

FEBRUARY 2019

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**MONTHLY MEETING
February 7, 2019**

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Feb 13 , 2019

Renee & Tom's Home

We're on the Web!

See us at:

<http://cellarmastersla.org/>



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Cellarmasters LA**

Nancy Hammoudian, editor

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Photos: Lynda Lo-Hill & Nancy



President's Message

Dear Cellarmasters,

Well, here we are a few weeks into 2019 and great things are already transpiring. We met last week for the "Planning Party" and covered many items of business that you will see in the published minutes.

We have a lot of great things in store and much more planning to do. We had several people sign on as chairs for the years events but we still need more help. The word CLUB is defined as "an association or organization dedicated to a particular interest or activity." That word DEDICATED stands out and we have so many wonderful and dedicated members. We will be reaching out to all of you requesting help on various committees and hope you all will step up and volunteer wherever you can.

Elissa Rosenberg will be chairing the Derby Day committee, DeeDee Matthews and Greg Smith are chairing the annual road trip, Michael Holland is chairing outside events and will be letting us know how to participate in all the other goings on of wine and winemaking in town, I will be chairing the committee for the wine competition in November. We have other events that we need chairs for and we need volunteers for ALL committees, so please let us know where you would like to help out.

February is an exciting month! Dave Hines is chair of the meeting in February and has a guest speaker lined up. Gary Stewart from Four Brix Winery will be the presenter. If you'd like to learn more about Gary and Four Brix Winery prior to the meeting this is a link to a write up about their journey; <http://www.totallylocalvc.com/four-brix-ventura-county-winery/>

The February planning party date was changed from Thursday, February 14th to Wednesday, February 13th and will be held at mine and Tom's home. We hope to see you all there. Inquire for address.

Stay tuned for updates via our Facebook group and please put some thought into where you'd like to help out and let me know. It takes a village, as they say!

Best,
Renée

MONTHLY MEETING-FEBRUARY 7TH

Dues are Now Due - See Last Page

[Planning Meeting February 13th](#)

Link to the Home Beer Wine Cheese Making Shop:

<http://homebeerwinecheese.com/>

Thank You

Thank You Cellarmasters!

The Chizzo Family would like to thank this amazing club and its members for the donations, wine, kids' gifts and offers of support to our family after the Woolsey Fire destroyed our home near Malibu Lake. The wine making supplies was a huge surprise and we really appreciate all the generosity, and of course we can't wait to share the wine results with the club!

It has been a stressful and emotional period for us. Club members have really shown they care for each other, take care of each other, and being on the receiving side of this is new for us, and we really want you all to know that we are grateful for your incredible support.

All of you are generous, thoughtful and caring people, and we truly appreciate all of you for what you have done for us. Our vineyard will probably be just fine, but we will have to wait for next year's harvest for new juice. We intend to make that a vintage celebration of renewal and new beginnings. Hopefully without too much heavy oak cubes...

Cheers to all of you!

Michael Chizzo family:
Michael, Monica, Hana and Max

Our Home before the fire:



Wine Making Equipment After the fire:



Recap from November Meeting

Pairing Wine & Food By Karyl Newton

The November meeting was all about food and wine pairing and specifically dealing with the difference between congruent and complementary pairing methodologies. What is the difference? With the help of a colorful handout and two large posters, we soon found out.

A congruent pairing creates a balance by amplifying shared flavor compounds. This style of flavor pairing is common in Western cultures.

A complementary pairing creates balance by contrasting tastes and flavors. This type of pairing is the base of many Eastern culture cuisines.

And when pairing food and wine, it's not just about the protein. It's good to consider sauces and cooking method.

Well, everyone was very engaged, it got loud and it was fun. Think about it. Who in that group doesn't love food and wine.

Cellarmasters Planning meeting 1/10/19

Hosts: Dee Dee Mathews and Bruce Kasson

In attendance: President Renee Sikes, Bruce Kasson, Dee Dee Mathews, Tom Duket, Dan Seeger, Mike Holland, Nancy and Vrej Hammoudian, Beth Roberts, Greg Smith, Lynda Lo-Hill, Mimi Roberts, Dave Lustig and Nancy Scott, Suzy Mandel and Jeff Cantor, Matt Lester.

Renee raised the question of Cellarmasters mission. Are we a club for winemakers or a social club? How much energy are we going to put into cultivating new winemakers? . Who are our new members?

Dave L: when he joined club, there were many people who did not make wine, but enjoyed the meeting and enjoyed the food. Nobody grew grapes. Dave discovered that growing grapes gave him opportunity to talk with grape growers, and then gave him the opportunity to buy good grapes and make good wine. Dave has seen a change over the years, such that most people are winemakers.

Beth: there are not a lot of other opportunities for winemakers. She sees this as the best place in Los Angeles for winemakers.

