

APRIL 2020



#### President's Corner:

Hello Fellow Cellarmasters!

Spring has sprung!



I hope this newsletter finds all of you happy and – most of all - healthy! As I'm sure most of you have already realized, the Club and Board cannot physically get together for our monthly meetings, nor any of the planned Club outings/events/etc. for the foreseeable future.

However, we will do everything within our power to get up to speed on the technology to hold "virtual" meetings! The Board in the process of reviewing various digital applications that can provide live audio and video communication such that we all can enjoy virtual meetings via our computers and cellphones while comfortably sitting at home with a glass of wine.

The Board will try to hold their April 9<sup>th</sup> meeting via these technologies and hopefully then roll out the applications to the membership! I know many Club members are already using these applications to work remotely and/or for communicating with children and grandchildren, so the technology is something we all can use!

Please watch your email for more information.

With regards to Wines and Vines, March and April can be busy months!

Our fall 2019 wines are generally peacefully aging at this point, but please be sure to periodically check that your headspaces are minimal and your SO2 levels are sufficient.

Our vines however are beginning their growing season and starting to vigorously bud out, so spend some time on at least a weekly basis in your (already-pruned) vineyard selecting which shoots to keep, and which to pinch off. It is now also a good time to coat all of your vines from top to bottom with your mildewcide of choice, in order to get the upper hand on Powdery Mildew prevention.

Be well and be safe.

Andy Coradeschi

**NO MEETING APRIL 2, 2020**

#### Articles:

. President's Message

**NO MEETING  
APRIL 2ND**

● Announcements

Past Events Photos,  
For Sale

**NO Planning Party-**

# MARCH MEETING HIGHLIGHTS

*WINNING RECIPE: Bevin Abbe!!!!*

## **Instant Pot French Onion Chicken and Rice**

Ingredients—

- 3-4 Boneless-Skinless Chicken Breasts or Thighs\*
- Salt (to season chicken)
- Pepper (to season chicken)
- Garlic Powder (to season chicken)
- Onion Powder (to season chicken)
- 1 1/2 cups Long Grain White Rice (rinsed very well)
- 1 1/2 cups Water
- 1 Tbsp Olive Oil
- 1 Tbsp Butter
- 1 Small Onion (Cut in half and thinly sliced in to half rings)
- 2 Garlic Cloves (pressed or finely minced)
- 1 (10 oz) Can Condensed French Onion Soup
- 2 cups Beef Broth
- 2 Tbsp Soy Sauce (low sodium)
- 1 Packet Onion Soup Mix, dry (one envelope)
- 4-6 slices Swiss Cheese (or provolone)



## Instructions

1. Season the chicken on both sides by sprinkling with the salt, pepper, garlic powder, and onion powder. Set aside.
2. Rinse the rice well, until the water mostly runs clear. Strain and add to a 7" or 6" pan (I use one of the ekovana stackable stainless pans). Add the 1 1/2 cups water to the rice in the pan and set aside.
3. Turn the pot on Sauté mode (Normal heat). When the display reads Hot, add the oil and butter.
4. Add the chicken and brown it a little on both sides. Then remove it to a plate.
5. Add the onion to the pot and cook, stirring occasionally, until translucent.
6. Add garlic and cook for a few seconds, stirring constantly, until you start to smell it. Careful not to let it burn.
7. Add the condensed French onion soup, beef broth, soy sauce, and onion soup mix. Stir well, scraping any brown bits off of the bottom of the pot (deglaze).
8. Let the contents heat up and just start to simmer.
9. Place the chicken back in the pot, trying not to overlap it by much. It will submerge a bit, and that's okay.
10. Add a tall legged trivet to the pot and set the pan of rice on it, uncovered.
11. Put the lid on the pot and set the steam release knob to the Sealing position.
12. Cancel the Sauté mode and press the Manual (or Pressure Cook) button, then the + or - button to choose 6 minutes. The pot will take several minutes to come to pressure.
13. When the cook cycle ends and the machine beeps, let the pot go into a natural pressure release for 7 minutes. Then manually release any remaining pressure. Turn off the pot.
14. Turn on oven broiler to 375 degrees F.
15. Open the lid after the pin drops and remove pan of rice (careful!).
16. Transfer the rice to a casserole dish.
17. Lay chicken on top of the rice. Press the chicken down into the rice a little so it is even with the top of the rice.
18. Pour the soup mixture from the pot over the chicken and rice. Then lay the cheese slices on top in one layer.
19. Set under the broiler just long enough to melt the cheese, not to brown it. You want the cheese creamy, and you don't want to dry out the chicken.
20. Serve.

