

June 2019

Articles:

. President's Message

**MONTHLY MEETING**  
**June 6th, 2019**

**Hosted by:**  
**Michael Holland**

**Food Theme:**

Premade/Acquired Food  
from your fav Market..  
with your fav Wine

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

Next Planning Party  
June 13, 2019

At the Home of:  
Michael Holland and  
Anne Bannon

**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](mailto:vnhammoudian@yahoo.com)

Photos: Lynda, Elissa & Nancy H



## President's Message

Hi All -

We are headed into June! Time is flying by and we all are super busy, I know.

The most exciting thing to have happened recently with Cellarmasters is a phenomenal Derby Day!!!! I BIG BIG THANK YOU to Ric and Peggy Wiles for hosting and going way above and beyond to make the day apparently the BEST DERBY DAY EVER. A BIG THANK YOU to Elissa Rosenberg for organizing and planning the event. If you missed it you can check out the video in the CM Facebook group. Suzy Canter did a great job of capturing the days highlights and putting it all together with music. A fun watch!

The winners of the Derby Day contests are as follows:

**Wine Tasting**

First Place Winner - Cab Franc by Andy Coradeschi

2nd Place Winner - Ric and Peggy Wiles

3rd Place Winner - Michael Holland

Cutest Couple - Dave and Julie Hines

Best Hat - Julie Hines

Best Homemade Hat - Dody Tyneway

Congratulations to all the winners!

So many things are happening in the club and we are in the process of tackling all the projects we've discussed for the year. We have some exciting meetings coming up this summer. Please be sure to read your newsletter and check out the FB page for events and updates.

As always it's a pleasure working with you all!!!!

Best,  
Renee

**MONTHLY MEETING June 6<sup>th</sup>**

**AT OLD OAK CELLARS, 2620 D FOOTHILL BLVD, PASADENA**

**Food Theme-** Bring your best/favorite ACQUIRED (PRE MADE) FOOD  
Along with your Favorite Wine

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

**Planning Meeting June 13th** <http://cellarmastersla.org/>

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

## Meeting June 6<sup>th</sup>

The June 6<sup>th</sup> regular will be held at the **Old Oak Cellars** located at 2620 D Foothill Blvd in Pasadena.

Meeting chair Mike Holland has arranged for Alex Russan to be our guest speaker.

Alex is a former Cellarmaster who has gone pro between his Spanish wine and sherry import business Alexander Jules and his boutique wine label Metrick in Santa Barbara. He has also added to his resume the title of the “Advanced Techniques” column writer for WineMaker magazine. Alex will be presenting several workshops at the WineMaker Conference in Michigan in mid-May and we will have a golden opportunity to taste his California wines and pick his brain about enzymes, lees, tannins and other topics ahead of the 2019 harvest season.



## June Planning Meeting

June 13<sup>th</sup>

Mike Holland and Anne Louise Bannon invite you to their home at 179 W. Harriet Street Altadena for the June 13<sup>th</sup> planning party. They will provide a meat and a vegetarian entrée to go with your side dishes. They will provide glasses and service for your convenience. Street parking generally available but carpooling is always encouraged. Trouble begins at 7pm. See you there.



## Derby Days

A very successful fun event!! Thank you to Event Coordinator Elissa, to our very gracious Hosts Ric and Peggy and to all those that attended.



## Ahhhh Help By Tom Duket

The backyard vineyard is a jungle and in it lurks creatures of hideous, heinous horror! Glassy winged sharpshooters! Powdery mildew! Dog poop! I'm in full battle regalia, spraying Neem Oil and hanging the yellow sticky paper of death. I've read about these glassy guys...

Females lay their eggs in masses of up to 28 in the lower leaf surface of young leaves that have recently expanded. When it is first laid, the **egg mass** appears as a greenish blister on the leaf. The female covers the leaf blister with a secretion that resembles white chalk, making it easy to see. Shortly after egg hatch, the leaf tissue that contained the egg mass begins to turn brown. The dead leaf tissue remains as a permanent brown scar. Nymphs emerge in 10 to 14 days and proceed to feed on leaf petioles, small stems, and leaves while they progress through five molts before becoming winged adults. There are two generations a year. So now I'm stepping around the poop, peeking under leaves looking for signs of eggs til my beer runs out. Every brown spot is suspicious. Some luck with the yellow sticky papers of death:

With collateral damage to other insects. I have rose bushes at the head of each row because somewhere I read or heard the rose is like a canary in a coal mine. I listen to them and I don't hear any tweeting. Does that mean I have a problem? Might I suggest a session on battle tactics at one of our general meetings? I'm at wits end (did ya get that one?)

