

APRIL 2019

Articles:

. President's Message

MONTHLY MEETING

APRIL 4, 2019

With Guest

Dan Kessler

Food Theme:

Wine that Pairs

with

Pinot Noir

- Announcements
- Meeting Recap
- Past Events Photos,
- For Sale
- Planning Party Minutes

Next Planning Party

APRIL 11, 2019

At the Home of

Dave & Julie Hines

We're on the Web!

See us at:

<http://cellarmastersla.org/>



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

Cellarmasters LA

Nancy Hammoudian, editor

vnhammoudian@yahoo.com

Photos: Renee S & Nancy H



President's Message

Dear Cellarmasters,

This is going to be a very short President's message. The reason for this is that we are all so busy working for the club that we haven't had a moment write a lengthy address. But in a nutshell, we are working really hard to get a shop remodel underway. We have chosen the flooring and have pricing. We are in contact with the Maltose Falcons about partnering to Get Everything Done! So, things are moving along. Soon we will be putting together the team to get in there and rip things out, paint and put new things in. VERY EXCITING!!!!

Lots of events coming up! Please make sure you read the newsletters and meeting minutes as they are jam packed with all the info. This month we have the SOLD OUT Annual Carpinteria Wine Tasting hosted by Fred Shaw and Lisa Guravitz. This is honestly one of my favorite events of the year and I can't wait for us to share all that we learned about the wines they will pour and pictures from the event.

Derby Day is just around the corner and you will see in the minutes all the amazing stuff Elissa Rosenberg, Chair of the committee has planned for us. This will be like no other Derby Day EVER!!!! So stay tuned and start putting those over the top hats together and your couples fashion ensembles. There will be prizes for best hat and cutest couple.

Our Annual Ruths Chris dinner is coming up and you'll see the announcement in this newsletter. This is another event that sells out quickly and is VERY popular....again, another favorite of the year. The incomparable DeeDee Mathews is putting it all together for us!!!

Our April meeting is being Chaired by DeeDee Mathews and she has a guest speaker lined up. Dan Kessler of Kessler Haak Vineyards will be talking to us and sharing some delicious wines. This is a meeting you don't want to miss!!!! I want to thank Dave and Julie Hines in advance for hosting the April Planning Meeting. Please watch for Facebook posts with all the particulars of these events.

That's just the beginning!!! Stay tuned as more comes up as the year goes on.

We are starting to see buds on our vines!!!! Pruning season is over now it's time to sit back and watch our vines grow and produce beautiful grapes for our Fall harvest. And honestly, this might be the biggest news thus far.....Elissa Rosenberg tracked down our club wine press!!!!!! YAY!!!! It is now in our possession and our newly appointed Equipment Czar, Matt Lester is in charge of it's whereabouts going forward. Thank you to both of them and if anyone knows where our wine corker is, please let us know so we can get that back into our inventory.

Thanks again for being the greatest wine club ever!!!!

Renée

MONTHLY MEETING APRIL 4TH

Food Theme- Food that Pairs with Pinot Noir

Dues are Now Due - See Last Page

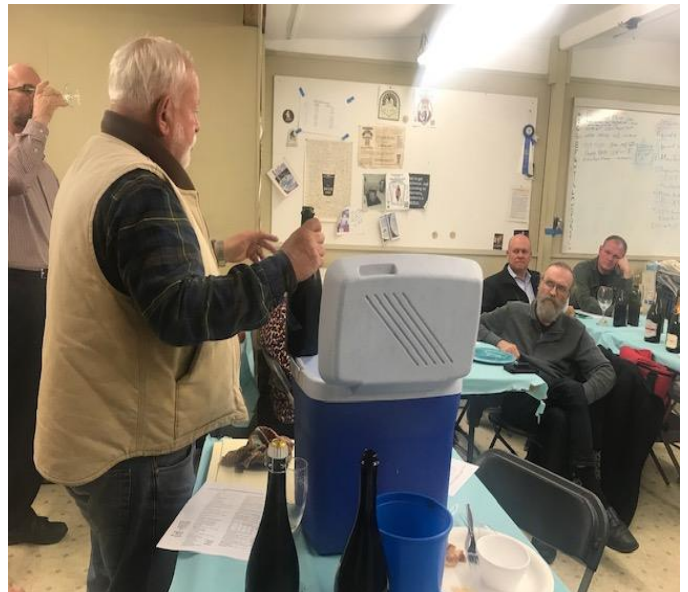
Planning Meeting April 11th

<http://cellarmastersla.org/>

Shop Link: <http://homebeerwinecheese.com/>

Recap from March Meeting

Great meeting! Thank you [Gregg Ogorzelec](#), [Michael Holland](#) and [Stephen Galvin](#) for sharing your processes and insights into making sparkling wine!!!





