

JANUARY 2019



Articles:

. President's Message

**MONTHLY MEETING  
JANUARY 3, 2019**

- Announcements

Past Events Photos

Planning Party

January 10, 2019

DeeDee & Bruce's Home

We're on the Web!

See us at:

<http://cellarmastersla.org/>



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FACEBOOK

Cellarmasters LA

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Photos: Lynda Lo-Hill & Nancy

## President's Message

Hello Dear Cellar Masters,

Happy New Year!!

Get ready, 2019 is going to be great for Cellar Masters! We have a lot of things to accomplish and we will need everyone's involvement to make the club thrive and succeed this year. I personally will need support, ideas and help running the club and hope to have more of you step up and lend a hand.

Traditionally the first meeting of the year in January is the Tasting of the Golds from our annual Cellar Masters Wine Competition. This year will be no different. Gregg O has reached out to the gold medal winners requesting they bring their golds to share and attend the meeting to share their experience and techniques in making the winners. There will be no food theme for the meeting, just bring a favorite dish to share.

I'd like to share some ideas for you to ponder that we will discuss during our first couple planning parties of 2019;

1. I'd like to make the remodel of the shop meeting area a priority as I believe sprucing the area up will make us all feel better about meeting and will be more inviting to visitors and potential new members.
2. I will be asking for Chairs and Co-chairs to head up committees for each major event of the year and those individuals will be responsible for organizing the events. So please, start thinking about what you want to sign-up for and be involved in.
3. Like last year we will ALL be leading the club this year and we need you each to take a month to be responsible for the 1st Thursday meeting topic and if able to host the 2nd Thursday planning party. Be ready to sign up for your month at the first meeting.

We have a lot of planning to do and much fun is to be had. I'm thrilled and honored to be your President for 2019 and look forward to working TOGETHER to make Cellar Masters the best it can be.

*Your New President,*

*Renee Sikes*

## MONTHLY MEETING-JANUARY 3<sup>RD</sup>

**Pouring The Golds- Bring your "Gold" winning Potluck Dish**

***Dues are Now Due - See Last Page***

**Link to the Home Beer Wine Cheese Making Shop:**

<http://homebeerwinecheese.com/>

## Save the Date:

Planning Party, Thursday

January 10<sup>th</sup> at DeeDee Matthews  
and Bruce Kasson's home

## CELLAR MASTERS HAPPENINGS:

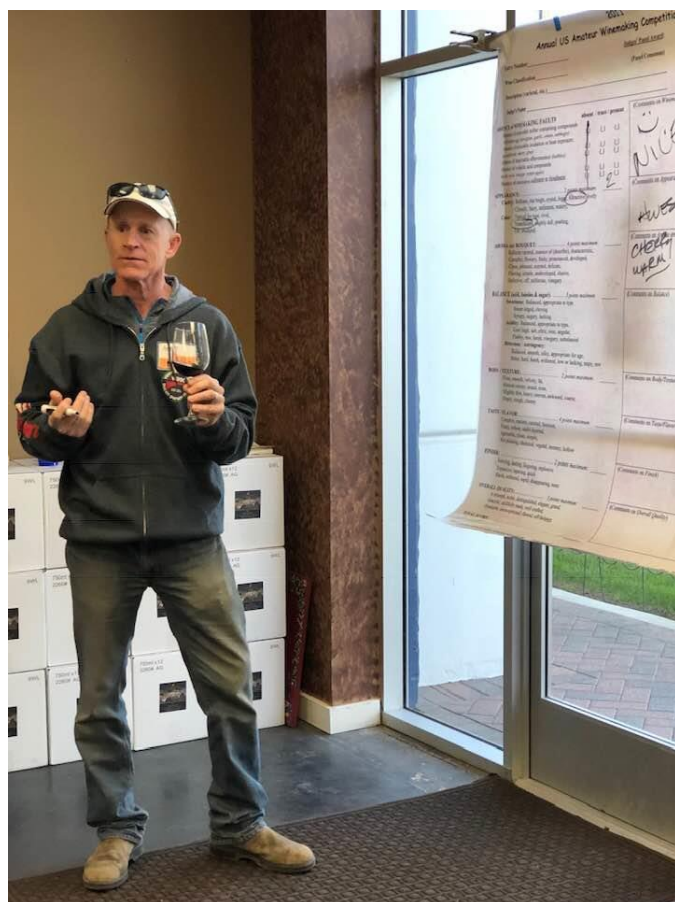


[Little Redhead Wine Tastings](#) Celebrating the 85th anniversary of the end of Prohibition Dec 6<sup>th</sup>, 2018

*The life of a winemaker is one  
of hard work and long,  
laborious days, indeed, though  
the payoff is delightful.*



