



CREDO

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

Happy New Year!



January 2010 Steering Meeting

President Sisler opened this month's meeting

- He congratulated the Bonds' on their grandson making it to the Pro Bowl – Yeah!
- He also thanked Johna & Cindy for the great job they did putting together the Christmas party – pics are being posted to the web
- If you haven't received your name tag, please check to see if it is up front

Guest Speaker: Damian Grindley, Winemaker, and Christy Litz, Tasting Room Manager from Calcareous Vineyards

Guests this evening: Nancy Quay; George & Sally Garton; George & Carol Davies and Lisa & Richard Clinton.

New Members this evening: Steve Alaimo

Hosts: Steve [unable to make it] and Nancy Mello [soloed]; Co-hosts: Rich & Connie Seader

Treasurers Report, Rhonda Evans: General fund \$3769.79, of that the equipment fund represents \$455.80, **Rhonda also has member cards for people that don't have them. When writing checks, PLEASE remember to use the "MEMO" to identify what you're paying for.**

Raffle Ticket Sales:

Barry Ross sold the tickets – Don Rispin won the 50/50. The remaining money was raffled off & went equally to Cathy McIntosh & Dennis Sol.

Cellarmaster, Guy Callari:

- Guy will be conducting a Pruning Seminar January 30 – please contact him for more info.
- Watch for more guest speakers

Assistant Cellarmaster, Charlie Rahilly:

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

Event Coordinators, Cindy Blake & Johna DeBellis:

- **New stuff coming in the new year – they'll be putting out ideas, forums, etc**

January 2010
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OFFICERS

President:	Bill Sisler	226-0939
Cellarmaster:	Guy Callari	227-4448
Assistant Cellarmaster:	Charlie Rahilly	238-6189
Brewmaster:	Steve Sistler	434-2489
Assistant Brewmaster:	Rich Cruzen	466-9627
Event Coordinators:	Cindy Blake	227-0942
	Johna DeBellis	239-1724
Treasurer:	Rhonda Evans	434-0031
Glassmaster:	Richard Holmes	227-0623
Secretary/Newsletter:	Sharen Rund Bloechl	462-3489
Correspondence Secretary:	Nancy Mello	238-1447
Coffeemistress:	Sherry McCleary	237-2010
BBQ Team Leader:	Greg Dietel	286-7486
Badgemaster/Mistress:	Don & Karen Davis	239-9585
Corkmaster:	Greg Dietel	286-7486
Webmaster:	Sharen Rund Bloechl	462-3489

BIRTHDAYS:

January

Dick Conger, Leo Kennedy, Wally Murray, June Butera, Greg Dietel, Nancy Mello, Mike DeBellis, Ruth Dickey, Bill Shelton, Ken Jones

February

Robert Camron, Rich Seader, Suzie Schuler, Karen Davis, Mabel Bond, Stu Goldman, Don Davis, Rose Jones, Bill Sisler, Wayne Bloechl, Karen Jones, Mike Roberto

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

DIRECTORY CHANGES:

Change:

Email

Berardo, John & Marilyn
berardovineyardsandwinery@msn.com

Cruzen, Richard (Leslie)
RandLslo@charter.net

Pierce, Betty
Phone: 805-544-7004
Zip: 93405
Email: BPierce6381@sbcglobal.net

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.

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

Cellarmaster, Guy Callari: Last month he reported that 22 people used the winemaking equipment – in reality there were about 48 people in & out of the shed – the equipment really got used. The water bladder press has been converted to use either water or air. He had to do some spot welding on one of the crushers. He bought a siphon pump to suck the air out of the bottling machine and bought an additional bottle tree [about \$90].

We have 3 presses right now (1 80 liter bladder; 1 monster heavy machine; 1 less used press) – Guy suggested that since the one monster heavy machine is so big (he really had to scour it to get all the rust off this year) that we sell it and get another bladder press. John Berardo suggested we purchase more equipment. Sut Goldman suggested a vacuum corker. These suggestions will be addressed a little later on. Guy also said the last person to use the bladder press brought it back dirty – it was full of stems, leaves, etc. – this is a no-no.

John Anderson asked me to pass this on:

Food & Wine - A Perfect Match - Winemaker's Dinner at Bethel Luthern Church

Date: February 6, 2010

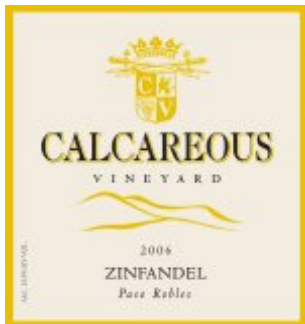
Time: 6:30 pm

Cost \$ 60 per person

Price includes: Selected Appetizers, Spring Salad, Pork Loin, Roasted Potatoes, Seasonal Vegetables, New York Cheesecake, Local Wines

Prepared and served by members of Bethel Lutheran Church Wine Dinner Committee

For more information, contact: Jim Blaser 461-6840 or Pam Utheim 239-9420



Guest Speaker: Damian Grindley, General Manager, Winemaker for **Calcareous Vineyards** brought along Christy Litz, Tasting Room Manager to help talk about and pour the wines. The vision of Lloyd Messer and his daughters Dana Brown and Erika Messer brought together what we know today as Calcareous Vineyard [elevation 1550]. Lloyd sold his wine and beer distributing business in Sioux City, Iowa, to search for the ideal growing region for his vineyard sites. He recognized Paso Robles, California, as an emerging premium wine producing area. Daughter Dana Brown sold her Iowa wine distributing business to partner with Lloyd and shape the dream with her passion and classic style. Located on Peachy Canyon Road in the Westside hills of Paso Robles, California. Established in 2000, Calcareous Vineyards is a 442-acre estate that begins about one mile to the west of town and stretches for several miles towards the beautiful Pacific Ocean. The expanse of this land offers many opportunities for optimal vineyard sites and varietal selections.

