

JULY

2022

Articles:

• Our New President's
Message

• Announcements

Interesting Articles
Photos

MEETING

Thursday, July 7th
7PM

Planning Party
7/14/2022

We're on the Web!

<http://cellarmastersla.org/>



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Cellarmasters LA

Nancy Hammoudian, editor
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President's Message

Greetings Cellarmasters!

Summer is here and 2022 may be as close to "normal adjacent" as we have been in some time. That may still require masking and vaccination proof depending on location but we are starting to see some sunlight on the grapes ahead of us. Veraison and the slow(we hope) ripening of the harvest.

The theme of the rare July club meeting is "Modern Additives" led by VP Dr. Dave Lustig. What can gum arabic and oak tannins add to our wines? While I am in the minimalist additive camp(SO2, Lysozyme, Opti Red and White), I am curious and open enough to test something else if it can make my wines better beyond waiting them out in aging. Check out Dave's writeup in the newsletter and bring extra glasses or be prepared for dixie cups.

If you are still thinking about what grapes to pursue this year, stay tuned to the email blasts over the next few months. As I am told about or find out about available grapes, I'll let you know. Consider going through the Shop - delivered to CCC for your pickup convenience - or various club members if you want something harder to find. Check the Garagiste sales page on the club website for used equipment that may fill that void in your process.

Outside of Napa, I believe this club has the best connections and capabilities of any home wine making group and you are the reasons. You make my job so easy and I cannot thank you enough but I will keep trying.

Thank you and see you on July 7th at the Shop. Food theme **All American**

Mike Holland
President

Meeting Thursday 7/7/2022 7pm

"Modern Additives" led by VP Dr. Dave Lustig

at the Home Beer, Wine & Cheese Shop

22836 Ventura Blvd, Woodland Hills, CA 91364

Potluck 7PM Tasting and Program 8pm

Pot luck Theme: All American



For This Meeting: Modern Additives for Wines: Let's try Two

While carefully avoiding the heated debate about whether or not one should add things to a wine, let's see what some "modern" additives can do. I will take some fairly generic wines, both red and white, and doctor them at "minimum recommended dose, maximum recommended dose, and something in the middle (probably fudged a bit either higher or lower based on what I taste from minimum and maximum).

Gum Arabic is a fairly ubiquitous food additive. I've seen it in anything from salad dressings to the anti-tannin beverage "San Tasty" that came from research folks working with Ann Noble of "Aroma Wheel" fame. "Mouthfeel" is the area where I expect it's effects to be noticed. The product is called "Liqui-Gum".

The second one is "**Toasted Oak Liquid Tannin**". This is an oak additive that is supposed to enhance "fruit", something that sounded antithetical to me.

Dave Lustig

BRING EXTRA GLASSES

or you'll be using itty bitty Dixie cups!

MEETING JUNE 2022

HYBRID WAS SUCCESSFUL & WE HAD A LOT FUN! **GREAT TASTING & HELPFUL CRITIQUES**



June 9, 2022 Cellarmasters LA Planning Party

Present: Michael Holland, Gregg Ogorzerlec, Lynda Lo-Hill, Mark & Robin Dawson, Jean Moore, Nancy & Dave Lustig, Andy Coradeschi, Kristen Shubert(taking notes).

New Business: Confirm the Zoom invite-list for Planning Party. Some members did not receive the email.

Treasurer's Report: 49 current members have renewed their memberships.

Current expenses: Derby Day \$480.40

Wine Maker Magazine will be a monthly expense as of the August/September issue, for three issues Wine Maker Magazine has increased to \$12 from \$10 per member= \$576.00

Current Account Balance: \$13,728.00

Newsletter articles are due to Nancy Hammoudian by the 20th of each month.

Chiggers in the vineyard: What to do to stop from being bitten while working in the vines? It was agreed that the use of DEET or a type of bug spray is best, along with long sleeves and pants, and a shower after working in the vines to stop chigger bites.

