

JULY

2023

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Photos

**Meeting
JULY 6**

**Planning
Meeting
JULY 13**

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<https://cellarmastersla.org/>



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Cellarmasters LA

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Contributions from

Kristen Shubert

Lynda Lo-Hill



President's Message

Hey all!

July! Bottling season begins - gotta make room for the harvest!


A shout out to those who worked our (first ever?) Garagiste booth. We took some names, had alumni drop by, and much more that I expect is elsewhere in this newsletter. Thank you all, esp. Kristen who took the lead on this and Juanita for handling graphics, printing and stuff.

Still time to buy a Ventura Harbor Cruise ticket and go for the sunset sail with our fellow winemakers from points north - plus no corkage dinner afterwards. August 12.

Alas, July's New Zealand Tasting in Carpinteria is sold out. Amtrak may tweak train schedules as the southern Orange County and San Diego sections of the Surfliner are being closed for a bit. If you are taking Amtrak be sure to check times as things draw closer.

We start getting serious about harvest '23 over the next few months. This meeting (July 6) we will round-table the basics of white winemaking. Hopefully I can find the old slide show...and get it ready in case we have any Zoom-ers.

The Shop grape listing went live last week, as well. Highly recommended for rookies as the help and guidance is well worth the trip to Camarillo.

Don't forget to keep spraying your wi 

dave

President

Thursday July 6, 2023 at 7pm

Making White Wine & Get ready for Harvest

Presented by Dave Lustig

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

**Potluck theme: July 4th All American
and Bastille Day! Northern French Varietal wines & food**





The Cellarmasters of LA participated in their first Garagiste Festival on June 17th at the Glendale Civic Auditorium. Gregg Ogorzelec and Kristen Shubert set up the booth with wine making equipment like a floor-corker and a fruit press that sparked curiosity. A lot of planning went into the event, and we would like to thank Juanita Schmidt for having a new banner and Cellarmasters business cards made for the event. Nancy and Vrej Hammoudian donated the colorful tablecloth. Jeff and Suzy Cantor donated Caldeaux wines, and did people love the Petite Sirah!! Jennifer and Rich Swank & Gregg and Madeline Smith donated Swank and Smith GSM and Viognier that people came back for! Lynda Lo-Hill donated her award-winning Malbec, and Lindy Willingham brought her Cab Franc that was also sought after by the crowds! The big hit was Gregg's Bubbly Albarino that he demonstrated at the June meeting! Such delicious and unique wines, there was nothing like our table at the event! Thank you to Tony for always helping behind the scenes!

People sought out the booth for just that reason- Cellarmasters is different! Attendees commented that they wished they could make wine so good! We were quick to tell them that they can! Many attendees told us horror stories of wine gone wrong in their past! We encouraged them to try again with the help of mentors. Twenty households signed up for more information on how to join Cellarmasters. We hope to see these folks at the July and August meetings, possibly the Harbor Cruise. This event was to attract new members and interest in the club. Nancy & Vrej Hammoudian, Lindy Willingham, Kristen Shubert, Gregg Ogorzelec, and Joan Reiss chatted with attendees and encouraged them to attend a meeting, read the newsletter, and join the harvest! If you see an unfamiliar face in the next few months, please be sure to introduce yourself and make them feel welcome.



2023 CELLARMASTERS CALENDAR OF EVENTS

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

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 - 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 18th - 50th Annual Amateur Wine Making Competition

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

August 12th VENTURA HARBOR CRUISE



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 June Board Meeting & Planning Minutes - June 8, 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 a  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 10th 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!.

June Meeting Highlights - BUBBLES in the Clubhouse!!!

For the Cellarmasters June meeting topic, "Make it Sparkle", Gregg Ogorzelec and Michael Holland explained their techniques to make sparkling wine from still wines. Gregg set up a successful simultaneous Zoom meeting. They discussed the most common, Methode Champenoise (Traditional method), the Tank method, forced carbonation, and Petillant-Naturel(Pet-Nat). The basic steps to make a sparkling wine:

1. Base wine of high acid, low sugar
2. Blending (this can be year to year, place to place, or grape blending)
3. Second Fermentation ( eading wine, sugar and yeast –“ Liqueur de tirage”
4. Aging on the lees (dead yeast cells that impart bread/brioche smells & flavors) A minimum of 15 months for Champagne
5. Riddling , turning the bottle so that the dead yeast collects in the neck
6. Disgorgement – removing the dead lees from the neck of the bottle
7. Dosage – adding sugar and wine mixture to top off the bottle
8. Cork or crown cap

