

JUNE

2023

Articles:

• Our President's Message

• Announcements

Interesting Articles

Photos

**Meeting
JUNE 1**

**Planning
Meeting
June 8**

We're on the Web!

<https://cellarmastersla.org/>



Please LIKE Us on
FACEBOOK

Cellarmasters LA

Nancy Hammoudian, editor

vnhammoudian@yahoo.com

Contributions from

Kristen Shubert

Lynda Lo-Hill

Hey all!

President's Message

So all the things that were gonna happen happened! I expect there are a few pictures and words about all those things.

To the future!

June 1 is the General Meeting and we get to learn to sparkle! Food and wine themes should be in here somewhere!

June 8 is the Planning Party and as yet no in-person volunteer, so probably Zoom for that. June 15 will/should be the Competition Committee Zoom.

Garagiste Glendale is June 17. We have a booth, we have some wines to pour, we have cheap tickets available in exchange for pouring wines to fellow attendees...in other words it's a wine festival!

Other than the Carpinteria New Zealand tasting July is kind of open (hint: time for a backyard tasting perhaps?)

August features a fun evening Meet-Up with the CCHVA folks for a Ventura Harbor Cruise followed by dinner at the Greek restaurant with corkage waived! Note the boat tends to fill up a few weeks before, so grab a boat ticket ASAP. I expect an article on that as well buried in this newsletter.

With the cold weather supposed to be behind us we can wave goodbye to "racking season" and dig in to "fruit wine season" or begin early preparations for "bottling season". Plus an audit of supplies and a harvest wish list is a good thing to do in between. Suppliers often have "early bird" specials.

I'm getting up 15 minutes early just to shoot position as some of my vines are growing at over an inch per day.

dave

President

Thursday June 1, 2023 at 7pm

**Make It Sparkle. Seminar on making Sparkling wines
Presented by Gregg O & Michael H**

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

**Potluck theme: Foods that pair with Sparkling
Wine, with a French Flair**



"Champagne" in Champagne, France or "Sparkling Wine" almost everywhere else.

2023 CELLARMASTERS CALENDAR OF EVENTS

Wine Competition Planning Meetings- The 3rd Thursday of the Month

June 1st -Monthly Meeting- “Make It Sparkle”. Seminar on making Sparkling wines Presented by Gregg O & Michael H Potluck-Food that pairs with Sparkling wines

June 8th - Planning Party on Zoom if no one volunteers to host

June 17th- Garagiste Festival, Glendale Civic Auditorium. Details below

July 6 - Monthly Meeting- Making White Wine & Get ready for Harvest with Dave L. Food & Wine Theme Bastille Day! Northern French Varietal wines & food.

July 8- New Zealand Tasting in Carpinteria hosted by Fred & Lisa - Sold out

August 3- Monthly Meeting - Making Red Wine with Dave L

August 10- Planning Party

August 12- Ventura Harbor Cruise and Dinner with Central Coast Vintners Assoc. Details below.

August ? - Dinner at Café Bizou, date and details to follow

Sept 7 - Monthly Meeting - 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

Sept 14 - Planning Party

October 5th - Monthly Meeting - Additives: What can you add to wine to improve mouth feel, balance, etc. Come and find out. Dave L.

October 12 - Planning Party

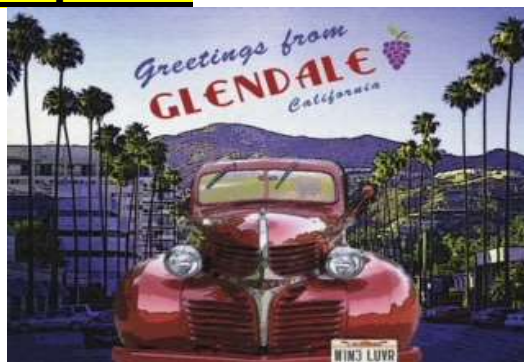
November 5th - Monthly Meeting - Harvest Wrap-up

November 12th - Planning Party

November 18 - 50th Annual Amateur Wine Making Competition

December 4 - **Cellarbration- Holiday Party - Wine, Music, Food, Raffle and Holiday FUN!!**

June 17, 2023 Urban Exposure



On Saturday, June 17th, Cellarmasters will be hosting a booth at the Eighth Annual Garagiste Festival, Los Angeles, for the first time! The goal of our booth is to educate those interested in winemaking on the benefits of joining Cellarmasters of

LA!! We will be pouring wines from Swank & Smith, Caldeaux, Little Redhead Wines, and some fun wines like petnat from Gregg Ogorzelec. We will have give-aways, including memberships to Cellarmasters!!