I hit it with Neem Oil. What would you do? **Help!**





## Recap of May Meeting

Another Great meeting! Thank you [Lindy](#) for hosting & bringing your Little Red Head Wine Tastings contacts. **Patrick Kelly of Cavaletti Wines** shared his story of making wines. He is inspired by the lost winegrowing legacy of Los Angeles County, the potential of Rhone varietals in coastal Ventura County, and the diversity of Santa Barbara County. He focuses entirely on vineyards located within 109 miles of his home in Santa Rosa Valley.



### **Sour Cream Chicken**

From the kitchen of Nancy H

Boneless Chicken breasts or thighs  
Sour Cream or Yogurt  
Ritz crackers or Bread crumbs  
Parmesan Cheese  
Garlic powder  
Seasonings

Cut chicken into serving size pieces.  
Season with salt and pepper  
Crush Crackers and mix in parmesan cheese and garlic powder.

Dip chicken in sour cream (or Yogurt) covering all sides. Then roll chicken in cracker (or bread crumb) mixture.

Place in baking dish sprayed with PAM. Bake at 350 for 30 minutes or until chicken is baked and golden brown.

Hint: I bought marinated raw Chicken Kebab so the chicken was already seasoned. Also I mixed half sour cream and half yogurt. Same with Crackers and Panko bread crumbs- half & half.

*Thank you for enjoying the Sour Cream Chicken!*





If you're interested, contact Doug directly at: [matmoor1741@hotmail.com](mailto:matmoor1741@hotmail.com)

## HomeWineCompetition.com

July 12 - August 11, 2019 Presented by The OC Fair and the Orange County Wine Society, Inc. (OCWS), are proud to co-sponsor the 43rd Annual Home Wine Competition on June 15, 2019. We are excited to invite you to be part of our prestigious event. The OC Fair Home Wine Competition has grown and prospered to become one of the largest and most comprehensive judging of California home wines in the state. Wines from amateur winemakers in California are judged including still, fortified, sparkling, dessert, and other fruit or "country" wines.



## Mark your Calendars:

Meeting Thursday, June 6 At Old Oak Cellars in Pasadena  
Chair - Michael Holland w/ Guest Speaker  
June 13<sup>TH</sup> PLANNING MEETING- Hosts: Michael Holland and Anne Bannon

July 4- No Meeting

July 11-Planning Meeting: **NEED HOST**

July 14- Pool Party at the Moore's

July 18<sup>th</sup> 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](mailto:Winerygirl@gmail.com)

Please send checks made out to:  
Cellarmasters

11110 Zelzah Ave, Granada Hills, CA 91344



August 1<sup>st</sup>-Meeting Chair - Scott Eckart Topic: Intro to Midwestern Wine

August 8<sup>th</sup> - Planning Meeting Host - Robert and Traci

September 5<sup>th</sup>-Meeting Chair - Greg Smith

September 12<sup>th</sup> Planning Meeting Hosts - Robert and Jill Crudup

October Meeting: Lynda and Karyl-Sensory Clinic  
October Planning Meeting- Hosts Andy and Carolyn Cordeschi

November 7<sup>th</sup> Meeting Dave Lustig and Mark Dawson

November 14<sup>th</sup> Planning Meeting: Hosts- Matt and Bevin Abbe

NOVEMBER 16- ANNUAL JUDGING

December 5- No Meeting

December 7<sup>th</sup> -Cellarbration

December 12<sup>th</sup> - No planning meeting

# Cellarmasters Planning Meeting

**May 9, 2019**

In attendance, Dee Dee Mathews, Bruce Kasson, Mimi Roberts, Lynda Lo-Hill, Renee Sikes, Tom DuKet, Dave Lustig, Nancy Scott, Dody Tyneway and Bill Robi, Jennifer and Rich Swank, Andy Koradeschi,

## 1. Board Member Reports:

### a. Treasurer's Report Bruce K:

Treasury balance is about \$5400. (\$6844.00 including all the money for Ruth Chris) We finally got the \$1100 from the old paypal account, which we had lost the email and password for. Derby day expenses were bat \$350.

