

May 2018



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Meeting
May 3rd

Potluck theme:

Mexican Food

• For Sale

We're on the Web!

See us at:

<http://cellarmastersla.org/>



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Cellarmasters LA

President's Message

Hello Dear Cellarmasters,

Our May 3rd meeting at the shop is being organized by Acting President Michael Holland and he will conduct barrel (or carboy etc.) sampling. Bring a sample of some of your wine you'd like some feedback on before you go to bottling or blending.

Be sure to RSVP for May 5th's Derby Day right away – seating is limited. It's my favorite day of the year so I want everyone there to play with!

Our planning party will be graciously held at the home of Michael Holland & Anne Louise Bannon on Thursday, May 10th. Remember, we are invited into fellow member's homes and we ask everyone to be respectful of their home and time. The planning party meeting will begin at 7pm and end at 9:30pm.

I hope to see you all at least three times this May!

Elissa Rosenberg, President

CELLARMSTERS DERBY DAY
SATURDAY, MAY 5TH

See flyer page 6

Planning Meeting Minutes—April 12, 2018

Attendees: Gregg Smith, Bruce and Dee Dee, Tom, Renee, Nancy, Dave, Mike H, Elissa, Matt, Lynda

Prez Report: Elissa Rosenberg

Thanks to Fred and Lisa for the tasting party

Business cards are available to all members. We are soon setting up the website to sign up online

Elissa made proposal that board should vote on topics for each monthly regular meeting. motion: Nancy makes motion that board should approve meeting topic. Matt Seconds. All in favor 11 against 0

We should try to focus the meeting on wine-making.

ideas monthly snippet on "what's going on this month in the vineyard, and in the winery"

Need topic for September....suggestion: grappa . Tom to take meeting

September meeting snippet last minute grapes

Need topic for November. idea: corks and closures . Gregg knows a cork person

Treasurer: Bruce Kasson

We've got \$8000 in treasury, mostly due to membership.

Upcoming expenditures: christmas party band, the last of the wine judging expenses. Bruce has put Cellarbration on credit card and will be reimbursed.

Winemaker Magazine will be billed for 66 magazines. This is for digital issues. members can pay extra for print copies.

Question? What should we do about next year? Perhaps we should send out a survey with next year's membership form to see what format people like.

Elissa proposes that all expenses must be requested via a budget and that all payments must be approved by two members. Renee makes motion: Budgets need to be pre-approved. Thereafter expenditures/reimbursements need to be pre-approved before disbursements. Michael seconds the motion. Commentary: this should include post approvals. for example a late decision. Vote: All in favor 11 all against 0

Christmas Party

Dee Dee 3 piece band "Miles to Go" is available that is very good and will not cost too much. We would like to send a group to go see them; possibly May 4th Valencia, April 13

Membership

Final numbers are 66. ("This is your last chance" email raised members from 55 to 65.) Last year (2017) there were 86 members.

Shop Remodel.

Colin, (president of falcon beer,) has purchased a tv screen for the clubhouse. We will help pay for this screen. The screen cost \$450. Lynda makes a motion that we offer \$225 for the joint

ownership of the media system, Nancy seconds. Vote: yea 11 opposed 0.

Derby Days. A fourth home is to be added to the schedule at Will Scout's home. Elissa has a proposed itinerary which will benefit from this fourth stop. We need volunteers for set-up and take-down helpers called "jockey club". We will move the wine contest to the second stop so that pallets are fresh. Nancy is having a taco bar. Food will be dropped off at her house. RSVP will send info to Nancy what food they are bringing. Transportation between stops could be shared and uber drivers can be shared. Budget for Derby Days: Elissa proposed budget of \$440.00. Dee Dee seconds. Vote: All approve budget.

We need someone to run the blind wine competition. Gregg S had volunteered .Elissa has some vintage wine glasses to give away.

Mike Holland

Avila wine adobe May 17 has a few new sponsoring wineries including Cellarmasters. Mike will pour the angelica. He would like Cellarmasters to donate bottles to pour or to be a fundraiser. He will also pour home-made bottles of our members. He needs one helper. .. Bring bottles to May 3rd meeting or derby Days.

Save the date: Don Corban La Klnata Sunday Sept 30, 3-6 pm. We need volunteers to pour wines.

