

May 2019

Articles:

. President's Message

MONTHLY MEETING
May 2, 2019

Patrick Kelley
Cavaletti Vineyards

Food Theme:

Organic or Sustainable
locally grown food &
Rose or Voignier Wine

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

Next Planning Party
May 9, 2019

At the Home of The
Swank's

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: Lynda, Matt L& Nancy H



President's Message

Spring Greetings!

I'm so beyond excited about everything happening in our wine club. We have NEW members and we are finally making some headway in getting our meeting room remodel underway. Gregg Smith and I met with Cullen, the Maltose Falcons president and he is onboard with our remodel plans. I'm in the process of working with Gregg and Cullen in getting the timeline together for the work involved and the parsing out of duties for the process. Rome wasn't built in a day but we hope to have the place done before harvest season but definitely before year end. Fingers crossed!

Please read through the newsletter thoroughly to find out ALL that is going on. There is A LOT!!! We make every attempt to disperse info so please make sure you're reading communications sent via email, the newsletter and our Facebook group.

I still have medals from the wine competition that belong to our members that weren't mailed because you live in the area (savings on postage). If you haven't received your medals yet, please come to the meetings as I will have them there.

Not being the "winemaker" in our home, I've asked Tom to put together a little article about what to expect and what one should be doing in May where your wine is concerned. I will ask him and others for contributions throughout the year as this is not my forté, I but realize that it's vital to receive instruction and info throughout the year for new winemakers. So, please if you have something to contribute or would like to share what you are doing with your vines/grapes/wine throughout the year send it in to Nancy H or myself.

I hope you are all thinking about your Derby Day digs!!!! Elissa and Peggy have some major awesomeness planned for this event and it's like nothing we've ever done before. Get your over the top hats made and flashy ties ready as there will be a BEST HAT contest and CUTEST COUPLE contest. Make sure you let Elissa or Peggy Wiles know if you plan to attend so they can make appropriate arrangements for space. If you plan to camp out overnight let them know! All the info will be in newsletters, emails and FB so stay tuned!

Spring is such an exciting time and as I've hiked the Santa Monica Mountains this Spring the beauty that has arisen in the areas affected by the fires last summer is absolutely amazing! Along with the super blooms all around it's turning out to be a pretty spectacular time of year. Good things are happening all around, especially here in Cellarmasters.

As always it's an honor and privilege to serve along side all of you. I am so appreciative of your commitment to this club. Y'all ROCK!!!!

Renée

MONTHLY MEETING May 2nd
Food Theme- Organic or Sustainable locally grown food
Rose or Voignier Wine
Dues are Now Due - See Last Page

Planning Meeting May 9th <http://cellarmastersla.org/>

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

DERBY DAY 5/4/2019

Noon Brunch

3:30 pm Races and Awards

6:00 pm Dinner

Join us for an exciting 145th Run for the Roses

Tickets \$20 for members or \$25 for non-members

We are opening the infield for exclusive camping reservations on a first to request bases until full.

Dinner to feature Kentucky Bourbon Marinated Tri-tip, salad, bread, baked beans and whatever creative dishes you desire to share.

Prizes winning fun and games to be presented throughout the entire event.

RSVP elissa112@gmail.com and ricwiles@sbcglobal.net

Please request tickets to Race Day event only or request an infield overnight spot. Infield request must include camping rig type or tent, size and total number of occupants. We will respond to you as soon as possible to confirm space.

Event address and directions will be emailed after payment is received.

PRIZES FOR:

Best hat

Best Dressed Couple

Winner of Horse Betting

Best Baked Bean

For a chance to have your name on the coveted trophy...

Bring your homemade wine entry for the Run for the Wines Contest (Optional)

More Fun & Competitions Day of Event



For a Great Day at the Derby:

You MUST RSVP. No additions the day of Derby – sorry.

Bring at least two bottles of wine per person. One to drink and one to share during the event. Bring a wine glass. Bring water. Bring extra cash for horse betting. Bring lawn chair.

Wear your Derby Day hat and attire for the contests.

Bring a dish to share for brunch.

OPTIONAL: Bring an appetizer or dessert to share for dinner and/or your Famous Baked Beans....if you dare for a Baked Bean Cook Off.

This is an outdoors event. Layering suggested and jackets may be needed. Wear or bring comfy shoes. Pack coolers for beverages and extra food.

Park on street. If you need assistance to bring items onto the grounds please let us know and we will make arrangements to assist you.

Infield campers must arrive early see details in your confirmation email.



Recap from April Meeting

Another Great meeting! Thank you [DeeDee](#), for your contacts and having Dan Kessler share his passion, knowledge and wonderful wines!!





