

SEPTEMBER

2022

Articles:

• Our New President's
Message

• Announcements

Interesting Articles
Photos

MEETING

**Thursday, Sept 1st
7PM**

Planning Party
9/8/2022

We're on the Web!

<http://cellarmastersla.org/>



Please LIKE Us on
FACEBOOK
Cellarmasters LA

Nancy Hammoudian, editor

vnhammoudian@yahoo.com

Contributions from

Kristen Shubert



President's Message

Dear Cellarmasters,

That wailing sound you may be hearing is the sound of a very early harvest. Or was it the sound of a load of Albarino from Lodi that ran into a challenge at 2:30 in the morning? Or your own harvest story now or in a year when you were a younger winemaker?

On September 1, we'll be sharing some war stories in those times and places when wine and winemaking grabbed us and took hold of us.

Can you join us at the Shop and share a story that shaped your future as a wine drinker or a winemaker? Blue Nun, Lancer and Two Buck have been great gateway wines for many of us and I would like to hear your favorites.

Oh, we'll still have time for updates on sources and other information for a successful 2022 harvest between the wails in the distance when we can't be in three places at once.

See you at the Shop on September 1st.

Mike Holland
President

Meeting Thursday 9/1/2022 7pm

“Wine experience, good or bad, and what I learned”

Potluck theme is Harvest Garden abundance

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

Potluck 7PM Program 8pm



Cellarmasters Planning Party Notes

August 11, 2022

In attendance on Zoom: Gregg Ogorzelec, Dave & Nancy Lustig, Mark & Robin Dawson, Robert Crudup, Dan Seeger, Joan Reiss, presided over by Michael Holland. Recorded by Kristen Shubert

Proposed Competition Meetings on Third Thursdays, first to be held August 18th at 7:30pm For those interested in assisting with the planning and execution of The 49th Amateur Winemaker Competition.

- Wine Storage currently at the Gomez's home in Malibu
- Michael will contact Jean for her input at these meetings
- Medals will need to be updated to "49th"

Harvest updates:

Ralph Koek is picking up Tempranillo from Old Coach Vineyard in the San Diego area at just \$.90/lb. Possibly still grapes available

Kristen will get weekly updates from Bokisch for the Albarino, Tempranillo, and Graciano.

Concerns that both Dave and Kristen will be in Europe in late September-early October.

Future Meeting Topics:

Centralas Winery is only commercial winery to grow grapes in Crenshaw, owners Adam and Wendy Hussy are former Cellarmasters members. Future tasting with Club

New technology, processes, methods and beliefs for the wine industry, as discussed in winemaker magazine, led by Mark Dawson.

Drought! - Lynda Lo-hill, Andy Coradeschi to discuss water usage and saving methods. To also include "Natural Wines" which are dry farmed, as part of the discussion

YEAST!!!! Dan Seeger and Robert Crudup to create questions, Kristen to moderate the discussion. Five minutes maximum per person. Possibly include a representative from Enartis, Red Star, Scott Labs. Use Scott Labs yeast handout as extra info. Use the Graciano wines from the Graciano gang as examples of four different yeast outcomes.

Future Dates:

August 18 - 49th Competition Meeting #1, 7:30-8:00pm

August 20 - Articles submitted to Nancy

August 27 - Cooper's Ridge Pick-up party, Newberry Park

September 1 - September meeting, Hybrid-"Wine experience, good or bad, and what I learned" Pot luck theme is Harvest Garden abundance

November 12 & 13 - 49th Amateur Wine Makers Competition

December 3 - Cellarbration, Topanga Canyon Rec Center

MISC-There is now a sign-out book for the Cellarmasters library

Bee netting vs Bird netting, possible use of deer tape around the area where deer can reach grapes, especially early in the season. Remember that clusters need light to ripen, and netting will provide some shade cover. Good points from Robert Crudup.

Kristen Shubert petitioned the group for a donation to the US Tasting Team, of which she is Captain, competing in France-representing the United States. Robert Crudup pledged \$150 if Cellarmasters account would match. She is trying to raise \$5,000 for the airfare, accommodations, entry fees, etc. for the team of five ladies who are all from SOCal. Annette Solomon and Lisa Stoll have both judged our wine competition last year.

