

JANUARY

2023

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**Meeting
January 5**

**Planning
Meeting
January 12**

We're on the Web!

<http://cellarmastersla.org/>



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Cellarmasters LA

Nancy Hammoudian, editor

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NEW President's Message

Dear Cellarmasters,

20 frigging 23? Okay then.

First thank you for the confidence that I can make the club work anywhere near as well Michael has held us together these last weird years. Also, let me note that the "adults in charge" remain mostly unchanged. Yes, life throws us curves and we must rebalance on occasion, so a few names and faces are changing on the Board, but not many. And the Board remains open to any and all members to suggest, complain, what have you.

We start the year with the ever wonderful Tasting of the Golds on January 5th. With some luck we can get the on-line parts working and share our thoughts and tastes with our out-of-area friends (and entrants and judges). We'll have our first Board Zoom on the 12th and try to set the short-term schedule. Does a wine and hot cocoa tasting sound seasonal? Wine and mistletoe won't work - it's poisonous I believe... This is a hint: I'd like to try and lean toward "the before times" (as Nancy S. elegantly refers to it) and just plain old get together a bunch of times for simple and arbitrary reasons. Heck, it's almost pruning season. Plus we have a few "new" winery friends to go hang with. And those new friendly folks who help judge with us from the "Somm" world probably have activities we can crash, errr... attend. Just thinking...

On the long-range schedule I should note the 50th Annual judging is this year and quite worthy of celebration and some work. Dates and venues first, publicity next, some training, some recruiting, etc. Quality nearby vineyards are disappearing, so the great grape quest has become more challenging (and in need of work/help). We are an organization of volunteers, but you don't have to be involved in *everything*, just what works for you. The more we do, the more we learn, the more fun we have. Sounds like a deal!

Dave Lustig, President



Thursday January 5, 2023 at 7pm

Food Theme:

Program: Tasting of the Gold Medal Winners Wines

Home Beer, Wine & Cheese Shop: 22836 Ventura Blvd,

Woodland Hills, CA 91364

2023



January Meeting- Thursday January 5, 2023-Tasting of the Golds
January 12: Planning/Board Meeting on Zoom- ALL members are welcome

SUGGESTED IDEAS FOR FUTURE MEETINGS AND ACTIVITIES:

Bottling clinic (hands on with Mark & Robin at the shop) They have a great video, too!
Centralas tasting (former members of the club known for Crenshaw Cru, grown in LA
Pruning Seminar with Dave L
Yeast seminar by Chris & Juanita Schmidt, with speaker from Enartis or another company?
Cavaletti or Byron Blatty tasting
May 6: Derby Day
Make it Sparkle, seminar by Gregg O and Michael H on making sparkling wines-
Angelino Wine Co Pub Crawl
White Wine making seminar/are you ready for harvest??? Dave L
July -Appoint Competition Committee, regular meetings
Red wine making: Dave Lustig
Additives hosted by Dave
Wine Testing: Lynda Lo-hill
November: 50th ANNUAL CELLARMASTERS WINE COMPETITION

What suggestions do you have?????

NEW YEAR, NEW BOARD

Our 2023 Board:

President: Dave Lustig
Vice President: Kristen Shubert
Secretary: Juanita Schmidt
Webmaster: Gregg Ogorzelec
Treasurers: Mark & Robin Dawson
Newsletter Editor: Nancy Hammoudian
Advisors: Immediate Past President Mike Holland
Andy Coradeschi

**WHAT WOULD YOU LIKE TO SEE HAPPEN AT MEETINGS AND
OUTSIDE ACTIVITIES?**



Highlights from December 2022 CELLARBRATION:



It's a real thing!!

Written by Kristen Shubert, also appeared in *Winemaker Magazine*

"It's a real thing! Honestly!" I have said countless times to those in disbelief when I explain I am part of the US Tasting Team, and must taste wine daily to practice. The International Blind Wine Tasting Challenge is sponsored by the French wine magazine, *Le Revue du Vin de France*, with Philippe De Cantenac as the organizer. In his view, "As a wine maker, you have to know by heart all the qualities and faults of the wines..and see how wine makers work around the world. So this is culture and experience making you a better taster."

Twelve wines served in unmarked carafes are poured to contestants. Each team of four tasters has ten minutes to name the primary grape, country of origin, the region of origin, the producer, and the vintage year of the wine. The wines can be from anywhere in the world! There will be thirty-four teams competing in Champagne, France in October.

Team USA is comprised of all women, and two of them are amateur wine makers in the Los Angeles area, as well as amateur wine competition judges for **Cellarmasters of Los Angeles**. I recruited Annette Solomon last year as a judge and now as a teammate; she is best known for her winemaking in Willamette Valley, Oregon. I make Spanish varietals from Lodi, CA.

As amateur winemakers, we taste our wines throughout the process from grapes at harvest, through bottling; winemakers can identify the basics of body, acid, alcohol, tannin, and MLF. We critique our own wines; it came to us naturally to dissect commercial wines. Using the traditional markers of each grape variety, we try to eliminate wines before we include them. "Is it aromatic? Or non-aromatic?" Coach Lisa Stoll will ask us. If it is non- aromatic, the team can throw out non-aromatic white wine varietals.

Next, we discuss acid. High acid leads us to include grapes like chenin blanc, pinot gris, garganega, or grüner veltliner. With global warming, it can sometimes be tough to correctly identify. As winemakers, we also recognize additives-especially when used to create the wine's foundation- like acid. Our best clue for grape identification is the feeling of acid, and modified acid can lead us to New World winemaking. Dave Green has an excellent article, "Wine Acid 101" in *Winemaker Magazine* archives that explains the types of acids. We tasted a chardonnay from a famous California winery that was so manipulated, we were confused for the first few minutes; all we could identify for aroma was white powder.

Old World vs New World winemaking is about regional wine styles as much as climate contribution. When the powder blew off the chardonnay, the aromas of ripe tropical fruit, butterscotch, vanilla, cottage cheese, and alcohol came through. Annette and I can recognize MLF components because we either work to stop MLF or cultivate it. The cottage cheese aroma confirms MLF occurred. Tammy White and I have attended sensory workshops sponsored by **Cellarmasters** Amateur Wine Club, which broadened our range of aromas. Digging deeper, this wine presented a chemical nose along with guava and over-ripe pineapple.

Once we decided the wine is from the New World, we needed to decide on a country. South Africa is not known for chardonnay, nor is Argentina. Australia has surprising chardonnays, but are usually cool coastal, retain acid and can be harshly aromatic. Chile's chardonnay retains acid because of altitude and coastal diurnal shift. We were left with New Zealand and California. The North Island has two regions known for chardonnay that generally use French oak. The butterscotch and vanilla traits were for American oak. This is where winemaking style for the region is the deciding factor for California chardonnay.

We listen to the grape, and the traits and terroir it presents. "Being an amateur winemaker, I understand the challenges of obtaining a high level of quality and typicity in a wine," said Annette. "I believe we have the advantage, based on our unique experience as amateur winemakers."



Look - For SALE ITEMS & INFO 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

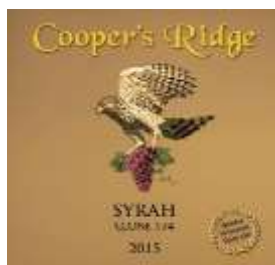
NEW YEAR, DUES ARE DO!!

Renew your membership or signup online.

Link is at www.cellarmastersla.org

Make sure you've either paid through the website via credit card or Paypal
You also can mail a check to Mark & Robin Dawson, 1948 Stow St., Simi Valley, CA 93063.

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