

CELLAR MASTERS

The Newsletter of the Cellarmasters Home Wine Club "All the wines that are fit, we drink."
Volume 38 Issue 1 www.CellarmastersLA.org January 2011

President's New Year's Message for 2011

This is a great time of year. The Holidays have embraced us, winter has finally set in after record breaking weather and we start to look forward to things happening with our wines that are developing in our home wineries. For some, it's a fully dedicated shed or garage that has forced the family car out to the driveway. For others, a closet that stays cool year round. For all of us, home is where we make our wine. It's exciting and we are full of anticipation of what this year's vintage will bring.

And so I hope you look forward to what this year will bring to CellarMasters. I was at Camarillo Custom Crush recently talking with John Daume about some of the history of the club. Some of the traditions he started so many years ago are still alive today and this year we will build on the great programs of the past years.

Education. Fun. Camaraderie. Sharing. Exploration. Food. Wine. The list is long and there are so many great ideas that have been brought up already that it looks like we will have a very full agenda throughout the year. The club continues to grow and we are attracting a group of winemakers who are eager to learn more about making remarkable wine, some of the science behind the craft or the

hands on techniques that make a difference when it comes time to bottle. We'll be using the great talent and resources of the club to bring educational programs throughout the year.

The fun times will continue as well. "The Holiday party was one of the best ever" said Chet. There was both great planning and great execution from the team of party planners who were excited and energized. Throughout the year everyone will have a chance to be a part of making the club fun and enjoyable.

Events in the year ahead will be up on the agenda at the first 'Planning Party' to be held January 13th (see the sidebar for details). It will be an evening of hearing ideas and putting them in motion. We'll be doing the planning part first and then we can move on to the social part of the meeting. I hope that you will come along and add your time and talent to the club.

The winter months are here and it's a great time to take a look into the year ahead; the club, the wines we are making, plans for the vineyard, thoughts about doing something new with grape varietals, or sharing a bottle of wine amongst good friends. It's a time to reflect a bit on the year behind but be ready to move ahead confidently to the coming vintage. I predict that 2011 will be a great one.

Robert Crudup, President, Cellarmasters 2011

Grape of the Month

Grape of the Month: *Sangiovese*

The principal grape of Tuscany, where it is the primary component of Chianti and Brunello di Montalcino.

Flavors: Pie cherry, anise, tobacco leaf

Spiritual home: Chianti.

Grown elsewhere: Not extensively.

Keywords: Black cherries.

Profile: This variety enjoys a warm climate, and is capable of producing great wines in such conditions. A cooler environment may result in excessive acidity. Despite this, Sangiovese has not been the focus of the attention of new World winemakers in the same way as Cabernet or Pinot. This may relate to Chianti's image problem, as for too long it has been regarded by many as a jug wine, despite the efforts of top producers such as Felsina, Fonterutoli and Fontodi. Sangiovese is also the grape behind other classic wines of Northern Italy, such as Brunello di Montalcino (Brunello being an Italian synonym for this grape) and Vino Nobile di Montepulciano. In the New World, there are some small plantings in California and Australia, as well as Argentina. Typical characteristics include slightly bitter, mouth-watering sour cherry and black cherry aromas, with spices, herbs and tobacco.

Sangiovese is relatively light in color and quite firmly acidic. In Italy it shows distinctive flavors of pie cherry, anise, and tobacco; elsewhere it can be rather plain and undistinguished, though some promising bottles have come from Washington's Walla Walla valley. Many of Italy's "Super Tuscan" red blends marry Sangiovese to Cabernet sauvignon, a combination that both strengthens the Sangiovese and smoothes out the Cabernet.

January 6th Meeting

6:30 pm

The Shop

22836 VENTURA BLVD
WOODLAND HILLS, CA 91364

GOLD MEDAL WINES

Join us as we shower the
winners with
Great Praise and Accolades

Winners from the 37th Annual
Cellarmasters Home Winemaker
competition will pour their medal
winning wines and tell the story
behind their success.

In addition to our local champions
we will welcome Bob and Cris
Bennett from Healdsburg and
members of Garage Enologists
with their **BEST OF SHOW**
Sangiovese (and a couple of other
goodies as well)!

