

**FEBRUARY**

**2023**

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Photos

**Meeting  
February 2nd**

**Planning  
Meeting  
February 9th**

We're on the Web!

<http://cellarmastersla.org/>



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Cellarmasters LA

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## President's Message

Dear Cellarmasters,

Thank you all for working through the "rain delayed" tasting of the Golds! I still haven't found my socks after they were blown off by our wonderful winemakers! Special shout-out to Sky for trekking down from Willow Springs with her amazing small batch fruit wines.

Our Activities Calendar is starting to flesh out - but still no wine tastings on the Calendar yet. I've listed what we know so far through June in another feature for elsewhere in this newsletter. We're working on getting the web calendar up and running.

Anyone else thinking about this year's grapes? Some of us are beginning the hunt for grapes.

See ya!

dave

Dave Lustig, President

# Meeting

**Thursday February 2, 2023 at 7pm**

**Wine & Food Theme: South of France  
Program: Pruning & Vineyard Management  
Home Beer, Wine & Cheese Shop: 22836 Ventura Blvd,  
Woodland Hills, CA 91364**

[Check out the great video on YouTube](#)

**Cellarmasters of LA Home Winemaking Club -  
Vineyard Pruning**

<https://youtu.be/hFfivOshYZo>

## 2023 CELLARMASTERS CALENDAR OF EVENTS

### February

2

**Monthly Meeting - Pruning and Vineyard Management.** Hosted by Andy C. and a panel of experienced winemakers, Mike H, Mark D & Dave L, to answer all your questions on what you should do now and how to do it. Potluck Wine and Food theme is South of France.

9

**Planning Party -in person.** Host. Andy & Caroline We're trying to return to in person Planning Parties/Board Meetings. Rumor has it that tri Tip may be involved.

19

Pruning Clinic at Michael Kin's Vineyard in Calabasas. Learn how to prune your vines. Limited to 20 persons. Sign up with Kristen S. at [KristenShubert@gmail.com](mailto:KristenShubert@gmail.com).

### March

2

Monthly Meeting - Centralas Winery tasting (former members of the club known for "Crenshaw Cru", grown in LA. Potluck theme is Irish in honor of St. Patrick's Day

9

**Planning Party -Zoom if no volunteers to host**

### April

6

Monthly Meeting - White Wine Yeast Experiment. Kris and Juanita Schmidt have been experimenting with different types of yeast in their Viognier and Sav Blanc to determine what yeast they like best in each varietal. They will share what they have learned and bring some for you to taste. Wine and Food Theme. TBD.

13

**Planning Party -Zoom if no volunteers to host**

### May

4

Monthly Meeting -Guest Winemaker-a LA Vintner

6

SPECIAL EVENT DERBY DAY! RETURNING TO KRISTEN'S ABODE. DETAILS LATER

11-PLANNING PARTY

### June

1

Monthly Meeting - Make it Sparkle, seminar by Gregg O. and Michael H. on making sparkling wines.

8 PLANNING PARTY -ZOOM IF NO VOLUNTEERS TO HOST

17

Special Event - Angelino/Santa Antonio Winery for lunch/ Pub Crawl Downtown. Details and exact date will be published in March Newsletter.

### July

6

Monthly Meeting - Making White Wine and are you ready for harvest. Dave L.

### August

3

Monthly Meeting - Making Red Wine - Dave L.

### September

7

Monthly Meeting - Testing your wine for pH, total acidity, and SO2. Why, what it means, and how it helps you make better wine. Lynda Lo-Hill

### October

5

Monthly Meeting - Additives: What can you add to wine to improve mouth fee, balance, etc. Come and find out. Dave L.

### November

2

Monthly Meeting - Harvest Wrap-up

18

50<sup>th</sup> Annual Amateur Wine Making Competition

### December

2

### **Cellarbration- Holiday Party**

Date TBD: How to make Fruit Wine. This will be a class that will be held at shop on a Saturday or Sunday. Stay tuned.

## Planning Meeting Minutes - January 19, 2023

Attendees: Dave Lustig, Nancy Scott, Lynda Lo-Hill, Gregg O., Mark and Robin Dawson, Tom A., Andy C., Kristen Shubert, and Juanita S.