Elissa's Frank's Hot Sauce Dip

Layer as follows:

1. Cream Cheese
2. Cooked Chicken-Shredded & Season to Perfection
3. Drizzle Frank's Hot Sauce over Chicken
4. Shredded Sharp Cheddar Cheese
5. Chopped Onions, optional

Bake at 375 degrees for 20-25 minutes

Our Cellarmasters are the best Chefs!

Mark your Calendars:

Meeting Thursday, May 2nd

Our Host **Lindy Willingham** Presents:

Patrick Kelley from Cavaletti Vineyards

Patrick grew up in Connecticut, the son of a commercial lobsterman. Went to college in Massachusetts and earned a BS in Biology while also earning All American honors as a wrestler. Moved to Los Angeles without a job after working in research at Yale University for two years. Earned an MBA and have spent 20 years working in biotech and pharma around the US and the world. 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 with a focus on vineyards located within 109 miles of our home in Santa Rosa Valley. Currently farming four vineyards in Ventura County, sourcing from 2 vineyards in Los Angeles County, and one in Santa Barbara. Have grown production from 110 cases in 2016 to 600 today. Started self-distributing in March 2018 and currently have 20 retail accounts. Patrick will talk about viticulture, winemaking, starting a winery, selling wine, drinking wine, the market for wine, and any and everything wine related.

Most interesting is his experience with varieties in our region. He is currently working with Tempranillo, **Grenache**, Alicante Bouschet, **Zinfandel**, **Primitivo**, **Cabernet Sauvignon**, **Syrah**, **Sangiovese**, **Mouvedre**, and Nebbiolo.

MAY 4TH- DERBY DAYS- See Page 2

MAY 11TH PLANNING MEETING- The Swanks

July Pool Party at the Moore's

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 Julie Hinesw
April 11, 2019 8: pm
April 11, 2019 Minutes

Attendees Julie & Dave Hines, Renee S, Bruce K, Dee Dee M, Elissa R and Matt L, Dave L and Nancy S, Vrej and Nancy Hammoudian, Lynda Lo-Hill, Traci Locke and Robert Grossman.

1. Presidents Welcome Thank you Dave and Julie for hosting.

2. Board Members Reports:

a. Treasurers Report We've got \$4700 in treasury. Winemaker mag needs to be paid for. Dave L will make sure everyone is paid up for memberships. Celebration is paid for.

b. Secretary's report: Renee has idea: do we need approval of minutes? Yes. From now on we will approve minutes at the start of each meeting. Nancy put motion to approve last months minutes. Dee Dee seconds. Approved.

c. Membership Report - Deadline for membership is soon. We have a trickle of new members; three new members this month. Reasons for non-renewals, "I like the group but I cannot attend the meetings, so...." Perhaps we should send a letter with a survey? Perhaps Pete Moore can send a letter????

d. Webmaster Report - Gregg O is in Hawaii so cannot submit report.

e. Shop remodel Report - Renee and Gregg and Tom are meeting with Falcons on Saturday at 11 am to find out what they are willing to do and what funds they can commit. Ideas: holders for tables. Wainscoting to prevent walls from scratching after chairs. Wine side with some paint on the wall. More ideas: base cabinets where white boards are now. Put freezer where cabinets are now. Bulletin Board to show events and photos.

d. Newsletter Report - Nancy Hammoudian - Newsletter Deadline is two weeks before the Monthly meeting, around the 20th. Event Photos - Need someone to be in charge of taking photos and posting from events. Elissa and Matt are volunteering. If anyone else takes photos, please send to Nancy H. Renee will put note on Facebook to ask people to send in photos.

3. Additional Board Member Announcements:

We are looking for new equipment for people who have lost their homes to fires. If anyone has equipment to sell, please let up know.

Dave L says that Cellarmasters has a Library. He is wondering where we should keep the books. Perhaps we could have a bookcase at the shop? Nancy remembers glass bookcases. Are they lockable?

4. Committee Reports:

a. Elissa Rosenberg Derby Day - this year Derby Day is at Ojai for a campout at Peggy and Rick's. Fee is \$25

pp. Please rsvp.

d. Ruth's Chris Dinner - DeeDee Mathews: 30 people so far for July 18th \$50 pp. bring wine, free corkage, club pays tax and tips.

e. Judging and Sensory Clinics - Dave Lustig/Lynda Lo-Hill/Karyl Newton are set for Sensory Clinique October 3rd, How to judge October 26, Judging Lite at the November 7 Meeting.

f. Wine Competition - November 16th. Renée Sikes is organizing bbq for suggestions on how to get the word out.

g. Cellarbration - Jean Moore Saturday Dec 7th.

5. . Event Photos - Need someone to be in charge of taking photos and posting from events. Elissa volunteered.

6. Shop lock-up/closing post CM meetings. Apparently we are not locking up shop consistently. Is there someone who can commit to locking up shop? Perhaps we can announce at the beginning the "rules" for closing up. Dave L has volunteered to lock up. If he can't do it, we can get Matt L or Andy C.

