

NOVEMBER

2022

Articles:

. Our President's Message

• Announcements

Interesting Articles

Photos

MEETING

**Thursday, Nov 3rd
7PM**

Planning Party
11/10/2022

We're on the Web!

<http://cellarmastersla.org/>



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Cellarmasters LA

Nancy Hammoudian, editor

vnhammoudian@yahoo.com



President's Message

Greetings Cellarmasters.

Popped by the Shop on October 23rd and talked to Sean about our Zoom issues. Turns out we'll need a hotspot to make up for slow internet if we want to continue to have hybrid meetings. We'll be discussing it and will try it again on November 4th.

It's time to start - actually past time - to consider the 2023 Cellarmasters Board. I will be leaving the Board after two years as Prez and will be taking my turn in the cheap seats for a while. But I will be around as we continue to make the club more valuable to the members whether it's hybrid meetings, improved presentations and guest speakers plus the field trips and outside experiences you wanted now that, with any luck at all, will happen without the spectre of COVID.

We are planning the Cellarbration at the Topanga Community Center on December 10th in a modified cocktail party format that will still have those elements we've always enjoyed as Cellarmasters. Save the Date and we'll have the final details in the next newsletter and an email blast to reserve your seats.

The November 4th meeting may be loosely organized but the two themes will be Prepping for the Competition and What to Do in 2023. We'll discuss where we are for the November 12th/13th competition and start planning for some 2023 stuff. Show up at the Shop, send me emails with your suggestions and pray the Zoom works. Let's try to get together and feel free to discuss our early predictions for the '22 harvest (I think it's really good so far)

Mike Holland, President

Meeting Thursday 11/3/2022 7pm

at the Home Beer, Wine & Cheese Shop

22836 Ventura Blvd, Woodland Hills, CA 91364

Thanksgiving Potluck 7PM Program 8pm



CELLARMASTERS LA WHO WE ARE...

The Cellarmasters Home Wine Club, founded in 1973, is an organization of home winemakers and wine enthusiasts who are dedicated to promoting the culture and hobby of amateur winemaking along with the safe enjoyment of wine.

Proposed Calendar Dates for 2022: SAVE THE DATES!!

October 29 - Wine Competition Judging Workshops 10:30AM at the Shop

November 3rd... Meeting at the Club House

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

December 10 - Cellarbration Holiday Party at the Topanga Community Center

SATURDAY, NOVEMBER 12, 2022 AT 9 AM

49th Annual US Amateur Winemaker Competition

Camarillo Custom Crush Winery



SATURDAY OCTOBER 29 AT 10:30 AM Wine Judging Clinic

The Home Wine Beer and Cheesemaking Shop

Dave Lustig leads the group through the scoresheet and wine descriptors that contribute to the judging experience, a great way to update yourself before we judge the 49th Amateur Winemaker Competition on November 12 & 13th. Please RSVP to Dave at DaveL256@aol.com

Andy's Corner: Barrel Topping By Cellarmasters Club Member on January 23, 2012

Should I top my barrels regularly? The short answer is: **No**. Only top when you open the barrel, for instance when you sample or rack.

But, but, but won't the wine be ruined by the air in the headspace if I don't top regularly? **No**, there is no oxygen in the headspace that forms in a sealed barrel.

"The ullage that develops over the wine as liquid escapes through the wood is not a source of spoilage. It contains no oxygen. Thus, filling the ullage space (topping) is necessary only when air enters the barrel during wine sampling or racking. Only with very long aging, as in brandy, is it likely that the ullage will become sufficiently large that the wood above the space will dry. During drying, shrinkage of the wood will permit the ingress of oxygen. Even here, this is most likely to be between, rather than through, the staves."

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

Tom Duket won for the Best Potluck Dish!! Congrats



More exciting Cellarmasters News

Our Cellarmasters Jeff & Suzy have gone pro and will be presenting their Caldeaux Wines at the 11th Annual Garagiste Festival in Paso Robles, November 11-12, 2022



FOR SALE

300 Liter Tank, Italian, w/extra gasket (\$350)
80 Liter Bladder Press, includes brand new bladder (\$900)
Kreyer Chilly 45 Glycol Chiller - 1.28 ton, 4.5 kW (\$4000)
The Temperature Tamer Controllers (6 available) (\$175/ea)
Cooling Snake - 1.5 Meter (\$100)
Cooling Snake - 2.5 Meter (5 available) (\$125/ea)
Precision Hydrometer - Brix (-5 to 5) (\$25)
Precision Hydrometer - Brix (0 to 12) (\$25)
Food Grade Punchdown Tools (2)/Shovel/Paddle/Scoop (\$100)
Speidel Plastic Fermenter 60 Liter (3 available) (\$65/ea)
Stainless Fusti, 28 Gallon (\$100)
Cornelius Kegs, 5 Gallon, Pin Lock (5 Available) (\$40/ea)
Oak Cube Infusion Tube (for 60 Gallon barrel) (\$35)

All equipment is used, but in very nice, well cared for condition. Please email David at dmacdona@pacbell.net with question/interest. We have lots of additional equipment available that we will be listing soon, so if you are looking for something specific, please reach out.

Look - For More 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



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.

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



DAYOFF AT SANFORD VINEYARDS IN SANTA RITA HILLS

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