

MAY 2021

Articles:

• Our New President's Message

Meeting:

**MAY 6th**  
**On ZOOM**  
[Look for Invite](#)

• [ZOOM Planning Party -- May 13TH](#)

- Announcements
- For Sale
- Interesting Articles
- Photos
- Recipe

We're on the Web!

<http://cellarmastersla.org/>



Don't Forget to Like Us on FACEBOOK  
Cellarmasters LA

Nancy Hammoudian, editor  
vnhamoudian@yahoo.com



## President's Message

Hello Cellarmasters!

As we're getting closer to being able to do more things in more places, it's a good time to ask if you are going to be part of the **47th annual Amateur Competition at Camarillo Custom Crush on the weekend of June 26th and 27th.**

If you are interested in being a judge, contact Gregg Ogorzelec at [gregg.ogorzelec@gmail.com](mailto:gregg.ogorzelec@gmail.com) or if you want to be a steward, reach out to Jean Moore at [MoorePJKB@aol.com](mailto:MoorePJKB@aol.com) as soon as possible to confirm your spot on your preferred day (or both if you can).

In other news, the virtual tastings that have been so successful will be taking a break this month. Our monthly theme will be a roundup of what's going on in the winery and the vineyard. Andy has a new YT video on shoot thinning you really should look at. Is anyone close to bottling? How about blending? Any new tools or techniques you want to share? Let's talk about it all. Perhaps the CCHVA folks can join us again - we'll reach out to them.

Check out the Garigiste Sale page if you're looking for a bargain or two. There are still some kegs and carboys available with proceeds sponsoring the club. There's some new stuff that is private sales as well.

Even as the end of the pandemic may be in sight, let's stay vigilant for just a bit longer. Stay informed to your local health protocols and we'll do our part to restart some of the plans that were postponed last year. I can't wait to see you guys again in the flesh and raise a glass or three.

Mike Holland  
President

### Zoom Monthly Meeting

**CELLARMASTERS MONTHLY MEETING**  
**THURSDAY, MAY 6, 2021 AT 7PM**

**"What's Happening in the Cellar: Bottling, Blending, or ?"**

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

# Zoom Meeting Fun

Nancy S and Dave L enjoy a beautifully prepared Cheese Board with their wine during the meetings



Check out the video on YouTube:

Check out the Cellarmasters LA video on YouTube:

## Cellarmasters of LA Home Winemaking Club –

April 2021 - Vineyard Shoot Thinning Presented by Andy



<https://youtu.be/1teMU-quika>

# Greens and Cheese Lasagna

Winning recipe for March 2016 from Juanita Schmidt

This recipe came out of the Bon Appétit magazine. Servings: 12

Ingredients - Béchamel

3 tablespoons unsalted butter

3 tablespoons all-purpose flour

3 cups whole milk, warmed

2 1/2 cups grated Parmesan

Kosher salt, freshly ground pepper

Lasagna and Assembly

12 ounces lasagna noodles (I used the no cook type and they worked great)

Kosher salt

1/4 cup olive oil, plus more for pans

4 garlic cloves, thinly sliced

2 bunches spinach, thick stems removed, coarsely chopped

2 bunches chard, thick stems removed, coarsely chopped

2 bunches Tuscan kale, thick stems removed, coarsely chopped

Freshly ground black pepper

2 pounds ricotta

2 large eggs

1 tablespoon fresh thyme leaves

1 teaspoon finely grated lemon zest

8 ounces fresh mozzarella, torn into bite-size pieces

## Preparation Béchamel

Heat butter in a medium saucepan over medium until foaming. Whisk in flour and cook, whisking constantly, about 1 minute. Add milk 1 cup at a time, whisking to incorporate after each addition.

Bring to a simmer and cook, whisking occasionally, until slightly thickened, 6–8 minutes. Remove from heat and add Parmesan, whisking until cheese is melted and sauce is smooth; season béchamel with salt and pepper.

## Lasagna and Assembly

Preheat oven to 350°. Cook lasagna noodles in a large pot of boiling salted water, stirring occasionally, 2 minutes less than package directions; you want them to be very al dente so they won't become mushy when baked. Drain noodles and transfer to a lightly oiled baking sheet; turn noodles to coat (this will prevent them from sticking to one another and make them easier to handle).

