

MAY

2023

Articles:

• Our President's Message

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Interesting Articles

Photos

**Meeting
MAY 4**

**Planning
Meeting
MAY 11**

We're on the Web!

<https://cellarmastersla.org/>



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Contributions from

Kristen Shubert



President's Message

Dear Cellarmasters,

As I write this we have sold out the Downtown Wineries Walk, and shoehorned in two additional folks! We're expecting a great day. Big thank you to Kristen for getting it all organized and Nancy for pushing this for a few years!

The May 4th General Meeting at the Shop will be a hands on class in Fruit Winemaking (plum!) with some of our great fruit winemakers. Bring your supplies and maybe an apron...

Quickly followed by Derby Day in Chatsworth. Group photo with a horse, and "bourbon and brisket" were a few takeaway comments from the last Planning Party (a live event at Jean & Pete's! volunteer future hosts requested y'all). There should be a detailed flyer in here, somewhere, with all the details about contests, what to bring, the wine "bragging rights" competition. Signup should be live on the web site...heck maybe even the December 2nd Cellarbration may be up there as well!

Then buckle up for June as we learn to sparkle!

Dave, President



Thursday MAY 4, 2023 at 7pm

Fruit Wine Making

Cinco De Mayo Potluck Theme

**Home Beer, Wine & Cheese Shop: 22836 Ventura Blvd,
Woodland Hills, CA 91364**

Cellarmasters May 4th Meeting: Cinco de Mayo & Plum Winemaking Demonstration
After tasting some gold-medal fruit wines in January, several members thought they would like to try making a fruit wine. We will be making a fruit wine during the Cellarmasters meeting on May 4. The recipe and equipment list are below and on the website.

Celebrate the Mexicans victory over the French with a Cinco de Mayo themed potluck! Please bring your **fruit wines** for the group to sample!

Plum Wine Recipe

List of Ingredients to Yield 5 Gallons

1. 13 pounds of fresh plums. Purple plums preferred.
2. 22 pounds sugar.
3. Superfood – Plus for yeast nutrient.
4. Pectic enzyme (follow instructions on container)
5. Grape Tannin (follow instructions on container)
6. Acid blend (6 teaspoons)
7. Water (enough to make 5 gallons)
8. Yeast. Preferred yeasts include:
 - a. Red Star : Cote de Blancs
 - b. Lalvin : Narbonne
 - c. Wyeast : Sweet Mead
9. 8 Campden tablets (each tablet contains 0.44 grams of Potassium Metabisulfite powder). 1 tsp of Potassium Metabisulfite powder weighs 5.5 grams.

Process

1. Sanitize all equipment, using Potassium Metabisulfite powder.
2. Dice the plums, removing the pits/stones. Place the plums in the fermentation container. The best plums to use are plums that are very ripe.
 - a. Note: Freezing and thawing the plums prior to dicing may increase the efficiency of the fermentation.
3. Add the warm water, acid blend and enough sugar to reach 23 Brix.
 - a. Note: As a general rule, approximately one quart of water is added for each pound of fruit.
 - b. Add sugar gradually, stirring thoroughly between additions, while testing the Brix level intermittently until 23 Brix is attained.
4. Add the pectic enzyme and grape tannin.
5. When the must cools to 70 degrees F,
 - a. The specific gravity should be 1.090 – 1.095, or around 23 Brix. Adjust if necessary.
 - b. Acid should be 0.60%. Adjust either by adding additional Acid Blend, or Potassium Bicarbonate for acid reduction. Follow directions on the test kit.
 - c. Add the yeast and cover the container either with a cloth or loosely with a sheet of plastic.
6. When the Brix drops by 2-3 (about 1 day), add 1 tsp of yeast nutrient. Add another 1 tsp of yeast nutrient for each further drop of 2-3 Brix. There should be a total of 4 to 5 nutrient additions, with the last one added when the reading is around 12 Brix.
 - a. Note: Adjust the above regimen as needed, adding more if the yeast appears to be struggling or creating strange odors, and reducing if the must appears to be roiling in the bucket.
7. Allow the must to ferment for 5 or 6 days, or until the specific gravity reaches 1.040 (about 10 Brix), then strain out the fruit pulp and press.
8. Place 2.5 crushed Campden tablets or ¼ teaspoon (1.4 g) of potassium metabisulfite power into a sanitized 5-gallon glass carboy and siphon the new wine into it. Top off with water and seal with an air lock.
9. Let the wine settle for a month, then rack again following the same procedure as in the prior step.
10. Rack again in 3 months and adjust as needed. Adjustments may include:
 - a. Acid. If too high, perhaps add Potassium Bicarbonate. If low, add acid blend.
 - b. For mouth feel and sweetness, try the following:
 - i. Adding sugar along with Potassium Sorbate to inhibit refermentation, or
 - ii. Adding sugar and Pasteurizing, or
 - iii. Adding Glycerin at 1-2 oz per gallon.
11. Let the wine sit another month, then bottle. This quiet time before bottling is critical, especially if adjustments were made in the prior step. Pasteurizing, for example, can cause sediments to form after a few weeks.
12. Wait for 3 months before tasting the wine. If you find yourself drooling during that time, try wearing a mask!