Respectfully Submitted by Kristen Shubert

Cellarmasters Group Harvest: Albariño

By Kristen Shubert

The first grapes of the 2022 harvest have been destemmed, crushed and pressed!! The Cellarmasters group purchase of Albariño from Bokisch Vineyards in Lodi was only \$1.00/lb. Kristen Shubert and Juanita Schmidt made the drive five hours north on August 18th to pick up the half ton of organic grapes that were picked from the Terra Alta vineyard during the cooler overnight hours. The pair visited the tasting room at Bokisch, chatted with Marcus Bokisch and compared notes with wine maker, Elyse Perry. She believed that the Brix should be around 21.5; she also said she had already picked “hers” for the Bokisch label.

There were issues with picking up the full bin at Bokisch at 1:00AM, as the battery in the truck died-a victim of the extreme heat of 101-107 degrees while in Lodi. AAA took almost three hours to reach the ladies, setting the timing to return to Los Angeles back by several hours. With temperatures in the valley in the high nineties, the group formulated a plan at Kristen Shubert’s house. An assembly-line type hand-off began with bucket after bucket of grapes being handed down from the macro bin in the truck bed by Michael Holland, Juanita Schmidt, and Tony Lopez to the destemmer/crusher manned by Lynda Lo Hill, Kristen Shubert and Tammy White. Moving on to Gregg Ogorzelec and Richard who weighed and portioned out the must; the final step being the ratchet press manned by Chris Schmidt with each person taking a turn pressing their own grapes. Many thanks to Dave Gutierrez, who offered his equipment to the club, and to Steven Galvin, Gregg, Lynda, Michael, and Chris who assembled the pieces and parts for the first time.

Albariño is a highly acidic, light-bodied, dry white wine from northwestern Spain, primarily the coastal region of Rias Baixas. It can also be a varietal wine in Portugal as Alvarinho. The grapes are bunches of small berries that are thick-skinned, which results in citrus pith- bitterness from the phenol content. Tasting markers include lime, “green”, honey dew melon and grapefruit zest.

Cellarmasters took readings the first 24 hours around 20-22 brix, Ph3.6, TA=6. The yeast choices vary from Cross-evolution, VL3, QA23, with X5 being the yeast Bokisch uses for their wine. The grapes kicked off quickly with the native yeast and created a foamy-frothy, thick ferment similar to beer. The most interesting thing about these group buys is the different methods each person uses for their wine. Prepared-or not, harvest begins!!!



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

Proposed Calendar Dates for 2022: SAVE THE DATES!!

Sept 1... Meeting at the Club House "Wine Experiences..."

Upcoming months..... Wine Competition Judging Workshops

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

December 3 - Cellarbration Holiday Party

WINNING RECIPE : August 4, 2022 Meeting!!!

Thank you Nancy Scott!!



INGREDIENTS:

- 6 1/2 pounds tomatoes, cored
- 2 pounds seedless watermelon, peeled— 2 cups coarsely chopped, 2 cups diced
- 2 pounds cucumbers, peeled and seeded— 2 cups coarsely chopped, 2 cups diced
- 1/4 cup sherry vinegar (we used pineapple)
- 3 TBSP extra-virgin olive oil
- Salt and freshly ground pepper
- 6 scallions, thinly sliced
- 2 jalapeños, seeded and minced
- 1/2 cup chopped cilantro
- 1/4 cup fresh lime juice

DIRECTIONS:

1. Bring a large pot of water to a boil. Cut a shallow X in the bottom of the tomatoes. Add the tomatoes and blanch until the skins are loosened, about 30 seconds. Transfer the tomatoes to a large rimmed baking sheet and let cool.
2. Peel the tomatoes and halve them crosswise. Working over a coarse sieve set over a large bowl, squeeze the tomato halves to release the seeds and juices. Press on the seeds; you should have about 2 cups of tomato juices in the bowl. Coarsely chop enough of the tomatoes to make 4 cups. Cut the remaining tomatoes into 1/2-inch dice.
3. In a food processor/blender, puree the coarsely chopped tomatoes with the reserved tomato juice and the 2 cups each of chopped watermelon and cucumber. Transfer the soup to a large bowl. Stir in the diced tomato, watermelon and cucumber, the vinegar and 1 tablespoon of the olive oil and season with salt and pepper. Refrigerate until chilled, at least 1 hour.
4. In a small bowl, mix the scallions, jalapeños, cilantro and lime juice; season with salt and pepper. Mix into the soup. Ladle the soup into bowls, drizzle with the remaining 2 tablespoons of olive oil. SERVES 12

MAKE AHEAD The watermelon gazpacho can (& should) be refrigerated overnight.

