

JANUARY

2020

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We're on the Web!

See us at:

<http://cellarmastersla.org/>



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Cellarmasters LA

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## President's Message

Hello fellow Cellarmasters!

It has been more than a decade since I last wrote to you as Club President, and I am honored to be entrusted with leading the club once again for 2020.

We are also very fortunate this year to have Michael Holland as our VP, Mark and Robin Dawson as Co-Treasurers, Lynda Lo-Hill continuing as Secretary, Dave Lustig continuing as Membership Chairman, and Nancy Hammoudian continuing as Newsletter Publisher.

With a group of this caliber you just know this is going to be a great year!

The first Planning Party of the year will be held on January 9, 2020, at Casa Coradeschi. There will be Tri-Tip on the BBQ!

As a reminder, all club members are invited to attend the Planning Parties. The PPs are a great opportunity to get involved in volunteering to help with the various Club functions and the food and wine are always delicious!

Thank you to all, and I look forward to 2020 with the Cellarmasters!

Best,

Andy Coradeschi

## **MEETING JANUARY 2, 2020**

POTLUCK THEME: CHILI COOKOFF!!

AT THE BEER WINE CHEESE SHOP MEETING ROOM

<http://cellarmastersla.org/>

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

# **Cellarbration 2019**



2020 Board Members



Good times with our fellow Cellarmasters. Great food, Music, Dancing and raffles! Thank you to Jean Moore and her committee for organizing a fabulous party  
More photos on Facebook

## MEETING JANUARY 2<sup>ND</sup> AT THE SHOP

POTLUCK THEME: CHILI COOKOFF WITH ALL THE EXTRAS  
PROGRAM: TASTING OF THE GOLD MEDAL WINNING WINES

### From the “It’s Never Too Early” Desk...

I know. I know. I understand. I really do.

I know that we have just finished up the 2019 harvest, competition and are waiting for the right time to prune our vines if we have some. But, seriously, the time to start thinking about the 2020 grape harvest is NOW!

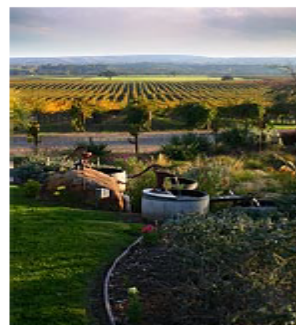
Case in point: Stillwaters Vineyard and Winery in Paso Robles will be offering their grapes for sale on Thursday January 2, 2020. Several Cellarmasters, myself included, have discovered them and dealing with owner Paul Hoover and his staff couldn’t have been a nicer experience. I buy the settled juice and their numbers are spot on for brix, pH and TA.

Are the grapes good? If you believe in the mantra “good wines are made in the vineyard”, I invite you to taste my Gold Medal winning Stillwaters Sauvignon Blanc at the January 2<sup>nd</sup> meeting. Take a look at the list of available varieties and contact Paul at the listed email on January 2<sup>nd</sup>. Make one of your first decisions of 2020 a winner.

Mike Holland

## PURCHASE GRAPES

We at Still Waters Vineyards have been wine makers for years, and we understand what you want. We have 60 acres and fourteen different varieties specializing in low-yield and high-quality fruit. Blocks are managed to the wine makers specifications. We have our own lab on sight for accurate year- round information.



### WINE MAKER BENEFITS:

- Encouraged to visit the vineyard for pre-harvest tours.
- We offer easy fruit pick-up times that are convenient for the weekend wine makers. All fruit is harvested in the early morning and is ready for pick-up between 9-11 am. Larger amounts will be determined before harvest.
- You can call Paul Hoover for advice on growing and winemaking, as well as staying informed on the sugar, acid, and pH levels of your fruit. Expect weekly emails on pH, Brix, and TA.
- Crushing services and clear juice available for white wine fermentation. Please contact for pricing.
- Purchases can range from 200 lbs to 25 ton trucks.
- All buyers will be invited to a post-harvest celebrations barbeque at the ranch. Bring your bottle of last year’s production and share what you made with your fellow wine makers!

