

OCTOBER

2020

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We're on the Web!

<http://cellarmastersla.org/>



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Cellarmasters LA

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## President's Message



**Hello Fellow Cellarmasters!**

It's almost October, and wine-making season is in full swing!

It's been a bit of a crazy harvest this year due to the crazy heat spike we had a month or so ago, but the grapes I have been seeing look fantastic.

The October Monthly Meeting will be held on Zoom this Thursday, October 1, at 7PM sharp. The topic will be "Fermentation Q&A." I know I had a couple questions when I got my first batch of grapes a couple weeks ago, and I am sure I'm not the only one!

Bring any and all questions, big and small, and get them answered by the the experienced members of our membership. And enjoy a glass of wine virtually with your friends!

I look forward to seeing you all this coming Thursday.

Best,  
*Andy Coradeschi*  
President

**Zoom Monthly Meeting,  
Thursday, October 1st at 7:00PM**

# Do You Want Your Wine To Look Like This???



## Words of wisdom from our fearless leader, John Daume:

(PS: For more info go to: <http://homebeerwinecheese.com/wine-geeks>)

**Could this spoilage have been prevented strictly through sanitation?**

No!

You can not hope to kill 100% of all organisms through normal sanitation

**Could this spoilage have been prevented by gassing the surface?**

No!

Neither Argon, nor Nitrogen, nor CO<sub>2</sub> is a substitute for a completely full container, with the least (or none) surface area as possible. Perhaps replenishing the gas, often, might buy you some time. However, the larger the headspace, the less gassing works.

Also, there is no way to completely replace the O<sub>2</sub> in a container by using another gas. Check out "Henry's Law," "Law of Partial Pressures," and the "Ideal Gas Law."

Add to this leaking connections and fittings. Especially vulnerable are Variable Capacity Tanks (potentially large surface area and leaking gas fittings!

If in a constant storage temperature, fill to ¼ inch of the stopper/high point. Headspace is only for heat expansion requirements.

**What about SO<sub>2</sub>?**

Largely ineffective if there is any headspace, and it doesn't protect the surface of the wine. Generally ineffective once bacterial film is formed. And the organisms create aldehyde, which binds SO<sub>2</sub>, rendering it ineffective.

**Conclusions:**

Avoid moldy and damaged grapes.

Maintain proper SO<sub>2</sub> from Crush forward.

Good sanitation, at all times, helps.

Use of low cellar temperatures (less than 60F) can slow growth.

pH of below 3.6 favors non-spoilage.

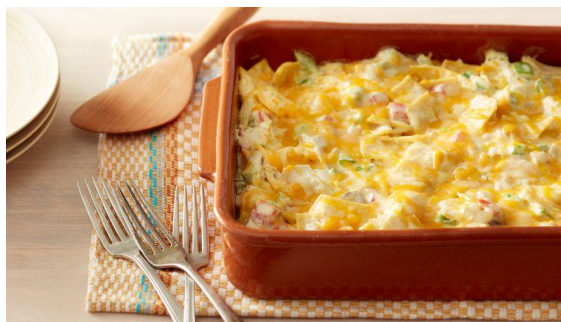
**\*\*\*Regardless of all the above, the number one component of the creation of acetic acid is oxygen/headspace.**

**If in a constant storage temperature, fill to ¼ inch of the stopper/high point. \*\***

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## POTLUCK WINNING RECIPE NOVEMBER 2017

### South of the Border Casserole



2 cups shredded cooked chicken

1 can Black beans (optional)

3 green onions chopped

1 can 8 oz tomato sauce

1 cup sour cream

2 cups small curd cottage cheese

1 can 4 oz chopped green chiles

1 pkg tortilla chips

1 pkg shredded Mexican style cheese

Seasonings: salt, pepper, garlic powder, salsa

In a casserole dish, crush 3-4 handfuls of tortilla chips evenly spread out on the bottom. Mix together chicken, beans, green onions, tomato sauce, salt, pepper and if you like  $\frac{1}{2}$  cup salsa for extra flavor. Spread chicken mixture on top of chips. Mix together sour cream, cottage cheese, chilis and 1 cup of cheese. Spread mixture on top of chicken. Sprinkle with more cheese, another cup. Top with a few handfuls of crushed tortilla chips. Cover with foil and bake at 350 degree oven for 30 minutes. Last 5 minutes remove foil. Let it rest 10 minutes before serving. You can substitute 1lb cooked ground beef. If you like more cheese, add that too.

Enjoy From Nancy H

### GREAT DEALS LISTED IN THE NEWSLETTER!!

Vrej saw the ad from Jeff for the Destemmer/Crusher. You can tell Vrej is very happy with his time saving machine!

Thank you Jeff!!



## GRAPE BUYING OPPORTUNITIES

Matt Abbe is selling about 200 lbs of concord grapes. The Brix is around 21. It's typical to harvest concord and most American varietals at this time to reduce foxy notes which develop at higher brix. Most years I harvest it between at 20 and 22 brix, and a few years I've added sugar to get it to 24. Either way has been fun. I'll do the standard \$ .75 a lb, you pick.

Please text Matt Abbe at 805.405.1447

The grapes are grown in Camarillo

## EQUIPMENT FOR SALE

### From Kirk:

#50 basket press. \$175

15.5 gallon neutral red Saint Martin barrel. Very sound. \$60

Photos and specifications on request. [kirkbloom@gmail.com](mailto:kirkbloom@gmail.com)

### From Joe: 5 gallon GLASS CARBOYS with CRATES, for WINE, BEER BREWING, H2O - \$30 (Beverly Hills)

#### 10 five gallon GLASS carboys for \$125 BUY TAKES ALL OR \$15 EAC-PRICED TO SELL

These are HEAVY DUTY GLASS, purchased from Sparklets and Arrowhead when they switched to plastic. Ideal for WINE and beer making.

