

June 2018

*Articles:*

- President's Message
- Calendar of Events and Meetings.
- Monthly Meeting June 7th  
Potluck theme: BBQ & Bold Blends
- For Sale

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Cellarmasters LA**

Nancy Hammoudian,

Newsletter Editor



## President's Message

Hello Dear Cellarmasters,

Happy **National Wine Day** (Friday, May 25<sup>th</sup>). I always like to celebrate most anything for a whole month so let's celebrate National Wine Day at our meeting on Thursday, June 7<sup>th</sup>.

Our regular meeting on June 7<sup>th</sup> will be led by our own in house lab manager Lynda Lo-Hill and longtime member Dave Lustig. They will be speaking about yeast. Dave has made a white wine kit using seven different yeasts and aged it for six weeks. Lynda has made fresh grape wine from White Hawk Syrah using three different yeasts and has aged it two years. We will be taste-testing the differences that each yeast makes over the short term as well as the long term. You won't want to miss this. **Bring extra glasses (6) and team up!**

The Planning Party/Board Meeting will be at the Swank's. We hope to see you all in June. And remember, the more involved you get, the more you learn, and the more rewards you reap.

Through much contemplation, it was decided that perhaps we should enjoy The Bus Trip every **other** year. Therefore, we will not be having a Bus Trip this year. But for fun, the organizers are working on a potential local Beer Crawl. More information coming.

But don't fret: still save Saturday, July 28<sup>th</sup> because Jean & Pete have offered to fill the date with a Summer Pool Party at their home! More information coming on that as well.

***Elissa Rosenberg, President***

**Potluck Dinner Theme for June:** All American BBQ (BBQ meats, Baked Beans, Potato salad, Coleslaw, Cornbread, Mac & Cheese, Pie, Banana Pudding.) Pair with Bold Blends

## Planning Meeting Minutes—May 10, 2018

### **Attendees:**

Elissa Rosenberg, President  
 Renee Sikes, VP (proxy vote given 5-9-18)  
 Anne Bannon  
 Michael Holland  
 Gregg Ogorzelec, Website  
 Kris Schmidt  
 Suzy Mandel  
 Jeff Canter  
 Dave Lustig, Membership  
 Nancy Scott  
 Bruce Kasson, Treasurer

Derby Day was great fun and all that participated were thanked again. Some pictures were viewed at the end of the meeting. Receipts aren't in but we should break even or make a small profit.

After much discussion, a motion was made by Bruce Kasson to adopt a code of conduct as stated below:  
 "As a Cellarmaster member, it is expected that one should always conduct themselves responsibly and courteously at all regular meetings, all public events, and especially at planning parties in private homes.

We ask that all members represent the Cellarmasters LA Club in a positive, respectful manner, be it as a representative of our club or be it to one another."  
 Motion was seconded by Gregg Ogorzelec. Motion was unanimously passed.

It was discussed that the By-laws need updating and that the Board will begin work on that in the near future.

A motion was made by Gregg Ogorzelec that we approve the purchase of 300 Best of Show and 300 Best of Class stickers for the Wine Competition. It was seconded by Suzy Mandel and unanimously passed.

Michael Holland agreed to draft a new version of our brochure for placement in the Beer Wine and Cheese Shop.

Bruce Kasson, Treasurer reports that we have about \$8000 in the bank.

Dave Lustig, Membership reports that our membership numbers are staying about the same.

It was discussed that late memberships will not receive the Winemaker Magazine if turned in later than March 31<sup>st</sup>.

A change in price and types of membership was agreed upon.

\$45 per household

\$40 for a single member

Out of state membership \$25

The June meeting will be handled by Lynda Lo-Hill on the subject of yeast.

The June Board Meeting will be held at the Swanks

There will be no July 4<sup>th</sup> meeting due to the holiday.

The July Board Meeting will be held at Jean and Pete's.

Our Ruth's Chris evening is July 19<sup>th</sup>. There is still room available.

The bus tour is the weekend of July 28-29<sup>th</sup>.

Respectfully submitted: Elissa Rosenberg, 5-10-18

### **Save The Date:**

#### **La Canada Kiwanis Food and Wine 9/30/2018**

Cellarmasters has been invited to once again be part of the La Canada Kiwanis Food and Wine event scheduled for Sunday September 30<sup>th</sup> 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

## Lucky Baldwin's Winery at Santa Anita

From Mary Forney's Blog



On a hill overlooking Santa Anita's famous El Camino Real turf course sits an old brick building, partially obscured from view by bushes and ancient palm trees. Built in 1876, it was once part of **Lucky Baldwin's winery**.

At the turn of the 20th Century, the vast Baldwin Rancho encompassed nearly 60,000 acres. More than 700 acres were planted with grape vines in numerous varieties, covering what is now the Santa Anita Racetrack property and the Westfield shopping mall to the south.

