

FEBRUARY

2020

Articles:

. President's Message

**MEETING**  
**FEBRUARY 6TH**  
**DINNER THEME**  
**COMFORT FOOD**

• Announcements

Past Events Photos,  
For Sale

Planning Party-  
February 13, 2020  
At the home of the  
Jean & Pete Moore

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)



## President's Message

February greetings to all!

As I write this I am looking out my window at a beautiful, balmy, sunny, late January day. And while I do so love this weather, I do also hope that we get back to our revitalizing winter rains soon. The grapevines - and everything else in CA - need them!

This month's club meeting on February 6th should be very interesting!

The food theme for Thursday's meeting will be "Comfort Food" in an attempt to influence the mighty Zeus to bring us those needed winter storms.

And we will start the meeting with a wine tasting! Cellarmaster Mike Greer will be pouring his two US Amateur Gold Medal winning wines, as he was out of town during last month's "Pouring of the Golds."

After we sample Mike's delicious wines, I will demonstrate the ins-and-outs of vineyard pruning. The timing seems right as pruning generally takes place in February/March here in SoCal, and I will bring in an actual vine from my vineyard for this presentation!

Also, as we all know the Clubhouse is undergoing a remodel, and progress has been made! It really does look great and I know we all will continue to treat the room as though it were our own.

Lastly, Jean and Pete Moore have once again volunteered their beautiful home in Thousand Oaks for the February 13 Planning Party/Board/Volunteers meeting. All members are invited to attend the Planning Parties. We nourish ourselves with a fantastic Pot Luck dinner, drink delicious wines, and put together the Events for the Club!

Thank you, I look forward to seeing you all at the club meeting!

Andy Coradeschi

8/24

**MEETING FEBRUARY 6, 2020**

POTLUCK THEME: COMFORT FOOD

AT THE NEWLY REMODELED BEER WINE CHEESE SHOP MEETING ROOM

<http://cellarmastersla.org/>

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

# Save the Date

PLEASE READ THE MINUTES: MORE EVENTS LIST THERE

## FEBRUARY 6<sup>TH</sup> AT THE SHOP

POTLUCK THEME: COMFORT FOOD

PROGRAM: Cellarmaster Mike Greer, will pour his two Gold Medal wines

Pres Andy will be demonstrating In's n Out's of Pruning

## February 13- PLANNING MEETING

Home of Jean & Pete

**FEBRUARY 22** Dee Dee to host a Saturday pruning clinic

## FEBRUARY 29- LEAP YEAR PINOT TASTING

Pasadena Doors open at 1:30pm

Tasting from 1pm to 4pm \$10pp

Contact Dave Lustig

## MARCH Pruning Clinic in Malibu

Date/Time to be announced in March newsletter.

Contact Jeff Canter

## March Meeting- Concord Grape Wine Making

Presented by Bevin & Matt

## Saturday March 28, 2020

**Carpinteria Wine Tasting- Lodi Zins +**

\$35/person First 20 get in!

Send check made out to Cellarmasters to:

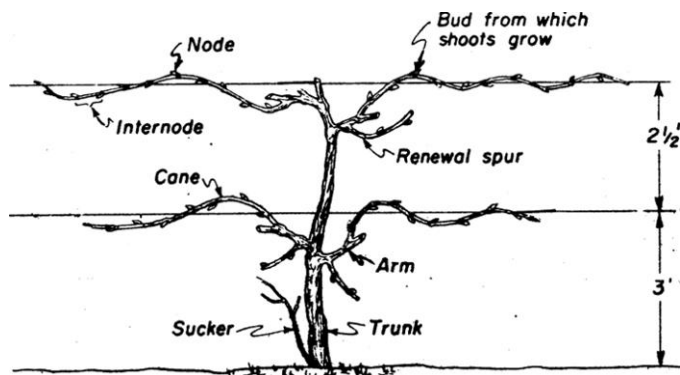
Fred Shaw

349 Ash Ave Spc 25

Carpinteria, CA 93013-2272

## April Meeting- Angeleno Wine Co for the April

Joan is working on getting Jasper and Amy there



**17th Annual Carnevale WINE TASTING**  
SPONSORED BY THE ICF BRANCH 108

Saturday, February 8, 2020 • 6pm - 10pm  
CONNOLLY PARISH HALL  
1527 Fremont Avenue, South Pasadena, CA 91030

Come join us for a "Carnevale"-themed wine tasting event in your favorite mask. The wine portion of the evening features recent vintages from local wineries that provide the experience of wines from the grapes of the foothills of San Pasqual to the vineyards of the San Gabriel Valley, coupled with a few wine cocktails created specifically for this event.

