

Sacramento
Home Winemakers
*Dedicated to Preserving
the Art of Home Winemaking*



The Grapevine Newsletter

February 2010

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www.sachomewine.org

White Wine Evaluation – February 17, 2010

Our program on Wednesday, February 17 is the annual White Wine Evaluation, conducted this year by Chik Brenneman, the Winery Manager and Winemaker for the University of California at Davis. He is responsible for supporting the teaching and research winemaking activities. In any given harvest he will make wine from over 50 different varieties. Prior to coming to UC Davis he worked as the Production Lab Manager for Woodbridge Winery in Lodi. He has worked as cellar master for both Amador Foothill Winery and Domaine de la Terre Rouge in Amador County's Shenandoah Valley after receiving his Master's Degree in Enology in 1998. He started making beer and wine at home in the early 1990's.

Don't miss this opportunity to have Chik evaluate your 2008 or 2009 white wines. This is a great opportunity to receive feed-back on the fruits of your labor before it's too late to address issues, if there are any. This evaluation is limited to home made wines only; non-bonded wines made by evolving commercial winemakers will be accepted. Bring TWO 750 ml. bottles of your white wine for evaluation. Remember to bring your winemaking records so that he can provide you with the most helpful feedback to make your white wine a winner!

See you Wednesday,

~Donna Bettencourt, Vice President & Program Chair

2010 President's Message

Can you chef at the winery tour or BBQ? Or clerk for a judge at the Jubilee? Organize a field trip? No experience necessary! We have a plan and need some good help—no hard work required since its really more fun than work. Get ready for an early Spring that's filled with fun activities and opportunities to enjoy Sacramento Home Winemakers. You'll see a number of ways to help bring the program together in the newsletter this month. Last year I clerked for the first time and was surprised how much I learned about judging in the process. Jump in and pick up some great experiences along the way.

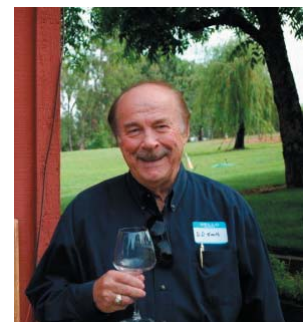
Happy February to all of you fabulous winemakers! This month, watch your sulfites don't let them fall too low. Check your oak and bench test for blending. Prepare for competition, bottling, check your equipment and make a list for replenishing hardware and supplies. And be sure to share and taste together to get opinions from fellow members.

Hope to see you all at the white evaluation. Bring your journals!

~ Lynn Keay, 2010 SHW President

From the Chief Judge

My personal thanks to the members who took the time and effort to enter our Winemaker of the Year competition. I hope each of you found the experience rewarding, and that it will contribute to making you a better winemaker in future years. Most of us feel that it's worth the price to have some very experienced wine people sample *your wine*, comment on it, and rank it among the wines of your peers.



The 2010 Winemaker of the Year competition is now in play, with one of the first competitions, the Winemaker International Amateur Competition now accepting entries (deadline: March 15th).

Along with other committee members, I will be working on Winemaker of the Year competition rules to accommodate lessons learned over the past year.

The five highest performers in the 2009 Winemaker of the Year competition are as follows:

	Total Points	Number of Wines Entered
Luis Rodriguez	120	4/4/2
Lynn Keay	106.7	3/2/2
D.D. Smith	100	5/5/5
Steve Barrett	91.66	2/6/2
Paul & Nancy Baldwin	75	2/4/2

June Jubilee 2010... In the Works Already!

The date has been selected for our annual club wine competition followed by a fantastic picnic/party accompanies with tastings of all the wines: Saturday June 26, 2010! This year we might be joined by home winemakers from the Placer Wine and Grape Association, in which case the competition will be bigger and the party even better. I am coordinating the event (for the hundredth time, I think) but I need some Committee Volunteers (you are welcome to designate co-workers to help you) as follows:

BBQ Coordinator – Involves purchase, marinating, preparation and service of the meat portion of the meal, as well as beans and bread for all. Also provision of paper plates, napkins, eating utensils, and water for all. Set up of all cooking equipment needed (picnic tables will be provided) and clean up of same. (Participants will provide salads, sides, and desserts)

Breakfast and Judging Snack Coordinator - Involves purchasing and set up of coffee, juice and a light breakfast for about 12 judges and maybe 20 volunteers. Paper goods, cups and eating utensils as needed. Also for the competition, provide “snacks” for cleaning the palate of judges (typically bread, cheese, green olives, roast beef and celery), as well as bottled water for judges.

