



CREDO

To foster home wine and beer making and to learn to appreciate the finer points of beer and wine making.

April 2009 Steering Meeting

President Sisler opened this month's meeting, our first, in the **Templeton American Legion Hall**. It was nice an spacious – we had a great turnout for the meeting and the guest speaker.

Guest Speaker: Larry Gomez, Via Vega

Guests this evening: John & Lea Mackey

New Members this evening: Rich & Eileen Codling

Hosts: Steve & Kris Sistler; Co-hosts: Wayne & Sharen Bloechl.

Treasurers Report, Rhonda Evans: General fund \$2,156.15, of that the equipment fund represents \$30.80, and \$500 is a deposit being held and not cashed for the American Legion Hall in Templeton. **Rhonda also has member cards for people that don't have them.**

Raffle Ticket Sales:

Marilyn sold the tickets. Judy Waddell won the 50/50.

Cellarmaster, Hal Kempthorne:

- Remember, since more than one person may need the equipment at a time, email Hal at: hal_kempthorne@sbcglobal.net or call him at 239-8112 – please do not take equipment without checking since it may have been reserved
- There's going to be **equipment training seminar** on **May 9** at 8am at the storage shed – for more info call Hal – more to come on this, other training can be arranged – call Hal at 239-8112

Corkmaster Greg Dietel:

- Has 3 thousand corks on hand – if you need any, let him know.

Brewmaster: Steve Sistler:

- Every Thursday, Firestone-Walker has an *industry night* with beer tastings, discounts and snacks
- Steve will be bringing in some Belgian Ale for us to taste at the next meeting. He and Lee Ralston made it and are planning on submitting for judging at the fair.
- Firestone-Walker will be pouring wine at both the Earth Day Food & Festival April 18 and at the Cal Poly Wine Festival on April 25

Event Coordinator, Guy Callari:

- Guy contacted the Bellasera and found that prices have gone up and the room occupancy number in the room has gone down.
- Patricia Kohlen asked about finding a "grafter" – Guy Callari came back with: "Please get a hold of Joe Sabol (jsabol@calpoly.edu). He runs a demo/hands-on session on all kinds of grafting at CalPoly."

April 2009 Volume 30, Issue 11

OFFICERS

President:	Bill Sisler	226-0939
Cellarmaster:	Hal Kempthorne	239-8112
Brewmaster:	Steve Sistler	434-2489
Assistant Brewmaster:	Greg Wilt	461-9530
Event Coordinator:	Guy Callari	227-4448
Treasurer:	Rhonda Evans	434-0031
Glassmistress:	Marla Sol	239-8923
Newsletter:	Sharen Bloechl	462-3489
Correspondence Secretary:	Nancy Mello	238-1447
Coffeemistress:	Sherry McCleary	237-2010

April

Dennis Van Westerhuyzen, Sue Luft, Mort Freidman, Cathy McIntosh, Scott Oberg

May

Vic Butera, Connie Hasley, Julie Hawkins, Tom Johnson, John Anderson, Leon Tackitt, Art Everett, Roxanne Cameron, Barbara Strasbaugh, Jim Mehalick, Sharon Dietal, Doug Cunningham

And, if your name is not on our birthday list & you would like it to be, please email Sharen Bloechl at: vonrund@pacbell.net or call her at 462-3489

Help our web to be the best, if you would like to link to our website or service send the information to our webmaster Sharen Bloechl.

DIRECTORY CHANGES:

SMITH, Bill & Betty 805-461-4811
3954 Maricopa Rd
Atascadero, CA 93422
bnbsmith@sbcglobal.net
bettysio@sbcglobal.net

Pictures & Wine information are needed for our newsletter and our web - if you have pictures of a club event send them to Sharen to upload or bring a disc to her

Remember that there are more DWI spots showing up around the county, so drink responsibly

Remember during the meeting members are NOT to be refilling their glass.