WINE		DETAILS	
KEYSTONE VINEYARDS Michael Holland	COSIMO PIZZULLI WINE D'QUINO WINE	AUTHENTIC ITALIAN DINNER Pasta al Forno Italian Sausage Green Salad & Roll Dessert Beverage	EVENT Live music Raffle Gift baskets Silent Auction
CELLARMASTERS HOME WINEMAKING CLUB	SPECIAL WINE COCKTAILS		
VITALE Jim Vitale Dale LaCasella			

**\$30 PER PERSON**  
Wine Tasting, Dinner, and a Wine Glass Souvenir

**\$20**  
Dinner Only

Please make reservations before February 1, 2020. Raffle, gift baskets, and more!

Make reservations online at [www.holyfamily.org](http://www.holyfamily.org) click the Online Giving button or contact Theresa Sabatelli Shaw 626-403-8102 or 626-379-0629. [Theresa@holyfamily.org](mailto:Theresa@holyfamily.org)

Donations from the Wine Tasting benefit many charities such as Ronald McDonald House, Gifts of Love, Get on the Bus, Cooley's Anemia Fund, and the Fire Fighters Fund (Forest Fires).

Design by [www.ILMDesigns.com](http://www.ILMDesigns.com) LMD

"Cellarmasters is once again participating in the benefit dinner at Holy Family Catholic Church in South Pasadena. There are several beneficiaries this year including a portion of proceeds going to wildlife preservation efforts in Australia. So what do we do? We pour our wines for dinner guests after enjoying our meal ahead of the 6pm start time. Props such as small presses or even 5 gallon barrels have graced our pouring station and are encouraged.

Cellarmasters Vice-President Mike Holland will be giving a short-ish Powerpoint presentation on the Olvera Street vine responsible for his Angelica. He is also donating a rooted Mission vine and a 375 ml split of Angelica in the silent auction. Anne Bannon is donating a copy of her first two Old Los Angeles books DEATH OF THE ZANJERO and DEATH OF THE CITY MARSHALL. Everyone is welcome to attend if convenient or, if not, we welcome your encouragement.

"Cellarmasters has taken part in several community food and wine events to raise our public profile and to increase awareness of our hobby. If there is a fundraiser in your area that may benefit from our participation, email a board member listed elsewhere in this newsletter or bring it up at a meeting. Thanks----Michael Holland

## **Cellarmasters Planning Meeting Minutes**

January 9th 9:10 pm at Andy and Carolyn Coradeschi's

Attendees: President Andy Coradeschi, Vice President Michael Holland, Pete and Jean Moore, Jeff and Suzie Canter, Gregg Ogorzelec, Dave , Lynda Lo-Hill, Joan Reiss, Mimi Roberts, Renee Sykes, Tom DuKet, Dave Lustig, Nancy Scott, Dee Dee Matthews and Rick. Bevin, Matt Abbe and kids.

February 3rd will be meeting on pruning. Andy can bring a grape vine and show how to prune. He may bring a vines with Pierce's Disease. Suzie C suggests we all bring in vine to see if it has Pierce's Disease. Dave L says there are some clues such as fallen leaf but remaining stem. Andy is not sure he knows how to tell. New suggestion: bring in pictures of our vines and the leaves to check for Pierce's Disease.

Feb 13 planning party at Jean and Pete Moore.

February 22 Dee Dee to host a Saturday pruning clinic. She will put out a blast. Dee Dee will do food, people should bring pruners, gloves, eye protection.

Jeff Canter suggests working on a vineyard that is damaged by fire. Jeff to decide date.

Feb 29, Leapday, 2-5 pm Dave L is hosting a tasting party at his home with Pinots. He is working on article for newsletter to talk about hosting wine tastings in your home. He suggests we consider monthly tasting meetings as well as monthly membership meetings and planning parties.