Gregg Smith: he joined cellarmasters to learn how to make good wine. He didn't want to make bad wine in his bathtub. He thinks we should recruit winemakers.

Nancy: it is a fine line between winemakers and wine drinkers. perhaps we should embrace people who want to just drink wine. Be cognizant of a balance. we shouldn't chase away people who just like to drink wine.

Nancy:, furthermore, wine tasters were a big part of derby days.

Tom: there is always something new to learn even for seasoned winemakers. Perhaps we should try to attract more diversity.

Suzy M:, perhaps we should attract young people by a "young persons wine day".

Renee wants us to keep our "objectives" in mind throughout the year. She wants to plan things early so that we can be organized and forward thinking.

Renee needs all Thursday Club Meetings filled. Michael H will take April, Greg S will take June, Scott Eckart will take August, Panel Q&A for September with Matt L, Gregg S, **AND OTHER VOLUNTEERS** such as Andy C? or Jennifer S? or Mark D? Gregg O possibly to do judging training in November.

Renee also needs planning parties filled. Mike H will take June, Gregg Smith can do summer, Nancy and Dave L will do April. Please think about this for the future. Renee will try to put a calendar on Facebook each month. **FEBRUARY PLANNING PARTY IS ON WEDNESDAY THE 13th INSTEAD OF THURSDAY THE 14th DUE TO VALENTINES DAY. TOM AND RENEE ARE HOSTING.**

Chairs of other events: Elissa: Derby Days in May, Fred

Lisa: Carpenteria on March 30, Greg S and Dee Dee: road trip June 8th (date is confirmed), Dee Dee does Ruth Chris' on July 19th, Jean to possibly host a pool party/BB in July. Dave to chair judging clinic with Mark Dawson in October or November.

Michael H will be a chair for away-from-shop (off campus) wine events. Oliivera Street wine event is under review. this year may be a hiatus. Holy Family dinner in South Pasadena (Italian St Joseph dinner). In past we have not gained any new members. Perhaps we can get a professional winemaker to speak to attract new members. Also LA Wine fest Long Beach June 1, 2, could be an opportunity to pour our club wine and see if new members might be interested. Nancy mentioned La Canada wine event. Suzy and Jeff mentioned October Westlake Village Yacht Club and Bradbury uncorked wine event

Renee will be putting together a committee for the November wine judging event. Matt Abbe can be a promotional resource. Good idea to put next year's flier in the mailing of medals. Renee would like to promote the competition in the appropriate places. Nancy suggests that we try to get other wine clubs mailing lists (perhaps OC)

Renee wants us to solidify our by-laws. She passed around an example set of by-laws including responsible consumption of alcohol, paying fees by March 1st, etc. Dan will write up the language for form to be sent to new members and written on the bottom of the newsletter.

Question on insurance: Officers and key participants are covered under our insurance. The rules should be clear to all members and violations should be dealt with. Bruce K to confirm that planning parties are covered under our insurance.

Pro-rating dues. Rates \$40 for March 1st which includes newsletter. \$20 discounted rate after July.

Nancy Hammoudian is our newsletter editor. Please send photos and articles to her. She has decided that deadline for newsletter is approximately the 23rd of every month.

Further items

Future Planning parties requires Chairs to present reports (prepared in advance) at each planning party.

A new roster is needed from Dave L

Keep planning parties to end approximately 9:15pm, so that we are completely wrapped up and out by 9:45pm. Renee requested that all attendees remain mindful of the fact that hosts often have to rise early for work so to be respectful of that by keeping to the agenda and items of business so we can accomplish everything in a timely manner.

Meeting adjourned 9:41 pm.

Submitted by Lynda Lo-Hill

WEST COAST
SMALL BATCH
ARTISINAL CRAFTSMEN OF FINE WINE
Lester
FAMILY CELLARS

Another one of our Cellarmasters has gone pro! Vrej and I went for a short ride up to Ventura to visit Lester Family Cellars. We saw Matt Lester and met his brother Mike & Elissa's sister Holly. It's so great to see this accomplishment. We wish the Lester Family Cellars much success and keep making great wine. Stop by the winery and show your support for our fellow Cellarmaster.



WINE TESTING By Lynda

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

Wine testing is available to all club members. Text Lynda Lo-Hill to arrange for a sample drop-off (818) 359-2147. Samples should be fresh, airtight and with no airspace, so that the SO2 does not blow off or oxidize. 6-8 oz is required for all three tests.

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 IS CONSTANT
PROOF THAT GOD
LOVES US AND
LOVES TO SEE US
HAPPY.**

Benjamin Franklin

PICTUREQUOTES.COM



**Pouring of the Golds at the
January 2019 Meeting**



January Meeting- More Winning Wines

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 & Dues

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

John Daume, owner

**Home Beer, Wine & Cheese Shop:
22836 Ventura Blvd,
Woodland Hills, California 91364**

www.camarillocustomcrush.com