

MARCH 2020

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MARCH 5TH
DINNER THEME
FOOD
A Night in Paris

• Announcements

Past Events Photos,
For Sale

Planning Party-
March 12, 2020
At the home of the
Canterers

We're on the Web!

See us at:

<http://cellarmastersla.org/>



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Us on FACEBOOK

Cellarmasters LA

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President's Message

President's Corner

Hello fellow Cellarmasters!

As I write this it's almost March and it already feels like spring has sprung!

Which is wonderful as it can be a fairly busy month in the wine cellar and vineyard. If you haven't already done it, now would be a good time to check your 2019 vintage for completion of malo-lactic fermentation and addition of SO2 if ML is completed. And if you have a vineyard now would be a good time to get outside in the warmth and prune your vines.

On Thursday, March 5th, at the Monthly Meeting, Cellarmasters Matt and Bevin Abbe will share everything they know in a presentation about growing and making wine from Concord grapes! This will be especially interested for us East-Coasters who grew up with Concord vines growing wild in the trees in our backyards. Who'da thunk you could make good wine from them?!

Two days later, on Saturday March 7th, Cellarmaster DeeDee Mathews will be hosting a pruning clinic in the vineyard at her home From 10:00AM to 2:00PM. Lunch is included! Please RSVP to DeeDee at WineryGirl@Gmail.com.

And don't forget Cellarmasters Fred Shaw and Lisa Guravitz's amazing Zinfandel tasting on March 29.

And lastly, in celebration of the warm weather the Food Theme for the Monthly Meeting shall be: "A Night in Paris." [Yup, I googled it :-)]

I will see you all on Thursday at the Monthly Meeting!

Andy Coradeschi

MEETING MARCH 7, 2020

POTLUCK THEME: *A Night in Paris*

AT THE NEWLY REMODELED BEER WINE CHEESE SHOP MEETING ROOM

<http://cellarmastersla.org/>

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

SAVE THE DATE

Please read the [Planning Meeting Minutes](#) for more Activities

FEBRUARY 29- Leap Year Pinot Tasting

Hosted by Dave and Nancy in Pasadena

Contact Dave Lustig

MARCH 5TH-MEETING- CONCORD GRAPE WINE MAKING

Presented by Bevin & Matt

“Flight of the Concord” The Abbe’s will discuss growing Concord Grapes and making wines from it.

PRUNING CLINIC – Saturday March 7 10am- 2pm

At DeeDee Mathews home 11110 Zelzah Ave, Granada Hills

Pruning education and Lunch! Please RSVP to DeeDee 818-269-7379 or winerygirl@gmail.com

MARCH 12- PLANNING PARTY

Hosted by Jeff and Suzie Canter

MARCH PRUNING CLINIC IN MALIBU

Possible dates in Meeting Minutes

Contact Jeff Canter

MARCH 28- CARPINTERIA WINE TASTING- LODI ZINS

\$35 per person First 20 get in that send check payable to Cellarmasters

Contact Fred Shaw



MORE INFORMATION AT <https://ocws.org/home-wine-competition/>

THANK YOU LYNDA FOR THE DETAILED MINUTES PLEASE READ, ALOT OF INFO AND UPCOMING EVENTS:

Minutes Feb 13, 2020

location: Jean and Pete Moore, Thousand Oaks

In attendance: Jean & Pete Moore, Nancy Scott, Robin & Mark Dawson, Dave Lustig, Andy Coradeschi, Gregg Ogorzelec, Michael Holland, Lynda Lo-Hill, Fred Shaw.

Treasurer Report: from Mark Dawson,

The bank account has been moved to Pacific Western Bank and has been changed from a 501C3 to a corporation. Formerly the account required somebody's personal social security number. Now, as a corporation, we can change board members names online (once every 12 months). We will try to set up the name-change each January.

Andy, Lynda Robin and Mark will be on the new account as signatories. Renee will authorize the transfer to the account. We have a new name: "Cellarmasters Home Winemaking Club of Los Angeles". There was no address on the account so the shop's address had been added.

Income: Please remind everyone to pay their dues.

Expenses: the booking for Topanga Cellarbration is due (50% of \$1405).

Cellarbration:

Andy would like an estimate of income and expenses from last year so that we can be sure to break even on the cost of the party. This year's party is December 5th (the first Saturday of December). Mark was able to secure the 5th vs the 19th.

Winemaker Magazine: March 15 is the "drop dead" date for the subscription to the winemaker magazine. In the past Bruce K and Stew were the contacts. Mark D will take over the winemaker magazine contact.

Membership:

Dave L requests the list of monthly new attendees from Joan R. We recently had two new members. Gregg O will send Mark D the names associated with Paypal.

Instagram:

Gregg O is thinking of installing an instagram plug in onto the facebook site. This will add the opportunity for easier posting of videos and photos. Those interested in posting photos can request to be added as an editor. The instagram account will have more stringent ground rules than Facebook postings. Gregg will offer a small tutorial for us all. Nancy asks if a link can be posted in the article that he writes for the newsletter.

