

APRIL 2021

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**APRIL 1ST**

**On ZOOM**

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**APRIL 8TH**

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We're on the Web!

<http://cellarmastersla.org/>



Don't Forget to Like Us on FACEBOOK  
Cellarmasters LA

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## President's Message

Hello Cellarmasters!

Depending on your zip code, you may be seeing budbreak and hopes for the next harvest. More of our Cellarmasters family are getting vaccinated and I am anxious for better days ahead. **That's why I'm announcing that our delayed Amateur Competition will be taking place on Saturday June 26 and Sunday June 27. Yes, that is two days of smaller events at Camarillo Custom Crush** that will require fewer people as more of us get our shots. I would encourage everyone interested in participating kindly inform Jean Moore if you're a potential steward and GreggO if you are a potential judge once you've completed your shot regimen.

We should have yet another Virtual Tasting on April 1<sup>st</sup> from Cantara Cellars. But since it's not just a winery but also a brewery and distillery, there may be more sheer variety in our \$15 kits than we've experienced before. Mike Brown will walk us through the items he's selected for us. The supply is limited to 30 kits and we assume that the purchasing will be through the winery. Pickup will be from the Shop as has been the case in earlier tastings. As the newsletter goes to press, there are some details to work out, so expect an email blast when the details are known.

As things start to open up, we'll be looking for things we can do together as the summer season begins. If you want to do a varietal tasting at home, let us know and the club will support you. If you want to organize a Taste and Trade or a wine related Movie Night, let us know and we'll announce it. You decide the specifics - your house your rules - and we'll publicize it.

Is it too early to start thinking about harvest? No! Are there grapes to be found? Yes! There will be announcements at the regular meetings and future newsletters between now and the Fall. Feel free to reach out to members if there is a grape type you may be seeking.

Finally, there is an opportunity to pick up some equipment at reasonable prices from what we are dubbing the first "Garagiste Sale". An estate purchase too good to pass up but also a fundraising event for the club. Check out the newsletter page or the website tab "Garagiste" at [www.cellarmastersla.org](http://www.cellarmastersla.org)

Please continue to announce your everyday victories such as vaccinations or reopenings or whatever. We all need the encouragement that, like the harvest, the year behind doesn't have to be like the year ahead.