SEE EQUIPMENT LIST ON PAGE 7

2023 CELLARMASTERS CALENDAR OF EVENTS

May

4

Monthly Meeting –Making Fruit Wine. This will be a hands-on experience. Bring your fruit and make some wine.: Cinco de Mayo dinner theme.

6

Derby Day-Save the date Hosted by Kristen Shubert, Tony and Committee

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

Garagiste Festival - Glendale

July

6

Monthly Meeting - Making White Wine and Get ready for harvest. Dave L. Food & Wine Theme- Bastille Day! Bring Northern French varietal with Northern French food

8 New Zealand Tasting Carpinteria

Hosted by Fred & Lisa. See notes below

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 feel, balance, etc. Come and find out. Dave L.

November

2

Monthly Meeting - Harvest Wrap-up

18

50th Annual Amateur Wine Making Competition

December

2

Cellarbration- Holiday Party

MARK YOUR CALENDARS

FUN ACTIVITIES AND GREAT MEETING PROGRAMS

MAY 4TH MEETING IS A CINCO DE MAYO THEMED POTLUCK WITH A FRUIT WINE DEMONSTRATION PROGRAM



SATURDAY, MAY 6, 2023 AT 1 PM, Chatsworth California

Derby Day 2023



Come join our annual Derby Day party on Saturday, May 6 starting at 1p. Bourbon Bar, Brisket, Wines, Friends and....the Derby. Contests for best Outfit, Best Hat, Best Dessert, and Best Wine! PRIZES!!! \$30/person, \$35 non-members. **Sign up NOW** at www.cellarmastersla.org

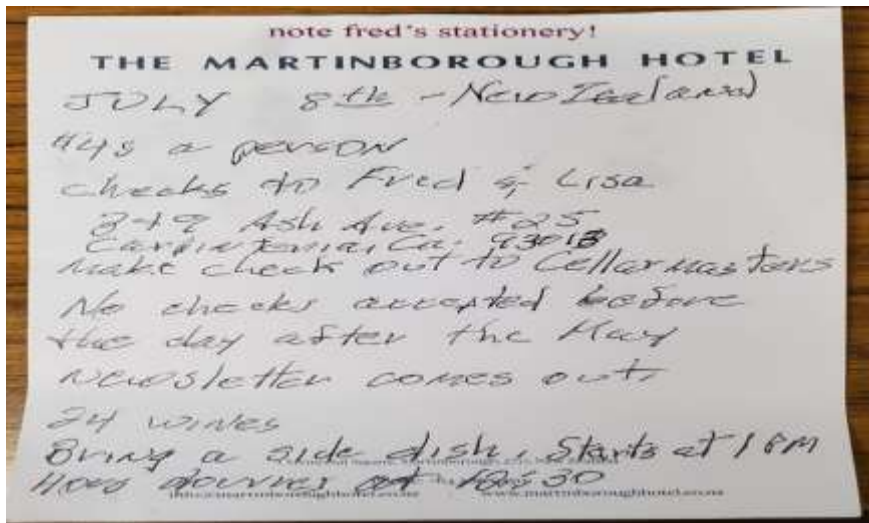
June 17, 2023 Urban Exposure

THE **GARAGISTE** WINE FESTIVAL

The 8th Annual Garagiste Festival back to the Los Angeles area at the historic Glendale Civic Auditorium. Check it out at <https://www.garagistefestival.com/los-angeles-2023> To purchase event tickets - and **get your exclusive 20% discount*** enter the coupon code **GFURBAN2023**.

