

March 2018



Articles:

. President's  
Message

• Calendar of  
Events and  
Meetings.

• Monthly  
Meeting  
March 1<sup>st</sup>

Potluck theme:  
French Food  
& Pinot Noir

• For Sale

We're on the Web!

See us at:

<http://cellarmastersla.org/>

## President's Message

Bonjour!

That's to get you excited about our March 1<sup>st</sup> Cellarmasters meeting with special guest Wes Hagen. Our food theme will be French food and Pinot Noir will be the wine (du vin). Ooo la la I can hardly wait. I hope for a big turnout so bring a friend or call someone you haven't seen in a while and invite them to the meeting.

And if that's not enough excitement, the Planning Party/Board Meeting will be at Tom Duket and Renee Sikes home.

Hope to see you all soon!

Elissa Rosenberg, President



Chet Schreiber giving Pruning Tips

### MARCH 1ST CELLARMASTERS MEETING

JOIN US FOR A SPECIAL PRESENTATION ON

#### WINEMAKING TIPS

(with a Q&A afterwards)

WITH

#### Wes Hagen

Winemaker and Brand Ambassador for J. Wilkes Wines,  
Santa Maria Valley, California

You don't want to miss this!  
Winemaking tips and info that will benefit both  
new winemakers and seasoned winemakers!  
Wes will have a Q&A afterwards so  
bring your questions!

*J. Wilkes wines will be available for purchase  
at the meeting (checks accepted).*

#### ABOUT OUR PRESENTER:

Wes Hagen worked as Vineyard Manager and Winemaker at Clos Pepe Vineyards and Estate Wines in the Sta. Rita Hills for 21 years and is considered an industry leader in Santa Barbara Wine, having served for more than a decade on the Board of Directors for both Santa Barbara County Vintners and Santa Rita Hills Winegrowers Alliance.

Wes is an accomplished wine writer, researcher and lecturer; He has written for the L.A Times Magazine, Sommelier Journal, Burgundy Report and has appeared and been featured / quoted numerous times in the Wine Spectator, Wine Advocate and Wine Enthusiast. Wes researched, wrote and had approved the last three AVA's in Santa Barbara County: Sta. Rita Hills, Happy Canyon and Ballard Canyon.

Wes taught the Food and Wine Pairing program at Allan Hancock College for four years and has lectured on the History of Wine and Santa Barbara Wine at Cornell University, Caltech and many, many other prestigious institutions. His most recent achievement is having been nominated for a TED-talk on the History of Wine. Wes has an active and impressive social media following on Facebook (Wes Hagen), Twitter, Instagram and Delectable (@weshagen). For more information: [www.jwilkes.com/the-winemaker](http://www.jwilkes.com/the-winemaker)



## Planning Meeting Minutes—February 8, 2018

Location: Dan and Martha's house

Time of Planning Party: 7pm

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

### Officers

President, Elissa

Vice President, Renee

Treasurer, Bruce

Secretary, Mimi

Membership, Dave

Website, Gregg O.

Shop Liaison, Gregg S.

Sargent of Arms, Lynda

P.R., Mike

### In attendance:

Dan, Martha

DeeDee, Bruce, Lynda, Matt

Andy, Tom, Renee, Gregg S.

Gregg O, Mimi, Suzy, Jeff

### Treasurer Report

– \$6,000+ / Bruce trying to find a different bank because our current branch closed / may need a letterhead with officers' names on it

### Testing Clinic

– Testing fee will be raised to \$10 per sample for SO2 and PH with ML an extra \$5 (Lynda spent \$500 on testing supplies and revenues were \$200 so an increase is necessary for club to break even).

– Lynda to put an ad in the newsletter for testing with new prices

### Winemakers magazine

– DeeDee made motion to only send Winemakers magazine digitally and if members want a print version, they will need to pay extra

### Bus Trip

– Gregg S and DeeDee working on a date for this event

### Ruths Chris

– date July 19 / check made to Cellarmasters for \$45 per person / RSVP to DeeDee at [winerygirl@gmail.com](mailto:winerygirl@gmail.com)

### Carpinteria Wine Tasting

– Sold Out for April 7

### Christmas Party

– DeeDee knows a band for \$400 that is spectacular - club members will meet up to check out the band

### March Club Meeting

– Wes Hagen will present Winemaking Tips with a Q&A

### March Planning Party

– Tom Duket's house - details to come

### Future Meeting Topics

– Lynda has 3 of the same wines with different yeasts for a yeast presentation

– Possible pool party picnic to replace the July meeting

### Miscellaneous

– Elissa is in charge of business cards for the club

– Suzy asked if Elissa is still doing business cards that are blank for all members

– Member Mara's husband passed away and she is looking for help with the vineyard (Syrah)

### Derby Day

– Need hosts - possibly DeeDee & Bruce and Elissa and Matt and one other San Fernando Valley member

– Ask David Guitterez and member Glenn if they can host

– After much discussion, it was decided to still provide a glass for Derby Day / one suggestion was to have a special glass made for the event



Al Gottlieb pouring his award winners!