Clerk Coordinator – Ensure set up of Judges tables with all glass ware, water, spit buckets etc. Sign up volunteers to be Judges Clerks (4 at most), provide sufficient copies of judging sheets, and organize clerks on the morning of the judging to place labels (from Cellarmaster). (Also responsible to ensure sufficient glassware for both judging and picnic, water pictures, spit buckets to the event, as needed from Turn Verin)

Clean-up Coordinator – Involves organizing plastic trash cans (available in my shed), trash bags, recycling bins as needed (and emptying as needed during the event). At the completion of the picnic, assist in folding tables and chairs, clean up of rooms, and picking up all trash.

I am going on an extended vacation in May /June – (back in time for the Party), so I want to get these committees filled ASAP. I also will be coordinating a Set-up Team for Friday 6/25/10, the afternoon before the event, and am looking for volunteers for that. Please call me at (916) 319-0591, or e-mail at jpinegar@cde.ca.gov if you are interested.

Judy Pinegar

Amateur/Home Wine Competitions

Sonoma Home Winemakers (formerly VOMDES)

2010 Sonoma Home Winemakers Home Winemakers Competition – (formerly the Valley of the Moon Dilettante Enological Society (VOMDES), extends a special invitation to SHW members to submit home wine and label entries to their competition. Entries are due March 3, 2010. Entry forms or more information available on the club’s website at: www.sonomahomewine.org or contact Annie Falandes, at (707) 938-3209 or anne@falcast.com. Advance drop off location for Sacramento Home Winemakers is arranged for 2/17/10 monthly club meeting. Please see Debbie Moreton, SHW.

2010 WineMaker International Amateur Wine Competition - Winemaker Magazine invites entries for the world’s largest competition for hobby winemakers. The competition judges over 4,000 entries from 48 American states, 8 Canadian provinces and 6 countries. Entries are due by March 15, 2010, wines will be judged in Vermont from April 16-18 and the winners will be announced on May 22, 2010 at the Winemaker Magazine’s conference in Washington. Check out this website for more info: <http://winemakermag.com>.



Classified

AMERICAN OAK CUBES – I’m looking for some folks to participate with me in the purchase of a 20-lb bag of fresh-cut American white oak cubes from Ohio, medium+ toast. I think the following prices will work (including shipping and tax): By the pound -- \$9; 4-lbs or greater -- \$8 per pound. If it comes in cheaper, I’ll adjust accordingly.

One pound of similar cubes at More Wine costs \$12 plus tax and shopping ... D.D. Smith

Please contact John Lewis with inquiries on items for sale: metal cross arms and grape stakes, carboys and other misc. wine equipment... 916-791-1053

2010 Club Dues are Due

This year’s SHW annual dues are \$42 (no increase from last year) and include a 6-issue annual subscription to WineMaker magazine if the dues are paid by March 1, 2010. Please submit your check with a completed membership form, found in this newsletter or on the SHW website at www.sachomewine.org, to SHW Treasurer Mike Touchette.

We welcome new SHW members Jamie Kojak, Erik and Korlyn Nissen, Yunning Wang, Joe and Annette Peixoto, and welcome back Tom and Rebecca Ramme.

If you and your friends have just discovered SHW and are interested in joining or learning more about the club, please contact Gin Yang, 2010 Membership Chair, at 916 217 0294 or ginyangstaehlin@yahoo.com.

SPRING HOME WINERY TOUR – Watch for Details!

Mark your calendars for Saturday, May 1, 2010 for the SHW Home Winery Tour, one of the Club's most popular events. This year's featured wineries are located in the scenic communities of Wheatland, Auburn and Lincoln. Itinerary and other details to follow in future newsletters.

Along with the opportunity to view each winery's wine making set-up, the wineries will be pouring their wines for tasting. The Club offers appetizers at the first two destinations, and at the third and final destination, SHW provides the entrée. Attendees are requested to bring a side dish/appetizer and wines to share at the third winery.

If you would like to chef at one of the wineries or volunteer as part of the logistics and clean up crew, please contact Gin Yang at ginyangstaehlin@yahoo.com or 916 217-0294.

Field Trip to ACI Cork USA – Coordinator Wanted

ACI Cork USA, is one of the world's largest producers of natural cork wine stoppers. ACI hosted SHW three years ago at their Fairfield plant with a tour around the plant, explaining the evolution from tree bark to wine cork, and lunch.

