



March 2010 Steering Meeting

CREDO

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

President Sisler opened this month's meeting

- Installation Picnic will be June 13 at Templeton Park [Blue Bird section] 12-5pm – eating around 2pm
- He talked about June Butera's progress – see [This n' That](#) for more info
- A nominating committee for has been put together: Charlotte Preston, Barbara Gunn & Marilyn Berardo – if you're interested, contact one of them.
- Any one see, or know the whereabouts of the **missing W&S key and supplies box**???
- Please don't scrape food off your plates into the sinks – can clog them AND when hosting, don't throw out leftover food, leave that for the people who brought it to do what they want to do with it

Guest Speaker: Chris Hillagoss, Sales Manager, Vintner's Vault

Guests this evening: Charlie's daughter Susan Garretson, son Andrew, assistant winemaker @Poalillo Vineyards and Gita Schmitz [former area resident, Placerville]; Ken Orgill {former W&S & reupping} & his sister Linda from So Cal; Richard & Marge; Dale Gustin & Brigitte Faulkner [liked us so much when a speaker came back to sign up]

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

Treasurers Report, Rhonda Evans: General fund \$2257.84 and the equipment fund \$505.80; 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:

Linda "Sterm" Stermer sold the tickets – Ron Johnson won the 50/50 – a 50/50 of this was done & Phyllis Gonzalez won that.

Cellarmaster, Guy Callari: *Not in attendance*

Assistant Cellarmaster, Charlie Rahilly: *Not in attendance*

Cork master Greg Dietel:

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

Brewmaster: Steve Sistler:

- Avila Beer fest on Saturday 5/29 – same day as Cal Poly's @ Madonna Center
- Chili Cook-off & Beer fest coming – more later.

Event Coordinators, Cindy Blake & Johna DeBellis: *Not in attendance*

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

BIRTHDAYS:

March

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

April

Dave Gunn, Lothar Stephan, Joan Shelby, Cathy McIntosh, Scott Oberg

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:

Add:

GARRESTON, Dave & Susan 805-238-4848
7970 Vineyard Dr
Paso Robles, CA 93446
spgarretson@gmail.com
dgaretson7970@gmail.com

GETTEN, George & Sally 805-835-8804
1111 Spanish Camp Rd
Paso Robles, CA 93446
george@getten.net
sally@getten.net

ORGILL, Ken 805-423-1977
55 Conover Ln
Templeton, CA 93465
ken.orgill@gmail.com

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.**

Dawn Stokes: Home Winemaking Competition – Mid-State Fair: Continuing with success of last year the competition will be held on May 6, 2010. Please note these important dates and mark your calendars:

- Grapes from Santa Cruz & San Benito counties can now be used as well as Santa Barbara, San Luis Obispo and Monterey counties
- Due to cutbacks, here is a **\$5 fee per bottle** submitted for the competition
- All entry forms must be received **by 5:00 pm on April 16, 2010.**
- All wines can be received from **Friday, April 23, through Friday, April 30, from 9:00am – 4:00pm.**

To minimize paperwork they are asking you to **fill out your form on line at the** fair entries website at the California Mid-State Fair web site <http://cmsfw.fairmanager.com/> or www.cmsfw.fairmanager.com . This can be done after March 15th. If this is not possible, you may still submit entry forms to California Mid-State Fair office or by mail. Forms are also available on our website.

Please label your bottles. If you do not have a decorative label (for the label competition – see below), then place a plain label on each bottle before entering them. The bottle label should display your name, the varietals, vintage and any other pertinent information.

The judging will be held May 6, 2010.

15C Wine Shop will be sponsoring the wine competition again this year. Those who enter wine will be invited to a reception to sample all the entries at the fairgrounds from 5:00 pm to 7:00 pm on the day of the judging. This will give you an opportunity to meet other home winemakers and taste their wines. Light hors d'oeuvre will be served, compliments of Ali Rush Carscaden and the gang at *15C Wine Shop*.

The label competition will be a “people’s choice” award. It will be based on ballots submitted by the public, at the display during fair time. If you do not have a decorative label ready at the time of the wine judging, you may submit a decorative label on a clean bottle at a later time, but before the bottles are placed on display.



