

August 2019

Articles:

. President's Message

**MONTHLY MEETING**

**August 1<sup>st</sup>**

**SHOP**

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

Next Planning Party  
August 8th, 2019  
At the Home of:  
Robert & Traci

We're on the Web!

See us at:

<http://cellarmastersla.org/>



Don't Forget to Like  
Us on FACEBOOK  
Cellarmasters LA

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Photos: Lynda & Nancy H



**President's Message**

Greetings Cellarmasters,

We're heading into harvest season! Emails are flying with grapes and juice sale info and we are all trying to decide what wines to make this year. What are you planning? Cabernet, Merlot, Red Blend, Chardonnay, Sauvignon Blanc or Rose? Maybe bubbles? Whatever the plan, the season has begun and that means pretty much everything else in a wine makers world is on hold.

As our grapes are growing we are spending more and more time out in the vineyard babying them. We are spraying for that evil powdery mildew and looking out for the Darth Vader of vineyards, SHARP SHOOTERS. The time and attention needed has increased and soon we will be making arrangements to pick-up harvested grapes or harvesting our own. Then we will be cleaning equipment and after that the real fun begins. Harvest, crush and de-stem, check your numbers, inoculate, punch down, feed, punch down some more, check brix, press, rack, top and wait.

On the heels of harvest season is the 47th Annual International Amateur Winemaker Competition in November and the planning has begun. We had a competition committee meeting at our home last weekend and we hope to get the word out far and wide. Please help us out by letting people know and encourage wine makers in all stages of the craft to enter their wines.

So from now until the competition begins we are going to have a term/word of the month. That word will have to do with judging wines and what we look for when judging. There are not enough months left to cover a lot of terms/words but every little bit counts. So this months term/word is;

**BALANCE**

A wine is balanced when all the different components are working in harmony - a balanced wine is one where no one component protrudes or awkwardly sticks out. The key components in a wine that should be in balance are alcohol, acidity, tannin, sweetness and fruit concentration or extract.

When judging wines we always want positive feedback to be our main objective. Wine makers enter their wine for two reasons; they think it's good and they want feedback on how to make it better. To prepare our judges and get us all primed for the competition Lynda Lo-Hill and Karyl Newton will be holding a Sensory Clinic in our October meeting and Dave Lustig and Mark Dawson will be teaching a Judging Clinic in our November meeting. These are not only informative sessions, they are FUN!!!! If you think you might be interested in judging please reach out to any of us in the club and we will be happy to get you in touch with those in charge of judging this year. We anticipate lots of entries, so we will need LOTS of judges.

I'm so excited for this months meeting! One of our newer members, Scott Eckert and his wife Emma are going to be doing a presentation called "Intro to Midwestern Wine". Being from the midwest and the south, I can't wait to hear what these new Indiana farm owners have to share with us. Please join us for fun, fellowship and learning!

As always, it's a pleasure working with you and for you!

xo Renée

**MONTHLY MEETING August 1st**

Planning Meeting August 8<sup>th</sup> - Robert & Traci, hosts

<http://cellarmastersla.org/>

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

## Meeting August 1st

### ***Intro to Midwestern Wine***

Come enjoy a guided tasting of 6 outstanding wines produced east of the Rockies and learn about how the phylloxera epidemic, prohibition, and modern grape hybridization have led to a nationwide winery boom in areas not typically associated with high-quality wine production.

**Presented by Scott & Emma Eckart**  
of Pilgrimage Winery and Treaty Line Vineyards (Indiana)."



Another fun event in July with our Cellarmasters. Ruth's Chris Steakhouse Dinner organized by DeeDee. Great food, wine and the BEST guests!



## Cellarmasters Planning MeetingMinutes

July 11, 2019 with updates

Location; Lynda Lo-Hill's Home

In Attendance: President - Renée Sikes, Secretary - Lynda Lo-Hill Vice President - Elissa Rosenberg, Equipment Czar - Matt Lester, Nancy Scott, Membership - Dave Lustig, Andy Coradeschi, Sargent at Arms - Joan Reiss

**Treasurer's Report** given by Renée Sikes in Bruce Kasson's absence:

We currently have \$6,740 in our checking account. Of that amount, \$2500+ is allocated for Ruth Chris and final number is based on attendance, tax and tip, \$800 for Winemaker Magazine, which leaves about \$3,400 left for shop remodel. We have committed \$3000 to the remodel project. An equal amount to what the Maltose Falcons have committed.