Mike Holland  
President

*Zoom Monthly Meeting*

**CELLARMASTERS MONTHLY MEETING**  
**THURSDAY, APRIL 1<sup>ST</sup>, 2021 AT 7PM**  
**Featuring the Wines of**



**Check out their website at [camarillobarrelworks.com](http://camarillobarrelworks.com)**

Cantara  
CELLARS

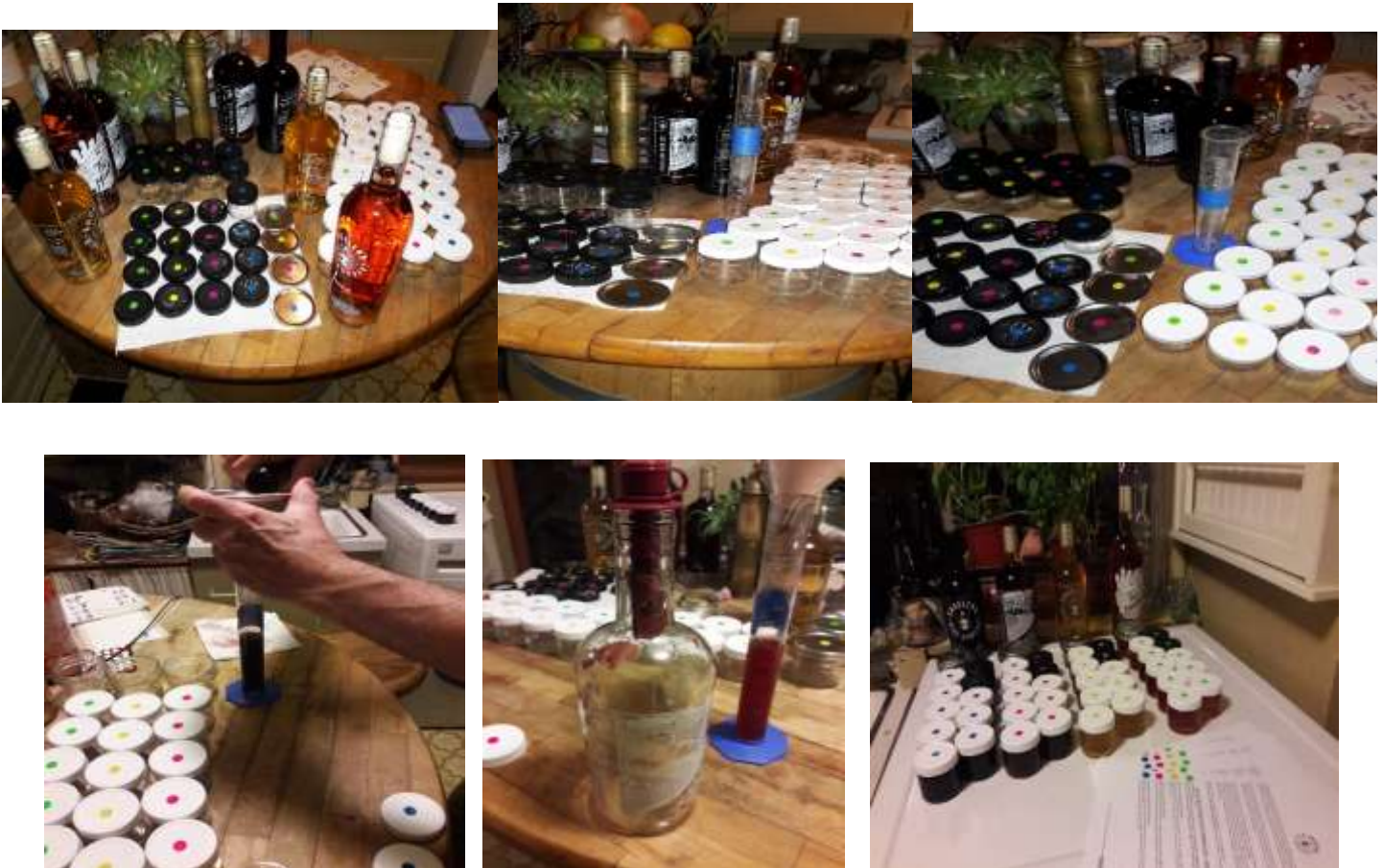


Featuring wines and beers from Mike Brown the winemaker and brewer for Cantara Cellars and Flat Fish Brewing Company at Camarillo Barrel Works. This month, Mike will be presenting three wines, two beers, plus a special sample from a new project. Each kit will contain enough samples to be shared with two people. Please email [mbrown@cantaracellars.com](mailto:mbrown@cantaracellars.com) to reserve your tasting kit. Kits will be available for pick-up at **The Home Wine Beer & Cheese Shop Sunday March 28** for pick-up during their normal business hours. A \$20 donation to LA Cellarmasters is requested for each kit. Your cash donation will be collected at the time of kit pick-up. *The tasting is limited to 30 Kits.*

Mike Brown was active in LA Cellarmasters from 2002-2006 producing both wine and beer before opening Cantara Cellars in 2007. Mike continues to support LA Cellarmasters as a judge in our annual Home Winemaker Competition.

For more information about Mike and Camarillo Barrel Works, visit their website at [camarillobarrelworks.com](http://camarillobarrelworks.com), or find Cantara Cellars and Flat Fish Brewing on Facebook and Instagram.

"Process" of setting up the tasting, with the little jars.... Thank you Nancy Scott



## WANTED:

Looking to buy a used 6 gallon carboy if someone is selling one. Please contact Mimi Roberts 310-897-7580 [mimiproberts@gmail.com](mailto:mimiproberts@gmail.com)

## For Sale:

Attention Cellarmasters!

A former CM member's family has decided to sell off his wine making equipment at a price that was too good to pass up. Then there was an idea to put some money in the CM coffers and allow members to buy equipment at a good price.

So the first Cellarmasters "Garagiste Sale" has been hatched! The difference is that the club owns the merchandise through donation and is selling it to raise funds for events and our charitable contribution to a local charity which will be the subject of upcoming meetings. But, for now, here is the list of winemaking equipment for your garage - spare room - whatever space you make - winery.

Here's how it'll work. The website will have a tab page and product code for the item. Once I am aware of the item, all you need to contact me about pickup. Delivery may take longer but doable.