Deemed "The best wine festival in the USA" and "one of the premier wine events of the year," by the *LA Times*, the location this year is in the Glendale Civic Auditorium. General tickets are \$80/person for 2:00pm-5:00pm, or \$106 for early access at 1:00pm. We have Vendor tickets available for \$20/person. Contact Kristen at kristenashubert@gmail.com for tickets or to volunteer your time to pour at the festival. Check it out at www.garagistefestival.com/los-angeles-2023.

Many thanks to Suzy and Jeff Cantor of Caldeaux, Gregg and Madeline Smith & Jennifer and Rich Swank of Swank & Smith, Lindy Willingham from Little Redhead Wines and Gregg Ogorzelec for their generous donations of wine for pouring at the festival! The festival is produced by Garagiste Events, a non-profit, who supports the scholarship fund for California Polytechnic State University at San Luis Obispo Wine and Viticulture Department.

JULY 8, 2023 Carpinteria Tasting- Sold out

VENTURA HARBOR CRUISE, August 12th



We have been invited to join the Central Coast Home Vintners Association to meet for a relaxing harbor cruise, followed by dinner in the harbor at The Greek. Jennifer Jeffries, President of CCHVA, reached out for a meet & greet opportunity for our two clubs, which resulted in meeting half-way between our memberships in Ventura. The cruise leaves the dock at 6:00pm on Saturday, August 12th. Island Packers charges \$18 for the cruise, \$16 for seniors 55yrs+, purchase tickets on their website at <https://islandpackers.com/ventura/> or call 805-642-1393. Scroll down to "View schedule/reserve trip", choose "harbor cruises", August 2023, August 12, "add to itinerary", create account and pay. You will receive info on the departure location, cancellation policy, attire, etc. on your payment receipt. Cruises will sell out!! (Cash bar and snacks are available on the cruise.)

The Greek has agreed to allow us to share our wines with them for dinner at 7:00pm, after the cruise. Reservations are made. Dave and Nancy love the Greek - the owners are wine lovers and are happy to have us! Check out the extensive menu at <https://www.thegreekventura.com> Thanks to Bill O'Neil who put us in touch with CCHVA! Thank you for supporting Cellarmasters events!

Cellarmasters May Board Meeting & Planning Minutes - May 11, 2023

Attendees: Dave Lustig, Nancy Scott., Joan Reiss, Gregg O., Juanita S., Kristen Shubert, Fred Shaw, Mark and Robin Dawson, and Tom D.

Notes by Juanita Schmidt, Secretary

Re-cap of Derby Day – Finance report- Brought in \$450 still waiting for receipts, but rough calculations of what was purchased indicate that we broke even. Per the report there was a low turnout, but everyone that attended had a wonderful time.

Garagiste

- Still waiting for Declaration of Insurance. Mark Dawson is following up with insurance company to get a copy as he has not received it.
- Club banner appears to be missing. Board decided to go ahead and buy a new one as the old one is old and has the old logo. Juanita volunteered to order a new banner on the web with our green logo and space for a pocket to put a QR code.
- Members, if you have club items, please let the board know so we don't spend hours trying to locate items for events.
- Discussed club literature to hand out. Other events are using a business size card that contains their logo, name, what we are about in one line (Example: Learn and make your own wine), meeting day and time, address of meeting, and for more info see website.
- Discussed having a container for a raffle on table. Prize(s) would include a one-year club membership, and a gift certificate for the Wine and Beer shop.
- Need volunteers to help pour wine at Garagiste. If we get a few more people, the folks that volunteer only have to pour for two hours and then enjoy the Garagiste. Contact kristenashubert@gmail.com to volunteer. The event is June 17th. 1 to 5 pm. If you have a bottle or two of wine you would like to donate, contact Kristen above.

Plum wine update - The fruit wine "hands on" class at May's meeting went well.

July 8 - Capinteria Wine Tasting. New Zealand wines of all sorts will be tasted. Fred Shaw gave an update of the status. There are two spaces remaining, but a blast went out to fill those spaces the day after the meeting and all spaces have been filled per Fred.