## Highlights from the February Meeting and Pruning Clinic

*Thank you Lynda & Steve for the Photos*



# Calendar of Events and Meetings

Events	Details	Date
<b>Monthly Meeting</b>	We are taking a trip to France for the March wine club meeting!!!! The theme will be <b>French Food and Pinot Noir Wine</b> . Wes Hagen, winemaker and ambassador for J. Wilkes Wines and previously Clos Pepe, will be our guest speaker with lots of info, pro tips and wine to purchase! <i>Meet at the Beer, Wine , Cheese Shop</i>	<b>March 1st</b> <b>6:30 pm setup and meet &amp; greet. 7 pm Potluck</b>
<b>Planning Meeting</b>	Planning Party at Tom Duket's house	<b>March 8</b> <b>7 pm sharp.</b>
<b>Wine Event Dinner</b>	Carpinteria- Sold out! RUTH CHRIS CLUB DINNER	<b>April 7</b> <b>July 19</b>
<b>Future Events</b>	Bus Trip Christmas Party	<b>Details to Follow</b>

## 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.



## WINE TESTING By Lynda

- pH \$5
- Malolactic completion \$5
- Free SO2 \$10

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 SO2 in the spring/summer. She will test at home for you and will email you the result. Contact her at c(818) 359-2147 to arrange a Thursday meeting drop-off, or you can drop it off at her home.

## FOR SALE:

### **Kirk Bloom has multiple items for sale:**

All items are available for pickup in Thousand Oaks. Questions & request for pictures of items can be sent to Kirk at: [kirkbloom@gmail.com](mailto:kirkbloom@gmail.com)

**\*\*First generation Vinmetrica SC100 SO2 analyzer.**

In very good condition. Only used one season. \$95 OBO

**\*\*Drum caddie \$45 OBO**

**\*\*Set of three hydrometers. \$15 OBO**

12 to 0 brix

15 to 5 brix

30 to 0 brix

**\*\*Flotec pump. Finicky thing. Requires priming and needs new switch. FREE**

**\*\*Good used basket press. Basket is 20 inches in diameter and 23 1/2 inches tall. (#50?). \$575 OBO**

## Winning Recipe - from Tom Duket

### Sweet Potato Salad with Bacon

A crowd-pleasing recipe for sweet potato salad with bacon and zippy mustard dressing. Perfect German potato salad fans. No mayo and paleo friendly!

YIELD: 6 servings PREP TIME: 15 minutes COOK TIME: 15 minutes

#### Ingredients:

- 4 slices [thick-cut bacon, cooked](#)
- 3 large sweet potatoes, peeled and cut into chunks
- 1 cup thinly sliced celery hearts
- 1 cup thinly sliced green onions
- 1 jalapeno pepper, seeded and minced\*
- 2 tablespoons whole-grain mustard
- 2 garlic cloves, minced
- 1/4 cup [rice vinegar](#)
- 1/4 cup olive oil
- 1/4 teaspoon kosher salt
- 1/8 teaspoon black pepper

#### Directions:

1. Bring a large pot of salted water to a boil, then add the sweet potatoes. Simmer just until fork tender, about 10 to 15 minutes depending upon the size of your potato chunks. Drain, gently and quickly rinse with cold water, then set aside.
2. If necessary, cook the bacon according to [these easy steps](#). Once cool, crumble it into a large bowl. Add the celery and green onions.
3. Prepare the mustard dressing: In a small bowl or large measuring cup, whisk together the jalapeno (or fresno chile), mustard, garlic, vinegar, olive oil, salt, and pepper.
4. Add the sweet potatoes to the bowl with the bacon, drizzle with the dressing, then toss gently to combine. Taste and season with additional salt/pepper as desired. Serve warm, chilled, or at room temperature.

\* I've enjoyed this sweet potato salad cold, at room temperature, and even warmed up as a side at dinner. Store leftovers in the refrigerator for up to 4 days.

\* \*The original recipe calls for a red Fresno chili. I was unable to find one, and swapped a seeded jalapeño. It was delicious!

Adapted from *Pure Delicious* by Heather Christo

// All images and text ©Erin Clarke/Well Plated.

#### Nutrition Information Serving Size: 1 (of 6)

Amount Per Serving: Calories: 222 Calories, Total Fat: 13g, Saturated Fat: 2g, Cholesterol: 7mg, Sodium: 359mg, Carbohydrates: 23g, Fiber: 3g, Sugar: 4g, Protein: 5g

This delicious recipe brought to you by WELL PLATED BY ERIN  
<https://www.wellplated.com/sweet-potato-salad-recipe/>



*Some added  
toasted Walnuts  
& mustard seed*

## 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...

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/>