2010 Cellarmasters Board

President – **Robert Crudup**
(818)-292-2769
president@CellarmastersLA.org

Vice President – **Matt Lester**
805-746-6642
vicepresident@CellarmastersLA.org

Treasurer - **Stu Lenoff**
(818) 788-5137
treasurer@CellarmastersLA.org

Membership Chairman - **Dave Lustig**
(626) 794-2883
membership@CellarmastersLA.org

Newsletter Editor – **Jennifer Swank**
(805) 492-4137
editor@CellarmastersLA.org

Web Master – **Ann Bannon**
webmaster@CellarmastersLA.org

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.

The opinions expressed herein are those of the editor and are often wildly mistaken.

- The Cellarmasters newsletter welcomes your letters and comments. Any and all winemaking, winegrowing, wine drinking and Club-related topics may be addressed, please send them to: editor@CellarmastersLA.org. Our website is www.CellarmastersLA.org. Copyright © 2010 Cellarmasters Home Wine Club and its licensors. All rights reserved.

2011 Calendar

January 6, 2011 - General Meeting – 6:30pm

- **Meeting Theme:** Gold Medal Winners. Bring out your gold! Gold Medal winners at the 2010 US Amateur are invited to present their wines and tell us how they did it!
- **Food theme:** January is try a new recipe month. Bring a new dish you haven't tried before to share. Also remember to bring plate, utensils and a wine glass to the event.

January 13, 2011 – Planning Party, 7:00pm

Casa de Crudup
5455 Via Olas
Newbury Park, CA 91320

February 5, 2011 – Saturday, Pruning

Planning Party Agenda

Date: January 13, 2011,

Time: 7:00 PM

Food Theme: South of the Border. Robert will make Mexican BBQ chicken and carne asada for the carnivores.

Place: Casa de Crudup
5455 Via Olas
Newbury Park, CA 91320
805-499-2731

Enter through the Kiosk and dial the house for entry

Agenda

1. Call to Order
2. Opening Comments
Robert Crudup
3. Committee Reports
 - a. Treasurer's Report
Stu Lenoff
 - b. Newsletter
Jennifer Swank
 - c. Website
Anne Louise Bannon
4. The Annual Calendar of Events
 - a. Traditional Events and dates
5. Open Forum for New Ideas for programs
Matt Lester
6. Assignments
Robert Crudup
7. POTLUCK AND SOCIAL TIME

Over the Barrel

Robert Crudup

When you really think about it, 2011 doesn't have too much pizzazz. It's not like the year 2000 that rang in the century and was a huge success on the scale of parties and fun-haver's all over the globe. Or even like 2010 which was so easy to roll off the tongue as twenty-ten and signified the end of the first decade. Nope, what we have here is the first year of adolescence for the new century, not yet a teen and no longer a new born. Much like my wine.

You see, making wine can be such a long process that we can watch it with an eye to the calendar and judge its progress not in days but months and even years. Getting really excited as the harvest approaches and anticipating all the things to come is like the waiting for the ball to drop in Times Square. Down it comes and Hooray!! We have the wonderful grape juice that will soon become wine. The New Year has arrived. And then the waiting begins. Young wines, freshly bottled, corks tightly holding back the wonderful aromas and flavors. Winemakers are patiently waiting for the new born wine to get ready to meet its maker. But when?

Much like the youngster in the back seat of the car on the family road trip repeats "Are we there yet?" it is only self-restraint that holds our hands firmly on the steering wheel. We winemakers too hear that voice calling out "Is it ready yet?" Just a little bit longer, we say. Soon. It's almost time. We let the wine continue its development and allow the nuances of the grape and oak to meld into each other. They need time to do it right. We've done our part and now we must wait for the wine to become something special.

So here I sit. It's 2011 and I'm waiting just a

little longer and then when I think it's just the right time, I'm going to find a special time to uncork a bottle and then pouring I'll watch the ruby colored liquid swirl into the glass. I'll pause for a moment to admire the legs slowly ebbing down the bowl and then swirl to bring out the bouquet. Raising the glass to my nose and breathing in ever so slightly to experience the fragrance and aroma, I'll take a sip and let the wine trickle over my tongue and lingering slightly I'll have the first taste of the new wine. Ah. 2011 just got better.