So check out the Garagiste Sale page (or maybe we can call it "GreggO's List" since it was his idea) at [www.cellarmastersla.org/](http://www.cellarmastersla.org/)

**(1) MANUAL CRUSHER/DESTEMMER:** A hand-cranked model with some added weights on the flywheel for momentum. The photos show a bit of rust on the crusher paddle and the black destemming paddles. They should be able to rub clean and touched up with Rustoleum or paint of your choice. Aluminum rollers, stainless bin on top. Since the owner was a DIY – do it yourselfer – there may be a set of stainless chutes for the C/D.

Not shown is a crawler built to fit the C/D for rolling. The bottom of the crawler comes off for placement over a fermenter. Since the cheapest More Wine model with partial stainless is \$559, does \$275 even with a bit of TLC on your part seem excessive?

**(12) CARBOYS W/ WOODEN CARRIERS:** 5 Gallon glass carboys with plastic caps and 11 out of the 12 come with a wooden carrier. A nice starter for smaller batches or extra storage. \$10 each.

**(7) STAINLESS STEEL 15.5 GALLON KEGS:** The owner wanted to keep these and sell them separately at \$30 each. But she decided to just let them go with the rest of the equipment. So we have 7 15.5 kegs with solid bungs to sell for \$30 each. There is a DIY cap that Dave L described as sealing better than a Triclover that also allows for hanging a sleeve of oak chips or other flavorings. The first 5 kegs will include one of these gizmos - not pictured - at no extra charge.

**(5) CASES OF BOTTLES:** Anyone who knows me is aware that I recycle all the glass I use for wine except for the sparklers or the Hock type for Riesling. So having 5 cases of unused green Bordeaux glass is a bit strange for me. Maybe not for you. Does \$5 a case sound unreasonable? The club gets \$25.

**(1) FLOOR CORKER:** A short version of the standing floor corker made for tabletop/countertop height. Plastic jaws instead of brass. Appears to be rarely used. First and last offer of \$20 gets it.

And the club has a 1/2T MACROBIN for use by the members at harvest time! No rental fee. All you need to do is return it clean and ready for the next user. Where it will be stored is being discussed. But for right now, it is my backyard in Altadena tarped and resting.

If this works, then we can do other fundraising sales when there is such a great deal that proceeds can go to the club and/or a designated charity. So other donations can be initiated by contacting Gregg Orgorzelec or Michael Holland through the Cellarmasters website.

Check out the photos below and let us know what looks good to you. Any questions, reach out to Mike Holland through the CM website or his personal email. But sales must be done through the website and first come first served.



**From Kirk Bloom:** #50 Basket Press in very good condition. \$150  
2 - 5 gal. glass carboys. \$10 each 2 - fermentation bins. 44 gal. Grey Brute bins with lids. Food safe. \$20 for the pair Photos available. Pick up in Thousand Oaks [kirkbloom@gmail.com](mailto:kirkbloom@gmail.com)

**Free Vineyard Supplies: from Glen (818) 648-7416 :**



**JOIN US AT THE CELLARMASTER MONTHLY MEETINGS**

## Cellarmaster's Planning Meeting March 11, 2021

Attendees Mike Holland, Andy Coradeschi, Greg Ogorzoleck, Robert Krudup, Dave Lustig and Nancy Smith, Lisa and Fred Shaw, Joan Reiss, Mike Brown from Cantara, Mimi Roberts, Mark and Robin Dawson, Kristen Shubert.

### 1. Opening Remarks

Thanks for last month's Swank N Smith wine tasting.

### 2 Treasurer's Report

\$10,100 in account

### 3. Other Officer Reports:

a. Membership: To-date we only have 30 members paid. We need to send out a blast so that everyone remembers to renew. Members get winemaker magazine in paper or 50% of online.

b. Videos: Andy C has just made a new video on pruning

c. Newsletter deadline is March 20th, send photos and emails to Nancy H.

### 4. Next Meeting April 1st via Zoom

Mike Brown from Cantara will do tasting next month. He will donate proceeds to an organization of Cellarmasters choice. Joan R suggests the Boys and Girls club of Ventura County. Suggested cost is \$20. Lisa Shaw suggests we offer a discount to members. Gregg O says that we can set up donation through cellarmasters online by creating a product for sale called "donation to \_\_\_\_\_". Mike Brown will take 30 kits to shop by March 29th. Fred Shaw will pick up at Cantara. Mike Brown and Mike H will figure out number of kits, content of kits, how to request them and how to pick them up.