Meeting Adjourned.

Submitted by Lyndo Lo-Hill

Save The Date:

La Canada Kiwanis Food and Wine 9/30/2018

Cellarmasters has been invited to once again be part of the La Canàda Kiwanis Food and Wine event scheduled for Sunday September 30th from 3pm to 6pm. CM member Don Corbett got the club involved more than a decade ago and each year our fans seek out. Is it because we actually make the wines we pour? Is it the fermentation samples we sometimes bring along? Could it be Dave's kegs of rosé?

Whatever it is, we continue to talk about the winemaking lifestyle to anyone who'll listen. The admission charge is waived and we get to sample some of the goodies offered by local restaurants and wine distributors. That's the good news. The bad news is that we may be in the middle of harvest but we've worked around it in the past. If you're in the area, come on by or sign up to pour.

More details will be coming out this summer. But for now, save the date. Mike Holland

CELLARMASTERS IN OLD LOS ANGELES MAY 17TH

Cellarmasters has been invited to pour at the 3rd annual wine celebration event at the oldest surviving house in Los Angeles on Thursday May 17th.

The host of the event, the El Pueblo Park Association (EPPA) has asked CM member Mike Holland to provide wineries for the event in the courtyard of the Avila Adobe built in 1818. Several returning CM pro wineries - Old Cellars and Vinemark - will be joined by newcomers Angeleno Wine Company, The Blending Lab and Villa Laura Fine Wines run by CM member Will Regan. The historic San Antonio Winery will be in attendance as well.

Where does Cellarmasters come in? We have been offered a table to share some of our home products. Mike Holland will be looking for a member to help pour at the event. But donated wines from the membership would be welcome to promote the club to a new audience.

Which wines? Any one bottle you wish to donate - white or red. A total of six bottles should be enough for the event. How do I get them to the event? Mike will be accepting donated bottles at the May 3rd regular meeting at the Shop. You may also bring them to Mike's house on Derby day May 5th or the PP scheduled for May 9th.

There is a flyer for the event elsewhere in this newsletter. The basic facts are that it takes place on Olvera Street on Thursday May 17th from 5:30 to 8:00. Tickets are \$20 for general admission that includes finger foods and 5 drink tickets. A VIP \$40 ticket includes a 375ml split of the angelica wine made from the grapevines located in the patio of the Avila adobe. Parking is available but can cost up to \$16 for the event. Carpooling is suggested.

The event is a fundraiser for EPPA and includes silent auction items including theatre and opera tickets, dinners in historic buildings and several special items. Wineries are asked to donate wine for silent auction baskets. Donations are tax deductible and letters will be provided to donors for their records. Hope to see some of you there!

Any questions can be referred to Mike Holland at mehhistory@gmail.com or 626-375-8265.



The El Pueblo Park Association & El Pueblo Historical Monument proudly present

Avila Adobe Wine Celebration

200th Anniversary of the Avila Adobe House

THURSDAY, MAY 17, 2018
E-10 OLVERA STREET, LOS ANGELES CA 90012
5:30pm - 8:00pm

Honoring 2018 Trailblazer
Jean Bruce Poole


<p>Viña Madre Admission Limited Availability: \$40 (includes commemorative bottle of Avila Angelica wine)</p> <p>General Admission: \$20</p> <p><small>Guests must be at least 21 years of age (with valid ID) to attend the event.</small></p>	<p><small>Event will feature:</small></p> <p>History Program Wine Tastings Silent Auction</p> <p><small>All proceeds support EPPA's historic programming at El Pueblo.</small></p>
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Buy your tickets today: aawc2018.eventbrite.com


For more information, please call (213) 485-8437.