2009-2010 Officer Nominations

We're getting to the end of our calendar year and it's time to nominate officers. Please submit your name/or nominate a person for consideration to one of the nomination committee members:

Rich Holmes 227-0623, Dawn Stokes 466-3370 or Elaine Bender 462-3324

Once the names are all in, the ballots will be passed out.

21 Hsp Tractor

John Anderson: My friends have a Kubota 21 horsepower tractor for sale. The asking price is \$ 10,500 as you have noted. You can put in my phone # which is 434-1620 and I will give any interested person the phone # to call.

Notes from Bill Sisler [and open discussion time]:

- Carl Herder [237-9142] has 1/2ton macro bins avail at \$125 each – in good condition – new would cost \$250
- Xpress Bottling System – Bill has info packets on this – call him
- Due to Templeton May Craft Fair, etc, moving May [only] meeting to 1 week later 5/8
- How do you like the room setup? Any suggestions to make it flow better?
- Several months ago the subject of new glassware came up but wasn't really discussed. After some discussion, it was determined if you want a different size glass, bring your own. This can be readdressed at a later time.
- A comment was made about the amount of email sent across to all – most people agreed that it was OK, and, if they didn't want to read it they could hit the delete key. From now on, all email sent will have an appropriate title in the "Subject" line
- June B asked about the club buying rolls of plastic to use as table cloths in the food serving area. Some people said it would be nice but no further discussion or vote was taken at this time.
- June B also made a comment that it would be nice to start hearing more about what's been happening with our members, she mentioned one of our original members having passed away 3 weeks prior and she hadn't known about it. Out of this Sharen asked that people contact her with information [both happy and sad] about members and she would put it in the newsletter.

This n' That

This is a new section of the newsletter – it'll talk about what's happening with our members [old & current]:

- This past week, **Louise Komar** retired from Idler's
- April 1, **Dick Shelby** was released from the Hospital after suffering from some heart and prescription complications – he reports that he is fine now

Lobster Feed

Stu Goldman talked about the upcoming Lobster Feed – due to the number of pots [they have 3] they use to cook the lobsters, they usually try to set the limit at 50 people – if you have a big pot and a cook stove to fit it, please let Stu know. The feed is scheduled for **Sunday, May 24** – setup and start cooking time is about 1:15pm with the lobsters ready to eat at 3pm. Stu does need helpers for setup, helping cook [Stu & Lee & Rich?] and cleanup. Please contact him if you can help with any of these. They're trying to keep the cost down – right now the cost is **\$35 per person** which includes 1 whole lobster w/butter, salad, roasted corn on the cob & garlic bread. You bring your own set up, e.g., dishes, flatware, utensils (pliers, shell breakers, whatever you need) and napkins/bibs/whatever plus an appetizer or dessert and of course your wine or beer. Send your check to Rhonda – as usual, your check confirms!

Upcoming IGGPRA SeminarsCalifornia Sustainable Winegrowing Program & Self-Assessment Workshop

- Wed April 8 Irrigation Management (email sent on this)
- May *tba* Shipping Your Grapes/Wine
- June *tba* Contracts & Crop Ins.
- July *tba* Wine Making I w/John Anderson & Craig Swetland
- Aug *tba* Wine Making II w/John Anderson & Craig Swetland
- Sep *tba* Harvesting & Putting Your Vineyard to Bed

Dawn Stokes:

The competition will be held in May, instead of July. Please note these important dates and mark your calendars:

- **All entry forms must be received by 5:00 pm on April 9th 2009.**
- **All wines must be received by 5:00 pm on April 23rd 2009.**

If you want to help contact Elaine Bender at 462-3324 or ge-benders@sbcglobal.net

If you're interested in being a judge contact Sandra Hayes at 238-1857 or dshayes@wildblue.net

The judging will be held May 7, 2009.