The ACI Cork team has again invited SHW for another visit – and we're ready – however, we need a volunteer to coordinate the day trip effort. Interested? Please contact Madame Prez Lynn Keay at lynn.keay@gmail.com or Gin Yang at ginyangstaehlin@yahoo.com. More information on ACI Cork USA can be found at their website at www.acicorkusa.com.

Below are photos from the March 2007 SHW field trip.



Want to Blast Your Barrels?

Napa based Barrel Blasting/Cryo Clean employs a technique of shooting small dry ice pellets at high velocity inside barrels to skim off a thin layer of wood from the inside of the barrel. This environmentally safe process removes any deposits, blisters, residues and critters that might have taken residence. After blasting, you have the confidence of a clean barrel that may be at your service for a few more years.

The Club didn't have a blast last year and some winemakers have asked whether SHW will be blasting this year. The cost is approximately \$50-60 for a full-size barrel, the blasting could be scheduled for late July, and we need to meet a 60-barrel minimum. If you're interested, please contact Gin at 916 217 0294 or ginyangstaehlin@yahoo.com with your numbers.



Upcoming 2010 Executive Board Meeting

SACRAMENTO HOME WINEMAKERS

March 3 - Lynn Keay's House

2322 Panga Place, Gold River, CA 95670

Area Wine Events - Highlighting the area's wine regions and SHW member wineries

Bogle - 12th Annual Petite Sirah Port Weekend - February 13th - 14th, 2010 ~ 11:00am - 5:00pm

Valentine's Day will be all the more sweet with a visit to Bogle Winery for the Port Weekend!! Guests can sample ports, both out of the bottle and the barrel. Take a bottle home for a romantic evening! Sample tempting treats - Stilton, strawberries and lots of chocolate! What a sweet way to spend the day!!



Placer Hills Winery Tour ~

Presidents/Valentine's Weekend: February 13 - 15, 2010 ~ noon - 5pm

On this weekend, all 15 Placer County wineries are open for wine tasting, including Lone Buffalo Vineyards – no appointments are necessary. Special chocolate goodies will be offered with the tastings. For more information, see: www.placerhillswinetour.com.

For this special event weekend, Dave Dart and Helen Rommel of D'Art Wines (former SHW members) will be offering port blending classes. Check out their website at www.dartwines.com for more information.



Lodi's 13th Annual Wine & Chocolate Weekend - February 13 & 14, 2010 ~ 11am -4pm

Make your plans now! Spend Valentine's Day weekend, February 13 & 14 in Lodi Wine Country sipping delicious, handcrafted wines during the 13th annual Wine & Chocolate extravaganza event! Taste delicious Lodi wines and decadent chocolates from 40 wineries in the Lodi Appellation. For additional information, go to: www.lodiwineandchocolate.com.

Calaveras Winegrape Alliance - One "Sweetheart of a Weekend" - February 13 & 14, 2010 ~ 11am - 5pm

Participants will enjoy special barrel tastings, new wine releases, and an array of delicious palate pleasing appetizers! Come on out and meet some of Calaveras' great winemakers, make new friends and raise your glass in toast to your sweetheart on Valentine's Day and to the people who helped make this country great! The cost of admission to participate in this event is the \$10.00 purchase of a CWA logo wine glass. For ticket and additional information, go to: www.calaveraswines.org.

Holly's Hill Valentine's Food & Wine Pairing - February 13th & 14th ~ 11am-4pm

Music by Elements of Style

Purchase tickets by Feb. 8th for discounted price.

\$20/person - online at www.hollyshill.com

\$25/person - call 530.344.0227 or e-mail winery@hollyshill.com

Prices include Riedel® logo glass.

Tickets Here:

<http://www.hollyshill.com/events/valentine/valentine.html>

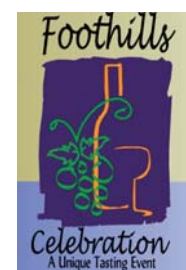


Cuisine on Carson - Feb. 27 ~ 11 am - 5 pm

Enjoy Cuisine on Carson's second annual food and wine pairing event with Lava Cap's catered food-wine pairing. Experience the aromas of our Barrel Room while creating your own favorite pairing. Complimentary. Enjoy all 11 Carson Road Wineries together for Cuisine on Carson! For more information, see the website at: www.carsonroadwineries.com

2010 Foothills Celebration, March 6, 2010 ~ 1-4pm

Spend a Saturday afternoon strolling Historic Downtown Grass Valley perusing its boutique shops while sampling fine wines, gourmet food and music. Over 50 wineries & restaurants will be participating in this year's event and are sure to please everyone's palate. Grass Valley's unique stores, hotels, bed & breakfast inns, wine tasting rooms, art galleries, world-class restaurants, are nestled in the heart of the Sierra Nevada Foothills. For more information, go to: www.nswinecountry.com.