Café Bizou – Andy C. has started organizing a wine dinner with a \$2 corkage fee where we can bring our own wine. Dave L. is to follow up with Andy on date and if there is a special menu options like we have done in the past for a set price.

August 12 - Kristen Shubert has been in contact with the Central Coast Wine Making Club and they invited us for a meet and greet on a Ventura Harbor Cruise. Dave Lustig to send out a blast to find out how many people are interested as we must commit asap.

August – Discussed pool party hosted by Jean and Pete Moore. Dave Lustig is following up on the date, etc.

November 18 – Wine Competition. Committee for this competition will start meeting the 3rd Thursday of every month starting May 18th and will continue until the competition. If you are interested in being on this committee, contact Michael Holland, Gregg O., and/or Dave Lustig. There is a lot to be done to ensure that this year we a lot of entries and all the other volunteers such as judges, stewards, set-up and tear-down crews, glass washers, and so on, to cover the competition.

December 2 – Cellarbration. Mark your Calendars. A committee with be forming soon to start planning our party of the year. We are planning on bringing back the raffle, and the full-on event as we had before the pandemic. We will be asking for volunteers soon!.

May Meeting Highlights



**Fruit Wine making with Tom Duket. Learned how to make wine using Plums.
Come to the next meeting to see how the plum wine is coming along.
As usual, the dinner potluck was yummy. Vrej won for the Best Potluck dish.**



Potluck Recipe

Vrej's Avocado Salad

Easy to Make:

Avocados, Fresh Garlic Smashed, chopped Red Onion, chopped Cilantro, Lemon, Oil, Salt, Tajin, Tapatio.

Adjust to your taste. Vrej likes extra Garlic

DERBY DAY FUN!!

Thank you to our hosts Kristen & Tony for a fun afternoon.



Derby Day 2023: Amazing Food, Great Wines and the best company.....



Another Winning DD Recipe from Nancy Scott

White Chocolate-Ginger Cheesecake

Bon Appetit, August 20, 2004

Ginger's peppery flavor is the perfect foil for white chocolate. Here, the ginger is used in several forms, each contributing its own nuance: Crystallized ginger provides texture and a warm bite to the filling, gingersnaps are used for the crust, and ground ginger enhances both crust and filling. Begin making this dessert a day ahead. Serves 12-14

Ingredients

CRUST

13 ounces gingersnap cookies (TJ's Triple Ginger Snaps—come in a 14 Oz, tub)

6 1/2 tablespoons unsalted butter, melted, cooled

FILLING

1 pound good-quality chocolate (such as Lindt or Baker's), chips OK

4 8-ounce packages cream cheese, room temperature

1/4 cup sugar

4 large eggs, room temperature

1 tablespoon vanilla extract

1 teaspoon ground ginger (or 3TBSP grated fresh)

2/3 cup minced crystallized ginger (from TJ's)

White chocolate curls

FOR CRUST:

*Butter 9-inch-diameter spring form pan with 2 3/4-inch-high sides. Wrap outside of pan with 2 layers of heavy-duty foil. Finely grind cookies in processor. Add butter; blend until moist clumps form (not in the processor) Press onto bottom and up sides of pan. Chill while preparing filling.

FOR FILLING:

*Position rack in center of oven and preheat to 300°F. Microwave white chocolate in 30 second increments, stirring each time. Cool to lukewarm, stirring occasionally.

*Using electric mixer, beat cream cheese and sugar in large bowl until fluffy, about 3 minutes. Add eggs and yolk 1 at a time, beating just until combined after each addition. Beat in vanilla and ground ginger. Gradually beat in melted white chocolate. Stir in crystallized ginger.

*Transfer filling to prepared crust. Place spring form pan in large roasting pan. Pour enough hot water into roasting pan to come halfway up sides of spring form pan. Bake until cheesecake puffs and edges crack slightly, about 1 1/2 hours.

*Transfer cake to rack. Run small knife around sides of cake to loosen. Cool completely. Remove foil from pan sides. Chill cake overnight. (Can be prepared 3 days ahead. Cover and keep chilled.)

*Release pan sides. Transfer cake to platter. Top with chocolate curls.



Cellarmasters helping “Thin Vines” at Swank Vineyard



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

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.

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



Making Sparkling Wine - June Meeting