March 5th. Bevin Matt to host a meeting on making wine from Concord grapes.

March 12 planning party Jeff and Suzie Canter (?) : (Dave L Nancy are offering).

Mar 28 Fred and Lisa are hosting tasting in Carpinteria. Buy tickets in advance.

Andy to pass a sheet around next meeting with the rest of the planning party sign ups.

July 16th Dee Dee is planning Ruth's Chris restaurant dinner ( it is always the third Thursday of July)

Ideas on commercial vineyards as speakers. Joan R suggests Jasper Amy at Angelino Wine Company. Dave L suggests Galliano winery from downtown LA. Andy suggests LeFanne, Dan Kessler. Mike Holland has some downtown LA connections. Suzie Canter suggests Shawn from Camarillo custom crush. She will ask him.

May 14 planning party is at Michael Holland

July is pool party at Jean and Pete Moore's

May 2 is Derby Day. In the past there was a Derby Day Committee. Dee Dee is going to ask Elissa if she will run a group again.

Nov 21 (or Nov 14) is Wine Competition. Which day should we choose? (Nov 26th is thanksgiving). Let's ask John Daume. Gregg Smith to contact John to ask about his best date.

December 5th is Cellarbration. Dee Dee says in the past it had been paid and locked-in by January. We need to lock it in. Ask Tom DK to book room. Band - Carolyn suggests "Goat". Band budget in 2019 was \$450.00.

Suzie has been thinking about doing a video or podcasting on winemaking or the club. Dave L will put Suzie in touch with Drew Beacham.

Nancy S suggests we make a connection with Avila Adobe.

Michael Holland : We should try to extend our outreach and try to get more members. He suggests that in the month of June, (when Orange County does their judging), to reach out to OC wine judging to ask to include us in the blast of the schedule. Central Coast Home Vineyard also does judging early June or late May. He suggests the July newsletter be a harvest prep check list. He suggests the idea of a club wine which may or may not be

feasible, depending on who can house it. (Dave L suggest a white grape in an early-pick from Efram. ) Michael also suggests August is Harvest in Antelope Valley which is an opening to our season. Michael suggests that in September and October we join the John Daume purchase and talk to the people about club membership. Dave L says that at one time, anyone who bought grapes from John was added to the cellarmaster email list. Andy suggests that we could offer to help John and that we would meet new winemakers and become new mentors.

Andy suggests we need to be more proactive with our outreach. We put trifold in the shop, and we need try to get customers to pick up the trifold. Andy notices that the Acorn has a "club corner". We could try to get in to this. (In past it was difficult to get into Acorn). Also, Andy met a crusher, on the sidewalk, at the shop, who didn't know about the wine club.

Dave L will talk with Eagle Rock Home Brew to advertise our club.

Carolyn C suggests that we ask Wades Wines off Lindero to hand out our trifold. Also, any new winegrowers in the area are great potential club members. In the past her track club went to grammar schools, using grass roots, to get involved in the community. She suggests we connect with the right people that may want to get involved with us.

Lynda LH suggests that at meetings we need to reach out to new attendees and encourage/mentor them to make wine.

Online there is a Reditt group for winemaking.

Michael H was asked by garden club to present at their meeting about growing grapes and making wine. This is a great outreach opportunity.

Dave L suggests we facilitate frozen buckets for new winemakers. Once the shipment has arrived, we should put all similar variety (ie "viognier") people on one communication list to share their ideas with each other.

Bus trip. We should do a trip close to home. Carolyn and Jean will put together a trip to Paso Robles.

Nancy S suggests the Santa Barbara Funk train is an easy alternative to a bus trip.

Michael H asked about the 50C3 status. If we are a charity, then members could make a private donation to the club. He suggests a sustaining membership donation available through the website. Perhaps people who cannot come to all the meetings, yet still want to participate in the organization, may want to be a donor. Gregg O does not know if our e-commerce software can handle regular donations. He suggests "Patrion" software may be able to handle it for a fee. Carolyn Coradeschi knows how to do it. She will give info to Gregg O. Michael will work on promoting and setting up.

Carolyn suggests that we combine our efforts with a charitable cause. She suggests something local, music, environmental cause. Andy points out that our club should give back to the community. Eg the wildlife fund. He will bring it up at the next meeting and ask the membership who they want to support.