Good Eats! – Magic Fudge

Did you sleep through a cold, wet, and windy January? You've emerged, and whoa! - February 14 (aka Valentine's Day) is just a few days away! You know what that means for you romantic hopefuls...

You spend the special day with your sweetie, maybe wine tasting or making time at a table for two, and you'd like to wind down the evening at home with something special. Hmmm...what about that luscious bottle of port that that you picked up earlier in the day?...and something to go with it..

Chocolate?? Here's where the SHW cupids have you covered. This fast and super-easy fudge, dense and creamy, takes minimal planning and effort, and the rewards are, well, sweet.

1. Between now and that special day, run to the grocery store and pick up:
one 14 oz. can of sweetened condensed milk; and
two 12 oz. bags of chocolate chips.
2. On THE day, before uncorking the port, get your main squeeze to relax and say that you're going make something special to go with the port.
3. Find a pan with sides about the size of a 9" pie plate – round, square, shape doesn't matter. Lightly spray the bottom and sides with the pan with a non-stick spray. Alternatively, line the pan with parchment paper or non-stick foil.
4. In a large microwavable mixing bowl, add 3 cups of chocolate chips (one and a half packages), dump in a can of sweetened condensed milk, throw in a couple shakes of salt, and splash with a teaspoon of vanilla extract (optional).
5. Microwave on high for one minute, rotating halfway if necessary. Mix the concoction with a wooden spoon, and microwave for another minute on high. The objective is to melt the chocolate chips. The mixture may also be heated on the stovetop using a double-boiler.
6. Carefully remove the bowl from the microwave (it'll probably be hot), mix well, and scrape the fudge into the prepared pan. Smooth the top with a spatula or fingers. Stick the fudge in the fridge and it should set up in about 30 minutes. In the meanwhile, enjoy a little bit of conversation while licking the bowl and wooden spoon clean, and dust off the port glasses.
7. Cut the fudge into bite-size pieces, uncork the port, and you know what to do after that.

Happy
Valentine's Day!



**SACRAMENTO HOME WINEMAKERS ASSOCIATION
2010 PROGRAM**

Date Meeting	Topic/Event	Speaker/Panel/Committee
February 17	White Wine Evaluation	Chik Brenneman, Winemaker Viticulture/Enology Program, UC Davis
March 17	Bordeaux Wine Evaluation	Jason Fernandez, Winemaker
April 21	Other Red Wine Evaluation	Marco Cappelli, Winemaker El Dorado County wineries - various
May 1	Home Winery Tour	Lincoln vicinity – Carducci, Farinha, Lee Gin Yang, Coordinator, volunteer signups
May 19	Technical session	Mike Ramsey, Teaching Laboratory Mgr., Viticulture & Enology, UC Davis
June 16	Club Project Evaluation Merlot	Jon Affonso, Owner/Winemaker Rail Bridge Cellars
June 26	June Jubilee	Judy Pinegar's House Volunteers needed
July 21	Yeasts and Fermentation	Sigrid Gertsen-Briand
August	Winemaking 101	TBD - Judy Pinegar's House Jim Cota, Coordinator
August 18	Italian varietals, grappa and their winemaking process.	Rusty Folena, winemaker Jim Gullett, Owner Vino Noceto, Plymouth Winery
August/Sept	Club Project	Donna Brown, white wine Neil Shleffar, red wine
September 15	TBD	
October 20	Dessert/Fruit/Bubbly Evaluation	TBD
October 24	Harvest Dinner	Embassy Suites, Old Sacramento Need coordinator
November 17	Elections, Gold Medal Winners, etc.	
December 15	Holiday Dinner Party and fundraiser	Debbie Moretton, Coordinator

Monthly SHW Meetings are held the 3rd Wednesday of each month at the Turn Verein, 3349 J Street in Sacramento. Meetings begin at 7 PM, but come at 6:30 to mix and mingle.

Note: Remember to bring two wine glasses to the meetings.



MENTORS AND WEBSITE FORUM

New to winemaking or have a winemaking or vineyard management question?
 Contact Judy Pinegar at jpinegar@cde.ca.gov or
 (916) 652-5198 for assistance in locating a mentor.



