

**AUGUST**

**2022**

**Articles:**

• Our New President's  
Message

• Announcements

Interesting Articles  
Photos

**MEETING**

**Thursday, Aug 4th  
7PM**

Planning Party  
8/11/2022

We're on the Web!

<http://cellarmastersla.org/>



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Cellarmasters LA

Nancy Hammoudian, editor  
[vnhammoudian@yahoo.com](mailto:vnhammoudian@yahoo.com)



**President's Message**

Dear Cellarmasters,

I hope you are prepared for the harvest and your backyard grapes are slowly ripening. I also hope that your vineyard contacts are not sending you brix reports in August. There is a lot of attention paid to harvest preparation this month and we won't be an exception. Our August meeting will center on preparations leading to Harvest 2022. Do you know where to get last minute yeast, chemicals and additives? Have you decided to branch out into new varietals this year like Tempranillo or Pinot Noir? There may be some grapes available in a club buy. Are YOU looking to go in with folks for some premium fruit? We may be willing to make just a bit more room for only one more fermenter or two. You get the idea. It's Harvest Season. Food theme is Vineyard Harvest Lunch. What would you bring for lunch at a backyard vineyard after a morning of picking grapes with strangers? Wood-fired pizzas, salads, fresh baked bread, roasted veggies, grilled meats and lots of wine and...?

See you at 7pm at the Shop and a bit later on Zoom.

Mike Holland  
President

**Meeting Thursday 8/4/2022 7pm**

**Preparation for Harvest 2022**

at the Home Beer, Wine & Cheese Shop

22836 Ventura Blvd, Woodland Hills, CA 91364

**Potluck 7PM Tasting and Program 8pm**

**Pot luck Theme: Vineyard Harvest Lunch**



## MEETING JULY 2022

In Person Meeting was great! Learned a lot regarding additives. Being in person we could tell how the additives affected the wines; good, bad or otherwise. Thank you Dave Lustig for this valuable information and sharing with us.

**If you aren't attending in person meetings, you are missing out on the valuable information, great potluck, good wine and great fellowship**



## CELLARMASTERS LA IN WINEMAKER MAGAZINE AUGUST/SEPTEMBER 2022 ISSUE!!

Another great article from Kristen Shubert. Thank you to the Graciano Gang

Check it out



## **LOOKING FOR WINE TASTING & SHOPPING THIS SATURDAY??**

**JULY 30<sup>TH</sup> from 2 PM – 5 PM**

### **Lester Family Cellars "Christmas in July"**

Stop by Lester Family Cellars this Saturday, where there will be a variety of merchants selling their wares including our own **Kristen Shubert** selling her homemade Jams and Jellies with the label "Som Sisters."



### **Proposed Calendar Dates for 2022: SAVE THE DATES!!**

**August 4... Meeting at the Club House "Harvest 2022 Prep"**

**October 22..... Wine Competition Judging Workshop**

**November 12 & 13..... 49<sup>th</sup> Amateur Winemaking Competition, Camarillo**

Dear Cellarmasters,

Our attempts to publicize the upcoming 49th annual wine competition this November has had an unexpected consequence: we have entrants wanting to send up their wines NOW in July. Which means we need a cool storage location for anything we're likely to receive at the Shop. The Shop is too warm for 3 months of wine storage.

**Can someone help us with the use of their cooler spaces for wine storage?** It could be as many as 12 cases. If you know of a potential location, reach out to me and I'll follow up with the owner. Please contact Mike Holland

**December - Cellarbration Holiday Party**

## **Other Events**

### **Little Redhead Wine Tastings in Woodland Hills**

SAVE THE DATE - The LAVINTNERS are joining LITTLE REDHEAD WINES to celebrate the preview of my 2021 Courage Cab Franc at [#littleredheadwinetastings](https://www.littleredheadwinetastings.com) event space in Woodland Hills, CA on **8/27/22 from 4-7 pm**. More details to follow. You won't want to miss my wine's debut along with 8 other LA based winemakers pouring their latest creations.

Stay tuned for more event and ticket information as well as more info on our participating wineries.

