

September

2019

Articles:

. President's Message

MONTHLY MEETING

Sept 5th

At the SHOP

Potluck Theme:

Italian

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

Next Planning Party

Sept 12th, 2019

At the Home of:

Robert and Jill Crudup

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 & Nancy H



President's Message

Greetings Cellarmasters!

Harvest season is in the air! We are all getting everything done NOW that we won't have time for in September. Is your equipment clean and ready to go? Have you tested the brix on your grapes yet? Do you have your grapes netted? Are your grape orders in? The time is near and hopefully all of you are excited about what you are making this year!

GREAT NEWS!!!! A crew will be putting the wall covering up in the shop over the next couple of weeks! Then the Falcons will paint and then the flooring goes down. Flooring was purchased last week! I HUGE SHOUT OUT to Tom DuKet and Gregg Smith for all their work and co-ordination. And a big THANK YOU to the Falcons president, Cullen and treasurer Kent. They have been amazing. Good things happen with teamwork and we have the best teams. I feel like need to pinch myself sometimes. This is really happening. Exciting times!

The September meeting is going to be great! Join us as we kick off harvest season with Gregg Smith as chair for the meeting. Gregg is bringing Steve Lanzarotta as the guest speaker. Steve is an Italian wine expert and a manager of Sorrento Italian market in Culver City. He has a lot of interesting subject to speak about. I know you will all find this shocking but the wine theme will be Italian wines and the food will be antipasto and Italian dishes. Should be fabulous!!

We are looking for volunteers to fill board positions in 2020! A great year for change! We need volunteers for the positions of president, vice-president and treasurer. Please help us out and throw your hat in the ring! It's fun and you get to serve an amazing group of people! Please let me know if you are interested!

Fino alla prossima volta! Addio!

Renée



MONTHLY MEETING SEPTEMBER 5TH
POTLUCK: ITALIAN FOOD

Planning Meeting Sept 12th, Robert and Jill Crudup, hosts

<http://cellarmastersla.org/>

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

Sept 5th Meeting Guest Speaker

Steve Lanzarotta is an Italian wine expert and a manager of Sorrento Italian market in Culver City



Recap of August Meeting:

Thank you to our Cellarmasters

Scott & Emma Eckart of Pilgrimage Winery and Treaty Line Vineyards (Indiana)." For an amazing meeting. Hybrid grapes making some nice wines in the Midwest. Opened our eyes to a different wine growing region. Thank you!!



Cellarmasters Planning Meeting Minutes

August 8, 2019

Attending:

Traci Locke, Robert Grossman, Dave Lustig
Nancy Scott, Tom DuKet, Dan Seeger
Mimi Roberts, Renée Sikes, Dave Hines
Julie Hines, Joan Reiss

Meeting. Began at 8:19pm

Renée thanked hosts Traci and Robert for hosting and for everyone coming out.

Board Reports

TREASURER'S REPORT

\$4,376.86 in account

Paid \$2,2289.62 Ruths Chris total

\$174.77 went to testing supplies costs per Lynda

\$183.44 Outsider Shelter expenses for the shop

reimbursed to Tom Duket for freezer storage

\$32.83 Outsider Shelter expenses for the shop

reimbursed to Tom Duket for freezer storage

\$540.00 in Ruth's Chris deposits

\$115.62 PayPal transfer into checking (membership renewal minus PayPal fees)

COMMITTEE REPORTS:

REMODEL

Gregg Smith does not have time right now to chair committee.

Tom Duket to take over as chairman.

Completed:

Cellarmasters (Tom Duket) completed the outside shelter for freezers.

Freezer have removed freezer from meeting room to outside shelter

Falcons completed duct work which made it prettier and colder in room.

Still to do:

Cellarmasters to do wall install after Falcons meeting in August.

Wallcovering materials estimate is \$1118.00 not including fasteners and adhesive

Depending on the timing and when space is 100% ready for paneling installation Gregg Smith

will get his crew to do the install and will personally absorb the labor cost. ***BIG THANK YOU FOR THAT TO GREGG***

Falcons to paint interior.

Neutral paint on Wainscott and trim and POSSIBLY a bolder color above

Cellarmasters to do floor install.

Flooring materials estimate is \$1653.19 not including trim, risers, fasteners and adhesive

(unopened boxes can be returned)

Cellarmasters to install cabinets.

Need volunteer workers.

Falcons to be done with needing shop by end of August, once their competition is over.

Cellarmasters to do walls in early September.

Falcons to paint late September.

Cellarmasters to do in floors in October.

Cellarmasters to do cabinets (Gregg Smith arranging).

Joan volunteered to be a helper.

COMPETITION

Tom got mail chimp account set-up and is working to load the database with email addresses

for wine competition info to be sent to recipients

Tom will be sending out via Mail Chimp, Save the

Dates, Announcements, etc. to promote more

and get more people enter the annual wine competition.

Andy Coradeschi and Gregg O have put the wine

competition announcement up on the website

and it's ready to go.

Matt Abbe created all the wonderful graphic artwork for

"Save the Date" and "Annual

Competition Flyer"

CELLARBARATION/HOLIDAY PARTY

Jean has party planning under control and will have updates as the date of the event nears.

CLUB BUSINESS

Who wants to volunteer next year for officer positions??? Please volunteer!!