When asked if a wine where a mistake had been made would be a good candidate for a sparkler, Michael explained that he does make mistakes during winemaking, but ,”he drinks every bit of it and does not make that mistake again.” He explained that a base wine with lower Brix of 19-20 Brix and brighter acid is ideal. He advised the group to experiment. Mike referred to Chris & Juanita Schmidt’s Sauvignon Blanc and discussed the need for that type of acidity as a perfect candidate for a sparkler. He also advised to anticipate a mess during disgorgement. (See his YouTube video on the Cellarmasters site.) He also reminded us to anticipate a loss of wine as you disgorge. Gregg says between 10%-25% loss is what he averages.

Michael also reminded us to avoid the rookie mistake of not having all your supplies ready to go at the time of bottling. The bottle sizes are 26mm or 29mm....do you have the correct crown cap size for your bottles? Your bottles will be inverted, so plan ahead. The sediment will work its way down into the inverted neck of the bottle, a bottle that leaks is detrimental. For Champagne, the bottle in which the second fermentation takes place is what is sold to the consumer by law.

Gregg explained how to freeze the neck of the bottle to disgorge by using an Igloo cooler with salt water at 2-3F degrees in the freezer. Inside the cooler is a rack to keep bottles inverted in place. The bottle necks sit in the brine mixture until frozen, then the removal of the yeast sediment pops out in a frozen chunk. Michael adds the dosage to each bottle, Gregg combines all the base wine and adds the dosage as a mixture. Dosage is wine and/or sugar. The bottle is topped up, and secured.

Michael treated us to a 2019 Blanc de Blanc, made of Chardonnay from the Chavez vineyard in the Antelope Valley. Gregg treated us to a Tempranillo Pet-Nat, a method of bottling the wine as it is fermenting. Ideally, the base wine is at 2.2 Brix at the time of bottling and is still fermenting, Gregg advises. At the Garagiste Festival, Gregg’s Albarino sparkler stole the show!





Potluck Winning Recipe

Cheesy Spinach Stuffed French Bread Delight Appetizer

Winner Nancy Hammoudian



Ingredients

Filling:

- 1 cup shredded any cheese
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 package Lipton onion soup mix (See Note 1)
- 1/2 tsp fresh cracked black pepper
- 2 cups mozzarella cheese chopped in pieces
- 1 cup feta cheese
- 2 cups fresh chopped spinach
- 10-12 slices of sliced salami rounds chopped
- 2 loaves french bread or 4 baguettes

Instructions

1. Preheat oven to 350°F.
2. Sliced the top off the loaf of bread(s) horizontally and scoop out the interior bread leaving a wonderful crust container. Save inside bread pieces for other use.
3. In a mixing bowl, add the cheeses, mayonnaise, sour cream, onion soup mix package and black pepper. Mix. Next add the spinach and salami. Stir to combine.
4. Divide the filling between loaves of bread. Bake for 20-24 minutes until top is golden and bubbling. Allow to cool slightly before slicing

ENJOY!!



Cellarmasters Helping in the Vineyards

The PiNK Ladies have taken over Thousand Oaks! Once per week the group meets at the Swank & Smith Vineyard in Thousand Oaks to cut back excess growth and leaf pull. Lynda Lo-Hill decided to make this her project vineyard this Spring and recruited some help as the vines are growing at a speedy rate this year! Lynda is working at the top of the vineyard with the viognier. Mimi Roberts is working with the Syrah, and Kristen Shubert is cultivating the Grenache for rose' and a full-bodied red at harvest.

Later in the season, this small group forms a larger group to make a community wine from grapes we will pick up from Alicia Moore (known as the pop singer PiNK) in Los Olivos. You can see her likeness on the shirts and hats worn by the all-female group of winemakers. If you would like to join the community wine group, please let Kristen know: Kristenashubert@gmail.com

If you would like to volunteer, please give Lynda a shout! If you have netting or other equipment you would like to donate to assist, please reach out to Lynda. Lohill1@akingmusic.com



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

[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](#)

[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 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>

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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

