

FEBRUARY

2021

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We're on the Web!

<http://cellarmastersla.org/>



Don't Forget to Like
Us on FACEBOOK
Cellarmasters LA

Nancy Hammoudian, editor

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President's Message

Hello Fellow Cellarmasters!

Welcome to the "Hurry Up and Wait" edition of Cellarmasters.

I don't know about you, but as much as I want to say when we are doing our delayed competition, when we are doing in-person events of any kind - I can't. I think you know why.

It's the Vaccine. So close but for many of us still so far away. I'm cheering every Facebook post of our members and others who are getting their first and maybe their second shot by the deadline of this newsletter. Please keep sharing those moments with us. It is proof that there is a light at the end of the tunnel even if it still will prevent us from our dining out options, tasting room visits or any honest to God travel plans for some time ahead.

February will feature a virtual tasting - is there any other kind - with our friends at Angeleno Wine Company. Unique focus on LA County vineyards. Small production but becoming a brand. If you have ever made wine from Swayze or Alonso vineyards, you have got to try their takes on our early harvest sources. Four wines for the \$15 tasting fee. Email amy@angelenowine.com and order the kits based on the descriptions found elsewhere in the newsletter. Join us on February 4th and hopefully on March 4th for another virtual tasting - details coming soon.

As always, stay safe and stay Cellarmasters strong.

Mike Holland
President

Zoom Monthly Meeting

CELLARMASTERS MONTHLY MEETING

THURSDAY, FEBRUARY 4TH, 7PM

Featuring the Wines of

ANGELENO WINE COMPANY

Virtual Tasting of 4 WINES FOR \$15

SEE DESCRIPTIONS ON THE NEXT PAGE

ORDER THROUGH THE WINERY & PICK UP AT THE SHOP

ORDER BY CONTACTING AMY@ANGELENOWINE.COM

SEE YOU ON FEBRUARY 4TH!



Los Angeles used to be the epicenter of winemaking not just for California but for the nation. Angelenos were making beautiful wines well before Sonoma and Napa. We were supplying wine to Northern California and the East Coast, including to New York and Boston. As Los Angeles historian Thomas Pinney put it, “the most striking fact about the history of winemaking in Los Angeles, city and county, is the completeness with which it has been forgotten.”

With a focus on unique varietals, Angeleno Wine Co. aims to push the boundaries of what Southern California wine growing can be. We work with small, local Los Angeles County vineyards. One vineyard, about an hour north of Los Angeles, is outside a little town called Agua Dulce. It is farmed by Juan Alonso, a visionary who planted an array of lesser known Spanish grape varietals from his native Galicia.

We also work with a very special vineyard in the Antelope Valley near Lake Hughes, farmed meticulously by salt-of-the-Earth owner Monty Swayze. It takes a dirt road and a paper map to get there. Angeleno is a small production winery making about 2,000 cases a year. We only work with vineyards that farm sustainably and we source our grapes from land that is special for different reasons. Tannat, Graciano, Godello, Loureiro, Alicante Bouschet, and Treixadura are some of the unique varietals that Angeleno makes into wine every year. We strive to make wines that are elegant, balanced and that express Los Angeles' unique character: a growing region where the desert meets the sea.

Angeleno Wine Co. is co-owned by Jasper Dickson and Amy Luftig Viste.

The winery is located at 1646 N. Spring Street. A public tasting room opened in July 2019.

VIRTUAL TASTING MENU FOR CELLARMASTERS – FEBRUARY 4TH AT 7PM

2018 Meadow Rose (Lodi)

Named after a locally-known park called “The Meadow” in the Silver Lake neighborhood of Los Angeles, this crisp, clean, dry wine is all you need for a Los Angeles summer. Made from the lesser known Graciano grape from Spain.

2019 Gold Line (Alonso Family Vineyard)

The Gold Line is an “orange” wine (a white wine made like a red wine, with skin contact) from Chardonnay and Moscato (fermented dry, not sweet). Beautifully acidic to drink on its own, but also has the body to make for a beautiful food wine.

