potluck: Thanksgiving Theme Foods Location: BEER, WINE AND CHEESE SHOP, WOODLAND HILLS	November 2 6:30 pm setup and meet & greet. 7 pm Potluck
Planning Meeting	November 9 th Planning meeting at Lynda Lo-Hill's December- No Planning meeting only Holiday Party	Nov 9th 7 pm sharp.
Sensory Evaluation Clinic	Sunday, Clinic at Matt's.	Oct 29
Judging Clinic	Saturday, Dave Lustig will present at Wine, Beer, Cheese Shop	Nov 4
44 th Annual Amateur Wine Competition	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	Saturday November 18, 2017 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.

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

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.

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/>

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.