Known positions that need to be filled: President, Vice-President and Treasurer. If you are interested please contact Renée Sikes

NOT FOR PROFIT ORGANIZATION STATUS

Andy Coradeschi has been working on the 501(c)3 and below is the status:

We applied and are now incorporated with the state of California

State of CA Statement of Information has been filed

We applied for and received our Federal EIN

We applied for 501(c)3 determination

Next step:

After we receive 501(c)3 determination (which should be within a week or two), we will apply for

CA tax exempt designation.

Meeting adjourned at 8:45pm

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



WINNING RECIPE

Eggplants Stuffed with Ground Beef

8 Japanese Eggplants
Oil
1 lb ground beef
Seasonings
1 can chopped tomatoes in a sauce
1 small onion
Garlic
Wash, destem eggplants Sauté in skillet with oil til brown and soft. Make a slice in the middle lengthwise Put into baking pan
Season ground beef with salt and pepper. Stuff each eggplant with the ground beef mixture
Sauté onion and sliced garlic in oil till soft. Add in chopped onion and sliced fresh sliced garlic, salt and pepper. Cook down liquid for 10 minute Bake covered for 30-40 minutes at 350 degrees. Take cover off the last ten minutes.

You will want the casserole to be less juicy. You can substitute ground turkey for the beef too

Bon Appetit
Vrej Hammoudian

Mark your Calendars:

September 5th -Meeting Chair - Greg Smith

Guest Speaker: Steve Lanzarotta is an Italian wine expert

September 12th Planning Meeting Hosts - Robert and Jill Crudup

October 3rd Meeting: Lynda and Karyl-Sensory Clinic

October Planning Meeting- Hosts Andy and Carolyn Cordeschi

November 7th Meeting Dave Lustig and Mark Dawson

November 14th Planning Meeting: Hosts- Matt and Bevin Abbe

NOVEMBER 16- ANNUAL JUDGING

December 5- No Meeting

December 7th -Cellarbration

December 12th - 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.

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.

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:

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

Photos on request. Pick up in Thousand Oaks.

Contact 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

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

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

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

Also check out Facebook, website and look for the Email Blasts from Dave Lustig regarding Grape buying Opportunities and for sale items

MORE FOR SALE:

Carboys

I've got about 30 five gallon carboys I'm selling for \$10 each. Please pass the word to Homewinemakers. \$7 for 10 or more.

I also have about 10 three gallon carboys for the same price.

Sincerely, Mike Brown

Cantara Cellars | Flat Fish Brewing | Cantara Distilling

126 N. Wood Road #104

Camarillo, CA 93010

Main: (805) 484-9600

Mobile: (805) 558-6552

TAKE IT ALL for cheap. \$400 OBO FOR THE ENTIRE LOT.

Need to get it out of my Echo Park home fast.

Email Joanne at joduray@me.com

FILTRATION EQUIPMENT

Buon Vino Super Flow Jet Plate Filter

Sterile Filters- 3 sealed packs

Fine Filters- 3 sealed packs

Course- 4 sealed pack

FERMENTATION Equipment

Fermentation Bins of various sizes

Fermentation tools -Bungs, airlocks, auto-syphons

5 gallon glass carboys, each with handle and temperate strip- SIX

3 gallon Glass Carboy-ONE

Various size smaller size glass, gallons, 1/2 gallons, dark glass

Glass marbles for liquid displacement

Oak staves

BOTTLING Equipment

Corks, wax and PVC shrink wrap capsules

Bottle washer

Bottle drying rack

I may have a floor corker too,,

CHEMISTRY Equipment

Home SO-2 Test kit with titration pump

Pipettes and glass flasks

Chromography paper

Barrels, Press, Corker and so much more

3-30 GAL WOODEN BARRELS

2-60 GAL WOODEN BARRELS

1-30 GAL FIBERGLASS CONTAINER W/SPIKET

1-FLOOR MODEL HAND CRUSHER/PRESS

1 HAND CORKER floor MODEL and 1 small single hand corker

1 SMALL HAND CRUSHER/PRESS

1 MICRO BIN 4Ft x 4ft x 2 1/2ft fiberglass(use for transporting crushed grapes and pre fermenting

1 set of measuring spoons

1 hydromether, misc rubber stoppers ,siphon tubing, bottle & carboy brushes & 5-6. Glass carboys 5-6 gals per., etc. , ect

Pricing will be discussed after viewing,- subject to reasonable offers..... health and retirement causes cessation of winemaking hobby.

PLEASE CONTACT FRANK 1-805-969-1933 or GENE 1-805 -682-1245

Pro-grade 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.

36 Harvest Bins/Lugs & Wine Containers

All 36 bins are FREE

Bins are stackable and nesting.

- Made from FDA approved materials and UV protected.
- Holds about 35-40 lbs. of grapes.
- Taller than a typical fruit lug for less bending (though if you like to scoot it along the ground this can cause tipping).
- The vents are long slats for cooling and they have soft rolled edges to prevent damage to the fruit. The holes on the bottom are recessed to improve drainage. They have secure, ergonomic handles for easy grabbing and lifting.
- Dimensions: 20.50" x 13.66" x 10.88".
- winebooks,,,\$200
- fusti stainless steel wine container 14 gallons...\$75 each (2 available)
- fusti stainless steel wine container 28 gallons \$100 each (3 available)
- Contact John Cobus at 310 453 2685

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 Maazine 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

John Daume, owner

Home Beer, Wine & Cheese Shop:

22836 Ventura Blvd,

Woodland Hills, California 91364

www.camarillocustomcrush.com