

OCTOBER

2022

Articles:

• Our New President's  
Message

• Announcements

Interesting Articles  
Photos

MEETING

Thursday, OCT 6th  
7PM

Planning Party  
10/13/2022

We're on the Web!

<http://cellarmastersla.org/>



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Cellarmasters LA

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Contributions from

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## President's Message

Greetings, Cellarmasters.

In what can only be described as a frantic harvest 2022, I can understand if you are also trying to catch your breath and wonder "where am I putting all this wine?". I am personally very grateful for being able to join in several group buys organized by CM members and manage one myself this year. It seemed that we were able to get the fruit we wanted and weren't shorted due to drought or other issues. The thought of being able to share bottles with a common origin and the sometimes harrowing stories behind them - hello to Kristen Shubert and Juanita Schmidt - is something to be cherished over the next few years.

If anyone is still in the hunt for red fruit, check the Shop's 2022 harvest. They may still have some available over the next few weeks based on the latest brix numbers on their website <https://homebeerwinecheese.com/harvest-2022>.

I have to confess that planning the next meeting has been challenging. Dave and Nancy will be in Europe but I will be there. The competition is coming up and the **Cellarbration is on December 10th**. 2022 is getting closer to being in the rearview mirror. May I suggest a "wish list" meeting where we can say "I want to see this" next year?

How about new technology? More product tests like the additives Dave did this year? Shall we try to get a yeast representative? How to set up a Group Buy ala the Graciano Gang, Team Tempranillo or Pinot Posse?. Something else? Bring your imagination, potluck and a bottle to share. Join us on Zoom if you can't show up in person - we'll be happy to see you

Mike Holland  
President

## Meeting Thursday 10/6/2022 7pm

at the Home Beer, Wine & Cheese Shop  
22836 Ventura Blvd, Woodland Hills, CA 91364

**Potluck 7PM Program 8pm**



## Cellarmasters Happenings

From FB: Gregg O and his clown car full of must! We processed the Graciano and the Tempranillo from Bokisch, mostly after dark! Why the mittens? Dry ice keeps the must cool!!



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

### **OCT 6... Meeting at the Club House**

Upcoming months..... Wine Competition Judging Workshops

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

December 10 - Cellarbration Holiday Party at the Topanga Community Center

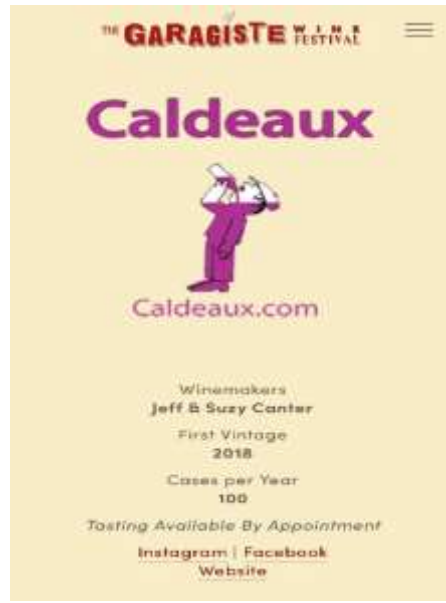
From Facebook: Thanks to Cellarmasters LA winemakers for their knowledge & generosity:

*My introduction to this group was through the gracious generosity of [Andy Coradeschi](#) last week, guiding me in the use of his press. It was great to see the vines he has growing, and get some tips from someone with much more experience than I. The 15 gallons of cabernet sauvignon and Zinfandel are bubbling away!*

*Thanks Andy. From Ira Christian*



## More exciting Cellarmasters News



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



**October 15, 2022 from | 4:00-7:00 p.m.**

**The LAVINTNERS are joining LITTLE REDHEAD WINES to celebrate the preview of her 2021 Courage Cab Franc at [#littleredheadwinetastings](https://www.instagram.com/littleredheadwinetastings) event space in Woodland Hills, CA.**

You won't want to miss my wine's debut along with 7 other LA based winemakers pouring their latest creations.

Participating wineries are Cavaletti Vineyards, Byron Blatty Wines, Centralas Wines, Acri Wine Company, Adorato Wines, Sandal Cellars, Sequence Wines and Little Redhead Wines.

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

# A Timeline of Wine in Los Angeles

As wine historian Thomas Pinney, author of the massive “A History of Wine in America,” has observed, “For most of the 19th century, if you said California wine, you meant Los Angeles wine.” Here is a timeline for the divine drink in the City of Angels.