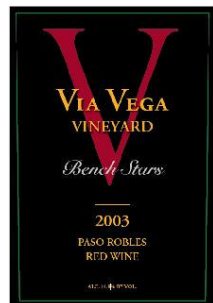
Badges: If anyone's still not badged yet - contact Don & Karen Davis to get one 239-9585 or ddavis@vinearts.net or ktd@vinearts.net

REMEMBER: Wear your name badges to the meetings and **make it a habit to check the lost and found.**



Guest Speaker – Larry Gomez – Via Vega Vineyards & Winery : The questions that people ask Larry most often are usually about how he ended up in the wine business. “The easiest response that I can think of is that this is where I started,” he says. As kids, he and his brother, Rick Gomez, started hanging around their Uncle Tony’s vineyard in Napa. They were drawn to the peace and toil of farming with no clue of its economics. Brother Rick went straight to Uncle Tony’s vineyard after high school and took over the farming while Larry went to Cal Poly to study Fruit Science. In the mean time they learned the 1980’s version of the pitfalls of wine grape production, and understood the industry for what it was at the time. They were producing Riesling and Pinot Noir on the Napa Valley floor, along

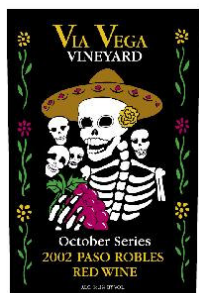
with Chardonnay and Sauvignon Blanc. Between frost protection and harvest parties and Uncle Tony yelling at our mistakes, they were the best of times. As the Napa valley grew up in the world and the varietals they had in the field proved misplaced, Uncle Tony had had his fill. Replanting to Cabernet Sauvignon and years out of production were out of the question. The vineyard was offered and sold in 1986. Rick took a job as Vineyard Manager in Solano Co., and Larry headed to graduate school to study enology and for my M.S. in Agricultural Chemistry.



Larry’s professional winemaking career started in Brandy production at the winery where Rick grew grapes. Then after graduation, he moved to Monterey Co. as Assistant winemaker for Lockwood Vineyard in 1991 through 1998 vintage where he was hired as Red Winemaker for J. Lohr Winery in Paso Robles. Rick soon followed as Manager of one of the J. Lohr vineyards. At this time Larry purchased 20 acres not more than a mile from his desk at Lohr. The piece had a promising soil make up and he started working. The task of taking a bare piece of dirt to the vineyard and winery it is today is going to be in my final highlight film when my time is done. In 1999 he planted a vineyard with 11 varietal blocks each with clonal variations and started the wait for third leaf. While at J. Lohr, Larry met and married his wife April.

After four vintages with J.Lohr, then two at the Wildhorse Winery, he completed his Via Vega Vineyard and Winery and crushed his first harvest in 2002. A twist of fate brought him back as Winemaker at the Lockwood Vineyard in 2004. He has great respect for this group and believes in their farming. They also allow Larry follow his dream winery at Via Vega Vineyard. Rick and I invite you to enjoy the flavors and the charm of this place. It’s where we have ended up in the wine business.

They grow 11 varieties of grapes on their 15 acre estate vineyard. Aglianico, Cabernet Franc, Cabernet Sauvignon, Grenache, Malbec, Merlot, Souzao, Syrah, Tinta Cao, Touriga Nacional, Zinfandel. Their second label, October Series, *[the label is from an old piece of art from his college days]* is a blend made in a festive style, yet shows some strength. The varietal make up is 46% Mouvedre, 42% Touriga Nacional, and 12% Souzao. The latter two are Portuguese Port varieties that we made into table wine. These varieties are unique and delicious and along with Mouvedre, show a specialty expression in a red table wine blend. Touriga brings the earth, Mouvedre brings the fruit and Souzao brings the sunshine and color to this blend. This wine shows a bright cherry expression, which is filled in with a blend of earth and fruit tones and finishes with round tannins that will make you smile. The October Series is the playground for via Vega winemaking and is released in conjunction



with their Halloween celebration *Dia de los Muertos*

Please Call Ahead - They are not always at the winery, but would be happy to make arrangements to meet you there. **Via Vega Vineyard:** Contact Larry or April Gomez at: (805) 238-0656 or (805) 423-2190 - **Email:** bullpen@viavega.com **Winery:** Visits by reservation—and we’re happy to have you. 2378 Adobe Road, Paso Robles, CA

May Steering Meeting – NOTE: Date Change!!!!