Planning for NEXT Harvest....

Dave Lustig

Kinda like the Cubs... there is always next year. We survived the long cool season that was 2010, but we expect our future to stay warm – read: high Brix.

So what if I told you that the thing to do with your 28 Brix batch of grapes was to make less (red) wine with it? I love it when a counter-intuitive solution plays well – it takes us out of our comfort zone and makes us re-think what we thought we knew.

In the January 2011 edition of Wine Business Monthly, winemaking tech writer Bibiana Guerra gives a nice summary of an ASEV research article by James Harbertson on just what works with 28 Brix Merlot from 2009. Done in commercial scale batches, the following was done to 5 batches:

1. watered down to 24 Brix – the Control
2. watered down to 26.8 Brix (referred to as High Alcohol)
3. 16% juice removed and replaced with water to get to 24 Brix (Low saignée)
4. 32% juice removal with about 16% water added to get to 24 Brix (High saignée)
5. 16% juice removal, replaced with water to 24 Brix and left on the skins for 20 days (Extended maceration)

Batches 1-4 were pressed at 7 days, approx 6 Brix. Batch 5 was pressed at 20 days and was dry.

In our small batch terms, 16% saignée translates to about 1 gallon per 100# and is about my target when I make a rosé by saignée. And I usually aim for just under 24 Brix for around 13% alcohol.

This study even went into examining and testing the pomace after pressing to analyze how much tannin (both skin and seed) was left behind! Most of the “extraction” numbers fall into what would be expected. But for the record, they ignored “color” in the Sensory Evaluation, which is fine with me. Some surprises though – Batches 1 and 5 had the most skin tannin, which sounds about right. However Batches 5, 2, and 4 had the most seed tannins. Color-wise the largest amounts of the various pigments were in Batches 5 and 4. But let’s cut to the chase: Sensory Eval at 6 months after pressing split the wines into three basic groups: Batches 1, 3, and 4 were all “smoother” and had more “fresh fruit”; Batch 2 was “hot”; and, lastly Batch 5 was “dry”.

The following are the conclusions, most are noteworthy for us small-scale folks:

- Saignée and replacement with water did not yield higher phenolics, flavor, or aroma compared to just adding water (Control versus Batches 3 and 4).
- Saignée at 32% with watering back to 24 Brix did result in higher levels of tannins, anthocyanins and “LPP” (Large Polymeric Pigments – meaning large enough to precipitate protein) compared to 16% or the control (Batch 4 versus Control or Batch 3).
- Extended maceration resulted in more seed tannins and wine “less smooth” and more drying (at 6 months old remember).
- Small water additions alone resulted in higher alcohol, tannins, anthocyanin, diminished fruit flavors and a more

drying and hot mouthfeel (read: don’t do Batch 2).

If you are not able to pick earlier, Ms. Guerra concludes that Batch 4 is the “...best compromise... Even though this was also the only treatment with a net volume loss (16 percent), ending up with less juice might be a small price to pay when the trade-off is a wine with improved chemistry and sensory profile.” Hence the counter-intuitiveness!

My 2¢ here is that there is no discussion of the quality of the saignée, which is important to me when I do rosé as I am actually trying to get 2 different wines from the one batch of grapes.

Interesting news to check out:

<http://freakonomics.blogs.nytimes.com/2010/12/27/do-we-drink-because-were-monogamous-or-are-we-monogamous-because-we-drink/>

Interesting Links:

The North Coast home winemakers website
www.gencowinemakers.com

2010 Best of Show winner Bob Bennett’s site
www.bennettridge.com

Ventura County Wineries
www.vcwines.com

Ventura County Wine Trail
www.venturacountywinetrail.com

The Joy of Malolactic Fermentation
<http://www.foodsci.purdue.edu/research/labs/enology/Malolactic%20Fermentation.pdf>

Ask Andy

Mike and I have a few questions regarding Malolactic Fermentation (MLF). Our chardonnay was going through MLF but seems to be stuck. The closet the wine is in I keep at 65 degrees consistently. As an aside, we had to put about half of it through copper sulfate treatment this week. Judging by the MLF test strips from the shop, I think we're probably about half way through MLF, but have been in the same spot for a few weeks. I'm getting nervous about spoilage, as the wine has been in MLF (w/o sulfites added after fermentation) for 2 months.