Our Winner of the Best Potluck Dish!!

Cheese Boreg-Pastry

Puff Pastry Sheet from frozen section at market

Filling: Mix together

Crumbled French Feta Cheese, Shredded Pepper Jack & Lori Cheese. You can use whatever you cheese you have but always nice to have the Feta Cheese as a base

One egg

Chopped Parsely- small bunch

Chopped ¼ white onion

Sliced ½ Red & ½ Yellow Bell Pepper

Salt and Pepper to taste

Open one sheet of puff pastry. Spread cheese mixture in center. Place sliced bell peppers on top of cheese. Fold sides, pinching dough together in center. Fold ends and pinch.

Put an egg wash on top of dough. Bake in preheated oven at 350 for 30 minutes or til golden brown.

The second Cheese pastry, I added Basturma which is an Armenian dried beef. You can add a little Salami.

Nancy Hammoudian



Our Cellarmasters are the best Chefs!

Mark your Calendars:

April Meeting-



Dan Kessler - Winegrower, Winemaker

A love for wine started Dan on a journey that took on a life of its own. Drinking wine led to learning about wine, to making wine as a home winemaker and to planting 200 vines in his back yard.

Next came a Winemaker's Certificate from the first UC Davis Distance Learning program and a growing fondness for Pinot Noir.

Dan is actively involved in every aspect of growing and making Kessler-Haak wines. In the vineyard, you'll see him on the tractor or working on irrigation.

Dan will tell us more at the meeting.....

MAY 2ND MEETING: Patrick Kelley from Cavaletti Vineyards Patrick started growing grapes and winemaking at home in 2009. Made lots of early mistakes, but slowly started making improvements through research and trial and error. Started Cavaletti Vineyards in 2016.... More in the May newsletter

MAY 4TH- DERBY DAYS

MAY 11TH PLANNING MEETING

July 18th at 7pm

Ruths Chris Steak House
6100 Topanga Canyon Blvd, Woodland Hills
\$50 per person
Free corkage bring your favorite bottles of wine
Private room, Limited Space
For reservations contact
DeeDee Mathews 818 269 7379
Winerygirl@gmail.com
Please send checks made out to Cellarmasters
11110 Zelzah Ave, Granada Hills, CA 91344



October Meeting: Lynda and Karyl-Sensory Clinic

NOVEMBER 16- ANNUAL JUDGING

Cellarmasters Planning Meeting

President: Renee Sikes Hosts: Dave and Ruth Gomez
March 14, 2019 8:40 pm

Attendees: Dave and Ruth Gomez, Renée Sikes, Jean and Pete Moore, Matt Lester, Elissa Rosenberg, Tom DuKet, Bruce Kasson, Dee Dee Matthews, Dodee (guest) Dave Lustig, Nancy Scott, Dan Seeger, Lynda Lo-Hill, Renee, Andy Coradesci, Mimi Rogers

Shop Remodeling Flooring is chosen at a cost of approx \$1300. We need approval of John Daume. Renee is talking with Maltese falcons about splitting the cost. Gregg says we can paint after the floor. Tom, Dan, Jeanne disagree. DeeDee will bring her paint wheel the next meeting. Nancy suggested that we split the wall space and give 1/2 to each of Cellarmasters (green) and Falcons.

Ruth Chris dinner is on July 18, 2019. Dee Dee would like to change price from \$45 to \$50 due to high cost of tax and tips last year. {\$700}. They offer the "Ruth Chris Classic" for our meal. Dan would like round tables. Mimi asks if price is same for members and non-members. Answer Yes. Elissa moves that we move price to \$50. Vote passes 100%. DeeDee will send ad to Nancy H. for newsletter. Payment will be charged upfront and PayPal is the preferred method of payment. PayPal link on website. Refund Policy: No refund.

Judging and Sensory Clinic. Sensory seminar will be held on Thursday night. Judging clinic also on Thursday night. Big scoresheet may be in Tom's garage. If not, in Elissa's garage.

Derby Days is on May 4. We are going to be staying all day at Peggy and Rick Wiles, and all night as an option. We can use camper (6 spots) or tents (8 spots) vineyard tour, brunch around the pool, watch the derby, best hat and cutest couple contest, competition for best wines, ping pong, disc golf, hot tub, pool, horse shoes, hiking, wine trivia, dinner under the oaks.

Food: Participants are asked to bring potluck dish for Saturday Brunch, potluck afternoon appetizer and or desert, and side dishes for Tri-Tip dinner. Wiles will cook a Tri-tip on the BBQ. Need Volunteers to provide baked beans, cornbread, and other sides to accompany tri-tip.