## **WINNING RECIPE : July 7, 2022 Meeting!!!**



### **Tomato and Mint Bruschetta**

2 extra large tomatoes (like beefsteak), finely diced - the smaller the better - use a sharp knife to achieve  
2 garlic cloves, minced super fine

1-2 tablespoons finely diced red onion

2 tablespoons mint leaves, chopped fine  
Sea salt & freshly-ground black pepper, to taste

Extra Virgin Olive Oil, to taste

Balsamic Vinegar, to taste

Dice the tomatoes and place in a large strainer. Salt the tomatoes generously and leave sitting in strainer over a bowl for 2-3 hours. You will be amazed how much liquid is in the bowl afterwards. Discard liquid. Keep the tomatoes. This is an essential step for non-soggy bruschetta. I did not bother to de-seed or de-skin tomatoes, but you can if you wish.

Transfer the tomatoes to a large bowl and add the red onion, garlic and mint. Sprinkle olive oil and Balsamic vinegar to taste. Sprinkle with sea salt and fresh black pepper to taste.

Serve at room temperature with thin slices of toasted baguette (I used a Porto's French Baguette). I toasted the slices in the oven at 350 degrees until just beginning to brown. I did not rub garlic on them because there is garlic in the Bruschetta.

Serve Bruschetta topping in a bowl with toasts on the side so everyone can serve themselves and everything stays fresh (and does not get soggy).

Enjoy, Mimi





**FOR SALE**



**Wood Wine Bottle Holder \$100.** For Sale from friend/ neighbor of Di & Kevin ( Woodland Hills, off Woodlake & Oxnard).

**Destemmer \$1100**

For more info, contact: Diane Krehbiel <di@dkkdstaffing.com>

**Renew your membership or signup online.**

**Link is at [www.cellarmastersla.org](http://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 More SALE ITEMS & INFO AT [cellarmastersla.org](http://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**

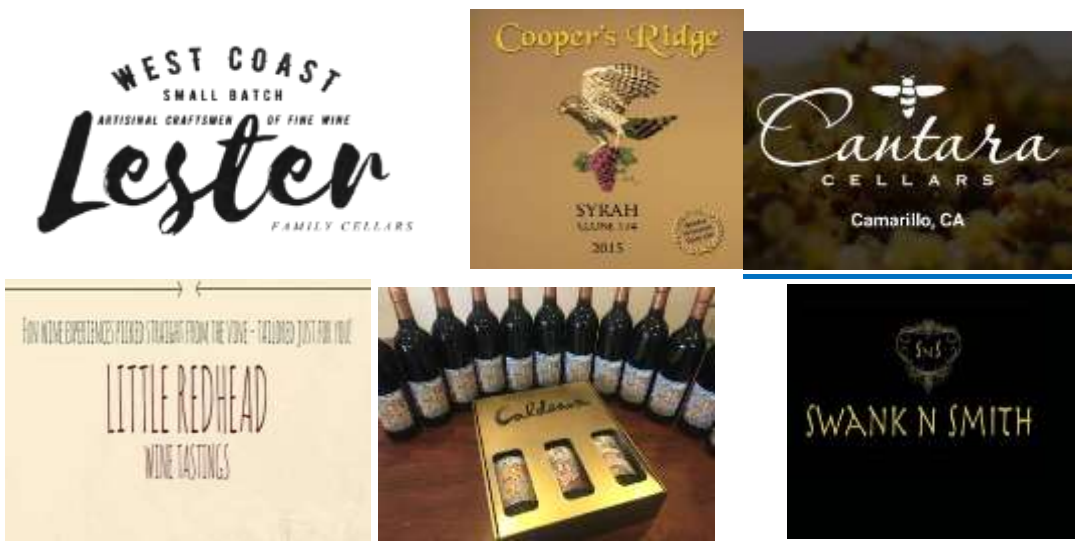
## THE GARAGISTE WINE FESTIVAL



Always fun to meet your fellow Cellarmasters at the various wine events. We met the Garagiste Winemakers and Vrej, Nancy H, Paul and Mimi at the Glendale Civic Auditorium on July 22<sup>nd</sup>.

Cheers to the passionate small production winemakers.

## 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 Maazine 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