### b. President's Report Renee Sikes:

If you volunteer for a meeting, chair position or role, it is your responsibility to find a replacement in the event you can't fulfill your obligation. Please carefully read minutes to remind yourself of what you volunteered for. We have all minutes posted in the newsletter. Please read.

Calendar is sent to Gregg O each month to post on the website. Going forward the calendar will be included in the monthly minutes that are sent to board members, and can be requested from Lynda lohill1@akingmusic.com.

Remodel will cost \$6000 divided equally between Cellarmasters and Maltose Falcons. This will result in \$2000 or less in our budget. We need to stay frugal to keep this balance.

Remodel of clubhouse: Renee is working with Gregg Smith. They will put in new floor, remove old metal cabinets, re-cover walls with chair rails, bead board, white board. Maltose Falcons are doing ductwork. New cabinets with countertop. John Daume has some requests, if budget remains, to put an awning outdoors where the freezer will be put. Labor: Maltose Falcons will clean out, paint, duct work, Cellarmasters will do floor and cabinets. Goal is to be done by harvest or Christmas. Ideas for the future: dolly's to store chairs outside, and improve entrance way.

### c. Membership Report, Dave L:

New roster was distributed. Electronic copies are available at private request. This list is private so it will not be distributed publicly. We had discussion about the drop in membership and contacts. Winemaking is not as popular as it used to be, but we need to try to increase our membership.

### d. Any other board reports. No.

## 2. Committee Reports:

a. Derby Day Post Mortum - What worked? What didn't?: Derby Days was like nothing we have ever done before!! Peggy and Rick were gracious hosts who did a tremendous amount of prep work to make everything perfect. The overnight stay at hotel and campground were the perfect answer to issues and concerns about post-event transportation. Elissa says she will not be able to chair next year because she can't up-her-game for next year.

b. Shop Re-model report - see president's report.

c. Ruth Chris Dinner - DeeDee Mathews : July 18th in Woodland Hills, 33 people signed up (29 are paid).

d. Bus Trip - Gregg S and DeeDee Mathews: Bus trip will not happen this year. The issue is finding wineries to host a small group like ours on a weekend.

e. July Pool Party - Jean Moore (not in attendance): Sunday July 14. Everything set. Details to follow.

f. Wine Competition - Renee Sikes:

November 16th (one week earlier than last year). There will be a meeting at Tom and Renee's house to start to plan strategy to advertise the competition.

g. Cellarbration December 7th. Jean says she has it covered. Band and venue is booked and paid for.

3. Greeting Chair aka "Sargent at Arms" Replacement: Steve Galvin will not be able to continue the role. Joan Reiss has volunteered to take over. Renee will contact her.

4. Next year's board - recruitment of officers:  
No one volunteered.

5. Video of Derby Days. Suzie Cantor made a great video of Derby days and showed it at the end of the meeting. We will not post it publicly on Facebook, due to privacy issues, unless an email can be received from all attendees giving permission.

Adjourned around 9:50 pm

**Submitted by: Lynda Lo-Hill, Secretary**





## For Sale

### Corks:

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](mailto:lestmj2@hotmail.com).

### Bottles:

I have several hundred de-labeled bordeaux and chardonnay - style wine bottles that were cleaned and sanitized for winemaking. Mostly dark green. Need to clear out due to impending move in mid/late May. Select as many as you want... Was thinking \$.50 each for clean, de-labeled bottles, \$.35 for bottles with labels still attached. Negotiable (almost any price at or above zero!) . Due to storage, I recommend sanitizing again before use in winemaking. Contact Ray Jordan, Thousand Oaks via [jorray@gmail.com](mailto:jorray@gmail.com) or leave message at 805 499 4369.



## Invitation to Judge

### Central Coast Home Vintners' Association

Judging for home made wine at the Santa Barbara County Fair this year will be on **Saturday, June 8, 2019**, from 10:00 a.m. to noon, followed by lunch, in the Park Plaza building at the Santa Maria County Fair Park.

The first e-mail broadcast to volunteers will be in a week or two, and more information will be provided regarding specific assignments as we get closer to the date.

I really appreciated your help last year, and hope that you (Gregg O) and a few other LA Cellarmasters can make the trip up this year.

Give me a call or note if you have any questions.