Question: Is there a way to end MLF (without risk of it re-starting, as I know this can lead to big problems down the line), and sort of cut our losses with it?--or is spoilage not a terrible risk, and we should just try and re-inoculate? If we stop at this point, will the wine taste weird, being half malolactically fermented, half not?

Hi guys,

First, regarding the chard, MLF really doesn't ever stick. It's not like sugar/yeast fermentation. Unless the wine gets really cold (less than, say, 50-55F) or you introduce SO₂ or raise the alcohol somehow during MLF, those little bugs will just keep on doing their thing!

I assume it's in a carboy and topped right up to the stopper? And in a reasonably well temp controlled closet such that there is no air cycling in and out of the airlock? If so, your wine is well-protected and you can just let it be for months. Instead of opening it up and using strips to test for MLF completion, I would suggest just putting a flashlight behind the neck of the carboy and looking through the neck to see if there are any tiny little bubbles coming up. That way you don't introduce any O₂ into the wine. If there are bubbles coming up, MLF is still doing **its** thing. It does seem to slow down at the end, maybe you only see a bubble every couple minutes or so. I'd wait several weeks after I saw the last bubble to ensure MLF is complete.

If you do want to stop MLF, you can get some Lysozyme from John at the shop. Partial MLF'd wine does not taste weird at all, commercial wineries sometimes do it purposely.

Andy

Question: We have a 15 gallon barrel of syrah, and a 5 gallon carboy of the same syrah. The carboy had pretty bad H₂S/mercaptan, and we treated it twice. It still is a little stinky, but not nearly as bad. I'm worried about over oaking the 15 gallon portion--would blending in the slightly H₂S /mercaptan-y wine eventually spoil all of the wine?

Don't blend in slightly mercaptany wine. Treat the wine sufficiently until the H₂S/mercaptan is 100% gone. Is the barrel new or recoop/retoast? What toast level (heavy, med, light)? If you think you are done with oaking the wine, you can put it in neutral carboys, beer kegs or even bottle it, if you wish. Keep in mind that keeping a barrel from being permanently ruined after the wine's been removed from it is not at all easy. If you are going to pull the wine out of the barrel, let me know before you do, I may have a good way of preserving your barrel...
Andy

Ask Dave

Question: Cellarmasters got me interested in viticulture. I'm planning on planting up to a dozen grape vines this spring in my back yard. I have a lot to learn first. If you can help me by answering any or all these questions I'd appreciate it. Can you recommend any good books on the subject of viticulture?

Glenn

Dear Glenn,
Backyard Vines, Sunlight into Wine, Vines to Wines, et. al. are good reads. Like winemaking books, more books and more re-reads always seem to cement into the brain a few more ideas. That said, I'd also spend some time at the WineMaker Magazine site reading a bunch of Wes Hagen's articles on the subject from "back issues". Wes seems to address this topic once a year or so.

Question: I have clay soil, what's a good soil amendment?

Gypsum. There is also a blended product called "gypsite" which includes more than straight gypsum.

Question: What's a good variety red wine grape for my region, Ventura?

SoCal seems to be becoming Syrah country, based on what i'm tasting from Malibu, etc. But my usual advice is to grow what you like to drink! As the small vineyard person you can go ahead and tweak the microclimate to suite the grapes. Even some of the large vineyards do things like install misters under the cordons to cool things in the summer, install shade cloth "nets" etc. You have the power of the faucet.

Question: Where can I shop for vines? Which nursery? Do you have a phone number?

I haven't bought from a nursery in quite a few years, so I'm not sure exactly who has which minimums, etc. Pick out a few from their advertisements in the magazines and send off an e-mail. Then let us know in the newsletter and maybe we can get a group together if need be!

Question: What rootstocks should I choose.

Rootstocks are arguably the most important decision for the big guys and moderately important to us as well. I'm not going to sift through all the possibilities but I will note that the major nurseries have more info regarding rootstocks on their web pages than they do about varietals and clones!! Read them over (yes, all of them from multiple sites) and have a priority list. Most of the small lots we get to buy are "overruns", on spec, or cancellations, so when you order your Zin, and they offer your 110R, 5C or Freedom you have some idea of what you either want or definitely do not want. And of course if you really want 3309C you can ask and it may actually be there even if they don't have it listed because they don't have a lot.