## Annual Competition





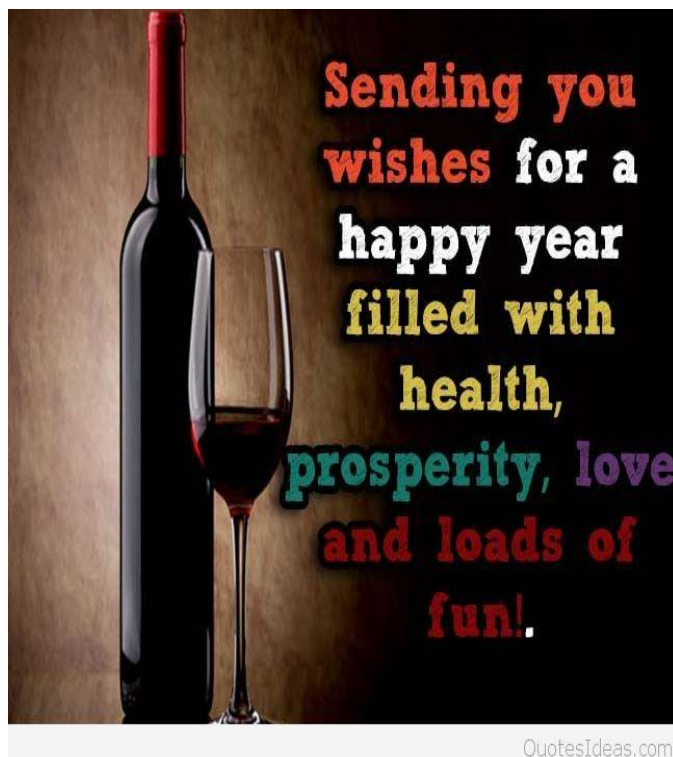
**Our New President for 2019 - Renee**



**Great Company, Wine, Food & Music**



## **CELLARBRATION HIGHLIGHTS**



QuotesIdeas.com

## Dinner Meeting Protocol

**DUES:** Everyone attending should be a fully paid member of Cellar Masters. 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 Cellar Masters Home Wine Club is a volunteer organization dedicated to**

## WINE TESTING By Lynda

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

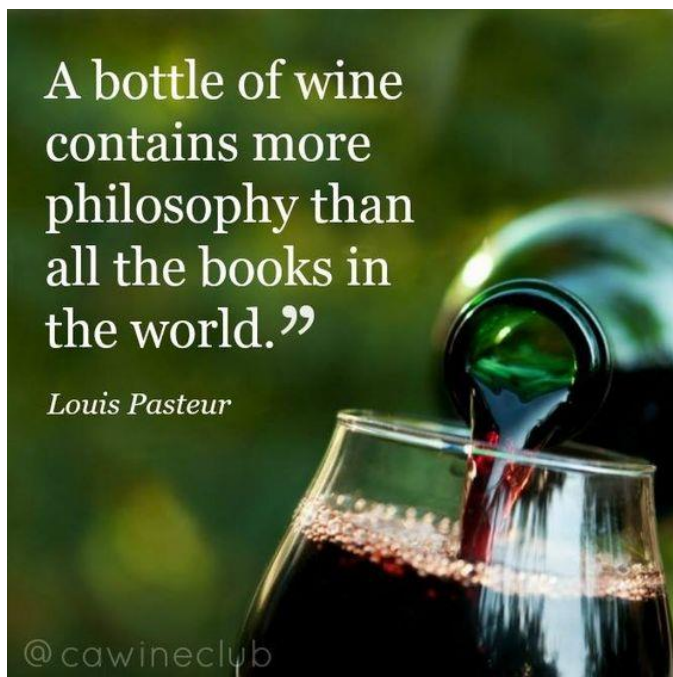
Cellar Masters has on-loan a wine titrator by Hanna Instruments. Wine testing is available year-round by dropping off an 8 oz sample to Lynda Lo-Hill. She will test pH and Malolactic completion year-round. In addition she will test for Total Acidity in the fall/ winter and Free SO2 in the spring/summer. She will test at home for you and will email you the result. Contact her at (818) 359-2147 to arrange a Thursday meeting drop-off, or you can drop it off at her home



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. Cellar Masters is the sole sponsor of the annual U.S. Amateur Winemaking Competition.

This is the official Cellar Masters newsletter. Annual subscriptions are complimentary with Cellar Masters membership. We attempt to publish monthly but harvest, bottling, and/or purely educational wine-tasting may well deter us.



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.
- ✓ 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.
- ✓ Invitations to club events and seminars, such as our judging and pruning clinics

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/>

### Visit our Sponsor

**The Home Beer/Wine/Cheesemaking Shop,**

**Serving the discerning winemaker since 1972.**

#### ♦ The Shop Web-site:

[www.homebeerwinecheese.com](http://www.homebeerwinecheese.com)

John Daume, owner

**Home Beer, Wine & Cheese Shop:**

**22836 Ventura Blvd,**

**Woodland Hills, California 91364**

[www.camarillocustomcrush.com](http://www.camarillocustomcrush.com)

## Cellar Masters Membership & Dues