Thanks, John Larson  
e-mail: [chemdem@sbcglobal.net](mailto:chemdem@sbcglobal.net)  
cell: 805-235-8106

### 43rd Anniversary OC Fair Homewine Competition Co-Sponsored by the Orange County Wine Society **Saturday June 15, 2019**

**OC Fair & Event Center - Costa Mesa, CA**  
**COMPETITION DAY is June 15.** A hot breakfast will be offered from 7:30 a.m. to 8:30 a.m. Judges' Orientation will follow. The competition begins at 9:00 a.m. sharp and usually ends about 1:00 p.m.. After the competition a scrumptious lunch will be provided by the Orange County Wine Society's own "Cook's Caucus". During lunch you will have the opportunity to taste many of the award-winning wines. More detailed competition information will be provided to all selected judges as the day approaches.

Kevin Donnelly - Competition Chairman  
714-457-7229  
[kevindonnelly@ocws.org](mailto:kevindonnelly@ocws.org)

Rochelle Randel - Judging Co-Chairman  
[rochelle.randel@gmail.com](mailto:rochelle.randel@gmail.com)  
**Judges' Seminar will be Saturday, May 18** from 9:00 a.m. to 12:30 p.m., 9902 Rangeview Drive, Santa Ana 92705 (a private residence).  
**If you would like to participate please follow the link :**  
<http://www.homewinecompetition.com/invitation-to-judge/>

### 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

## Off Season Winemaking Opportunity!

Andrew from Wine Grapes Direct is once again offering  
us some good deals on frozen musts and juices!

They will be “bulk shipped” into LA like last time - expect cheap or free shipping if we get enough orders.

They will ship to Gregg’s shop again.

Last time there were quite a few who took advantage of this deal (including me!). This is truly an opportunity to work with quality grapes and juice (some from “faraway lands”!) and use your gear in the off-season.

Also great for our beginning wine makers to practice, get advice, and have some Summer sippers.

I’ll be “point of contact” on this: [DaveL256@aol.com](mailto:DaveL256@aol.com) Dates and details soon!

### **Wine Grapes Direct 2019 Wholesale Price List for Cellarmasters**

	<u>(5 gallons or 50 pounds of must)</u> This should net about 13	Our	SRP	
<b>Red</b>	bottles per pail	price		<b>Savings</b>
2016	Mourvedre, Rattlesnake Hills WA	\$90	\$145	<b>\$55</b>
2018	Cab Sauv, Napa Valley, Calistoga CA	\$185	\$230	<b>\$45</b>
2018	Old Vine Zinfandel, Lodi CA	\$110	\$135	<b>\$25</b>
2018	Ancient Vine Carignan, Lodi CA	\$115	\$145	<b>\$30</b>
2018	Sangiovese, Livemore Valley CA	\$125	\$160	<b>\$35</b>
2018	Malbec, Rattlesnake Hills WA	\$125	\$155	<b>\$30</b>
2018	Petite Verdot, Rattlesnake Hills WA	\$135	\$175	<b>\$40</b>
2018	Merlot, Red Mountain WA	\$155	\$195	<b>\$40</b>
2018	Cab Franc, Red Mountain WA	\$155	\$195	<b>\$40</b>
2018	Syrah, Walla Walla WA	\$140	\$175	<b>\$35</b>
2018	Pinot Noir, Biodynamic, Chehalem Mountains OR	\$140	\$175	<b>\$35</b>
<b>White/ Rosé</b>	<u>(5.25 gallons or 50 pounds of juice)</u> This should net about 26			
	bottles per pail			
2017	Marsanne, Walla Walla WA	\$140	\$165	<b>\$25</b>
2017	Viognier, Walla Walla WA	\$140	\$165	<b>\$25</b>
2018	Gewürztraminer, Willamette Valley OR	\$130	\$165	<b>\$35</b>
2018	Riesling, Willamette Valley OR	\$125	\$150	<b>\$25</b>
2018	Grenache Rose, Columbia Valley WA	\$135	\$175	<b>\$40</b>
2018	Grenache Blanc, Columbia Valley WA	\$130	\$150	<b>\$20</b>
2018	Sémillon, Columbia Valley WA	\$130	\$150	<b>\$20</b>
2018	Roussanne, Columbia Valley WA	\$130	\$165	<b>\$35</b>
2018	Chardonnay, Organic, Columbia Valley OR	\$130	\$155	<b>\$25</b>
2018	Chardonnay, Russian River Valley CA	\$215	\$250	<b>\$35</b>
2018	Sauv Blanc, Columbia Valley WA	\$120	\$150	<b>\$30</b>



## 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](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)