



## February 2010 Steering Meeting

**President Sisler** opened this month's meeting

- Installation Picnic will be June 13 at Templeton Park [Blue Bird section] 12-5pm – eating around 2pm
- Next month we'll be putting together a nominating committee for officers – let Bill know if you're interested

**Guest Speaker:** Bridgett from Hospitality Catering

**Guests this evening:** Raymond Smith [has a bottling line], has a new wine label, Indigenè Cellars & will be winemaker at Vinoteca; Roger [gopher killer] & Barb; Brent Kimberly and Molly & Troy who brought some of their wine to share [Cab Franc, 06 & 07 Syrah; Soleil Taylor; Susan Poalillo [she & husband David will be taking over Poalillo Vineyards & Winery this May or June – look for Grand Opening]; Victoria introduced Dale Gustine who's signing up.

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

**Treasurers Report, Rhonda Evans:** General fund \$2319.97, of that the equipment fund represents \$480.80; 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:**

Don Rispin sold the tickets – Linda "Stern" Stermer won the 50/50.

**Cellarmaster, Guy Callari:**

- Pruning Seminar had 10 people – learned about style of pruning, etc – will do more on this, call Guy for more info
- Bottling Seminar next month at Guy's
- Our old press needs to be turned out to pasture /sold – Guy's looking for a replacement bladder press
- Ryan Horn @ Vintner's Vault has wine supplies & will give W&S discounts

**Cork master Greg Dietel:**

- Has 2 thousand corks on hand – if you need any, let him know.

**Brewmaster: Steve Sistler:**

- Last Saturday in Month Sensory Perception – contact Steve for more info
- Firestone's having a Valentine's Day Beer & Chocolate pairing
- Avila Beer fest on Saturday 5/29 – same day as Cal Poly's @ Madonna Center

**Event Coordinators, Cindy Blake & Johna DeBellis:**

- They're planning a Wines Less Steins this summer w/food apropos for beer! TBA

## CREDO

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

## February 2010 Volume 31, Issue 9

### 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
Cork master:	Greg Dietel	286-7486
Webmaster:	Sharen Rund Bloechl	462-3489

### BIRTHDAYS:

#### 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

#### March

Penny Johnson, Martin or Patti Croad, Ron Johnson, Richard Holmes, Marian Wolff, David Knapp, Jeff Lewis

*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](mailto:vonrund@pacbell.net)*

### DIRECTORY CHANGES:

#### Add:

**Orlopp, Judith** 805-238-9167  
748 Renate Wy  
Paso Robles 93446  
[jorlopp@sbcglobal.net](mailto:jorlopp@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.*

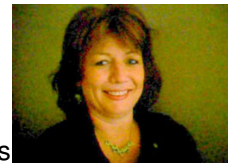
**REMEMBER:** Wear your name badges to the meetings and **make it a habit to check the lost and found.**

**Cellar master, Guy Callari: Tonight: Champagne/Sparkling Wine.** In Europe, people never have wine before a meal as we do in the US – they'll have an aperitif or Champagne or mix a blend of things such as Pêche [peach] or other liqueur to heighten the taste buds never red or white wine. Wine is used to heighten the meal. What started as a "mistake" when Pere Perignon's wine started fermenting and exploded from the bubbles it formed was one of the first examples of sparkling wine. People all over loved the taste and asked who was the winemaker – Dom Perignon was!, thus the Champagne region of France became famous for the wine for all seasons Champagne. [ Note: Champagne will be used as a catch-all for both Champagne & Sparkling Wine.] Rose Jones and Jim Gerardo talk about their experiences with Champagne and Bridgett will talk about her catering business with samples of her bruschetta [pronounced brusketta].