JULY 8, 2023 Carpinteria Tasting- Notes from Fred and Lisa

Mail your reservation check per Dave Lustig's instructions on the cover email



DTLA WINE WALK

By Kristen Shubert

The first Downtown Los Angeles Wine Walk, April 23rd, was a meeting of the oldest winery in LA hosting the oldest Wine Making Club in LA. San Antonio Winery and the Riboli family have long been a fixture in the downtown area; the founding of the winery was in 1917 by Santo Cambianica on Lamar Street, where members tasted a modern 2017 Bordeaux blend, *Stormwatch*. Dominic Menton, known as ,”Dom the Somm” provided interesting facts on the five varietal wines that create the blend from Paso Robles. Cellarmasters agreed that the 2019 *Paso Robles Malbec* was outstanding, and contributed nicely to the final blend. Several members were greeted with a Pineapple– Chili wine, which fueled the discussion about Cellarmasters May fourth Club meeting where we will demonstrate how to make a fruit wine.

Members trekked the half mile to Angeleno Wine Co. on Spring street, the heart of the Los Angeles wine district in the early to mid -1800’s. Co-owners Amy Luftig and Jasper Dickson, also the winemaker, were there to provide descriptions and harvest stories with the club, as well as offer encouragement for the 2023 harvest. *The Meadow rose*’ has been a true favorite of the club since discovering the Graciano blend rose’ during the 2020 covid pandemic during a Zoom tasting. A possible new favorite and a surprise varietal was Tannat!! Another surprise is that the grapes used in the rich and powerful wine are from Juan Alonso’s vineyard in Los Angeles County.

The Club finished the afternoon at PALI Wine Co. in the Arts District by starting with *Chardonnapple*, a creation of chardonnay grapes with apple cider. That was the first refreshing surprise from Aaron Walker, winemaker at Pali who has Zoom tasted with the Club in the past in 2021. Tim and Judy Perr are the winery owners and live in LA County. The next wine is a concoction that Aaron and their son Nick Perr started crafting in 2010, *Tower 15*, which produces limited bottlings of bold, inspired varietally-driven wines with grapes purchased from small family-owned vineyards across the Central Coast. This 2020 Red blend was also a Bordeaux blend of Cabernet Sauvignon, Merlot, Petite Verdot, Malbec, and Cabernet Franc. A very interesting contrast from winery to winery! Members were also treated to wines from the “*Neighborhood Winery*” label, and the varietal that PALI is known for....Sta. Rita Hills Pinot Noir. As the sun set on the Downtown area, members took the gold line back to Union Station and set out for their own corner of Southern California.



Cellarmasters April Board Meeting/Planning Party Notes

by Kristen Shubert

Held at Pete & Jean Moore's house in Thousand Oaks on Thursday, April 20th. In attendance were: Dave Lustig and Nancy Scott, Mark & Robin Dawson, Mark Wasserman, Andy Coradeschi, Pete & Jean Moore, Kristen Shubert, Tom Duket, Fred Shaw and Dan Seeger.

Old Business:

The Cellarmasters advertisement for the 50th Wine Maker Magazine was debated. Changes to be made. Increase the font and boldness of the last two lines, emphasize "Wine Competition", replace the photo of ladies with wineglasses as that does not represent the competition. Needs to have a "click here" for more information tab. Dave to contact Matt Abbie with updates. Due Date to Winemaker Magazine?????

Downtown Wine Walk - four spots remain after cancellations dropped our attendance/sales level. In future, all events will be "no refunds two weeks before event."