Social Media - possible updating of the website. Any volunteers familiar with Word Press?

Post-Mortem evaluation of the June second hybrid meeting:

worked, no extra equipment needed

Technology

Dinner will be from

7:00-7:30pm in future, Zoom attendees can converse while the Shop Meeting Room is muted. The Zoom and Shop will continue together at 7:30pm for meeting.

Stage Management will be considered in

future for best viewpoint for all.

Future meetings will be listed in The Acorn and other publications with a physical address

The July 7 Meeting topic will be "Additives", hosted by Dave Lustig

The August fourth Meeting will be White Wine Making and is proposed to be a joint meeting with The Central Coast Winemaking Club.

The October clinics need an Aroma Kit. Suggestions for Dave Lustig?

Discussion of Media for Competition: Ad in Winemaker Magazine in print and digital, Facebook, Cellarmasters Website, Quora?

What

are we looking for in metrics from the advertising?

Number of "clicks",

"pass throughs", number of entries directly from advertising.

Proposal to add "first-time

membership fee" to the entry form checkout for \$20 to generate more membership.

Proposal to create a TikTok video to create interest in the 49th Competition

Post Competition Report: Use Survey Monkey data collected from all entrants to determine their satisfaction level- after they have received their medals- to obtain feedback.

Marketing: What method had the best result? Hard copy or digital advertising, website, Facebook, etc.?

What do we see as success? Increase in entries, positive feedback, increase in dollars?

Closing discussion about the group Purchase from Bokisch, and any other media outlets that may be interested in our story or the Competition. Pasadena Weekly was mentioned.

Respectfully submitted by Kristen Shubert

WINNING RECIPE : June 2, 2022 Meeting!!!
IT'S A TIE!! KRISTEN AND NANCY S.



Ingredients: LASAGNA!!!

¾ lb ground turkey
¾ lb ground beef
1lb spicy sausage
1 tsp. fennel seed
1 med. Onion, minced
1 garlic clove, minced
2 jars (24oz each) tomato sauce
1 15 oz can diced tomatoes
2Tbsp. dried Italian seasoning
2 tsp salt
½ tsp white pepper
3 C. Ricotta cheese
1C grated Parmesan cheese
2Tbsp. Oregano
1Tbsp. olive oil
1 ½ package(16oz) of lasagna noodles
1lb shredded mozzarella cheese
Chiffonade of basil for garnish at serving

- 1.Assemble all ingredients
- 2.Bring a large pot of water to boil with 1 tsp of salt.
- 3.In a large skillet, add the meat, garlic, fennel and onion until browned. Drain the grease. Add all tomatoes, and the Italian Seasoning. The sauce should simmer for about 30 minutes.
4. In a medium bowl, mix ricotta cheese, oregano, white pepper, 1tsp salt and parmesan cheese until all is blended.
- 5.Add noodles to the boiling water, cook as directed to “al dente”. Drain the noodles, rinse in cold water, then add the olive oil and toss the noodles so they will not stick together while building the lasagna (and will not overcook).
6. In a large baking dish, start the layering process with the meat sauce at the bottom, adding a layer of mozzarella, then a layer of noodles, a layer of the ricotta mixture, a layer of noodles, another layer of meat sauce and top with the remaining mozzarella.
7. Cook the lasagna at 350 degrees for 20-30 minutes. If the top layer is generously topped with cheese, tent the lasagna with aluminum foil for the first 20 minutes of baking so cheese will not over-brown or burn. Cook until bubbly. You can also choose to store in the fridge for two days before baking, and I always have a lasagna in the freezer for an emergency.