**Rose Jones:** Sparkling wine can only be called Champagne if it comes from the Champagne region in France where the winemakers have to follow strict rules for pruning, etc – the grapes used are Pinot Noir, Chardonnay and Pinot Vermeer. They press the grapes and, to get the pale colors, use only the "free run" juice. There are four main methods of sparkling wine production. The *first* is simple injection of carbon dioxide (CO<sub>2</sub>), the process used in soft drinks, but this produces big bubbles that dissipate quickly in the glass. The *second* is the *Metodo Italiano* - Charmat process, in which the wine undergoes a secondary fermentation in bulk tanks, and is bottled under pressure. This method produces smaller, longer-lasting bubbles. This is now used widely around the world to produce light, delicate sparkling wines. The *third* method is the traditional method or *méthode champenoise*. With this method the bubbles for more complex wines are produced by secondary fermentation in the bottle. As the name suggests, this is used for the production of Champagne and other quality sparkling wines, but is slightly more expensive than the Charmat process. The *fourth* method is the "transfer method". This method will take the cuvee to bottle for secondary fermentation, which allows for the additional complexity, but then will transfer the wine out of the individual bottles into a larger tank after it has spent the desired amount of time on yeast. So when you're looking at a bottle of Champagne and it says "Made in THIS Bottle" you know you have a *méthode champenoise bottle*; whereas if it shows "Made in the Bottle" it was probably produced using the transfer method.

**Jim Gerardo:** When making a good wine you don't want too high an alcohol count – 10-11% - 18 or so brix at picking – you'll add sugar later. Usually made with Chardonnay or Pinot Noir. To get the lees <sp>? out of the bottle, freeze the neck in salt water [25%] and freeze for 3-4 hours, open the bottle and they'll pop/fly out. Then add a dosage to top the bottle off. The wine will continue to age while its fermenting for 1-2 years.

**Bridgett Faulkner from Hospitality Catering** Originally started with her husband [he's no longer involved], Bridgett had to pick up where they left off to continue providing a great selection of catered menus. Some of you may have seen her giving cooking lessons at Idler's on the 3<sup>rd</sup> Wednesday of the month. She provides delicious, beautifully presented local farm fresh food at affordable prices to all of California's Central Coast. Our 'full service hands on' customer service and attention to details



keep our customers feeling secure, confident & relaxed. From weddings, to small parties with family and friends to large company events. Ph: 805-238-7979; Fax: 805-238-7386; 179 Niblick Road; Paso Robles, CA 93446

### [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:

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

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

**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](mailto:vonrund@pacbell.net) or fax: 805-466-5466 or call her 805-462-3489.

**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](mailto: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*

## 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>
- **Atascadero Sweetheart's Stroll, February 13**
- **Rhone Rangers, February 14**
- **10<sup>th</sup> Annual World of Pinot Noir, March 5-6** [www.worldofpinotnoir.com](http://www.worldofpinotnoir.com)
- **Earth Day**; April 17, 2010 (Sat) 1:00 PM - 5:00 PM [www.earthdayfoodandwine.com](http://www.earthdayfoodandwine.com)
- **Hospice du Rhone, 4/29-5/1, 2010** <http://www.hospicedurhone.org/index.php>
- **Avila Beer Fest, Saturday 5/29** <http://hospiceslo.org/beerfest/venue.html>
- **Paso Robles Wine Fest, May 21-23, 2010**
- **Installation Picnic, June 13** at Templeton Park [Blue Bird section] 12-5pm – eating around 2pm
- **Atascadero Lakeside Wine Tasting, June 26** at Atascadero Lake

## 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 Atascadero Sweethearts Stroll
14 Valentine's Day – check out local wineries & restaurants for specials Far Out Passport Weekend Rhone Rangers	15 Far Out Passport Weekend	16	17	18	19	20
21	22	23	24	25	26	27
28						

### March Steering Meeting

When: 6:30pm – **March 5**

Where: American Legion Hall, Templeton

Hosts: John & Marilyn Berardo; Co-hosts: Rich & Eileen Codling

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 tableware 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-C Side Dish  
D-H Deserts  
I-O Appetizers  
P-Z Salads

**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.

### March 2010

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5 W&S Steering Meeting – 6:30 World of Pinot Noir	6 World of Pinot Noir
7	8	9	10	11	12	13
14	15	16	17 St Patrick's Day	18	19	20
21	22	23	24	25	26	27
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**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!**



**WINES & STEINS**  
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