

SEPTEMBER

2020

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We're on the Web!

<http://cellarmastersla.org/>

**You Tube**



**Don't Forget to Like  
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**Cellarmasters LA**

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## President's Message



### Hello Fellow Cellarmasters!

September is here and the winemaking season has begun! Grapes are being harvested, and that wonderful yeasty/fruity smell of fermentation is starting to fill our garages. My favorite time of year!

Two items of importance to note:

1) Wes Hagen will be our guest of honor for our Monthly Meeting on September 3, at 7:00PM! For those who have not yet met Wes, he is a former home winemaker, Cellarmaster friend and mentor, Consulting Winemaker, Brand Ambassador, and Raconteur, for J Wilkes Wines, and all-around fun and interesting wine guy. We will have plenty of time to ask him questions regarding winegrowing, winemaking, raconteuring, and any and all other questions you may have. **If you can buy a bottle of J Wilkes wine that you can sip during the meeting, that would be great!** The Zoom meeting has already been set up, I look forward to seeing all of you there: <https://us02web.zoom.us/j/88414740839>

2) The 47th Annual US Amateur Winemaking Competition is rapidly approaching on Saturday, November 21, 2020! Our Safety Committee is putting together a strong safety protocol for the competition that is based on other recent safe and successful wine competitions. So, please, bottle those wines, save the date, and get ready to help out with judging, stewarding, data entry, etc!

*Andy Coradeschi*  
President

**Zoom Monthly Meeting,  
Guest Speaker Wes Hagen  
Thursday, September 3rd, at 7:00PM**

# Actual Container Volumes

From Andy Coradeschi

Is it just me, or has anyone else carefully calculated their wine quantities before racking to new containers only to have wine spill over onto their shoes and/or fail to fill the new containers completely?

Anyway, I did some measuring (measured to the tippy-top):

<u>Stated Container Volume</u>	<u>Actual Volume (+/-)</u>
15.5 gallon stainless steel (beer) keg	16.5 gallons
7.75 gallon ½ (pony) keg	8.25 gallons
6.0 gallon carboy	6.5 gallons
5.0 gallon carboy	5.5 gallons
3.0 gallon carboy	3.25 gallons
2.5 gallon carboy	2.75 gallons

*Hope this helps!*



## Watermelon Gazpacho

From Nancy Scott - September 2012

**INGREDIENTS:** • 6 1/2 pounds tomatoes, cored • 2 pounds seedless watermelon, peeled— 2 cups coarsely chopped, 2 cups diced • 2 pounds cucumbers, peeled and seeded— 2 cups coarsely chopped, 2 cups diced • 1/4 cup sherry vinegar (we used pineapple) • 3 TBSP extra-virgin olive oil • Salt and freshly ground pepper • 6 scallions, thinly sliced • 2 jalapeños, seeded and minced • 1/2 cup chopped cilantro • 1/4 cup fresh lime juice

**DIRECTIONS:** 1. Bring a large pot of water to a boil. Add the tomatoes and blanch until the skins are loosened, about 30 seconds. Transfer the tomatoes to a large rimmed baking sheet and let cool.

2. Peel the tomatoes and halve them crosswise. Working over a coarse sieve set over a large bowl, squeeze the tomato halves to release the seeds and juices. Press on the seeds; you should have about 2 cups of tomato juices in the bowl. Coarsely chop enough of the tomatoes to make 4 cups. Cut the remaining tomatoes into 1/2-inch dice.

3. In a food processor/blender, puree the coarsely chopped tomatoes with the reserved tomato juice and the 2 cups each of chopped watermelon and cucumber. Transfer the soup to a large bowl. Stir in the diced tomato, watermelon and cucumber, the vinegar and 1 tablespoon of the olive oil and season with salt and pepper. Refrigerate until chilled, at least 1 hour.

4. In a small bowl, mix the scallions, jalapeños, cilantro and lime juice; season with salt and pepper. Mix into the soup. Ladle the soup into bowls, drizzle with the remaining 2 tablespoons of olive oil.

**SERVES 12 MAKE AHEAD** The watermelon gazpacho can (& should) be refrigerated overnight. \*\*\*note: we usually just stir the “garnish” in.....