Drinks: Please bring bottles of wine to share, a bottle of wine to leave with host, bottle of wine for home-made blind judging, and beer. We are needing volunteers for Mimosas, Mint Juliep's and Bloody Mary's,

Overnight: We will camp on the property. For those that stay overnight, please bring Sunday morning breakfast food for breakfast under the oaks. Maybe Gregg S will make Bloody Mary's. Sunday's events may also include Winery excursion at the 6-8 nearby wineries, or olive oil tasting nearby, garden tours, swimming, etc.

Jean M suggests a porta-potty. We will also research motels and hotels nearby. Look at the website for this. There is a camper rental facility which will drop off a camper for you for a fee.

To bring: coolers of ice, water, cooler of drinks, cash, lawn chair, wineglass or plastic cup for by the pool, jackets, camping gear, swimsuit (or not),
Cost per person will be about \$30- \$35.

Wine Judging on November 16

Renee wants to get the committee together to have a bbq to coordinate. She wants to mail out reminders to the whole list of other wine clubs,. She will also try to get on their

websites. There were about 75 shops in the past that received packets (according to Dave L). Renee doesn't like black and white fliers, and prefers color. Dave L says the cheapest way to send out color graphics is a business card size. Renee wants to know if we can fit everything on a business card. Dave L says yes, if it is only "save the date". Matt L says shipping cost \$1500 a few years ago. If we are mailing we may need to increase the cost of the wine competition

Wine Judging Cost: Renee says that the fee is not covering the cost of the wine judging. In the past, a low price did not increase the number of entrants. Andy wants to know the cost-benefit of last year? Bruce says last year we did not break even, but were within \$500. Last year the cost was \$15 per bottle. Some think cost should be \$25. Others think the cost should be \$20. Last year we had 290 entries and we came within \$500. Q: should the cost of the glasses be included. Consensus No. BTW orange county is \$25 and you have to bring 2 bottles per entry.

Motion by Matt Lester to raise entry fee to \$20.

Discussion: We need to be sure we set budget for food and control these costs. Are we broke yet? Bruce says we have \$5900. Pete says several years ago we had \$11,000 in bank, so we need to rebuild our account. Vote to raise price to \$20/bottle passes with 15 yes, 2 no's.

Cellarbration:

Jean is chair of Committee. She will get other members on the committee. We have the band booked. Some said they did not like the band as well as last time. Since the band is already booked, we should send Renee a list of genres of music we like, and she will ask the band to play that music.

Equipment:

Press was at the wineshop and it doesn't seem to be there. Mark Wasserman said he gave to corker to "someone" and doesn't know where it is. Matt L is willing to keep the equipment, but some suggest it is likely to get lost. If we can't find it, we will consider it dead and buried. We will assume we have no equipment.

Dan Seeger: Membership Policy. Dan had written out a code of conduct. Elissa says it was in the newest membership agreement. We will print it in the newsletter.

New glasses. They have been ordered and received. Gregg Smith is storing the glasses at the shop. If we need them for a party we should tell Madeleine. Fred and Lisa have 13 cases. Lynda had 4 cases.

Treasury Report. \$5900 in account.

Press release: we would like Ann Bannon to write a press release to send to other groups to announce about ourselves and to publicize our club.

Next meeting items: Suggestion for a winemaking 101 meeting

Dave L. Membership report. We have 30-40 members from last year that have not renewed. Dave L had analyzed our past membership back to 2015. Andy asked if anyone know how to auto renew our memberships? Dave L thinks we cannot. Andy will check if it is possible. He will talk to Dave L about this.

Other Business: Do we have any update on our stranded money at Paypal? We cannot find the password so we cannot get our money out of the account. We will have to apply to state for stranded funds.

Adjourn

Submitted by: Lynda Lo-Hill, Secretary

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.

Corks for sale

We had to buy bulk corks for our winery (Lester Family Cellars shameless plug) and we now have extra corks. We will sell them in packages of 30 all sealed in sterile pouches. We can sell at bulk price of \$11 for each 30 cork package.

They are 1 3/4 inch winery quality corks.

Contact Matt Lester at
lestmj2@hotmail.com.

Day Trips

Another fun afternoon of wine tasting with our Cellarmaster Friend Lindy at her Little Red Head Wine tasting. This event showcased Women Winemakers and a raffle with the proceeds benefiting the Olivia Newton-John Cancer Wellness & Research Centre.



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 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/wpcontent/uploads/2017/01/MembershipFormRev.1.27.17.docx.pdf>

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