# FLIGHT OF THE CONCORDS- MAKING WINE WITH CONCORD GRAPES PRESENTATION BY MATT ABBE





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

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

March 12 Planning Party Minutes

Meeting began: 8:30pm

Meeting ended: 9:45pm

Attendees:

Suzy, Jeff, Nancy, Dave, Fred, Dan, Mimi, Mark, Robin, Pete, Jean

**From Gregg O. regarding a topic idea:** One idea for a topic for a monthly meeting would be Water. How much, when, why, how does the age of the vines factor into these decisions? It would be fun to have a plant person come in and speak but I don't know of one. I'm sure there are super knowledgeable growers in the club who can expound too.

**From Elissa regarding Derby Day:** I'm excited to be helping with Derby Day again this year so we will need to find some willing homes to invite us in for tours of the vineyard and wine making area.

We try to get homes in close proximity so let me know if you want to throw your Derby hat into the ring and be a stop on our Derby Day fun.

**Regarding Future Meeting Topic Ideas:-** Need a topic for the April 2 meeting - Vineyard Post Pruning Round Table - "What's Coming and What to Prep" (Dave, possibly Jeff, Matt and Bevin, Andy, Rick and Peggy to speak at meeting...check with them) - Contact Falcons to see if they want to do a trade on presentations (Falcons meetings are first Sunday of the month at 11am and includes lunch) Falcons can come to CM and do a "Making Beer" presentation and CM to do a "Making Wine" presentation for Falcons. Need to set up. Dave to coordinate with Drew from Falcons. We should put their competition details in the newsletter (competition in May). Possible topic that could involve the Falcons: "Distilling Wine"

Treasurer's Report:

CM now has an official club account. It is now a business account. Checks have been ordered. \$6,125.76 currently in account.

**Cellarbration:** - Mark Dawson made the deposit for the Cellarbrations event December 5, first Saturday of December. Mark needs to be reimbursed by the club for deposit.

- Discussion on how we can make Cellarbration pay for itself. 42 people attended last year. For 50 people to attend, club would have to charge \$50 per person. Cost for the Topanga Community Center is now \$1,430.00. So the idea is to increase cost \$5 and charge \$25 a person. The expectation is that most couples will buy \$20 worth of auction tickets. We may be able to cover costs if we increase the auction offerings.

**Membership Report:-** We are behind on renewals. 45-50% of renewals in.

- Current deadline for Winemakers Magazine is March 15. Looking to get more time for renewals to come in.

- Mimi to do a flyer by end of March: Dues Due Now. "We have events coming out through the year, and member prices will be less than non-member prices, so renew now." Renew or join by April 15 to get Winemakers Magazine. Membership benefits are... (Andy to provide Mimi with what he wants the flyer to say)

**Instagram Account:** Gregg O getting an Instagram account done and getting an article on Instagram done for newsletter.

**Tri-fold:** Tri-fold in shop has wrong membership price on it. Need to fix immediately. Does Andy have the file or can fix?

**Newsletter:** - March 20 deadline date for newsletter.

Nancy needs photos, minutes, and recipe from Bevin Abbe.

**Shop Rehab:** - Dave has books to give to club library.

- Two cabinets in shop. Tablecloths, extra glasses, to go in there. Needs to be reorganized.

- Need a hospitality person to make sure we are stocked at all times.

- Fred suggests we buy tablecloth rolls from Smart n Final. Maybe get the folded ones so they can be stored easily and securely so they are there when we need them.

**Wine Stumble Along Crawl:**

- Nancy and Joan in charge of Wine Stumble Along Crawl.
- Need to decide whether to assemble and get a set fee or everyone pay for themselves at each stop.
- June 13 tentative date.
- Nancy and Joan to discuss.

**Meeting adjourned.**



Thank you Planning Party Hosts: Suzy & Jeff

## How reliable are wine judges? Submitted by Dave Lustig

Do judges of different ages, sexes and nationalities score wines the same way, or is consistent judging an impossibility? One competition organiser has some preliminary evidence. Felicity Carter reports. Does cultural background influence wine judging? How does gender affect wine scoring? What about age?

Christian Wolf, the tasting director of Meininger Verlag, decided to find out.

