

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



The Grapevine Newsletter

March 2010

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www.sachomewine.org

2010 President's Message

Greetings members and fellow winemakers! I want to thank Chik Brenneman, the Winery Manager and Winemaker for UC Davis, for evaluating our white wines in February and providing very helpful feedback. We had a huge turnout this year and thanks also to our winemakers for contributing such excellent samples overall. Good job on your whites!

The March 17 meeting will feature 2008 and 2009 Bordeaux evaluations with Jason Fernandez, winemaker, consultant, and owner of Cellar Master. Jason, who was one of the founders of Revolution Winery, has been a great resource of wine knowledge to club members over the past couple years and we are very grateful for his contribution. We look forward to presenting him with the 2009 Bob Beck Award at the meeting. Given the large turnouts we are seeing, we will try to make arrangements for the larger room at the Turn Verein whenever possible so we can maneuver more freely.

This month, I am sharing some sound advice from Fred Millar's March 2008 President's Message, he noted the following reminder: Harvest is only FIVE months away for White grapes and SIX months away for Red! Some of us can't wait until this year's harvest while others wonder whether they will be ready for this year's harvest as there is still so much to do with respect to last year's wine and previous vintages quietly aging in our respective wineries, spare bedrooms, bathtubs, garages, sheds, etc. Remember to keep your sulfite levels up and make sure you rack periodically. For those of you who have your wine in the garage, outside or in some other environment where the temperature is unregulated or unstable, remember to bring your wine into a cooler environment, preferably an air-conditioned environment. Remember, heat is an enemy of wine!

Thanks Fred! It will be time to mow the lawn soon too. I look forward to seeing everyone again this month and don't forget we lose an hour this Sunday for daylight savings time. Cheers everyone!

~ Lynn Keay, 2010 SHW President

Bordeaux Wine Evaluation – March 17, 2010

Our program on Wednesday, March 17 is the annual Bordeaux Wine Evaluation, conducted this year by Jason Fernandez-- commercial winemaker, consultant, and owner of Cellar Master. Jason is also the recipient of the 2009 Sacramento Home Winemakers Wine Educator of the Year Bob Beck Memorial Award.

Don't miss this opportunity to have Jason evaluate your 2008 or 2009 Bordeaux wines. These wines include the Bordeaux blends or varietals of Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, and Cabernet Franc only. **DO NOT BRING YOUR 2009 CLUB PROJECT MERLOT; THIS WILL BE EVALUATED AT THE JUNE 16TH MEETING.**

This is a great opportunity to receive feed-back on the fruits of your labor before it's too late to address issues. This evaluation is limited to home made wine of members only; non-bonded wines made by evolving commercial winemakers will be accepted. Bring TWO 750 ml. bottles of your bordeaux wine for evaluation. Remember to bring your winemaking records so that Jason can provide you with targeted feedback specific to your winemaking ingredients or process.

We will also be tasting our 2009 Bordeaux Meritage, a blend of all of the Bordeaux wines that were evaluated at our June 2009 Bordeaux wine evaluation.

Past President Gary Young will be presenting this truly collaborative SHW winemaking effort. I can't wait until I hear what exotic name Gary has given this team effort! The meeting is upstairs at the Turn Verein, 3349 J Street in Sacramento. Hospitality starts at 6:30 PM. See you Wednesday!

~Donna Bettencourt, Vice President & Program Chair

2010 Club Dues

Thanks to members who paid their 2010 Club dues by March 1. By doing so, your 2010 WineMaker magazine subscription is planned to begin with the April-May 2010 issue.

If you haven't renewed your dues or would like to join Sacramento Home Winemakers, the 2010 membership form can be found at the SHW website: www.sachomewine.org. 2010 dues are \$42 and you can either mail your dues or bring them to the next Club meeting. For additional SHW information, please contact Gin Yang at ginyangstaehlin@yahoo.com or 916 217-0294.

Amateur/Home Wine Competitions

21st Annual Santa Barbara Fair & Expo – the fair is accepting entries for their wine and wine labels competitions including wine entries made from vegetables and other non-grape sources. Entry forms are due by April 1, 2010. The fair runs from April 28- May 2, 2010 in Santa Barbara. Check out this website for more information: www.sbfairandexpo.com.



Field Trip to ACI Cork USA

SHW member Bob Peake has volunteered to coordinate a tour of ACI Cork USA in Fairfield on Saturday, May 15, 2010. More information to follow in April's Grapevine.

Want to Blast Your Barrels?

We didn't get much of a member response from last month's Grapevine for barrels to be blasted, so at this time, the Club will not be scheduling Barrel Blasting/Cryo Clean this year. If you have any questions, please contact Gin at ginyangstaehlin@yahoo.com.