Enjoy!! From Kristen Shubert

Mint Julep Cake

- 3 cups cake flour
- 1 tsp salt
- 1 tsp baking powder
- ½ tsp baking soda
- 1 cup butter, at room temperature
- 4 eggs, at room temperature
- 2 cups granulated sugar
- ¼ cup Bourbon
- 1 cup buttermilk
- 2 tsp vanilla extract

(We used regular flour)



Method for Cake:

- Preheat oven to 325°F. Grease and flour a 10-inch Bundt pan.
- In a medium bowl, mix cake flour, salt, baking powder, and baking soda. Set aside.
- In a separate bowl, cream together the butter & sugar. Add the eggs one at a time, then the bourbon, buttermilk & vanilla.
- Add dry ingredients to wet ingredients. *(It will be gloopy)* Using a mixer, beat at low speed for 1 minute then increase to medium speed for 1 minute or until combined. Pour batter into prepared pan.
- Bake 50 minutes or until a toothpick inserted in the center comes out clean. Approximately 10 minutes before cake is done, prepare sauce. When cake is done and still warm, use a skewer to poke holes around the top of the cake.
- Pour sauce evenly over the top of the cake. Let cake cool to room temperature in the pan before inverting onto a cake platter and topping with ganache.

Ingredients for Sauce:

- ½ cup confectioners' sugar
- ⅓ cup butter
- 3 TBSP water
- 2 tsp Bourbon whiskey

Method for Sauce: In a saucepan over medium heat, combine confectioners' sugar, butter, and water. Stir until melted and combined. Do not boil. Remove from heat, continuing to stir for 2 minutes then stir in Bourbon. Set aside.

Ingredients for Ganache:

- 1 cup white chocolate chips
- 7 ounces sweetened condensed milk
- 1 tsp white crème de menthe liqueur or ½ tsp mint extract
- fresh mint leaves for garnish

Method for Ganache:

(We used a spearmint liqueur we made, plus a drop or 2 of peppermint extract)

- In a heavy saucepan over low heat, add white chocolate chips and sweetened condensed milk. Stir constantly until chips are melted. *(We used the microwave, 30 seconds at a time)*
-
- Remove from heat and stir in crème de menthe liqueur. Let ganache cool 10–15 minutes or until barely warm to the touch. Once ganache is cooled, spread evenly over the cooled cake.
- Garnish with fresh mint leaves. Chill in refrigerator to set ganache. Remove from refrigerator 30 minutes before serving.

YUM YUM, FROM NANCY SCOTT

Proposed Calendar Dates for 2022: SAVE THE DATES!!

July 7 .. Meeting at the Club House “Additives”

July 14... Zoom Planning Meeting

August 4... Meeting at the Club House “White Wines”

October 22..... Wine Competition Judging Workshop

November 12 & 13..... 49th Amateur Winemaking Competition, Camarillo

December - Cellarbration Holiday Party

GRACIANO GANG IN PRINT!!! July 18th

The Graciano Gang article in Winemaker Magazine will be in the August/September issue and will be available as of July 18th to the public. The article is a feature article of 2500 words written by Kristen Shubert, with photos supplied by Alie Lustig. The story chronicles the group purchase of 1,000lbs of Graciano grapes from Bokisch Vineyards in Lodi, CA, in 2021, and shared among Michael Holland, Gregg Ogorzelec, Dave Lustig, and Kristen Shubert. Each made a rose' and a table wine from the grapes, which they compared to their muse, “The Meadow” rose' from Angeleno Wine Co. in March. Cellarmasters also has an advertisement in print for the November Competition in this issue.



Look for this article in the upcoming Winemaker's Magazine





DERBY DAY 2022 by Kristen Shubert

On May seventh, 2022, the Cellarmasters of Los Angeles met together for the first time in two years to celebrate the run for the roses, the Kentucky Derby. It was an unprecedented race; the group gathered around two televisions to watch Rich Strike win the race in just a little over two minutes. The colt started the race in the 20th position to stride ahead with 80:1 odds to win. The betting pool was created by Michael Holland and Anne Bannon, and was so successful, tickets sold out!!