Guest Speaker, Chris Hillagoss: “At Vintner's Vault, we are devoted to providing you with the best equipment and service available to the Wine industry. Our staff is focused on your needs and are trained in the practices of wine-making” They’re always asking the question, “What can we do for you to help you make a better wine?” Making wine and making the right adjustments to your wine are critical to the final product. We believe we have competitive pricing – check us out at: <http://www.thevintnervault.com/>. We offer Seminars and have our own custom crushing & wine making facility – if you’re thinking about adding on your own – take a look at us first. Regardless of your size, the price is the same. We have a new catalog & price sheets with pre-harvest specials going on now. Check u out, if we don’t have what you want, we can get it for you – talk to us. We’re located on Riverside before the recycling plant and, with 30 thousand sq feet we can offer custom crush facilities so we can help you go from harvest grapes to bottling – last year we handled over 400T. In addition we have a full lab capability and will be offering services similar to Baker Labs. Plus we have a fully licensed and bonded tasting room. Right now we have cases [on

a first come basis] of some of the wines made here for about \$67 per case. The Vintner’s Vault was established in 2003. After establishing a career in the wine industry Ryan Horn found a need for a local supply company in Paso Robles. As Cellar Master for Justin Winery, Ryan would find many hard times due to the inability to purchase products locally when immediate needs would arise. Using his vast knowledge of products and the ordering process he filled that need in 2003 by opening Vintner's Vault and offering affordable products to all the wineries and Home winemakers in the surrounding areas. Since it's conception The Vintner’s Vault has grown to become a major industry competitor in equipment sales. After research and travel throughout the world The Vintner’s Vault now imports products from Italy, China, Argentina and other countries around the world. By doing this The Vintner’s Vault is able to offer the highest quality products at affordable prices to ALL sizes of winemakers. The Vintner’s Vaults' other major competitive edge is that it places all the needed wine-making products in one location so you no longer need to order products from several different companies to obtain the lowest prices. The Vintner’s Vault offers everything from Tanks to Laboratory equipment, Top Quality production Equipment, Chemicals, Hoses, Fittings and has a complete fabrication shop to build you a new custom racking wand or your 4 ton grape crushers. With The Vintner’s Vault on your side the possibilities are not only endless, but they’re at your fingertips. From now on, all members of Wines & Steins will receive a 5% discount on all orders.

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:

June Butera: June wanted to let people know, she her back surgery went well. The Docs are encouraged with her outcome. She had 2 doctors working on her during the surgery - one nerve spec & the back spec - they worked on the entire spine - fixing one at a time - June says she goes back to the doctor in a month - no therapy, but she has to break some bad habits - they say it'll take 6 mos to a year to heal completely. More good news is that June said she has two nicely remodeled bathrooms, one upstairs (which the Doc said he would not like to release her until she can climb stairs) and the other is down stairs – she's in great spirits and Vic has been by her through it all.

15C Degrees: I received a note from Charlie Poalillo about this place, "Ali treated me and my salesman Lorenzo very snotty on two different occasions. I say boycott the hariden." Knowing Charlie & Lorenzo, I was surprised. Then I talked with several other W&S members who have has similar experiences and I concur with Charlie. You can make your own choices in this matter, but I will not forward any thing from them.

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

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 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*

UPCOMING EVENTS

- **10th Annual World of Pinot Noir, March 5-6** www.worldofpinotnoir.com
- **Earth Day;** April 17, 2010 (Sat) 1:00 PM - 5:00 PM www.earthdayfoodandwine.com
- **18th Annual Zin Fest, 3/19-21, 2010** <http://www.pasowine.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
- **Savor the Central Coast, September 30 – October 3, 2010** Events Throughout the County of San Luis Obispo
Main Event: Santa Margarita Ranch October 2 – 3, 2010 10:00am – 5:00pm – for more info check out:
<http://www.savorcentralcoast.com/>

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 Zin Fest	20 Zin Fest
21 Zin Fest	22	23	24	25	26	27
28	29	30	31			

April Steering Meeting

When: 6:30pm – April 2

Where: American Legion Hall, Templeton

Hosts: Rich & Eileen Codling; Co-hosts: Barry & Linda Ross

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

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.

April 2010

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

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!

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



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