### 5. Wine Competition

Mike Holland says 88 red wines and 89 "white and other" wines have been submitted. We will judge these 177 wines. Mike H will send out a survey to all potential judges to find out who is available. A tentative date of June 26th and 27th, for red and non-red. We will only judge the wines that are already submitted. John Daume feels fine about hosting events at their winery.

### 6. Grapes available:

a. Graciano grapes are available from Bokisch Vineyard in Lodi. Graciano is the exact same grapes Angeleno Wine Co used in their Rose' from the January club tasting. Graciano is a great blending grape with Grenache or Tempranillo because of its color, meaty flavors, and acid. It is a grape native to Rioja, Spain. Delicious!!

Please email Kristen [Kristenashubert@gmail.com](mailto:Kristenashubert@gmail.com) if interested. They have about 800/900 lbs of interest so far at \$1/lb.

b. Mourvedre Grapes are available from San Diego from Ralph for an October harvest date. He has property there and has some bins. Contact Mike Holland [<mehhistory@gmail.com>](mailto:mehhistory@gmail.com)

c. Glen Peterson's vineyard is available for pruning and harvest including Cabernet, Merlot, Syrah and Petit Syrah. Contact Lynda Lo-Hill [lohill1@akingmusic.com](mailto:lohill1@akingmusic.com)

### 7. Other Items

a. Kristen Shubert has created a document for future wine-tasting event hosts that explain the expectation and the steps for conducting a tasting for our cellarmasters event.

b. Andy says that the other wine clubs in California may be interested in joint zoom meeting with us.

c. Andy C feels we need to have a big party late this summer, to bring friendships back together.-- Lynda Lo-Hill

Cellarmasters helping with pruning at Glen's Vineyard on the property of his home he lost in the Malibu fires:

Thank you Lynda for organizing and giving the opportunity to help a fellow Cellarmaster.



# GUIDE TO HOSTING A VIRTUAL TASTING

Cellarmasters of Los Angeles Home Winemaking Club

Thank you dear vintner for participating in a virtual wine tasting with the Cellarmasters of Los Angeles Home Winemaking Club!

This document is a quick guide to the nuts and bolts of presenting a virtual wine tasting to our Club. However, please understand that this is a rough guide only, feel free to make any changes as you see fit!

## What are the topics that the club members are interested in?

All of the club members are wine appreciators, so they love to experience new wines. Most presenters will lead the members through a tasting of a half a dozen or so of the presenter's wines.

Most of the members are also home winemakers, so they will want to understand your process: Did you grow the grapes? If not, where did you source them? Did you employ any non-standard fermentation processes? What yeasts do you prefer? Etc.

## When is the virtual tasting?

The virtual tastings are presented at the Club's monthly meetings, which are typically and 7:00PM the first Thursday of every month.

## How are the virtual tastings presented?

The virtual tastings are presented via Zoom, the Club will set up the Zoom Meeting.

## How do the members get the wines for the tasting?

Sometimes with help from Club Members, the Presenter creates individual tasting "kits" for each participating member. The kits typically consist of a gift-type bag or small box containing 2oz - 4oz glass containers of the wines that will be tasted, and any marketing or other materials that the Presenter wishes to include.

The glass containers are easily sourced through Uline.com.

The kits are then brought to the Home Beer, Wine, and Cheese Shop on the day of the presentation, or the day before, and the members pick their kits up from the shop.

## How much do I charge for the tasting?

Depending on the number of wines, etc., the typical charge for an individual tasting kit is \$15 to \$20.

## How is payment for the tastings done?

Typically the Presenter provides the Club with their email address for credit cards and/or Venmo, Paypal, etc.



**PLEASE GO TO THE WEBSITE. DUES WERE DUE ON JANUARY 1<sup>ST</sup>.**

**HELP TO KEEP OUR WONDERFUL CELLARMASTERS LA RUNNING**

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

**MARK YOUR CALENDARS: Amateur Competition**  
**Saturday June 26 and Sunday June 27 at Camarillo Custom Crush**

**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)*



**1/2T MACROBIN for use by the members at harvest time! No rental fee**



[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