

January 2018

## Presidents Message

MONTHLY MEETING  
JANUARY 4TH

Planning Meeting  
January 11<sup>th</sup> 7pm

\* Seminar 1/26/18  
7-10pm  
Cornell Winery

- Calendar of Events  
and Meetings.

- Dues are Due!!

*We're on the Web!*

See us at:

<http://cellarmastersla.org/>

## President's Message

Happy New Year and cheers to us all making the best wine we've ever made in 2018!

We have some fresh ideas to present to you for 2018 so be sure to attend the meeting this Thursday, January 4<sup>th</sup> at the Beer, Wine, and Cheese Shop. Our theme is "Tasting of the Gold's" so if you got a gold medal in the contest please feel free to bring a bottle so we can all be gold diggers!

We hope to see you Thursday for the meeting and plan on coming to the Planning Party on the 11<sup>th</sup> and bring ideas for our new year!

Elissa, President

Join Cornell Winery and Tim Skogstrom on Friday, January 26<sup>th</sup>, when they welcome **Wes Hagen**, Winemaker, LA Cellarmaster, and friend for over a decade, who will offer a **Pinot Noir Blending Seminar and Tasting** at Cornell Winery in nearby Agoura.

Expect to play with a number of young wine samples and attempt to win the 'taste-off'! Blending will be done both individually and as a small group. There will be a buffet of delectable served during the reception and cheese, charcuterie and crackers through the night.

Sign up soon as this event is guaranteed to sell out! Wes will speak on winemaking style, ripeness, cellar practices and more!

7pm-10pm \$45

Call Cornell Winery for emerging details and to reserve a spot:

**Address:** 29975 Mulholland Hwy, Agoura, CA 91301 **Phone:** (818) 735-3542

**Wes Hagen**, WSET 2, AWS, SWE

Winemaker, Brand Ambassador, Raconteur, **J. Wilkes Wines**

Sell/Learn More J. Wilkes: <http://jwilkes.com/trade/>

805-450-2324 (Cell/Voice/Text)

Like us on Facebook: J.Wilkes Wines Twitter: @jwilkeswines

Annual Cellarmasters  
CELLARBRATION  
December 2017



Your 2018  
Cellarmasters Board!





### **TESTING BY LYNDA**

Cellarmasters has on-loan a wine titrator by Hanna Instruments. Wine testing is available year-round by dropping off an 8 oz sample to Lynda Lo-Hill. She will test pH and Malolactic completion year-round. In addition she will test for Total Acidity in the fall/ winter and Free SO<sub>2</sub> in the spring/summer. Each test is \$5 except for pH which is free. She will test at home for you and will email you the result. Contact her at (818) 359-2147 to arrange a drop-off.



- 1. Say yes to trying new wines**
- 2. Improve your wine knowledge**
- 3. Stop being so judgey aka a wine wanker**
- 4. Visit a local winery**
- 5. Quality over quantity**
- 6. Drink local wine**
- 7. Try more wine**
- 8. Buy a case of wine & taste it age**
- 9. Write tasting notes**
- 10. Discover great food and wine pairings**
- 11. Drink wines that support a good cause**
- 12. Drink bubbly even on non-occasions**

By Wine lover/blogger Casey, Perth



# Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	MONTHLY MEETING at Beer,Wine,Cheese Shop Pouring the Golds If you won a Gold Medal at the Annual Cellarmasters Amateur Wine Competition bring a bottle to pour as you tell the club the details of your winning wine. Potluck Theme: Soup and Salads. Bring a bottle of wine to share.	Thursday, JANUARY 4  6:30 pm setup and meet & greet. 7 pm Potluck
Planning Meeting	Come with your ideas for a great 2018! Location to be announced	JAN 11  7 pm sharp.
Seminar at Cornell Winery w/ Wes Hagen	Cornell Winery & Tim - <b>Pinot Noir Blending Seminar and Tasting By Wes Hagen</b> \$45 includes tasting, seminar, lite reception <u>Address:</u> 29975 Mulholland Hwy, Agoura, CA 91301 <u>Phone:</u> (818) 735-3542 <b>RSVP to reserve your spot directly to Cornell Winery</b>	Friday, Jan 26  7-10pm
	Happy New Year! 2018 Wishing all our Cellarmasters for 2018 <b>Happiness, Good Health and Great Winemaking!!</b> Back to business as usual but in a New Year! Lots of exciting happenings in 2018. <b>New Year so remember to pay your DUES!!!</b> Mail to Bruce today! Address listed below	

## 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.



## 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)

## 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.