

April 2018



Articles:

• President's Message

• Calendar of Events and Meetings.

• Monthly Meeting
APRIL 5th

Potluck theme:
Food made
with Wine

• For Sale

We're on the Web!

See us at:

<http://cellarmastersla.org/>

President's Message

Hello Dear Cellarmasters,

Be sure to attend **our April meeting where Rodney Williams from Cobblestone Vineyards** will be speaking to us. Thank you to Lindy Willingham for setting this up and to Gregg Smith for taking the reins as acting President for this meeting.

Cobblestone Vineyards began growing wine grapes in 1971 on a 50 acre cool Central Coast of California Vineyard in Arroyo Seco that consisted of round stones, hence the name. That Appellation produced vibrant Chardonnay with just a hint of French Oak. Their second 25-acre vineyard is located in Atlas Peak, 1,500 ft. above sea level on the East side of Napa Valley with volcanic soil which gives us Bordeaux style Cabs. This vineyard also had a small planting of Petit Verdot which was mostly lost to the fires this year. They then found a lovely location in New Zealand. With 10 acres planted in Martinborough where they produce Burgundian style Pinot Noir.

Our **planning party**/board meeting will be on **Thursday, April 12th** at the home of Lindy Willingham. 7pm. She asks that we all bring our own wine glass, plate and utensils. She will provide pizza and we can supplement side dishes accordingly.

For those lucky few who got their reservations in early, we look forward to seeing you at Fred and Lisa's Carpenteria Wine Tasting on Saturday, April 7, 2018.

Save the date of Saturday, May 5 for Derby Day. It will be epic this year!

As a Cellarmaster member, you can now order Cellarmaster business cards. These are great when wine tasting since some wineries offer discounts to home wine makers. Order your business cards at Kopy King by emailing info@morecopies.com with your name, phone number and email address (sorry - no titles allowed). 100 Cards for \$25.00 plus tax and shipping. Larger amounts are also available so contact them for pricing.

Hope to see you in April!

RIP Robert Haas

Elissa Rosenberg, President



Planning Meeting Minutes—March 8, 2018

Planning Meeting Minutes

March 8, 2018

Location: Tom and Renee's house

Time of Planning Party: 7pm

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

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:

Renee

Tom

DeeDee

Bruce

Lynda

Andy

Gregg S.

Gregg O.

Mimi

Fred

Mike

Nancy

Dave

Holiday Party

- Dec. 1 - Bruce to get deposit to Topanga Community Center this week

- A new local band was suggested to change things up a bit this year and trim costs / DeeDee knows a band that comes highly recommended / DeeDee will check band's upcoming schedule so that a "preview" can be done for interested members

Treasurer Report

- \$7,100 in bank

- Bruce is checking on Winemaker magazine's rate for this year

Possible Craft Session

- Discussion on whether to have a craft session for hats and bow ties for Derby Day as well as a holiday craft session to provide auction items for the Holiday Party / Feasibility and Date TBD

Derby Day

- Discussion on location being Pasadena area for this year

Bus Trip

- Last weekend of July - location will be Monterey/Carmel area

Ruths Chris

- date July 19 / check made to Cellarmasters for \$45 per person / RSVP to DeeDee at winerygirl@gmail.com

Carpinteria Wine Tasting

- Sold Out for April 7

April Club Meeting

- Cobblestone to be presenting (Check with Lindy for details/confirmation)

April Planning Party

- Check with Lindy to see if she can host (Gregg Smith able to host otherwise)

May Club Meeting

- Mike Holland will be doing a presentation for May / topic TBD

May Planning Party

- Mike and Anne's house

Olivera Event

- May 17

- Mike Holland looking to fill 2 spots for winemakers to pour their wines at this event

- Check with Matt Lester on whether to have the club wine represented at the event

- RSVP to Mike Holland if interested and to get info

- Open to the public

Miscellaneous

- Suggestion to send a calendar out to hosts for planning party dates via email

- Discussion of club expenditures and the approval process for all club-paid expenses



Daytrip Idea:

Now the weather is so nice, you might consider and afternoon having wines and visiting exotic animals

Enjoy the locally-produced wines and Saddlerock Ranch's amazing scenery and wildlife on our classic tour, the Explorer Safari. Along the way, you'll visit some the ranch's most exotic residents.