Facebook Website:

Fred S asks why Cellarmasters swag is not on the website anymore. Dave says Matt Abbe used to have some artwork posted online. Gregg O is not familiar with the link and will make sure that the link is available on the facebook website.

Newsletter:

Deadline is the 21 of the month (give or take).

Bus trip update:

Jean M says that a bus trip to Paso Robles is proving very expensive! The hotels are not a problem, just the bus. Nancy suggests the Funk Zone train, which is a train to Santa Barbara, as a substitute. Nancy will work with Jean. Fred suggests staying in Carpinteria instead of Santa Barbara overnight.

Other weekend trip ideas:

How about a train trip to Angelino Winery and San Antonio Winery in downtown LA? Nancy suggests adding Highland Park Brewery. Andy will ask Joan R to work on this a bit more. Date ideas: June 13th. It will be a bit of a walk/hike from the train. Nancy, Jean and Robin are nominated to plan the event. They accept. It will be called the Cellarmaster's Downtown Stumble.

Membership Recruitment:

Andy C suggests that there are a lot of small amateur winemaking people in Agoura and Calabasas and that we should each sign up online to the wine forums in our neighborhood. That way, Nancy suggests, WE should be spelunking around to gather new membership and new interest from winemakers. The Maltese Falcons may also be a uniting force to recruit new multi-interested members.

Jean has six 1-gallon carboys available for free and a funnel.

Library:

There are a lot of boxes and books that still need to find a home in the new clubhouse. Andy suggests bookshelves hung on the joint shop wall, which is probably the only wall that can support the weight. He will watch nextdoor.com for give-away bookshelves.

Unconfirmed speakers for May June July August: Suggestions include a fruit wine speaker, Alex Russan, Chet Schriber, ., Michael and _____. We used to do fruit wine, white wine, red wine in May June and July.

June/July Frozen bucket group-buy. Dave L will look into it.

Upcoming dates:

February 22: Dee Dee will do pruning clinic. Please RSVP to Dee Dee.

Feb 29th: Dave L and Nancy S are hosting a leap day party at their house 2-5, tasting Pinots.

March 5: "Flight of the Concord's". The Abbe's are making a presentation on growing concord grapes and making wines from it. BTW there used to be a concord vineyard north of the shop.

March 12 planning party is a Jeff and Suzie Canters.

March 21 Lindy W has a "Little Red Head" Wine Tasting 2-4 in Sherman Oaks. She also will present a 2021 cruise to Croatia.

March 21/22/28 or 29: Jeff Canter will do a pruning clinic for fire-affected vineyards.

March 28: Carpinteria wine tasting at Fred's. He will have a Zin from a cutting from an old Croation vineyard from Dragga Vineyard in Lodi.

April 2nd: Andy is suggesting Dan Kessler, Wes Hagen, or the Peter/Marc brothers. Other ideas: Scott Labs or Lalemande to talk about Malo Lactic Fermentation. Michael warned that it may take many months to book a yeast rep, so be prepared to pencil them in for next year.

April 4th: Michael Holland is doing Pasadena Garden club presentation on viticulture and winemaking. They will probably go to Old Oak afterward.

April 9th: Planning party will be at Jean and Pete Moore's.

May 2: Derby Day. Elissa has volunteered to organize (yay Elissa!!!)

May 7: open

May 14th: planning party is at Michael Holland's.

June 4, June 11, July 2, July 9 open

July 16th Dee Dee is planning Ruth Chris' dinner for third Thursday in July (unconfirmed).

July 25th is a tentative date for Pool Party at Jean and Pete Moore's.

Aug 6, 13, Sep 3, 10 Oct 1, 8, Nov 5, 12 open

Nov 21: Wine Judging

December 5th: Cellarbration

Meeting adjourned 9:45pm. Minutes taken by Lynda Lo-Hill.

Cellarmasters offerings and news:

Congratulations: To Matt Abbe

The Simi Sunset Rotary Club has recognized Mr. Abbe for his Outstanding Vocational Service as Teacher of the Year!

For SALE:

5 gallon GLASS CARBOYS with CRATES, for WINE, BEER BREWING, H2O -
Ideal for WINE and beer making. Or just storing any liquid in glass!
HEAVY DUTY GLASS, purchased from Sparklets and Arrowhead when they switched to plastic.

I have ten of them for sale, each fitted individually in a CUSTOM HEAVY DUTY HARD PLASTIC CRATE CARRIER, uniquely made for long-term storage and short-term use.

Easiest way to haul and stack, indoors or outdoors. See the pictures. The glass is clear or blue/green-tinted clear. They are dirty (outdoors) in the pictures. They just need to be hosed down and wiped.

\$30 each without carrier-crate. \$40 each, INCLUDES carrier-crate.

\$350 for all ten carboys and crates. Wood storage shelves shown included with the ten.

Cash only. Leave a phone # for Joe at joed@cs.ucla.edu



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

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>

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The Home Beer/Wine/Cheesemaking Shop,

Serving the discerning winemaker since 1972.

John Daume, owner

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