# Italy's 'Wine Windows' Were a Product of the Plague — Now They're Making a Comeback

*Nearly 300 of these small service windows have been cataloged across Tuscany.*

By Mike Pomranz / FoodandWine.com August 07, 2020

According to Google Trends, the phrase “social distancing” was essentially unheard of before March — but the website doesn’t go back to the 1600s. After the Plague swept through Florence in 1634, scholar Francesco Rondinelli wrote about one of the Italian city’s coping mechanisms: tiny wine windows that allowed merchants to pass vino through a small hole in the wall to avoid direct contact with clients.

Cut to 2015, three Florentines launched Associazione Buchette del Vino — a.k.a. the **Wine Windows** Association — to catalog this historical phenomenon for future generations. Five years later, as a modern pandemic has swept through the city, not only are these windows topical, some are once again being used for their intended purpose.



The Wine Windows Association says no official tabs were ever kept on the number of apertures in the city, but they’ve been conducting their own census — a tricky task as many have been covered up or removed — and about 150 exist inside Florence’s old city walls, while another 100-plus have been cataloged beyond the walls and throughout Tuscany, the region to which the windows are apparently unique. (A list and maps can be found on Buchette del Vino’s website.)

“The wine windows gradually became defunct, and many wooden ones were permanently lost in the floods of 1966,” Matteo Faglia, one of the association’s founders, told the site Insider. “We want to put a plaque by all the wine windows, as people tend to respect them more when they understand what they are and their history.”

How many are once again in use due to COVID-19 is a different count entirely. “Just one wine window was active before COVID-19. There are four at the moment,” Faglia told *Food & Wine*. Reportedly, several that have reopened since the outbreak of coronavirus aren’t just serving wine, but also food and other beverages. “The owners of the wine window in Via dell’Isola delle Stinche at the Vivoli ice cream parlor in Florence have reactivated their window for dispensing coffee and ice cream, although not wine,” Diletta Corsini, another association cofounder, wrote in an article back in May. “Two other nearby wine windows, that of the Osteria delle Brache in Piazza Peruzzi and that of Babae in Piazza Santo Spirito, have taken us back in time by being used for their original purpose — socially distant wine selling.”

In the case of Osteria delle Brache, you can also grab cocktails like an Aperol spritz, a drink with plenty of Italian history, though not quite all the way back to the days of the Black Death. The results certainly make for a stellar modern Instagram op.

And though Buchette del Vino’s website doesn’t appear to get regularly updated, the group is also tracking wine windows almost daily on Facebook. In fact, back on July 30, the association proudly proclaimed, “Another hole reopened!” Turns out, this horrible pandemic may also reignite and preserve an incredible Tuscan tradition.

Thank you Dave Lustig for the article!

## GRAPE BUYING OPPORTUNITIES

Are you interested in picking up some premium **Petite Sirah from Lodi**. Im looking for partners in a group buy with minimum orders of 200lbs. Price tbd on final order but should be around \$1.35 per pound. If your interested, **text me at 818-648-7416. Jeff Canter**

**Ted Maier** We have about **1500 lbs. of Cabernet Franc** available for your own pick. We only ask for .75c per lb. Please call **Ted Maier (951)595-2952**, to let him know if you would like to purchase any grapes from our vineyard this year. We are in **Temecula Valley**. When you call to reserve our grapes, we will provide our exact date & the address for you to come and pick. Time frame is around the end of August and early September, 2020. Thank you,  
**Ted Maier (951)595-2952**

### Monty Swayze has Tempranillo and Grenache available this year.

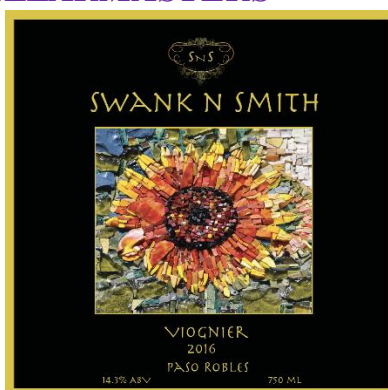
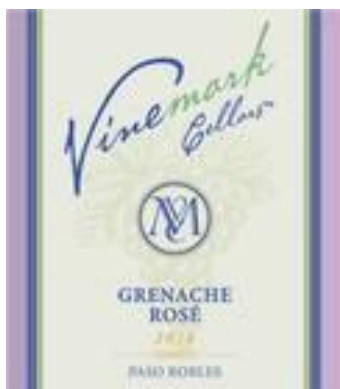
His brix test as of August 13th is 22.7 which is close for rosé and a few points shy of a full red ferment. The grenache was slightly below at 21 brix.