Although the valleys of Northern California are best known today for production of world-class wines, it was Southern California that was the birthplace of the state's now extensive wine industry. It all began when the Franciscan fathers established missions in Alta California in the 1700s, planting vines brought from Spain. San Gabriel Mission, near Santa Anita, was the location of the largest of the mission wineries.

At Rancho Santa Anita, Lucky Baldwin annually produced 100,000 gallons of wine including angelica, port, zinfandel, claret, white wines, and sherry. He also produced 30,000 gallons of brandy a year.

The winery complex consisted of the large brick building that housed the sherry and three wooden buildings for storage of other wines and brandies. A distillery was located just to the rear of the winery, as well as facilities for coopering and bottling.

Also within the complex was a house for the winemaker and his family. **Blas Cuellar** came to Arcadia in 1899, going to work for Baldwin as a winemaker. He and his wife, Josefa, raised six sons and six daughters on the property. Among their many descendants who settled in Arcadia is Santa Anita's Director of Racing, **Mike Harlow**, Blas Cuellar's great grandson.

The old brick building has been mentioned time and again in newspaper accounts of race days at Santa Anita. Even before the track's 1934 opening, Harry Carr wrote eloquently in the *Los Angeles Times*, "Nature created the setting in the limpid valley of the Santa Anita - the Sierra Madres in the background, snow-capped peaks in the distance, orange groves with golden fruit a stone's throw distant, one of Lucky Baldwin's old wineries in the foreground, green grass on the slopes, and gnarled California oaks on the hills. All this you see as you sit in the grand stand and gaze on the show." 1

In 1936, a *Los Angeles Times* report on the opening day scene included, "Lucky Baldwin's winery, the herd of spotted cattle and the gnarled oaks offered a peaceful pastoral beyond the backstretch and behind it all, seeming to drape from the balloon-like clouds overhead, hung the great backdrop of the Sierra Madres." 2

In the 1950s, *L.A. Times* columnist Ned Cronin also waxed poetic about the winery. In a 1956 report on the San Juan Capistrano Handicap, Cronin said, "The first part of Arcadia's answer to the Overland Express is a downhill haul that gets every horse in the race to rolling whether he wants to or not. They whiz past an old winery so fast they can't even stop for a snifter of muscatel from Lucky Baldwin's old brick-enclosed vat where he used to invite the folks to come over, take off their shoes and start pressing grapes." 3

The mystique continued into the 1960s, when the historical details of California's first Thoroughbred race - a match race held in the summer of 1852 between Don Andreas Sepulveda's Thoroughbred mare Black Swan and former Governor Pio Pico's Spanish horse, Sarco - were reportedly found in a bottle in Lucky Baldwin's winery. As reported in the *L. A. Times*, "Historically authentic, it was, however probably planted there by Santa Anita's Fred Purner and B.K. Beckwith to provoke mention of today's San Juan Capistrano." 4

The building, now used as a carpenter shop and storage facility, has weathered the years beautifully and remains as a reminder of a bygone era.

*Los Angeles Times,*

## **May Meeting Winning Recipe by**

**Madame President Elissa Rosenberg:**

### **Bacon Wrapped Jalapeno Poppers**

Serves 12

Ingredients

- Goggles and gloves (it really hurts if juice gets in your eye or your juicy fingers touch about anything)
- 12 jalapeno peppers approximately 3-4 inches long
- 8 oz. block of cream cheese – softened
- 1 cup cheddar cheese
- ½ tsp onion powder
- ½ tsp salt
- ½ tsp pepper
- 12 slices of bacon – softened (do not use thick cut)
- Cooking spray

Preheat the oven to 400 degrees. Line a sheet pan with foil and coat with cooking spray.

Cut the jalapenos in half lengthwise and use a spoon to scoop out the seeds and ribs.

In a medium bowl, mix together the cream cheese, cheddar cheese, onion powder, salt and pepper.

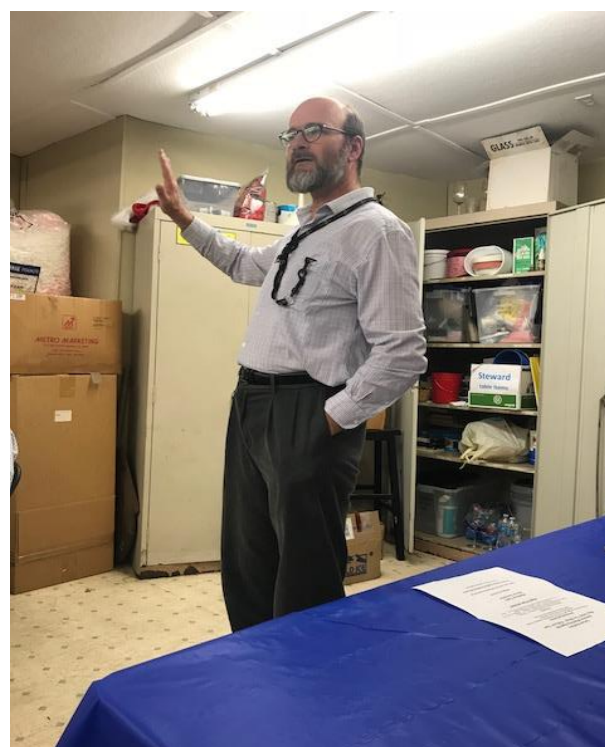
Fill each jalapeno half with the cheese mixture.