The benefit of the Westside of Paso Robles is that the terrain allows for the production of Bordeaux, Rhone, and Burgundy varietals virtually side-by-side. The limestone soils were derived from the sea-life once covering these hills in pre-historic times; creating the foundation for a great vineyard. The hills emerged from the depths of the ocean by the colliding forces of geological plates and volcanic eruption; this has created varied microclimates on the sides of the hills, due to the different exposures to sun, wind, and rain.



Rocks [Damian passed around several calcareous rocks] especially calcareous are calcium based, other similar ones are marble, chalk, shale, etc. The Santa Lucia Highlands are loaded with calcareous rocks from about a 100 ft wide strip in Monterey County to over a mile wide here. When Lloyd was looking for the right place to plant grapes he came to this area and checked around and, with John Munch's help, found the right spot and purchased it. Why?

Because the calcareous rocks force the vines to struggle thus producing small berries and great flavors. There's roughly 6 inches of soil before you hit bedrock on the Calcareous vineyard – the vines have to be taught to send their roots far down into the crevices searching for water – the weather then works with the vines warming them during the day pulling the water up, then the cooling at night allowing the vines to pull all the water back down into the vine at night. In addition, the alkaline in the soil helps a physiological reaction within the vines/grapes to pull hydrogen ions out of the soil. Grapes that do well in calcareous soils include St Emillion, Chardonnay [more crisp], Grenache, Mourvedre, Syrah – the hills, soil, etc give us a blank sheet where we can try out different varieties of grapes to find out what can happen to them.

Our search for the perfect combination of terroir, climate and varietal selection brought us to the Central Coast of California, and more specifically to the rare and unique calcareous soils of West Paso Robles. Our goal is to produce the finest Rhone and Bordeaux blends and distinctive Burgundies this region will allow.


This n' That

This is a new section of the newsletter – it'll talk about what's happening with our members [old & current] – if you have something to add, please send me a note or an email:

UPCOMING EVENTS

- **Far Out Wineries & the Wellness Community of the Central Coast, February 12-15**, for more info, contact Judy at Norman [237-0138] or go to <http://www.faroutwineries.com/Events.html> **Zin Fest, March 19-21, 2010** <http://www.pasowine.com/events/zinfandel-festival.php>
- **Earth Day**; April 17, 2010 (Sat) 1:00 PM - 5:00 PM www.earthdayfoodandwine.com
- **Hospice du Rhone, 4/29-5/1, 2010** <http://www.hospicedurhone.org/index.php>

January 2010

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Happy New Year	2
3	4	5	6	7	8 W&S Steering Meeting – 6:30	9
10	11	12	13	14	15	16 Esprit du Vin
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

February Steering Meeting

When: 6:30pm – **February 5**

Where: American Legion Hall, Templeton

Hosts: Rich & Connie Seader; Co-hosts: John & Marilyn Berardo

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**

A to E, Desserts, cakes pies cookies, etc

F to K, Appetizers

L to Q, Salads, potato, macaroni, coleslaw that sort of thing

R to Z, Side dish, baked beans, string beans, etc

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.

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

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: vonrund@pacbell.net or fax: 805-466-5466 or call her 805-462-3489.

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

February 2010

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5 W&S Steering Meeting – 6:30	6
7	8	9	10	11	12 Far Out Passport Weekend	13 Far Out Passport Weekend
14 Far Out Passport Weekend	15 Far Out Passport Weekend	16	17	18	19	20
21	22	23	24	25	26	27
28						

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 vonrund@pacbell.net*

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*

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!



Arroyo Grande
Quarterdeck Restaurant
805-434-3474

Avila Beach
Gardens of Avila Restaurant
805-595-7365

Cambria
Black Cat Bistro
805-927-1600
Robin's Restaurant
805-927-5007

Cayucos
Cass House Historic Inn & Restaurant
805-995-3669
Hoppe's Bistro & Wine Bar
805-995-1006

Morro Bay
Ciao Bella Trattoria
805-772-4441
Orchid at Inn At Morro Bay
805-772-2238
The Galley Seafood Grill & Bar
805-772-7777
Windows on the Water
805-772-0677

Paso Robles
Artisan
805-237-8084
Bistro Laurent
805-226-8191
Enoteca Restaurant & Lounge
805-238-2834
Paso Robles Inn Steakhouse
805-238-2660
Thomas Hill Organics Market
Bistro & Wine Bar
805-226-5888

Pismo Beach
Cracked Crab
805-773-2722
Giuseppe's Cucina Italiana
805-773-2870
Sea Venture Restaurant
805-773-3463
Splash Café
805-773-4653
Steamers of Pismo
805-773-4711

San Luis Obispo
Apple Farm Restaurant
805-544-6100

Big Sky Cafe
805-545-5401
Buona Tavola
805-545-8000
Café Roma
805-541-6800
The Clubhouse At This Old House
805-548-8500
Corner View Restaurant & Bar
805-546-8444
Novo Restaurant & Lounge
805-543-3986
Palazzo Giuseppe
805-541-9922
Splash Cafe ~ Artisan Bakery
805-544-7567
Upper Crust Trattoria
805-542-0400

Shell Beach
Lido Restaurant
805-773-8900
Marisol at the Cliffs Resort
805-773-3555
F. McLintock's Saloon & Dining House
805-773-1892
Spyglass Inn Restaurant
805-773-1222



WINES & STEINS
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