2018 Bike Path (Alonso Family Vineyard)

Made from 100% Los Angeles County fruit grown at the Alonso Family Vineyard in Agua Dulce, Bike Path is a mellow, thirst quenching, silky red blend of Tempranillo and Grenache. Meant to drink chilled or cold.

2019 Late Harvest Zinfandel (Swayze Vineyard)

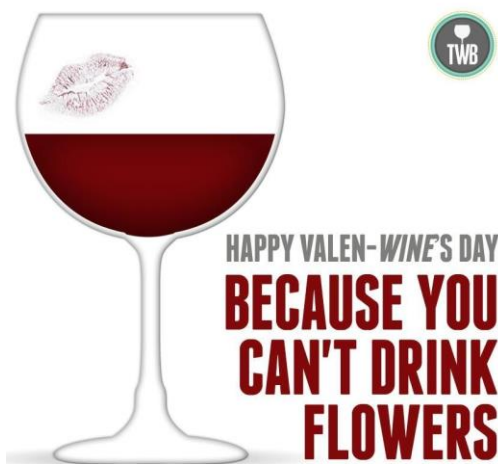
A 17.8% dessert wine - this one is all sweet peppermint, brambly red berry fruit and coca holiday spice. From the same Swayze Vineyard Zinfandel grapes used for our “traditional” Zinfandel release, however we let the grapes hang on the vine a month longer until the berries reached 31.5 brix!



DUES, DUES, DUES!

PLEASE GO TO THE WEBSITE. DUES ARE DUE ON JANUARY 1ST. YOU ALSO GET THE SUBSCRIPTION TO WINEMAKER MAGAZINE AND HELP TO KEEP OUR WONDERFUL CELLARMASTERS LA RUNNING

<http://cellarmastersla.org/shop/>



For Sale: Get a head start buying equipment.

Wine Grape Press \$300 Great condition - contact Joe DiStefano III

[<joed@cs.ucla.edu>](mailto:joed@cs.ucla.edu)

POTLUCK WINNING RECIPE

April Meeting Winning Recipe by Nancy Scott

Ingredients •1 cup dried cherries, chopped (we used the dried Bing cherries from TJ's) •½ cup Cabernet Sauvignon wine •¾ cup butter, cut up •4 ounces unsweetened chocolate, chopped •2 cups sugar •3 eggs •1 teaspoon vanilla •1 cup all-purpose flour •½ teaspoon baking powder •¼ teaspoon baking soda •¼ teaspoon salt

Directions: 1. In a small saucepan combine cherries and wine. Bring just to boiling; remove from heat. Set aside. Preheat oven to 350 degrees F. Line a 13x9x2-inch baking pan with foil, extending the foil over the edges of the pan. Grease and flour foil; set pan aside.

2. In a medium saucepan heat and stir butter and unsweetened chocolate over low heat until melted and smooth. Whisk in sugar. Add eggs, one at a time, whisking well after each addition. Stir in vanilla. In a small bowl stir together the flour, baking powder, baking soda, and salt; stir into chocolate mixture until combined. Stir in undrained cherries.

3. Spread the batter evenly in the prepared pan. Bake about 30 minutes or until sides begin to pull away from pan. Cool in pan on a wire rack.

4. Pour Red Wine Ganache* over cooled brownies, spreading evenly. Let stand about 2 hours or until set. Use the foil to lift the uncut brownies out of the pan and onto a cutting board. Cut into bars

***Red Wine Ganache Recipe:** Ingredients: •6 ounces semisweet chocolate, chopped (we used chips)

•3 tablespoons butter, cut up •3 tablespoons red wine Directions: 1. In a heavy small saucepan combine chocolate, butter, and red wine. Heat and stir over low heat until melted and smooth. (we did this in the microwave—30 second increments...)

JOIN US AT THE CELLARMASTER MONTHLY MEETINGS

Planning Party Meeting Notes from January 14, 2020

In attendance: Robert Crudup, Nancy & Dave Lustig, Dan Seeger, Mark & Robin, Joan Reiss, Gregg O, Nancy Hammoudian, Fred & Lisa, and Kristen Shubert called to order by President Michael Holland

Where is the gavel?