Nancy suggests the wildlife crossing in Agoura Hills. Lynda suggests water wise grape growing.

#### Storage:

There are a lot of boxes/books/equipment/stuff that need to be stored at the shop. We may need to rethink counters and shelving at the shop and how much storage we set up at the shop.

Meeting adjourned 10:48 pm  
Minutes taken by Lynda Lo-Hill

ADDED: Gregg Smith, I think you were volunteered to contact John Daume about the date for the wine judging event. Tom DuKet I think you were volunteered to book the room for next year's Cellarbration. Everyone else please review what you voluntarily volunteered.





## So....have you thought about hosting a wine tasting?

Small wine tastings were a regular Cellarmasters event in bygone days. Often informal, they were mostly just another excuse to sip wine and talk shop. Formats were varied as well. I suppose you can brown bag and scoresheet wines like a judging, but sometimes that's more like work....

Hosting and format are completely up to what you would like to try. What fast-food burger goes best with the new Two Buck Chuck Pinot? Sure, why not. Single-vineyard Zinfandels from Santa Barbara County? Sure, why not. Fancy h'ors d'ourves and white wines? Sure, why not.

Hosting a tasting through the Club provides an easy and varied group to use as a sounding board. Want to go buy a bunch of high-end Cabs so 15-20 of us can each have a small taste of wines we'd rarely buy, but it's gonna cost \$49.95 per person? Run it up the flag pole, and see. Break even, or have a few coppers to toss in the Club's kettle, and all will be fine.

So....on that note:

### **Leap Day Pinot Tasting in Pasadena!**

Hard to imagine, but it seems I have too much Pinot in my cellar....some are getting up there in age, too. Thus a wine tasting afternoon has begun to take shape in my mind. Since most of the wines are bought and paid for, I won't be charging for the wine part and we can go cheap - say **\$10 per person**. I'd like to cut it off at about 12, so after a one ounce pour there will still be a bit for later. Further, I'll trade the fees for a couple for snacks or a decent bottle of Pinot to throw in the mix. Probably 3 snacks and 2 bottles sounds good. Let me know in the rsvp.

I figure, doors at 1:30 and pull the first corks around 2. Probably 2 to 4 at a time; probably oldest to youngest; probably most reputable to least; whatever sounds best at the time while looking at 'em. We will taste, snack, and mill about like the beginning of a Planning Party, but without having the meeting part. If we get a cold rainy day, we'll taste, snack, and mill about the kitchen and be happy the furnace just got fixed; if we get a glorious SoCal day, we'll taste, snack, and mill about the yard, patio, front porch, etc.

RSVP! [DaveL256@aol.com](mailto:DaveL256@aol.com)

...do I have to mention that this is on **Saturday, February 29<sup>th</sup>, 2020 at 1:30 pm**, or are we good?

### **HIGHLIGHTS FROM JANUARY 2020 MEETING- CHILI COOKOFF & - POURING OF THE GOLDS**

#### **The Winning recipe: Triple play Chili Prepared by Chef Jeff Canter**



1. Smoke & BBQ Meats - Pork Ribs, Brisket, and Tri-tip
2. Crockpot- Slow cook 4 hrs the following, Cooked Meats(separate meat from ribs), 2-8oz cans Kidney beans, 1 Sweet onion (chopped), 2 tbs BBQ sauce, 1/2 cup water, and spices eg. Garlic powder, Pepper, etc.
3. Serve



## **POURING OF THE GOLDS**



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

Cellarmasters offerings and news:

Kevin Delson had an old plastic beaker that was cracking and probably not very good for wine testings that I use to use and needed to replace. His son is a glass blower and recently started his own company and He asked him to make him one, this is the result.

If interested, he can make pretty much anything custom ordered, I have him making me a glass airlock next. Contact Kevin Delson [delsonk@yahoo.com](mailto:delsonk@yahoo.com)



**Our Cellarmasters Mark and Julie have a Valentine's Dinner planned. Call 818-735-9711 for reservations**



**Our Cellarmaster Lindy from Little Red Wine Tastings is planning a cruise on a clipper sailing ship to Croatia in 2020 Check in with her for more details**





### 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)