Question: My father-in-law is a member of the club and recommended I contact you. We are looking to grow grapes on our property (small- about an acre). Do you know anyone who can either a) test the soil and b) ultimately stake and plant the grapes?

Kevin

Hi Kevin!

For the record "about an acre" can net you over 100 cases of wine per year!!! No more late summer or fall vacations....

That said, you are probably a tad small for most of the folks putting in the larger vineyards in the Santa Monica mountains. I'd suggest you contact George

Walker over in Cucamonga. He does installation and maintenance for quite a few small vineyards. You can contact him through his web site: MyDreamVineyard.com If he thinks you are too far away for him, let me know and I'll try to put you in touch with some of the closer folks (that all seem way too busy these days!).

Dave

Question: How well do 10 year old vines transplant? 8 bucks is a good deal if they can be relocated.

Any tips would be MOST welcome. Any insight into the pruning plan for year 1 (post transplant) ?

Jon

Well, Jon,

I know the older vines *can* be transplanted as I've seen a 100+ year old vine down at Ferrara Winery in Sandy Eggo that was taken from in front of the bulldozers building I-15. But it was looking (growing) kinda whimpy after quite a few years in its new home turf. Similarly, our friend George Walker over in Cucamonga has a "Vine Rescue and Adoption" program to save old vines in the Cucamonga area. (www.MyHomeVineyard.com)

As far as i know, the vines can be dug up and moved while dormant. The more roots you bring along to the new home, the better, of course.

Dave, CellarmastersLA.org

NOVEMBER Pot-Luck Winner! Matt Lester/Elissa Rosenberg

Texas Chili

1 Texas chili packet

1 large can tomato sauce

Oregano

Parsley

Basil

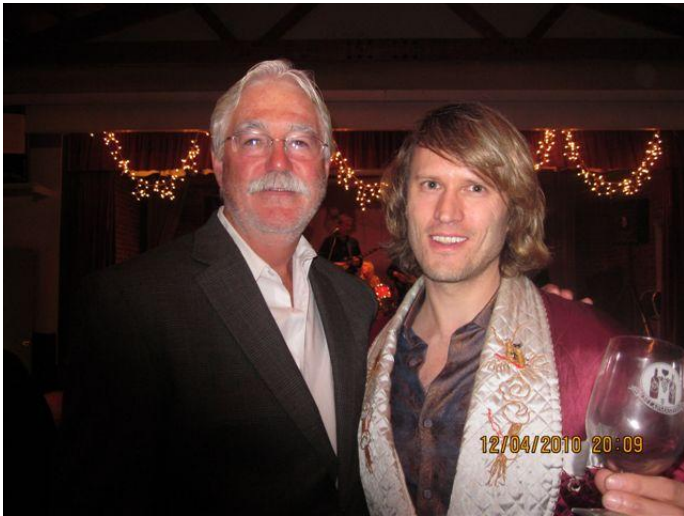
Salt

Pepper

2 lbs ground meat

2 cans of kidney beans

Pour the can of tomato sauce into a crock pot, add same amount of water. Add the seasonings of the packet into the sauce. Add kidney beans. Add in the oregano, basil, parsley, and pepper in small amounts and season to taste. Brown the meat and put it in the mix. Lastly add all the masa flour from the packet. Cook for 2 hours. Put in the fridge. Eat it the next day. Never eat it the same day. It's much better a day or two later!



Robert Crudup and Sean : Enjoying Sean's Raspberry Meade.



Elissa Rosenberg and Julie Wasserman: Party planners extraordinaire.