7. Possible adoption of liability waiver like Maltose Falcons "Brew At Your Own Risk"

Renee suggests that we have a member waiver that we sign, or a waiver for guests of members to protect us from litigation during a meeting. Ideas: The concept may already exist that "when we sign up for a membership, we are signing a waiver". Suggestion: email out a letter and ask all members to sign a waiver. Renee has a copy of Maltese Falcon waiver. We also need to reinforce with our club that we are a responsible club and we drink responsibly.

Meeting adjourned 9:41.

Submitted by: Lynda Lo-Hill, Secretary



**SUMMER MEETINGS TO BE HELD AT
OLD OAKS CELLARS IN PASADENA**

2620-D E. Foothill Blvd
Pasadena, CA 91107

For Sale

Equipment:

Italian made electric crusher/destemmer with adjustable rollers.

Includes stand. Very Good Condition. \$595 OBO.

#50 Basket Press. Very Good Condition. \$325 OBO.

Contact Kirk Bloom

Photos on request. kirkbloom@gmail.com

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.

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 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
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

Rochelle Randel - Judging Co-Chairman
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.

REQUESTED RECIPES:

Butternut Squash w/ Ginger Tomatoe & Lime Yogurt Made by Lynda's sister Kathy

- . Ingredients
- . 1 med butternut squash, trimmed, unpeeled, halved lengthwise, seeds removed, cut widthwise 1 inch slices
- . 3 TBSP olive oil
- . 6 lg plum tomatoes, halved lengthwise
- . 1.25 inch piece of ginger, finely grated
- . 1 red chile, seeded and finely diced packed dark
- . 2 TBSP muscovado sugar coarse, sea salt and black pepper
- . Lime Yougurt
- . 1/4 c scant Greek yogurt
- . 1/4 tsp ground cardamom
- . finely grated zest of 1/2 lime plus 1 1/2 tsp lime juice
- . To serve
- . 1/3 oz cilantro leaves, coarsely chopped 1 oz cashew nuts, toasted and coarsely chopped
- . crispy store-bought fried shallots (optional)
- . . Mix the squash with 2 tablespoons of the olive oil, 2 teaspoons of salt, and a good grind of black pepper. Spread out on a large parchment-lined baking sheet and roast for 35 to 40 minutes, until golden brown. Set aside to cool.
- . Place the tomato halves on a parchment-lined baking sheet, skin side down. Sprinkle with 1/4 teaspoon of salt, drizzle with the remaining tablespoon of oil, and cook for 80 minutes, until softened.
- . Place the ginger, chile, garlic, sugar and 1/4 teaspoon of salt in a medium bowl. Mix to form a paste, then spoon this on top of the tomatoes. Cook for another 40 minutes, until the tomatoes are caramelized and set aside to cool.
- . Place all the ingredients for the lime yogurt in a small bowl, with 1/2 teaspoon of salt and a good grind of black pepper. Mix well and keep in the fridge until ready to serve.

Spread the squash out on a large platter and layer the tomatoes in between. Drizzle over the lime

Home Wine Making in May

Looking at my Winemaking log book, May is the month with the fewest entries. All my fall fermentations have settled down. They've been racked and clarified by now. They live in barrels and glass now. I'm in the mellowing stage. The biggest danger to my wine now is lack of attention to **topping and tasting**. Taste to detect problems. A sulfite addition may help. Maybe filtration. Bring your problems to the CM general meetings.

When I top, I have a half glass to check the direction of the wine and possibly intervene. Well known facts are pH levels generally at or below 3.6 and sulfite levels generally above 25 PPM. I said generally. We know the lower your pH (higher acid) the less sulfite (MBS, KMBS, bisulfite) you will need to protect your wine. Conversely, the higher your pH the more sulfite needed to protect your wine. Another well known fact is that after fermentation, oxygen above the micro level imparted by barrels is the enemy. So May is attention to topping and tasting. With regard to sulfite additions I have read that a single full dose of sulfites early on is better than small doses every once in awhile, as the large single dose has more shock value. I would like to hear from other club members, but I only add a May dose if I smell or taste something off. Researching the subject of sulfites I learned the importance of not using the terms **sulfates** or **sulfides** in wine parlance. There are differences. Only **sulfites** are used in wine. I also saw a Winemaker Magazine article that recommended mixing powdered sulfites in water before adding to wine to get better distribution. I have always just stirred in the powder. What about you?

Outside, most of the vines have tiny grape clusters. I'm spraying with Neem Oil for pests and powdery mildew. My yellow sticky pads have captured 4 sharpshooters, I hope before any vines got infected. That's my report.

Tom DuKet

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

PLEASE SEE LAST PAGE & CONTACT DAVE FOR PRICING

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

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