Minutes taken and submitted by Juanita Schmidt

Planning meeting focused on meeting topics and events for 2023. **See the new calendar in this newsletter** for an action-packed year of events. **Mark your calendars now.** There will be more details to come as committees meet to solidify the details of the events listed. More events are being planned that are being investigated such as a dinner at a restaurant and members hosting wine tastings at their homes.

The board also agreed with a member's suggestion of having not just a themed potluck, but a wine and potluck theme. Bring a bottle of the wine type of the month and food that goes with the wine.

Report from Treasurer and Membership: bank account is currently at approximately \$11,140.00

Membership renewal needs to happen ASAP if you wish to receive the Winemaker magazine. Please RENEW NOW.

New member outreach was also discussed. Ideas include putting flyers and information in the Wine and Beer Shop in Woodland Hills. Also, to start having wine making classes at the shop, like the Falcons beer making classes. The consensus was that we need to continue this discussion at next meeting.

ZOOM at the shop. After doing research it appears that the club needs to buy a WIFI device to be set up at the shop or attached to computer for us to be able to have a good ZOOM experience for the people who cannot attend in person. Gregg O. and Mark D. are looking into this matter.

Website. All agreed that the website needs to be updated to the current information and an events calendar easily accessed.



President for 2023, Dave Lustig

*A toast going out to all Cellarmasters for a Happy New Year for good health,  
good Wine and great activities in 2023*

## Highlights from our January Meeting: **POURING OF THE GOLDS**

*Article written by Kristen Shubert*

Each year Cellarmasters celebrates the gold-medal-winning wines from the prior Amateur Winemaker Competition at the January meeting; the 2023 pouring of the golds started with 23-year veteran winemaker Tom Duket pouring his tart Santa Rosa Plum wine. It had a little sumpin', sumpin' kick to it, which Tom described as, "a hint of grappa." His wine is a beautiful hazy salmon color, with puckery tartness and strong red fruit flavors. Tom received his Gold medal for the fruit wine category and adds this gold to his collection of more than 20 gold medals!

Gregg Ogorzelec poured his 2019 Cabernet Sauvignon, made with grapes he obtained from the Lesters. The Lockwood vineyard is in the San Antonio region of California, just south of Monterey. He explained that this was his Pandemic Wine, producing 40 gallons in neutral French oak for 26 months. He did notice an interesting transformation of his Cabernet at 18 weeks, "when the mouthfeel changed to a more viscous, heavier mouthfeel," said Gregg. His cabernet had traits of dark fruit with a hint of vanilla and spice. Known within the club as a more adventurous winemaker, Gregg has produced several gold-medal-winning wines under his label, Dexterity, since 2011.



The final presenter of the evening was Sky Michelle, from Willow Springs, Kern County, CA. We were treated to several wines, starting off with a Best-of-show Jalapeno wine created from a recipe by Jack Keller. The key to the mild taste was to remove the seeds, use around 30 green jalapenos, and to not press the fruit bag. She made only one gallon which could not be mistaken for any other flavor but refreshingly-crisp jalapeno pepper. The next wine was a tomato juice wine, which most would assume would be reddish in color. To our surprise, the wine was not colored, it could be mistaken for a Sauvignon Blanc by sight! Sky informed us that the solids-along with the color- dropped out at each racking, and the wine was not filtered. It was very unique and unexpected.

The next wine was a Best-of-show Sweet Tart Cherry made from a cherry juice concentrate and back-sweetened to an 11% ABV. Deep red in color, the cherries were well-balanced against the acidity with a hint of cinnamon. The last award winner was the Vanilla Blackberry Port that Sky created by using frozen fruit and fortified with vanilla brandy. The blackberries were fermented to zero with the vanilla brandy being added next, then back-sweetened by Torani Chocolate-flavored syrup. If these wines sound interesting, a fruit wine seminar is planned for June for Cellarmasters members.