**1771** Mission San Gabriel Arcángel is established by Father Junipero Serra, the fourth of the 21 Spanish missions in California.

**1778** The first vine cuttings are brought to the Alta California missions from, most likely, Baja California, and planted at mission San Juan Capistrano.

**1781** The new pueblo of Nuestra Señora de la Reina de Los Angeles on the bank of the Los Angeles River is founded by settlers from Sonora and Sinaloa who stopped at San Gabriel Mission and most likely brought vine cuttings from the mission with them.

**1782** The first Alta California vintage is made at Mission San Juan Capistrano.

**Mid-1790s** Sometime before 1799, José Maria Verdugo plants the first secular vineyard in all of California on his Rancho San Rafael north of the pueblo where downtown Glendale is today.

**1818** The Avila Adobe is built by prominent ranchero Francisco José Avila, who was mayor of Los Angeles in 1810. It remains the oldest standing residence in Los Angeles.

**1820s** Mission San Gabriel’s vineyards, of 147,000 to 163,000 vines, are the most extensive of all the missions up and down California.

**1833** Frenchman Jean-Louis Vignes establishes his winery El Aliso on the site of what is now Union Station. He plants Mission grapevines, but also sends to Bordeaux for cuttings of Cabernet Sauvignon and Sauvignon Blanc in an attempt to supersede the dominant Mission grapes. At about the same time, William Wolfskill establishes a vineyard at Alameda and 3rd Street.

**1840s** Antonio Pelanconi, an Italian immigrant, starts the first winery on Olvera Street (originally called Calle de los Vignes or Vine Street and renamed in 1877). The Pelanconi house is the original winery building. Several other wineries were located within and near El Pueblo. What is now La Golondrina restaurant and El Paseo across the street were both once wineries.

**1848** Los Angeles winemakers begin shipping wines north to thirsty miners in the Gold Rush. But the demand from all the immigrants pouring into Northern California eventually means wine production moves north to the Sierra foothills and Napa and Sonoma.

**1850** California becomes the 31st state in the union. Los Angeles County has approximately 100 vineyards and wineries, 85 in the pueblo alone. In the same period, Northern California had a couple in Napa, two in Sonoma and a handful in the Santa Clara Valley around San Jose.

**1857** The demand for wines from Los Angeles is so high that vintners look for property elsewhere and establish huge plantings in Anaheim. Within 10 years, there are 47 wineries. By 1883, the total vineyard acreage in the Santa Ana River valley is estimated at 10,000.

**1858** Hungarian-born Agoston Haraszthy of Buena Vista winery in Sonoma writes a “Report on Grapes and Wine in California.” In it, he decries the dominance of the Mission grape and recommends blending. Haraszthy had imported and was growing 165 varieties of grapes at his Sonoma estate.

**1860** Wine production census shows a total of 246,518 gallons of wine produced in California, with Los Angeles producing 162,980 gallons of that, or well over half.

**1870** Los Angeles is producing 531,710 gallons of wine a year, making it effectively the center of wine in California.

**1882** Anaheim disease (later renamed Pierce’s disease), is discovered in Anaheim and within a few years the insect-borne bacterial infection decimates vineyards in the Los Angeles basin. The blighted vineyards are later replanted with citrus groves.

**1917** Italian immigrant Santo Cambianica puts an old railroad boxcar on a tiny lot on Lamar Street and paints “San Antonio Winery” on its side. That’s the beginning of the downtown Los Angeles winery that’s still in operation today.

**1920** Prohibition is voted in, dealing California wineries a decisive blow. San Antonio Winery survived because founder Santo Cambianica had contracted with the Catholic Church to produce sacramental wine. During Prohibition, his output actually increased.

**1930** Olvera Street opens to the public as a Mexican Marketplace. It now receives over 2 million visitors a year.

To read more about the fascinating (and complicated) history of wine in our town, see the book "Los Angeles Wine: A History From the Mission Era to the Present (The History Press, 2014)" by Stuart Douglass Byles. Much of the timeline information is distilled from information from this book and from email exchanges with its author. Also see the two volume "A History of Wine in America" by Thomas Pinney.

Article published by Irene Virbila in the Los Angeles Times Sept. 18, 2015

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## **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](mailto: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](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**

**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.



## 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