Smiles for everyone



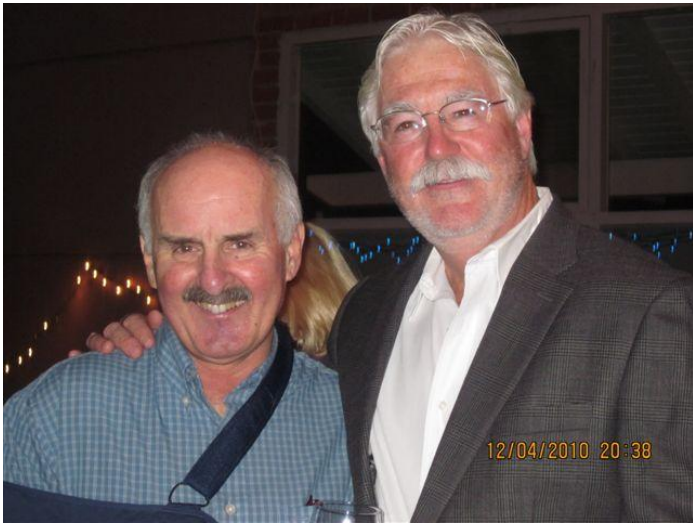
Jon and Camille Umhey are ready to Party!



Matt Lester, Jack and Carol



Nancy Scott and Jennifer Swank: Redheads in black



Robert and Fred Shaw



Dave Lustig capturing the events



Lefty is jamming with the band



Tom Duket, Jill Crudup, Mark Wasserman



The Crudup/Lester ticket will be exciting change in 2011.



Jennifer Swank, Caroline Coradeschi and Robin Dawson—More of those dang redheads!

Project PSV by Jon Umhey



We successfully launched **Project PSV** on December 11th. Our team of 9 Cellarmaster diehards spent 5 hours cleaning up what amounts to 2 years of neglect. Superficial pruning and removing overgrown native vegetation was the focus of our 1st meeting.

TEAM PSV's first incarnation consisted of Jon, Jeff/Suzy, Leah, Jennifer, Mark, Matt, Glenn & Adam.

Park South Vineyards was professionally planted approximately 7 years ago. PSV consists of 140 Chardonnay and 140 Merlot vines planted on Calabasas hillside near Mulholland and Old Topanga Canyon.

We will tend the vines right through the 2011 harvest and divvy up what will hopefully be 2000 lbs of grapes.

Think of it as our very own Cellarmaster classroom where we will get hands on experience in vineyard management as well as development of the final product: **WINE !!**

The official PSV vine pruning will take place February 5th under the tutelage of Dave Lustig. This **Pruning Clinic** will be open to all Cellarmaster members. Details regarding the clinic can be found in the flyer at the end of this newsletter.

Come and enjoy Camarillo Custom Crush Winery on the "Ventura County Wine Trail"

Visit, taste, and purchase of our Every weekend has a unique mix of three different local "*vineyard estate wines.*"

All for only \$7.50, which also includes our custom winery glass. 11:00 – 5:00, Saturday and Sunday

300 S. Lewis, Unit C
(The Imation building, Lewis at Dawson)
805-484-0597.

www.venturacountywinetrail.com

Cornell Winery and Tasting Room Now Open!

The Cornell Winery and Tasting Room, along with the venerable "Old Place" restaurant next door, are now open!

Located in the Santa Monica Mountains near the intersection of Mulholland Hwy and Troutdale Rd, just off Kanan rd.

An ex-Cellarmasters President goes PRO!!

Chris & Patty Connolly have gone commercial with their winery LES DEUX CHATS CELLARS !

This email is going out to our friends who have generously supported our winemaking endeavor over the past 12 years by participating in the harvest, crush, bottling and drinking of the wines.

Due to our limited production, the initial offering of wines will only be available for Wine Club Members.

Please fill out the attached order form to reserve your wine and to join our Wine Club.

For more information visit our web site at:

www.lesdeuxchats.com or
www.thetwocats.com

Follow our progress on Facebook:

<http://www.facebook.com/pages/Les-Deux-Chats-Cellars/10150148183355258?v=wall&ref=ts>

Thank you

Chris & Patty Connolly

Les Deux Chats Cellars

PO Box 55221

Valencia, CA 91385

661-645-0551 phone

661-250-6169 fax

OddballGrape.com

As part of our blog, OddBallGrape.com, we're pulling together a Wine FAQ page. We thought we'd try some human engineering and find out what your main questions about wine are. You don't have to be a wine drinker - in fact, if you're not a wine drinker, we really want your questions. You can send them to info@oddballgrape.com

And please don't worry about your question sounding dumb or really obvious – the questions are anonymous! If you don't have any questions, please contribute the ones your friends are always asking you.