## Winning January Potluck Recipe

### *Easy Chicken Sour Cream Enchiladas* *From the Kitchen of Nancy H*

**I made this super easy by not rolling individual tortillas. I just put two at the bottom of the casserole and two more on top of the filling.**

Prep Time 30 minutes, Cook Time 30 minutes, Servings 8

#### **Ingredients**

- 3-4 cups cooked shredded chicken I use cooked rotisserie chicken
- 1 medium onion chopped
- 1 cup sour cream
- ½ cup chopped parsley
- 1 large can enchilada sauce La Victoria is my favorite
- 3 cups shredded cheese I use mexican blend
- 10-16 9" flour tortillas
- 1 Tablespoon olive oil

#### **Instructions**

1. Preheat oven to 350°F.
2. In a large pan over medium heat a teaspoon of olive oil. add the onions and cook until translucent. Stir often.
3. Combine chicken and onions in the frying pan. Stir until combined.
4. Pour ½ cup of enchilada sauce over the chicken and onion mixture – just enough to coat the chicken.
5. Step 4. Add sour cream and parsley. stir until combined.
6. Once the sour cream and parsley are fully combined, turn off the heat. now add the shredded cheese. i usually add 2 to 2-½ cups. Sometimes more. It just depends on how cheesy you want it. I like the mixture to be creamy and cheesy. Once the cheese is melted and combined with the chicken sour cream mixture.
7. Pour just enough sauce in a baking dish to cover the bottom of the dish. (UPDATED: spray pan with non-stick cooking spray first)
8. Fill the tortillas. spoon sauce onto a tortilla, and then some of the chicken mixture.
9. Roll the tortilla and place in the baking dish. repeat until enough tortillas fill your baking dish – or until the chicken mixture is all used up.
10. Pour enchilada sauce over the completed enchiladas and spread evenly over the top.
11. Top with shredded cheese and garnish with chopped parsley. covered with foil and bake for 20-30 minutes. Remove the foil for the last 10 minutes of cooking.
12. Bake until sauce is bubbling, tortilla edges are slightly crisp, and the cheese to melted. ENJOY!



## *Another Great Recipe from the Kitchen of Nancy Scott*

### Spicy Red Wine & Maple Glazed Carrots

#### INGREDIENTS:

- 3 tablespoons unsalted butter
- 3/4 cup thinly sliced shallots (2 large)—*I used red onion; shallots are a pain*
- 1 teaspoon chili powder
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 pound carrots, cut diagonally into rounds—or use baby carrots
- 1/3 cup pure maple syrup
- 1 cup dry red wine—*Syrah works well!*
- 2 teaspoons cider vinegar
- 2 tablespoons chopped fresh thyme

Makes 6 servings

#### HOW TO MAKE IT:

1. Heat butter in a 12-inch heavy skillet over moderate heat until foam subsides, then cook shallots, stirring occasionally, until softened, about 4 minutes.
2. Add chili powder, salt, and pepper and cook, stirring, until chili powder is very fragrant, about 1 minute.
3. Add carrots, maple syrup, and wine and simmer, covered, stirring occasionally, until carrots are tender, about 20 minutes.
4. Add vinegar and boil, uncovered, until liquid is reduced to a glaze, 3 to 5 minutes.
5. Remove from heat and stir in thyme.



**Look for Nancy Scott's Panettone Bread Pudding Recipe Next Month!**



## Cellarmasters Helping Out with Vineyard Management

Saturday's vineyard maintenance gathering at Michael Kin's vineyard in Calabasas hills, near the saddleback Lodge. Michael and his wife were gracious hosts, serving breakfast to provide a fuel for club volunteers. The task was to remove the bird netting still remaining. The terrain was a challenge, but the work was easier with the many hands of Bill O'Neil, Lynda Lo-Hill, Mimi Roberts, and Gregg Ogerzerlec. With nets removed, prep can begin for the Club Pruning Clinic on February nineteenth, under Dave Lustig's instruction. Andy Coradeschi will be speaking about vineyard maintenance at the February second Cellarmasters meeting at the clubhouse of the Home Beer, Wine, and Cheesemaking Shop.



Look - For 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

**NEW YEAR, DUES ARE DUE!!**

**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 credit card or Paypal  
You also can mail a check to Mark & Robin Dawson, 1948 Stow St., Simi Valley, CA 93063.



**PAY TODAY** to also receive your **WINEMAKER MAGAZINE!!!**

## 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 with a credit card via PayPal.

The link to pay 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 print versions. A \$30 value! The digital version is offered at a 50% discount for club members.
- ✓ 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>

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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