Meanwhile, heat 1/4 cup oil in a large skillet over medium-high. Add garlic and cook, stirring constantly, until fragrant, about 1 minute. Add a few handfuls of greens and cook, tossing and adding more greens as they wilt, until all greens are tender, about 5 minutes; season with salt and pepper.

Combine ricotta, eggs, thyme, and lemon zest in a medium bowl; season with salt and pepper.

Lightly oil a 13x9" pan. Arrange noodles to cover bottom of pan, cutting to fit as needed. Spread one-third of ricotta mixture evenly over noodles, then top evenly with one-third of cooked greens. Spoon one-quarter of béchamel over greens, spreading evenly to cover. Add another layer of noodles. Repeat layers 2 more times, starting with noodles and ending with béchamel. Top with a final layer of noodles, then spread with remaining béchamel. Scatter mozzarella over top.

Bake lasagna until bubbling and beginning to brown on top, 45–50 minutes. Let cool at least 20 minutes before serving.

Note: Additional greens might be needed, depending on the size of your "bunches."

**Yummy! Can't wait to make this Lasagna!**

# Bud Grafting

by Michael Chizzo May 2013 Newsletter

B U D G R A F T I N G



In my backyard vineyard there are nine-2 year old Syrah plants on Paulson rootstock that I wanted to cut over to Mourvedre fruit. These plants are in the ground and have grown well, and in all cases a cane has at least reached the cordon wire height. I was in a sort of dilemma with bud grafting these. The canes that reached the wire were really not large enough to cut in a bud there. They were only about pencil thick in most cases. I watched plenty of videos on YouTube and saw that in the case of such young vines usually workers would make the bud graft down low, then a few inches above that would cut off the rest of the plant entirely.

However, I was way too chicken to think that my one and only bud graft would be successful and I did not want to kill the plants, so I thought to cut in one bud down low, right above where the original rootstock/variety graft had taken place, and also leaving the rest of the plant alone. Down near the ground the canes were much thicker and I thought they would be able to support the new bud better at this spot. Also, if my bud grafting failed, the plant would still have the rest of the buds growing this year, and I could just try again to cut over the variety next year. I started practicing the cut and graft on a few extra cab franc canes that I had lying around. Making the cut on the plant with a razor blade about  $\frac{1}{2}$ " wide –  $\frac{3}{4}$ " to 1" long and just under the bark of the plant, and this is removed. Leave a small 45 degree notch at the bottom of the cut to hold the bud in place when it is interested and wrapped.

The good sized healthy looking bud is cut off a cane cutting, and is about the same width and  $\frac{3}{4}$ " long and the bottom of it is nipped 45 degrees, so there is no bark at the bottom  $\frac{1}{8}$ " or so. The bud needs to be oriented the same way as when it was cut off (up is up) or it will not grow. Of course I really did not know if what I was doing was going to work, but after a few dozen cuts and grafts I felt that I could at least get a consistently good bud cut off the cane cuttings, and make a decent cut on the plant to hold it, and tie it securely. It was surprisingly difficult to find grafting tape. It seems that stores do not stock this around here anymore, and so I had to use wide tree wrap tape and trim it into  $\frac{1}{2}$ " strips around 30" long. That was a huge time waste, but needed to be done.

My first graft went onto a Viognier plant I have in a pot that grew from its own roots the last two years. On one or two plants they were thick enough near the wire to try to bud graft right near the t-split of the vine as well as down low. So I did both a graft at that point, and down low. We'll see if these work. On one or two plants they were thick enough near the wire to try to bud graft right near the t-split of the vine as well as down low. So I did both a graft at that point, and down low. We'll see if these work.

As another backup, I also planted two cuttings in pots so that I may get more buds next year to try again. These are generally easy to get going, I scrape the outer bark off the bottom inch or two of the cutting, dip it in root hormone (available at any garden center) and plant in a pot with good soil. These have already budded out and are growing. This was all done on March 24th. The vine buds have not started growing yet, but we'll have to be patient and see what happens.

## For Sale:

### **Attention Cellarmasters! There are still a few items available:**

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/)



**Syrah vines looking healthy at the Hammoudian Vineyard**

**[JOIN US AT THE CELLARMASTER MONTHLY MEETINGS](#)**



# 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/>

## 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