Thank you to our sponsoring wineries:

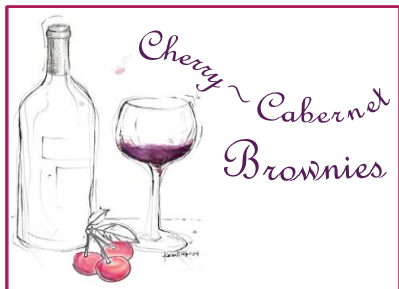






April Meeting Winning Recipe by Nancy Scott



Ingredients

- 1 cup dried cherries, chopped (we used the dried Bing cherries from TJ's)
- ½ cup Cabernet Sauvignon wine
- ¾ cup butter, cut up
- 4 ounces unsweetened chocolate, chopped
- 2 cups sugar
- 3 eggs
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 1 recipe Red Wine Ganache

Directions

1. In a small saucepan combine cherries and wine. Bring just to boiling; remove from heat. Set aside. Preheat oven to 350 degrees F. Line a 13x9x2-inch baking pan with foil, extending the foil over the edges of the pan. Grease and flour foil; set pan aside.
2. In a medium saucepan heat and stir butter and unsweetened chocolate over low heat until melted and smooth. Whisk in sugar. Add eggs, one at a time, whisking well after each addition. Stir in vanilla. In a small bowl stir together the flour, baking powder, baking soda, and salt; stir into chocolate mixture until combined. Stir in undrained cherries.
3. Spread the batter evenly in the prepared pan. Bake about 30 minutes or until sides begin to pull away from pan. Cool in pan on a wire rack.
4. Pour Red Wine Ganache over cooled brownies, spreading evenly. Let stand about 2 hours or until set. Use the foil to lift the uncut brownies out of the pan and onto a cutting board. Cut into bars.

Red Wine Ganache

Ingredients

- 6 ounces semisweet chocolate, chopped (we used chips)
- 3 tablespoons butter, cut up
- 3 tablespoons red wine

Directions

1. In a heavy small saucepan combine chocolate, butter, and red wine. Heat and stir over low heat until melted and smooth. (we did this in the microwave—30 second increments...)



Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	Michael Holland will present barrel/carboy tasting. Food Theme: Mexican Food & wine that pairs with that: Suggestions Sauv Blanc, Pinot Gris, Grenache, Pinot Noir <i>Meet at the Beer, Wine , Cheese Shop</i>	May 3rd 6:30 pm setup and meet & greet. 7 pm Potluck
Planning Meeting	Planning Party at Mike & Anne's Details to follow.	May 10th 7 pm sharp.
Wine Event	DERBY DAY- See flyer page 6 <i>Avila Adobe Wine Celebration - see page 3</i>	May 5 May 17
Future Events	RUTH CHRIS CLUB DINNER \$45 per person. RSVP TODAY TO DeeDee at winerygirl@gmail.com Bus Trip Christmas Party	July 19 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:

South Slope Malibu Vineyard is offering their grapes for sale to home winemakers.

<http://www.southslopemalibu.com>

This is an award-winning vineyard in Malibu that grows Cabernet Sauvignon. The fruit is excellent, and the vines are well maintained. They are asking \$2.50 a pound. They will have approximately 2000 lbs available with a minimum order of 100 lbs.

If interested contact **310-589-5155**
or southslopemalibu@gmail.com.

Thanks,
Steve Bernal
818-694-1681 Cell
818-337-7343 Fax



Cellarmasters Derby Day 2018

*RSVP required by April 23rd
payment must be received by April 28th
Space is limited
RSVP to Elissa at elissa112@gmail.com*

Saturday, May 5, 2018

*from 11:30am until we can't take anymore
\$25 per person - \$30 for non-members*

Stops include:

Tracy and Robert's in Glendale
Mike and Anne's in Altadena
Nancy & Dave's in Pasadena

Limit 38 people for event so SIGN-UP NOW

Carpooling is highly recommended.

*Derby Day addresses and directions will be emailed upon
receipt of payment.
RSVP to Elissa at elissa112@gmail.com*



How to have a great Derby Day:

You **MUST** RSVP. No additions the day of Derby - sorry.

Bring at least two bottles of wine per person: One to drink and one to share at one of the stops.

Bring a wine glass. Bring water.

Bring extra cash for horse betting.

Wear your Derby Day hat and attire for the contests.

Bring a dish to share at the last stop. It will be a Cinco de Mayo theme.

OPTIONAL: Bring an appetizer to the second stop to share.

OPTIONAL: Bring your homemade wine entry for the Run for the Wines Contest

Jackets may be needed for outdoor fun. Wear or bring comfy shoes.

Pay entry fee via PayPal here:

It's off to the Races!

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

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/>