Treasury report- We are currently at 40 renewals for membership.

501-3C Tax info was filed by Mark Dawson.

Cellarbration check was sent for \$1600 for the Topanga Rec Center

Wine Maker Magazine is now charging \$14/person for magazine subscription that we include with \$40 membership fees.

ZOOM - still not working at the shop. Gregg O to purchase the equipment needed.

May Meeting, May 4, 2023: John Weisickle to demonstrate fruit wine making by creating a plum wine during the meeting. The recipe and the equipment lists are in the newsletter and website. Theme is Cinco de Mayo. Bring your **fruit wines** to be shared!!

Derby Day: hosted by Kristen Shubert in Chatsworth on May 6th. Best Derby Dessert, Best Dressed and Best Hat Contests, Bourbon bar, brisket, \$30/35 per person payable on website PayPal.

Garagiste Festival in Los Angeles, June 17th - \$350 to hold an exhibitor space, paid by Kristen Shubert. Who has the Club banner?? Is the tri-fold appropriate to print and use at recruiting events? We will need two-three cases of donated wines for this event from Commercial or recreational Cellarmasters. We must have the insurance certificate before we can exhibit. Mark Dawson has researched.

New Business:

Competition Committee will begin meeting every third Thursday soon - Dave Lustig and Michael Holland - Co-Chair....

Carpenteria tasting will be JULY 8 for \$45/person. Included in the tasting are eleven white wines, ten red wines, one dessert wine and pot luck dishes. The first 20 people who have sent their checks into Fred & Lisa will have the seats. Address: Fred Shaw, 349 Ash Ave, Space #25, Carpenteria, CA 93013 Check **MUST BE POSTMARKED AFTER May newsletter is released.** Make the check payable to **CELLARMASTERS.**

July - **Café Bizou**, Andy Coradeschi weeknight meeting. \$2 corkage, possibly near Bastille Day? Andy working on a fixed price menu

August -Pete & Jean Moore Pool Party, TBD

Grape purchases in near future to be emailed to those who are interested....

LaFond - Pinot Noir

Jeff Newton : <https://www.Coastalvineyardscare.com> - Syrah, CAB, Tempranillo, Grenache

Bokisch -

FOR SALE

Arthur is moving out of state and is selling off his used and unused wine making equipment. Pick up in So. Pasadena

Everything is online with pictures and descriptions:

<https://shutupandmakewine.wordpress.com/2023/04/23/moving-out-selling-off/>

THANK YOU TO THOSE WHO HAVE PAID THEIR ANNUAL DUES!!

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

DUES ARE DUE!!

Renew your membership or signup online.

Link is at www.cellarmastersla.org

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

Equipment for Fruit Wine Making

- 1) fermentation bucket
- 2) fruit bags
- 3) a couple of carboys and an air lock
- 4) a graduated cylinder for use with a hydrometer
- 5) a hydrometer
- 6) measuring spoons
- 7) beaker or small glass for activating the yeast
- 8) the ingredients mentioned in the recipe
- 9) equipment with which to measure the alcohol at the end
- 10) large spoons for stirring the must
- 11) Siphon hoses for transferring the contents of one carboy to another or to the bottles
- 12) bottles, corks and corker

The graduated cylinder and hydrometer are used to measure the Brix when adding the sugar and during fermentation. Of course, the carboys will not be needed until after the fermentation phase. As for fruit bags, I'm not too experienced with fruit bags, although I've been called a fruit bag now and then. Should we use one large bag and be prepared to wrestle with 13 plus pounds of water laden Plums, or perhaps use a multitude of bags? This is where I have something to learn. When I made Plum wine (some 10-15 years ago!), I would fit a large funnel into the carboy. The funnel was large enough to hold a good sized wire-mesh sieve, into which I would pour the must at first with a hand-held container and later would just pick up the bucket and pour out the remaining must. Of course, during the process, I would have to push down the must that would collect in the sieve and intermittently empty the sieve. That is not something you would want to do on your living room carpet! . . .

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>

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