Money is VERY tight and we need to be prudent.

**Update 7/16**

Renee opened the bank statement today (7/16) and saw that \$580 had already been paid to Winemaker magazine.

The club discussed looking into filing for 501c3 Non-profit/Corporation Status for a variety of reasons but mostly because it's the best way to set-up a club like ours and a proper way to protect the club and it's officers.

We are going to need to open a new bank account, in the name of the Cellarmasters along with the EIN number given with the 501c3 status, requiring signature authority of 2 people for anything over a certain amount of money. By opening a proper account we will avoid having to have an account under an individuals personal social security number. Andy is looking into the process and will do the filing of paperwork.

A motion was made by Dave Lustig, to move current club money into a new temporary account opened by President, Renée Sikes and Vice President, Elissa Rosenberg requiring two signatures for check signing over an above a certain amount. Funds be moved into 5013C account once it is established.

Motion seconded by Secretary Lynda Lo-Hill

Vote taken: 7 yeas and 1 abstention

**Update 7/15**

Andy Coradeschi is filing the paperwork today (7/15) to reserve our corporate name and Renee is adding signature authority for herself and Elissa to the Pacific West Bank.

### ShopRemodel:

Shop remodel is underway. Maltose Falcons member re-did the duct work and they are clearing out the space so CM's can begin laying the flooring. Tom DuKet has built an outdoor shelter to house the freezers and items needing shelter while remodel being done. Freezers will be stored in this shelter going forward.

The Beer Wine and Cheese shop is up for new lease in January, for 5 years, with a rent increase by \$900 per month. Discussion ensued about the risk this poses for Cellarmasters

shop remodeling investment. It was decided to continue with remodeling, however at a "slower" pace, until the lease is signed. President, Renée Sikes is going to have a conversation with President of Maltose Falcons about the timeline and with Sean and John at the shop about whether or not the lease can be signed prior to the renewal date.

**Update 7/15**

Renee spoke with Sean at the shop this morning and GOOD NEWS!!!! They have already signed the lease. The increase was \$850/month for 5 years and the paperwork has been processed. So, one concern addressed. YAY!!! We can continue to move forward!

### Wine Competition:

Advertising and promotion is a VERY important part of the Wine Judging competition. Anyone who can contribute is asked to help out. A meeting for the competition committee is planned for July 21, 2019 to discuss timeline and organizations to target for advertising. Dave Lustig will write an article in the newsletter having to do with the competition, etc.

It was voted on and passed many months ago that the wine judging competition will entry fee will be \$20 per bottle, and the deadline for submissions is be Nov 8th. To keep down the cost, we will not be providing breakfast at this years event, and will ask Cellarmaster's Judges and crew to bring potluck dishes for lunch. Nancy Scott said she could put together sandwich fixings on a small budget. We will vote on that in the future after other events to see what funds are available.

**Club Wine** - We are going to inquire via Facebook and email if anyone want to do it this year. More to come.

**Ruth Chris** - We are at about capacity

### Pool Party

Pool Party is this weekend at Pete and Jean Moore's this weekend, July 14th.

Meeting adjourned 9:53 pm.

Minutes take by Lynda Lo-Hill



*Stargazing at the Planning Meeting!!*



## **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.

### **OPPORTUNITY:**

**Vineyard in the hills of Encino** needs someone to take of her!

It is Merlot and Cab and should produce about a half ton of fruit. Owner bought the home, and the vineyard came along with it. He is looking for someone, or a couple of people to take care of it, and is asking for only 25% of the wine in return. If interested please call me, and I can give you more info and contact info.

Thanks, Matt      Lestmj2@hotmail.com

### **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

## **Mark your Calendars:**

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

**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 3<sup>rd</sup> 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

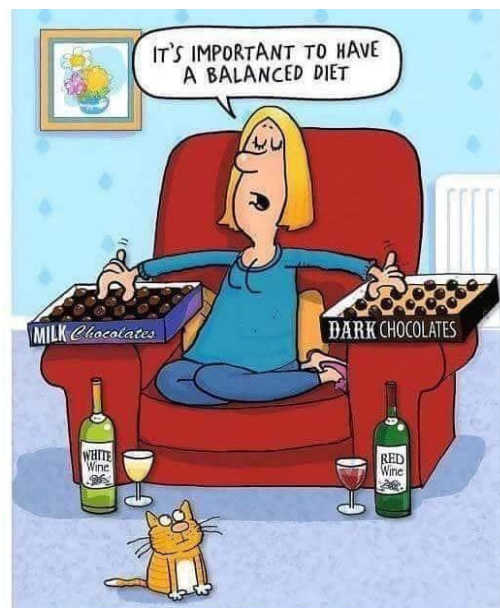
**November 14<sup>th</sup> Planning Meeting:** Hosts- Matt and Bevin Abbe