They store individually in a CUSTOM HEAVY DUTY HARD PLASTIC CRATE CARRIER, uniquely made for long-term storage and short-term use, which are also for sale for 10 bucks more (\$30 total), **\$250 takes all**, carboys + crates. Easiest way to haul and stack, indoors or outdoors.

Italian wine press for sale too. Medium size About 18" diameter All the wood has been replaced. Very good condition.

<https://losangeles.craigslist.org/wst/for/d/los-angeles-5-gallon-glass-carboys-with/7176836712.html>

Please pass the word to home winemakers and beermakers.

**Contact Joe for the best deal at 310-271-8074.** Leave name and phone # if I'm not at home (unlikely these days).

**From Mike McTavish 818-521-4456** Not making wine anymore- I have approximately 39 cases of new Bordeaux bottles, 6 -15 gal. kegs, numerous 6, 5 & 3 gal. carboys and a micro picking bin for sale. I also have an old stemmer crusher and stand for sale. It could use a good clean up but it works well. Give a call for details.

## **Cellarmasters Planning ZOOM Meeting Minutes September 10, 2020**

Attendance: Joan Reiss, Gregg O, Michael Holland, Andy C, Fred Shaw, Mimi Roberts, Nancy Scott and Dave L , Mike Chizzo, Mark and Robin, Tom DuKet, Jeanne and Pete Moore, Robert Crudup (joined the meeting from Arizona)

### **Treasurer Report :**

we have \$4100 and we just got our first entry in for the contest which was \$40.

Virtual Ad in Winemaker magazine. The banner add had 17,000 views and 90 click throughs.

Paper Ad in Winemaker magazine: This months print version of our article is on the last page written by Michael and Andy.

### **Competition planning**

Gregg O has had two meetings with the judging committee and is finishing writing up the safety protocol system that we will do .

Mark suggests: outdoors may be the safest option. Mimi feels uncomfortable with the event inside.

Questions about round tables or rectangle. We would have rectangular tables with two judges and one steward. Stewards will have mask and gloves.

Robin : We still need a group of people to organize the wine to bring the wine to the table.

Andy suggests that we give a case of glasses to each table for judges to take their own glass.

Dave L suggests we have a goody bag that we hand out with glasses in it.

One Day or Two Days for Wine Judging?

Do we need more stewards than usual? Jean says yes if we do it two days.

It appears we will have to make a decision two weeks before the competition whether it is on one day or on two days, depending on how many entries and judges we have.

Nancy suggests a one day event with a morning session and an afternoon session.

Inside or outside?

Entry deadline is Nov 7th. Event is Nov 21st.

### **Food:**

committee is still tossing ideas around. They have a very qualified person (Kristin) to decide about food. Robin and Nancy discussed home made bento boxes or purchased bento boxes.

### **Logistics**

how will we have people arrive and be sent to their table? idea: When a wine comes in, put it directly into the "Chardonnay Box", That removes one hand touching the wine and less work. Andy says "why didn't we think of this earlier"

### **Next meeting:**

Andy suggests we should do a wine tasting from Lesters or Crudups or Wassermans next cellarmasters meeting. Lynda and Robert Crudup volunteered to drive and deliver wine.

### **announcements:**

Jean and Pete spent five days at paso robles. reservations, walk in . table with less than six people. served. corkages waives for some of the dinners. All of the wineries need a reservation.

Nancy went to Lesters on Sunday and it was very nice.

Lynda picked grapes at vince castellano's church of the epiphany

jean and pete are harvesting on saturday.

Working cats at pasadena humane society can catch rats in a vineyard.

Robert Crudup is harvesting their coopers ridge rose at 22 brix tomorrow. He harvested chardonnay in Via Olas at casa de Crudup yesterday.

Andy has access to pinot at Santa Rita Hills, Lafond vineyard, and Kessler-Hawk.

Mark Dawson says some grapes have smoke taint.

Robin asks if we have a pick-up schedule . Andy says he will pick up bottles on the way home from work and he has a cool storage place. Robin asks when he will bring the stockpile to the location for the competition. Andy suggests a shareable file on google docs and everyone who picks up wine will enter the data nightly on google docs. Greg O will send Andy the excel spreadsheet.

Jean needs help organizing wine and says it needs a bit more time than usual. Joan Reiss and Lynda Lo-Hill are available to help a few days before the competition.

Andy asks Jean what is a good location to store wine before the competition? Jean asks Gregg O who says he has never actually stored the wine. Gregg says check with Elissa and Matt and Tom and Renee. Nancy suggests keep the wines collated.

Cellarbration for next year

Andy suggests we ask to rollover the reservation for next year to avoid the cancellation fee. And he suggests we book next year's date now.

We need people who can volunteer at John Daume/Camarillo Custom Crush to help out John with newbies at harvest and also be Cellarmasters ambassadors, (Michael to send email updates): Lynda Lo-Hill Mark Dawson, Andy, Joan Reiss .

Lynda says that Vince Castellano's church is offering a room for us on a Thursday night during the time that the choral group is not meeting. It's a big room.

meeting adjourned 9:45



**Also check out the Cellarmasters great YouTube videos,  
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 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>

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**The Home Beer/Wine/Cheesemaking Shop,**

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**John Daume, owner**

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