When: 6:30pm – **May 8**

Hosts: Wayne & Sharen Bloechl; Co-hosts: Ron & Liz Helgerson.

BBQ team to start BBQ - YOUR RESPONSIBILITY: Be on time. **Bring a dish to share or an appetizer or dessert, something to BBQ, serving utensils, your own table-ware and a bottle of wine or a six-pack of beer per person to share – if you have guests, expand on this by the number of guests – any leftovers go home with the host. REMEMBER – if you want wine at your table, bring an extra bottle for that.**

GETTING HERE: Templeton American Legion Hall is at: 805 S Main St., Templeton [at the south end of town]. Going North: Take US-101 N to the Vineyard exit; turn Right onto Vineyard to the signal light. At the Signal light [Main St] turn Left onto Main – the hall is about one block on your right. Going South: follow the same directions but turn Left on Vineyard. You can also get off at the Main St exit then follow Main to the south end of town past McPhee’s and AJ Spurs – the hall will be on your left.

UPCOMING EVENTS

- **Earth Day Food & Wine Festival – Saturday, April 18**– at Santa Margarita Ranch – 1-5pm – call 805-369-2288 for more info
- **7th Annual Cal Poly Wine Festival - Saturday, April 25** - at the Santa Margarita Ranch – for more info check: <http://www.calpolywinefestival.com/dotnetnuke/>
- **HDR – April 30 – May 2**
- **Wine Fest – May 15-17**
- **Lobster Feed – May 24** – at the American Legion Hall 1:30 start – 3pm eat
- **Pinot & Paella Cook-Off – May 31, 2009** check out www.pinotandpaella.com
- **Installation Picnic – Sunday, June 14** – Templeton Park, Blue Bird Section
- **Harvest Wine Weekend - October 16-17, 2009**

Member Bios: *Want your “15 minutes of fame”? Send in your bios & pics - Email or give it to me at a meeting. Each month a new bio will be published. Email to me at vorund@pacbell.net*

Thought You'd Like to Know. . . If you have ideas on what you'd like to see on our web pages and/or in the Newsletter – please let Sharen know by email: vorund@pacbell.net or fax: 805-466-5466 or call her 805-462-3489.

Please note: additional copies of this month and prior month's newsletters can be found on our web site: www.winesandsteins.org

MEMBER AWARDS, etc: *Did you get an award??? Let us know!*

APRIL 2009

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3 W&S Steering Meeting – 6:30	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18 Earth Day
19	20	21	22	23	24	25 Cal Poly Wine Fest
26	27	28	29	30 HdR		

May 2009

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
3	4	5	6	7	8 W&S Steering Meeting – 6:30	9 Equipment Training – 8am at the Storage Shed
10	11	12	13	14	15 Wine Fest	16 Wine Fest
17 Wine Fest	18	19	20	21	22	23
24 Lobster Feed at the American Legion Hall	25	26	27	28	29	30
31 Pinot & Paella						

Newsletter help needed!! As our club continues to grow we are losing the intimacy of knowing each other.

Please note: When one of our members asks me to send a “Blast” to all W&S Members requiring an answer – Please do not respond to me – reply to them. Also, if you don’t want these “blasts” then just delete them – I only have one mailing list for ALL W&S – Thanks

Do you have a recipe to share? And/or, was there something at the meeting that was yummy and want to know how it was made? Send me an email and I’ll try to find the answer.....Sharen

At the November meeting: who made that great Ham & Swiss appetizer AND who made the other great Egg & Chilies Frittata? Appetizer? Care to share the recipes????

CAVEAT: Articles presented in this newsletter should not be construed as a recommendation by the author or Wines & Steins but rather a source of information!



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