Michael Holland and Anne Louise Bannon
OddBallGrape.com

For your wine needs in 2011 Home Beer, Wine and Cheese Shop

Get your order in, before we sell out!

Go to: www.HomeBeerWineCheese.com

**Mail, FAX, or In Person at The Shop, Only.
Sorry, no web/email orders accepted**

Quantities of these super-premium varietals are very limited and we sell out very fast!

It's first ordered, first reserved, until sold out!

Ultimate care is taken to bring to you the finest example of each variety.

The micro-climate, the clonal selection, and the professionalism of the grower are mutually important.

John Scott (CellarMasters past Pres 1982 & 83?) is looking for about 20 Allicante Bouschete canes to plant in his vineyard this winter. I have some in now, but it has a virus (leaves turns a dark red). So if you have any good clean Allicante Bouschet I would love to hear from you, and we can trade or I'll buy them from you in January 2011. I will have Canes available from: Zinfandel from Paso Robles @ Richard Surate Vineyard, and Petite Sirah and Syrah to trade. E-mail @ john_lewis_scott@msn.com (john underscore lewis underscore scott@msn)

Rancho Ventava in Camarillo...

Anyone interested in a wine cruise???? I'm attempting to schedule a wine cruise for late Feb or early March to the Baja. This will be a 4 day/5 night cruise from LA to Ensanada via Catelina. Price range \$300+ p/p and will include transportation from our tasting room to make it easier. If this is of interest to you, please send me an email at: faye@rvcellars.com.

Cellarmaster (and home wine tour hostess) Joyce Lukon (jluke00@verizon.net) has harvested her olives. The oil is "awesome" this year..with an increased yield as well! She is selling her artisan (and *wonderful*) olive oil at farmers' markets!

Thanks to Cellarmaster member Kris Schmidt we now have Yahoo Group! Sign-up today!
<http://groups.yahoo.com/group/cellarmasters/>
2010 Holiday Party. Fun all around

For Sale/For Free

Backyard Vineyard:

sell at \$8 per vine. Buyer can them up and put in a bag to transfer Cabernet and Merlot wine grapes. 10 year old Vines and trellising supplies. Posts, trellis wire, trellis posts and bird netting. Everything you need for a backyard vineyard. Please call Phil Vacca for pricing. (805) 688-8086

RENEW YOUR CELLARMASTERS MEMBERSHIP!

Dues: only \$20 for the remainder of 2010
MAKE CHECK PAYABLE TO: CELLARMASTERS

You already know WHAT YOU GET:

- A one year subscription to WineMaker Magazine with full-year membership (ie., \$30 by Feb 28th)
 - Network with fellow winemakers
- Info on upcoming informational meetings, winery trips, seminars, wine tastings and more!!
 - 10% off merchandise at the Home Winemaking Shop
 - All the information you need about home winemaking!!

_____ CHECK HERE IF IT IS **NOT** OK TO PUBLISH THE INFORMATION BELOW
IN THE CELLARMASTERS ROSTER SENT TO FELLOW MEMBERS ONLY

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: (H) _____ (W) _____

Newsletter via Email ONLY!

Email Address(es) *** **Write VERY clearly:** *** _____

(multiple email address are allowed if you also want this sent to home, office, or significant other.)

If a new member, how did you hear about Cellarmasters?

Do you have a backyard vineyard you would be willing to show a newbie?

Or can host a vineyard educational day?

Info: _____

Mail To:

Dave Lustig

1270 Topeka St.

Pasadena, CA 91104-1458

PRUNING CLINIC

February 5, 2011
9am

JOIN **Jungle Jenn**
and



JON

in
conjunction
with

DAVE Lustig

for a day of
EDUCATION
in the art
of
Pruning



\$20 gets you in



Park South Vineyards, Calabasas
Feb. 5, 2011 - 9am - 4pm

includes gourmet Italian lunch (veg and meat)

sample pourings of PSV Merlot

cuttings of Chardonnay & Merlot

RSVP REQUIRED : UMhey@hotmail.com