Treasurer's report: Our current balance is \$9,515.90. This number reflects the fact that we had little expenditures in 2020 and collected Competition entry fees. Eleven members have renewed. An expenditure for advertising fees for Winemaker Magazine in April is anticipated.

Social Media: It was discussed that to renew our memberships through Paypal can be confusing. Gregg O. will resolve. A discussion on fees continued, with \$40 for renewal, \$30 for out-of-state, and reduced fee of \$20 for joining in July. Deadline for renewals is March 15-31, 2021. If any information, like a reminder of fee deadline is to be email blasted to members, it is to be sent to Dave Lustig. Dave receives updates from Mark regarding any member updates. New members receive a welcome letter from Mark currently.

Newsletter: Articles due to Nancy Hammoudian by the twentieth of the month. Her email is VNHammondian@yahoo.com.

Kevin Delson had asked about the direction of Cellarmasters as a home wine maker operation. What is our vision as a serious club? Future? Virtual Meetings are our method of communication for now. Michael Holland will poll members with the following questions: What part of the virtual environment is working for you, or not working for you? What would you like to see for future meetings?

The discussion progressed to Social Media and who is answering any questions submitted to the club? It was commented that we should resurrect the "Ask Dave" column in the future. For Social Media traffic, Gregg O. reported in the past 7 days = 25 hits; in the past 30 days = 96 hits; and the past three months = 560 hits, which were competition driven. We agreed that Face Book and You Tube have better reach than the website because there is more interaction. There is little draw for the website. It was suggested we start a BLOG to be considered a serious Wine Club and emulate other Home Wine Clubs. Dan Seeger suggested that ten selected members could be allowed to answer inquiries. Dan suggested we send ideas to Michael Holland. It was discussed who would be ultimately responsible.

Currently, we have no "Events" scheduled on our Face Book page. Should we put meeting dates on the page? Definitely the competition date will be added.

Old Business: Past members of the Competition Committee have agreed to continue. Mark agreed to stay informed on the Ventura Co. Covid protocols from the Health Department. We discussed the need to choose a reschedule date for the Competition. Michael will email members individually for input.

New Business: 2021 membership rates? Should we emulate Yeastside Beer Club and offer free 2021 membership, as a gesture of compensation from 2020? Or a reduced membership fee? Gregg O. points out that members are still receiving the same benefits for the fee- content, magazine, instruction, advice, etc. Others pointed out that there is no "free" live wine tasting now, but tastings that we pay for with guest wineries. Should new members pay full price? The conclusion was that renewals should be reduced. Mark pointed out that a refund would need to be issued to those who have already renewed.

Amy Viste from Angelino Winery was the special guest. We discussed what wine options we would like to see for the February fourth meeting, and favored those wines made with LA fruit. Amy will choose four wines that will be transported by Nancy to the Shop, and Joan suggested the Lesters can take to the members in Ventura County.

New Business: CCC now offers wine tasting panels for \$45! Lynda Lohan can test for ML, PH, and S02. Call Sean at CCC.

We want YOU Tube videos. Does anyone have videos we can post for pruning techniques? Kristen offered videos from Dave's seminar in March 2020. Mark said he would wait until there is a cold spell before pruning, possibly mid-February.

Future Wineries were discussed for a tasting session during a future meeting: Swank & Smith, Jeff & Suzy Cantor, and other members. Think of supporting our members who have other businesses like Nancy Hammoudian's jewelry store or Greg Smith's wood carvings.

Video Digest: Do we need to have a member's approval to be taped during our Zoom Meetings? Does anyone oppose? Do we need any type of release signed? Should we give members a chance to block themselves before we start recording?

Respectfully submitted: Kristen Shubert

OPPORTUNITIES TO SUPPORT OUR CELLARMASTERS



The Home Beer Wine Cheese Making Shop

The Wood Working of Greg Smith

Jewel Gallery in Burbank, Fine Jewelry & Repairs- Vrej & Nancy Hammoudian

Watch for opening of Caldeaux Wines

(Please let the editor know of your business that we can support)



[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>

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