**NOVEMBER 16- ANNUAL JUDGING**

**December 5- No Meeting**

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

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



## 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.

### Carboys:

John Daume just referred me to you for selling my 10 unused glass carboys with cases...

Here's the ad just posted on Craigslist, with all the pertinent info, including pics.

<https://losangeles.craigslist.org/wst/for/6907633969.html>

Joe DiStefano III, PhD

### Equipment:

**Italian made electric crusher/destemmer with adjustable rollers. Includes stand.**

**Very Good Condition. \$540**

**#50 Basket Press. Very Good Condition. \$295**

Photos on request. Pick up in Thousand Oaks.

Contact [kirkbloom@gmail.com](mailto:kirkbloom@gmail.com)

## GRAPES:

**Available for sale: Syrah and Grenache fruit** grown in our 6th leaf vineyard in Thousand Oaks (Malibu Coastal AVA). The crop looks good so far and if all goes well we can sell a few hundred pounds.

The Syrah and Grenache Rose' from this fruit won best in class at CA State fair home wine 2017, and this year our Grenache red won double gold. We would need to hear from interested parties well ahead of harvest (usually September) so we can determine interest and how much will be available to sell. \$2.00/lb destemmed

Contact Kim Zussman for more details:

[zussman@gmail.com](mailto:zussman@gmail.com)

### **From: Monty 661-361-3562**

It looks like I may have about 1000 pounds of Sauvignon blanc/semillon to sell. All the reds are presold, some have which have made it to Wine Enthusiast ( an 88 point grenache from Cavaletti Winery).

Still 55 cents a pound, u-pick. I'm guessing ripening as usual, anybody interested in whites can get on the brix reports if they contact me.

### **From: Efren Chavez**

<[highdesertcellars@yahoo.com](mailto:highdesertcellars@yahoo.com)>

661-965-1578

The grapes I have available are  
Pinot Noir (\$1,700ton),  
Malbec(\$1,600ton), Barbera(\$1,500ton),  
Petite Verdot(\$1,500ton), Syrah(\$1,500ton),  
Merlot(\$1,450ton), Alecante(\$1,500ton),  
Zinfandel(\$1,500ton, Muscat(\$1,400ton)

**If you are interested in any grapes book them ASAP before they're gone.**

### **Temecula WineGrowers:**

Link to see what grapes will be available

<https://www.temeculawines.org/membership/2017-harvest-fruit--and--bulk-wine-availability.php>

## GRAPES FOR SALE

### White Hawk Vineyard LOS ALAMOS HILLS



premiUM white hawk SYRAH  
contact Jon: [umhey@hotmail.com](mailto:umhey@hotmail.com)

#### **MORE GRAPES:**

From Matt Lester: Need to commit to what amount of grapes for this coming harvest. Cabernet Sauvignon, Sangiovese, Syrah, Chardonnay, Possibly a half ton of Malbec.

If enough people want Petite Sirah, I can arrange that as well.

These grapes except for the malbec (San Miguel) is from Monterey county. They are farmed correctly and are a premium grape. Machine harvested with the latest generation harvesters, and is currently exceeding all my expectations.

When I talk to the vineyard owner, I will hopefully secure both quantity and price.

If it is the same as last year, the price will be \$1.10/lb.

I will need to commit by the end of the month, so if you are interested, please let me know ASAP! Like within the next week Thanks, Matt Lester [Lestmj2@hotmail.com](mailto:Lestmj2@hotmail.com)

#### **El Dorado County Wine Grapes For Sale**

Welcome to our first Grapes For Sale eblast for the 2019 harvest season. The list below is current as of the time and date of this eblast. Go to the EDWGGA website for the continually updated list. Also, sign up on our website to receive notifications when the list changes: [www.eldoradograpes.com](http://www.eldoradograpes.com)

**Also check out Facebook and look for the Email Blasts from Dave Lustig regarding Grape buying Opportunities**

### 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

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)