- Starting at \$65 per person
- 90 Minutes (approx.)
- Tour of Saddlerock Ranch & Vineyard
- Meet and feed exotic animals
- Complimentary crackers and spreads
- Taste 6 wines, 3 whites and 3 reds
- Ages 21+

Malibu Wine Safari 32111 Mulholland Highway, Malibu CA 90265

Not a CM sponsored event. Just a daytrip idea from your editor.



**Don't Forget to Like Us on FACEBOOK
Cellarmasters LA**



**Highlights from the March Meeting with Wes Hagen
Great Wine, Food and Conversation!**

Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	Rodney Williamson of Cobblestone Vineyards, guest speaker Food Theme: Cooking with Wine and the wine that you share. <i>Meet at the Beer, Wine , Cheese Shop</i>	April 5th 6:30 pm setup and meet & greet. 7 pm Potluck
Planning Meeting	Planning Party at Lindy Willingham's home. Lindy will serve Pizza. Please bring a side and wine to share.	April 12th 7 pm sharp.
Wine Event	Carpinteria- Sold out!	April 7
Dinner	DERBY DAY- DETAILS COMING SOON!! RUTH CHRIS CLUB DINNER \$45 per person. RSVP TODAY TO DeeDee at winerygirl@gmail.com	May 5 July 19
Future Events	Olvera Street- Michael Holland is organizing another event at <i>El Pueblo</i> Bus Trip Christmas Party	May 17 th July December

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:

2 stainless steel barrels-30 gallon tanks \$125 each

corker \$75,

2 bottle drying racks \$30 each, filter/pump \$160

32 gallon fermentation containers with lids \$35 each.

Thanks

Ruth and Dave Gomez

malipacabu@gmail.com



March Meeting

Winning Recipe - from Renee Sikes!

Slow Cooker Beef Burgundy

Equipment

6 quart slow cooker or larger

Ingredients

6 pieces bacon, chopped

1 large onion, chopped

2 large carrots, peeled and chopped

5 cloves garlic, minced

2 tablespoons tomato paste

3 lbs. beef stew meat or chuck roast, cut into 2 inch cubes

salt and pepper

1/4 bunch fresh thyme sprigs

1.5 cups Pinot Noir

1.5 cups beef broth

2 bay leaves

2 tablespoons tapioca starch (optional for thickening liquid)

1/4 cup fresh parsley leaves, minced for garnish

*Sauteed onions and mushrooms for garnish (optional)

1. Cook bacon until crisp, in a large skillet over medium-high heat. Remove the bacon from the pan with a slotted spoon and set aside. Pour bacon fat into a small bowl or a glass jar, leave enough behind to saute the vegetables, about 1 tablespoon.
2. Add onions and carrots to the skillet and saute until soft, about 5 to 7 minutes, add garlic cloves and tomato paste and saute until tomato paste goes from a bright red to a brick color, about 45 seconds. Transfer the vegetables to the slow cooker.
3. Add another tablespoon of bacon fat to the skillet if needed. Generously salt and pepper the beef. Brown the beef in batches, turning to make sure all sides are browned, about 7 minutes. Transfer browned beef to the slow cooker.
4. Add wine, broth, bay leaves, thyme and tapioca starch to the slow cooker.
5. Cook on low for 8 to 10 hours.
6. Discard stems from thyme sprigs and bay leaves.
7. Adjust salt and pepper, garnish with chopped parsley and cooked bacon. **Serve and Enjoy!**

*Usually, Beef Burgundy is topped with a delectable garnish of sauteed onions and mushrooms. If you wish to do so, you can saute 1 cup of pearl onions and about 10 ounces of white mushrooms in butter.

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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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

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/>