MENTOR	CONTACT INFO	GEOGRAPHICS	MENTOR SPECIALTY
Judy Pinegar	916 652-5198 jpinegar@cde.ca.gov	Loomis	White, red, & fruit wines
Carl & Lili Brust	916 652-9001 lcbrust@garlic.com	Loomis	White and sparkling wines
Mike Touchette	530 626-7704 pinotsyrah@yahoo.com	Diamond Springs	Red and white wines
Gerald Cresci	209 748-2122	Herald	Vineyard management; fruit wines & port
Paul & Nancy Baldwin	916 684-2086 pbaldwin@frontiernet.net	Elk Grove	Red & white wines; vineyard management
John Troiano	916 487-1480 fatcatjt@sbcglobal.net	Carmichael	Red wines
Jim Margolis	916 451-4279 jamadapa@att.net	Sacramento	Red and white wines
Dave Leonard	916 452-1616 djleonardpbp@gmail.com	Sacramento	Red wines
Donna Bettencourt	916 454-5487 bettencourt1045@softcom.net	Sacramento	Red & white wines
Henry Wilkinson	916 446-6276 hbwilkinson@jps.net	Sacramento	Red wines
D. D. Smith	916 638-8849 ddanjo@sbcglobal.net	Gold River	Red, white, port & ice wines
Lynn Keay	lynn.keay@gmail.com	Gold River	Red, white and fruit wines



2010 SACRAMENTO HOME WINEMAKERS MEMBERSHIP FORM
(2010 Annual dues are \$42 per household)

Your Name(s) _____

Address _____

Phone Number _____ Email(s) _____

Winemaker Knowledge Level: _____ Novice _____ Experienced

_____ **Renew My membership \$42.** Current members, renew by March 1, 2010 and your Winemaker Magazine subscription will automatically extend for a year otherwise your subscription will expire in Spring 2010.

OR

_____ **New or Lapsed Memberships \$42.** Submit dues by March 1, 2010 to get your one year subscription to Winemaker Magazine or extend existing subscription.

_____ I do **not** currently subscribe to Winemaker magazine

_____ I currently subscribe to Winemaker magazine, and the subscription is under *(exact name)* _____ Expiration: _____

Preferred method of delivery for monthly SHW newsletter (email is default mode):

_____ email address above _____ hard copy to address above

Please make check payable to "Sacramento Home Winemakers" and mail to:

Mike Touchette, SHW Treasurer
P. O. Box 894
Rancho Cordova, CA 95741

To assist in the Club's planning efforts, please let us know of your interests:

INTEREST	COORDINATE	VOLUNTEER	2011 POSITION S	
Regional Winery Tours	<input type="checkbox"/>	<input type="checkbox"/>	President	<input type="checkbox"/>
Jubilee (Club Wine Competition)			Vice-President	<input type="checkbox"/>
Judging	<input type="checkbox"/>	<input type="checkbox"/>	Treasurer	<input type="checkbox"/>
Cellar Help	<input type="checkbox"/>	<input type="checkbox"/>	Secretary	<input type="checkbox"/>
Food	<input type="checkbox"/>	<input type="checkbox"/>	Membership Chair	<input type="checkbox"/>
Home Winery Tour			Cellar Master	<input type="checkbox"/>
Home Winery Destination	<input type="checkbox"/>	<input type="checkbox"/>	Web Site	<input type="checkbox"/>
Chef	<input type="checkbox"/>	<input type="checkbox"/>	Grapevine Editor	<input type="checkbox"/>
Logistics/Clean-Up	<input type="checkbox"/>	<input type="checkbox"/>	Chief Judge	<input type="checkbox"/>
Holiday Party			Jubilee Coordinator	<input type="checkbox"/>
Logistics	<input type="checkbox"/>	<input type="checkbox"/>	Hospitality Coordinator	<input type="checkbox"/>
Secure Donations	<input type="checkbox"/>	<input type="checkbox"/>	Equipment Monitor	<input type="checkbox"/>
Donate Item - Raffle or Silent Auction	<input type="checkbox"/>	<input type="checkbox"/>	Mentor Coordinator	<input type="checkbox"/>
Winemaking 101			Other (please specify)	<input type="checkbox"/>
Offer Venue	<input type="checkbox"/>	<input type="checkbox"/>	_____	
Teach Segment	<input type="checkbox"/>	<input type="checkbox"/>		
Club Project	<input type="checkbox"/>	<input type="checkbox"/>		
Monthly Hospitality (bring reimburseable snack)	<input type="checkbox"/>	<input type="checkbox"/>		
Club Equipment Monitor / Manager	<input type="checkbox"/>	<input type="checkbox"/>		
Winemaking Mentor	<input type="checkbox"/>	<input type="checkbox"/>		