The earlier reports of powdery mildew were mitigated and so both Calivetti and Angeleno wineries are preparing to pick their grapes. There is still some available by contacting Monty at [swayzevines@verizon.net](mailto:swayzevines@verizon.net) Grapes are 75 cents a pound and are a cheap way to get the 2020 vintage started.

**Petite Sirah from Lodi**. Small vineyard, high quality grape at \$ 1.30/pound to be delivered/picked up pre-crushed at Aldabella. **Check with Jeff Canter**

Kim Zussman should have a small amount of **Grenache and Syrah** available from his estate. He has gotten numerous awards from these grapes grown in the **Malibu costal AVA**. You'll need to contact him at [zussman@gmail.com](mailto:zussman@gmail.com) for further details/price and what other grapes he might have available.

## CHILL THIS SUMMER WITH SOME COOL WHITE & ROSE WINES FROM OUR FELLOW CELLARMASTERS



Cooper's Ridge



Get a bottle of J Wilkes for our Zoom meeting

## **EQUIPMENT FOR SALE**

### **1 Working Crusher/Destemmer \$100**



Also Several 5 Gallon Carboys \$15 each for Sale    Contact Jeff [MandelCanter@yahoo.com](mailto:MandelCanter@yahoo.com)

### **From Kirk:**

#50 basket press. \$225

2 - 15 gallon glass carboys. \$15 each

2 - 44 gallon Brute trash cans with lids. Food Safe. \$25 for the pair.

15.5 gallon neutral red Saint Martin barrel. Very sound. \$80

65 gallon decorative oak barrel. \$30

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

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

### ***Carboys 4 Sale + Custom Crate Carriers***

10 five gallon GLASS carboys I'm selling for \$20 each, **\$175 takes all.**

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.

See the pictures in my Craigslist ad, where they are listed for much more \$.

<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.

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



## **Cellarmasters Planning ZOOM Meeting Minutes August 13, 2020**

This is what I remember from last night's Planning Party, please let me know if there are any changes or additions!

Attendees: Andy C, Mike H, Dave & Nancy, Greggo, Fred

1. Treasurer Report: Currently we have \$4,729.52 in the account. We have one new subscription to WM for a renewing member, that is \$9. The 3 month banner ad for WM is \$550. Paying those out will leave a total of \$4,170.52.

2. Greggo will lead a committee to ensure safety protocols for the Competition. They will use Wine Maker Mag Comp and some others as basis for structuring our Comp. Mike H & Dave L volunteered for the committee. Hoping that Jean M and Mark D will join as well, Greggo will reach out to them.

a) Will make a Covid Competition Statement.

b) Committee will communicate the protocols to the Stewards and Judges.

c) Probably have everyone eat breakfast at home before the coming to the Comp.

d) How to do Best of Show? Lunch?

e) Decided to charge \$20/bottle like last year.

2. Andy will put together a homewine shipping FAQ for website and newsletter

3. Glassware - Fred says he has 8 cases of glasses. Does anyone else have glasses? (Please let Andy know!)

a) Dave and Nancy offer extra glasses from their business if we find ourselves in a bind.

4. Dave L will talk to Sean at the Shop to see about setting up safe Judging Seminar(s) there.

a) Dave L will reach out to Carol about making Sensory Samples

5. Dave L will contact Pacific Rim Wine Comp for their safety protocols.

6. Will do Label Comp this year. Can do it at the Wine Comp.

7. Matt Abbe had some good ideas after last year's Comp about additional Comp aspects like homewine from homegrown grapes.

a) Decided that a homegrown wine is a homegrown wine and should be

at least 95% homegrown grapes.

b) Andy will reach out to Matt.

8. Wes Hagen is on the board for September Monthly Meeting virtual tasting of his wines! He will get Andy the special link for Club Members to order discounted wines to taste along with him asap.

9. Set up similar virtual tastings with Club Members such as the Wassermen and the Lesters.

10) We are running a banner ad on the digital WM Mag website about the Competition. Clicking on the link will lead to Comp forms/info. Will have code or something on these specific entry forms that is different from the entry forms that are available by going to the main Cellarmaster.org site. That way we can count the number of entries that come through the WM Mag banner ad and see if the expense is worth it.

a) Would be good if at least someone in the club had a digital subscription so we can see the banner ad, test it, etc. Surely WM Mag will give it's advertisers at least one complimentary digital subscription? Mark D, can you find out about this?

Well, I think that's it! Thank you all!

Andy Coradeschi



**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 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**

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

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