Cut the slices of bacon in half crosswise and wrap each pepper half in a slice of bacon, using a toothpick to secure the bacon if necessary.

Arrange the peppers on the baking sheet and bake for 20-30 minutes until the bacon is crispy and browned.

**Serve immediately with wine.**

Thank you Michael Holland for conducting a very interesting May meeting!!





# Calendar of Events and Meetings

Events	Details	Date
Monthly Meeting	Lynda Lo-Hill & Dave Lustig on the subject of yeast. <b>Bring 6 glasses side by side tasting</b> Food Theme: All American BBQ (BBQ meats, Baked Beans, Potato salad, Coleslaw, Cornbread, Mac & Cheese, Pie, Banana Pudding....) Pair with Bold Blends <b>Meet at the Beer, Wine, Cheese Shop, Woodland Hills</b>	June 7th  6:30 pm setup and meet & greet. 7 pm Potluck
Planning Meeting	June Planning Party at the Swanks Details to follow.	June 14th  7 pm sharp.
Other	<b><i>No Meeting for July</i></b> July Planning Meeting at Jean & Pete's	July 5  July 12
Future Events	<b>RUTH CHRIS CLUB DINNER</b> \$45 per person. <b>RSVP TODAY TO DeeDee at <a href="mailto:winerygirl@gmail.com">winerygirl@gmail.com</a></b> Pool Party- at Jean & Pete's home Details to follow  Christmas Party	July 19  July 28  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.

**The Avila Adobe Wine and History Fundraiser** took place downtown on May 17, 2018. Cellarmasters members helped out by donating their time and their wines to the Villa Adobe night.

Will Regan and his wife from Villa Laural Fine Wines in Pasadena. Mark Wasserman from Vinemark Cellars. Dave Lustig and his daughter from Old Oak Cellars. Mike Holland and Verne Tjarak also donated some of their non-commercial wines for tasting.

Thank you to all of our Cellarmasters that donated Wine!!



## **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:**

### **BIRD NETTING- Free**

Make your grapes happy and make the birds unhappy.  
Free bird netting.

Roughly 200 linear feet by 12 feet wide.

Call or text Robert 818 645 5460"

### **Kirk Bloom has the following items for sale:**

- 5 - one gallon clear glass jugs. \$3 each
- 4 - five gallon carboys. \$20 each
- 1 - #50 basket press. Very Good condition. \$525
- 1 - drum caddy. \$35

Photos and info are available - Please contact:

[kirkbloom@gmail.com](mailto:kirkbloom@gmail.com)

## **The BEST MEDICAL ADVICE in a LONG TIME**

I don't understand why prescription medicine is allowed to advertise on TV, nor why anyone would think of trying one of these medicines after listening to the laundry list of warnings of possible side effects.

**But this is definitely an exception:**

**\* Do you have feelings of inadequacy?**

**\* Do you suffer from shyness?**

**\* Do you sometimes wish you were more assertive?**

**\* Do you sometimes feel stressed?**

If you answered **YES** to any of these questions, ask your doctor about **Cabernet Sauvignon**.

Cabernet Sauvignon is the safe, natural way to feel better and more confident. It can help ease you out of your shyness and let you tell the world that you're ready and willing to do just about anything.

You will notice the benefits of Cabernet Sauvignon almost immediately and, with a regimen of regular doses, you'll overcome obstacles that prevent you from living the life you want.

Shyness and awkwardness will be a thing of the past. You will discover talents you never knew you had.

Cabernet Sauvignon may not be right for everyone. Women who are pregnant or nursing should not use it, but women who wouldn't mind nursing or becoming pregnant are encouraged to try it.

### **Side effects may include:**

Dizziness, nausea, vomiting, incarceration, loss of motor control, loss of clothing, loss of money, delusions of grandeur, table dancing, headache, dehydration, dry mouth, a desire to sing Karaoke, or the urge to play all-night Strip Poker, Truth Or Dare, and Naked Twister.

### **\*Warnings:\***

The consumption of Cabernet Sauvignon may cause you to tell your friends over and over again that you love them.

The consumption of Cabernet Sauvignon may create the illusion that you are tougher, smarter, faster and better looking than most people.

## 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/>