“I was just interested, because we see a lot of things which say that women are tasting different to men, or there is a specific German way of describing wine or that people from Australia judge in a different way,” he said.

Wolf is the perfect person to test the proposition, given that he’s the organiser of MUNDUS VINI, one of Europe’s largest wine competitions.

### **The experiment**

Twice a year, MUNDUS VINI brings more than 280 international judges together to taste in groups of six or seven. For the summer edition in 2019, Wolf created eight special groups: there was a table of women; a table of men; a table of Germans; a table with older jurors; a group of younger jurors; people drawn from the wine trade; a table of sommeliers; and a table of wine writers.

Each group was presented with a flight of wines that was also given to another table, while individual wines were doubled and given to different juries.

Regardless of age, gender or nationality, the wines received the same scores.

“It was very interesting to see that the scoring between those tables, young and old, male and female, was really very close,” said Wolf.

There was one exception – the scores varied a lot when it came to Brettanomyces, with older judges penalising Brett-affected wines much more than younger judges. Wolf isn’t sure whether this is because older judges have the experience to recognise it, or because younger tasters are more open.

“Overall, it was interesting to see that the higher the professionalism of the people you are inviting, the less important is their age, their sex, is their origin or their profession,” said Wolf.

His thoughts echo a study by statistician Jeffrey Bodington, published in the Journal of Wine Economics in 2017, which analysed the results from 23 wine competitions. It found that male and female judges assigned much the same scores.

“I cannot find a statistically significant difference between the scores assigned to the same wines at the same time by male judges, female judges or judges of different nationality,” he wrote to Meininger’s.

As to the question of whether it’s education or experience that makes the difference, Bodington wrote, “I fear that a lot of experience may not be worth much all by itself. Running slowly for years doesn’t make you fast in a sprint. I suspect that good wine education may count for a lot more than years of experience.”

### **A different view**

The results from MUNDUS VINI seem to contradict the work of statistician Robert Hodgson, who began to doubt the value of competition medals after he saw wines do well at one tasting, only to tank at another. In 2005, Hodgson convinced the organisers of the California State Fair wine competition to let him present panels not just with doubles of the same wine, but with triples – that is, judges were presented with the same wines three times. [Hodgson found that “chance has a great deal to do with the awards that wines win,” as he later told The Guardian.](#)

This has not been Wolf’s experience.

Wolf did quite a few experiments in 2019. In June 2019, he also organised MUNDUS VINI Nordic in conjunction with the German Wine Institute. Held in Copenhagen, it hosted more than 50 wine professionals from around Scandinavia, who tasted and rated around 660 wines from 200 German producers. Among those wines were some that had already won medals at the spring tasting.

“It was interesting to see that the results of the scoring were nearly the same,” said Wolf. He said that if a wine had won a Gold medal in the spring tasting, it would also win one in the Nordic competition.

### **The judging process**

MUNDUS VINI uses a modified version of the OIV judging system, where judges focus on one wine at a time, rather than comparing them to others in a line up. The judges must also fill in a detailed sheet, rating the wines on a number of specific attributes. Wolf thinks the scoring system, often criticised for being bureaucratic, is the key to the consistent results. “You can’t just decide to give a wine 93 points,” he said. “You have to go through a process and focus on different aspects. When we look at the sheets later, we can see why a judge scored the wine the way they did.”

Wolf said the results are so consistent, MUNDUS VINI can give producers feedback on what judges thought about the wines. “We can show them where the wine was excellent, where it was good and where, in our opinion, it was not as good as it could be,” he said. The producers also get a spider graph of the wine’s attributes, so they can compare how their product performed compared to others.

Of course, the results from Wolf’s 2019 experiment are, as yet, simply interesting. To determine if he has really discovered something, the experiment needs to use a much bigger sample size. Wolf said it’s something he’s planning to do, with a view to eventually publishing the data.

Getting a big enough sample size won’t be a problem, fortunately, as MUNDUS VINI attracts 12,000 wines a year, from 45 countries.

The question at the heart of this may not be about individual tasters and whether they can reproduce their exact results in tasting after tasting – which is probably unlikely, given that humans aren’t machines – but whether the judging system itself can produce consistent results.

So far, according to Wolf, it does.

## Cellarmasters offerings and news:

### 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 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.**

**John Daume, owner**

**Home Beer, Wine & Cheese Shop:**

**22836 Ventura Blvd, Woodland Hills, CA 91364**