Michael Holland, Anne Bannon, Dee Dee Matthews, best hat winner, and Rick

Fifty percent of the pool went to the holders of the winning ticket, 30 percent to Place, and 20 percent went to Show.



The Derby Day Committee consisted of Elissa and Matt Lester, Mark and Robin Dawson, Andy and Carolyn Coradeschi, Kristen Shubert and Tony Lopez, and Max the stallion. Kristen and Tony hosted in their Chatsworth home, a neighborhood with a rich history of horse culture.



The group was able to spend time with Max, and take photos with the rescue animal provided by Gabrielle and Jerry Evjen.

Derby Day is full of contests! SO many fancy hats and posh fashion! Carolyn and Andy Coradeschi won for best outfits; .Jeff Cantor and Dee Dee Matthews won for best hat.



Carolyn and Elissa show off their high fashion. Enjoying conversation by the pool: Al and Carol Gottlieb, William O'Neil, Robin Dawson, Mark Wasserman and Lindy Willingham

The trivia contest was hosted by Mark Dawson, with questions he and Robin devised. It was a tie at the end of ten questions, with the winner, Andy Coradeschi, answering the tie-breaker.



Disqualified from the race was SeaBrisket- for unauthorized grazing. His jockey, Madame de Feat could not discourage the stallion, even when the whip was applied.



SeaBrisket and jockey, Madame de' Feat won the "Most hilarious costume"

Matt Lester, Vrej Hammoudian, and Lisa Guravitz enjoy the bar view and BBQ.

Hosts Kristen & Tony, guests Rob Garcia and his fiancé', and Jeff & Suzy Canter enjoy BBQ, wine and a sunny afternoon.



Chris Schmidt applauds his wife's efforts-and the PRIZE for best Southern Dessert. Juanita made an apple-bourbon pie from scratch! Delicious!!! Other desserts worth mentioning - rum balls, mint julep brownies, lemon pound cake, chocolate chip bourbon cookies, cupcakes and more cookies!



How much meat can a Cellarmaster eat? Forty pounds of smoked brisket and forty pounds of smoked ribs from three smokers, the brisket being smoked overnight.

Kristen Shubert and William O'Neal slice brisket and ribs as guests enjoy the appetizers.



Derby Day Centerpieces Created by Mark & Robin Dawson, pictured with Max the stallion. Andy, Elissa and Mark with hats! Mimi and Paul Roberts enjoy the Bourbon Bar.

The “MANE EVENT”, the wine competition!!



WIN- Gregg Smith PLACE - Matt Lester SHOW- Andy Coradeschi
Gregg made the trophy; Andy made the plaques!



Michael Holland, horse whisperer, asks, "I heard you will be here at the Halloween Party Max? What are the chances of me winning the Costume contest?"

Max, "80:1"



These bottles will see another lap!



Halloween preview? Nope, just the bathroom!!!!

Many thanks to the Derby Day committee, Michael and Ann, Max, and all the members who made Derby Day 2022 a great day!

Renew your membership or signup online.

Link is at www.cellarmastersla.org

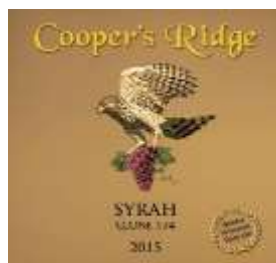
Make sure you've either paid through the website via CC or Paypal
your check to Mark & Robin Dawson, 1948 Stow St., Simi Valley, CA 93063.

Look - FOR SALE ITEMS AT cellarmastersla.org & our FB Page



**Also check out the Cellarmasters great YouTube videos, Facebook, website and look for the Email Blasts from
Dave Lustig regarding News, Opportunities and For Sale items**

OPPORTUNITIES TO SUPPORT OUR CELLARMASTERS



The Home Beer Wine Cheese Making Shop

DKKD Staffing - Diane Krehbiel

Please keep DKKD Staffing in mind if you know people looking for a new job.

The Wood Working of Greg Smith

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

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

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