***note: we usually just stir the "garnish" in..... Note for Cellarmasters 2022 we made 2/3 of the recipe—4 1/4 lbs tomatoes, 1 1/3 lbs cukes & watermelon, etc. & there was still plenty! Used one big (4") jalapeno but I think we could have had more...

EXCITING NEWS FOR OUR CELLARMASTER

Wine Blind Tasting Competition in France and our Kristen is part of Team USA from SoCal approved to participate. Team USA is competing against 25-30 countries to correctly identify Twelve Wines. They will identify the grape varietal, country and region of origin, producer and vintage year of each wine in a 10 minute period per wine. The competition is sponsored by *LA Revue du Vin de France Magazine*. If you would like to help them get to France please donate at the GoFundPage at <https://gofund.me/9e84e3a2>



AUGUST MEETING HIGHLIGHTS

Thank You Dave Lustig! The information you provide each month gets better & better!!



PROGRESS AT PETERSON VINEYARD

By Kristen Shubert

Many Cellarmaster's members have been offering their expertise in the maintenance and care of Glen Peterson's Vineyard in the Triunfo Canyon area of Agoura Hills. The property buildings were completely burned in the Woolsey Fire of November, 2018, but the grapes were still viable.

Lynda Lo Hill has organized volunteers to prune in the Spring under the tutelage of Dave Lustig. Andy Cordeschi stops by to give advice on canopy management and thinning shoots. The core group of worker bees is Mimi Roberts, William O'Neil, Michael Kin, Ralph Koek, and Greg Ogorzelec.

The most recent task was to cover the vines with netting. July eighth, we noticed that deer had been nibbling at the Merlot vines as veraison was taking place. The netting donated by the Crudup's was rolled out; we covered the upper vines first. By the end of the morning, we were all covered in dirt, dust, and bugs and were satisfied with our efforts!! We enjoyed our reward together- Lynda's delicious chicken salad sandwiches and wine.

Mimi gave a quick additive seminar based on the information and samples that Dave Lusting had provided at the July meeting. We all agreed that we would consider gum Arabic in the future based on the wine samples.



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.

FOR SALE

From: robert smyth <robertosmyth@yahoo.com>

"I have not made wine in a few years and have some equipment for the taking. I have 6 SS kegs full of juice, 4 40gal food grade buckets, wine bottle filler etc. Would anyone be interested? I was asking \$500 but I will take best offer.."



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 See photos in August Newsletter

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](#)

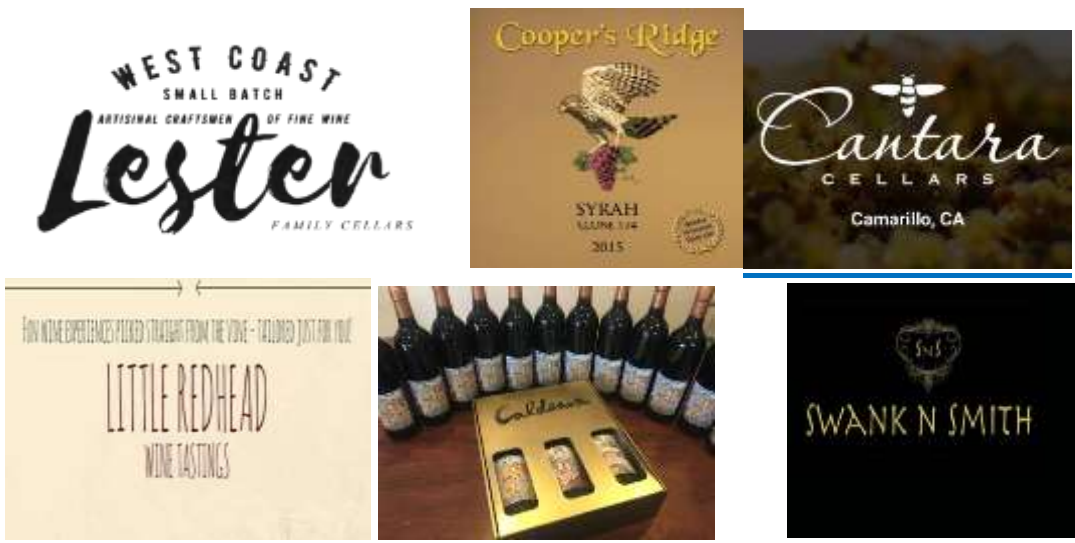


Another Fun Day for a quick wine tasting at Lester Family Cellars and meeting up with our Cellarmaster Friends



Dave & Julie H, Vrej, Elissa, Matt and Nancy H Sunday 8/7/22

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