**Orders will be accepted starting Thursday, January 2nd 2020.**

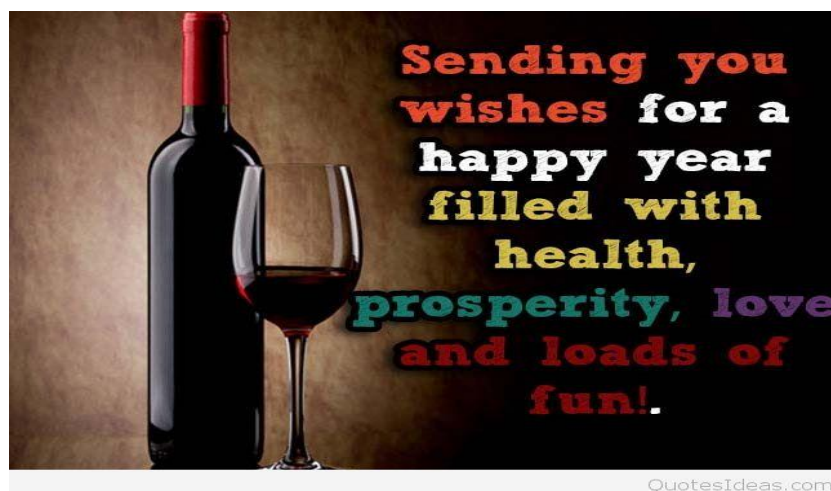
Order fruit >

Variety	1+ tons	1/2 ton – 1 ton	<1/2 ton
Hillside Cabernet Sauvignon – 1000 lb	\$2900/ton	\$1.50/lb.	N/A



Valley Cabernet Sauvignon – Available	\$2200/ton	\$1.30/lb.	\$1.50/lb.
Merlot – Available	\$2000/ton	\$1.10/lb.	\$1.30/lb.
Petite Sirah – Available	\$2700/ton	\$1.40/lb.	\$1.60/lb.
Syrah – Available	\$2700/ton	\$1.40/lb.	\$1.60/lb.
Primitivo – Available	\$2700/ton	\$1.40/lb.	\$1.60/lb.
Zinfandel – Available	\$2700/ton	\$1.40/lb.	\$1.60/lb.
Cabernet Franc – Available	\$2900/ton	\$1.50/lb.	\$1.60/lb.
Malbec – Available	\$2700/ton	\$1.40/lb.	\$1.50/lb.
Chardonnay – Available	\$2700/ton	\$1.50/lb.	\$1.60/lb.
Viognier – Available	\$2200/ton	\$1.30/lb.	\$1.50/lb.
Sauvignon Blanc – Available	\$2000/ton	\$1.25/lb.	\$1.50/lb.
Pinot Gris – Available	\$2700/ton	\$1.50/lb.	\$1.60/lb.

Please email or call for pricing on orders of 3 tons or more. [Paul@stillwatersvineyards.com](mailto:Paul@stillwatersvineyards.com)



## **Does my wine have the “stinkies”? What are they? What do I do if I have them?**

Now is the time of year that many of us start to notice problems with our 2013 wines, if we haven't noticed them before. One of the big problems often found is the “stinkies,” or H<sub>2</sub>S.

The chemical compound of H<sub>2</sub>S, in surprisingly small amounts, gives wine a strong and distinct rotten egg smell. Sometimes, in even smaller amounts, you won't smell rotten eggs, but will notice that your wine has oddly, little to no aroma, or “nose,” at all.

One of the troubling aspects of H<sub>2</sub>S is that it can, and will, progress to mercaptans and di-mercaptans. These mercaptan compounds have their own nasty smells (garlic, boiled cabbage and asparagus, among others) although they need somewhat higher concentrations to be noticeable.

There are many ways to determine if you have the “stinkies,” an easy way is to pour two glasses of your wine and drop a penny in one glass. Cover the penny wine with your hand and swirl it for 10-15 seconds or so and then smell each glass. If the glass with the penny smells noticeably better, you know you should treat your wine for H<sub>2</sub>S.

Treating simple H<sub>2</sub>S could possibly be as easy as splash racking and stirring the wine with a copper pipe, but the latest research has shown that if you have H<sub>2</sub>S, you almost assuredly have mercaptan compounds as well. So, if you treat just for H<sub>2</sub>S only, you won't cure the mercaptan compounds.

And, because mercaptan compounds can and will degrade back to H<sub>2</sub>S over time, a problem you thought you had cured will over time likely once again raise its stinky head. However, by the time this happens, you'll have dozens of single bottles of it, and won't have one big, easily treatable, barrel/keg/carboy.

Even if the mercaptan compounds were at a low enough concentration level that they were not noticeable, and since H<sub>2</sub>S is very objectionable at much smaller concentrations, it only takes a small amount of the of mercaptan compounds to degrade back to H<sub>2</sub>S for you to get big H<sub>2</sub>S “stinkies” once again.

So, the only permanent cure is to treat any H<sub>2</sub>S is as though it were di-mercaptans - which means treating with appropriate doses of Ascorbic Acid and Copper Sulphate.

John Daume at the shop can lead you through this treatment process, provide you with the appropriate chemicals, and give you advice about how to try to prevent it in 2020.

**Andy Coradeschi**

### **WINE TESTING By Lynda**

- pH \$5
- Malolactic completion \$5
- Free SO<sub>2</sub> \$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 SO<sub>2</sub> does not blow off or oxidize. 6-8 oz is required for all three tests

**Also check out Facebook, website and look for the Email Blasts from Dave Lustig regarding Opportunities and For Sale items**

### 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)