SHW Supporter Has Relocated – Copious Winery

Winemaker Lance Campbell and his wife Brandie, formerly with Mt. Aukum Winery in Mt. Aukum, have opened Copious Winery on the Westside in Santa Cruz. Don't miss out on their grand opening event, Saturday, March 20th which includes hors d'oeuvres, art, music, new releases, and barrel tastings. There is no charge for the event, but please RSVP: 831 425-WINE. Copious Winery is located at 427 Swift Street. For more winery information, check out their website: <http://copiouswinery.com>.



Winemaker Profile - Donna Bettencourt



Donna is the current SHW vice president and served as board secretary in 2009. In 2008, Donna won the California State Fair Home Winemaking Competition award "Best of Show Reds" for her 2006 Barbera, earning her a coveted Golden Bear.

How did you get into making wine and what is your winemaking philosophy?

My brother bought me a wine kit back in 1980 and I remember that it was a Barbera. I can't remember much else, but it was bottled and I put the case under my mother's house; it is probably still there today! I began making wine from grapes in 2005, picking free grapes from the end rows of a vineyard of a friend in Clarksburg – a Merlot.

I like to make all kinds of wines. When I was a homebrewer, I was brewing all grain beers on a regular basis. There is a quote that I like very much from Mother Theresa. She said, "I love all religions, but I am in love with my own." To paraphrase her, "I love all wines, but I am in love with an aged Cabernet Sauvignon with nuanced oak and vanillans, and I love a crisp, flinty Pinot Grigio." I also totally love a good port.

I believe that you should make the kind of wine that you like to drink, and that you should inform yourself of the possibilities of flavor, aroma, and wine components for each varietal by tasting commercial wines. Make adjustments, as needed, early, but don't fiddle with your wine just because some book says to. Only intervene when you taste, or smell, a problem.

What has been your most unexpected wine making experience?

Undoubtedly, my most unexpected winemaking experience was winning Best of Show of all of the 850 red wines at the 2008 California State Fair Home Winemaking competition for my 2006 Barbera. This was a wine I wrestled with for almost 18 months. Grapes from Sloughouse, H₂S problems to the point of converting to mercaptans, and a very late malolactic fermentation that kept me awake at nights worrying about insufficient SO₂. Despite this, it turned out to be the best red home wine in California that year. I have the BIG GOLDEN BEAR on my mantel!

How long have you been a member of SHW and why did you join the club?

I joined the Club in 2008. I was a homebrewer for 15 years, and President of the Gold Country Brewers. I kept hearing about the Club from other "crossovers" like Phil Steed that SHW was a lot of fun.

Now that I am a member of the Club, I have a great many people to ask about my winemaking. I bring my wine to Club meetings and get great feedback, not only from veteran winemakers, but also from newbies.

I am fond of the web site www.winepress.us and have posted many questions there and received prompt and excellent feedback.

Your advice to home winemakers?

Never give up on a wine that you are making, and taste your evolving wine on a regular basis.

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

Perfect Pairing: Culinary Arts Meets Lodi Winemakers, Saturday, March 13, 2010 ~ 5PM – 8 PM

Student chefs from the Art Institute of California Sacramento will join Lodi wineries to create Pairing Perfection-exceptional cuisine paired with handcrafted Lodi wines. Each student chef and winery team will offer guests samples of their pairing. Not only will they be judged by professionals - but you, too, will have the chance to vote for the People's Choice award. The top four student chef winners will be awarded scholarships and prizes at an award ceremony directly following the event.

M2 wines student chef, Jason Wold, is preparing smoked duck with a Zinfandel and cherry sauce along with a white bean puree and a wine-based caviar. This is an epicurean event not to be missed. For tickets, contact the Lodi Wine and Visitor Center at 209 367-4727.



3rd Annual Night at the Museum – Rotary Club of Foothill-Highlands,

March 27, 2010 ~ 7 PM – 11PM

This wine and food gala at the Aerospace Museum of California at McClellan benefits the Sacramento Crisis Nursery, Ronald McDonald House, and WIND Youth Services. Lone Buffalo Vineyards and Wreckless Blenders Winery (you may know them as Fat Cat Vintners) are two of the wineries pouring at the event. The band "Late for Dinner" (includes John Troiano) will be providing the evening's entertainment. For more information, call 916 871-4025 or see their website at www.rotarynightatthemuseum.org.



Celebrity Chef Challenge, April 30, 2010 ~ 5:30 - 9:30pm

The Celebrity Chef Challenge at the California Automobile Museum. Tickets are \$50 in advance.

8th Annual Fundraiser; over 60 restaurants, wineries and breweries will be there, nestled amongst awesome classic cars and trucks. Plus, the grueling Chef Competition (think Iron Chef) is going on in the background. Our region's top chefs will have 45 minutes to turn 5 secret ingredients into 3 power packed dishes, all under the watchful eye of a live audience. The fundraiser challenge is pleased to welcome Celebrity Chef Judge, Dominique Crenn, from the Food Network's "The Next Iron Chef". For more information about the event, click here: www.chefevent.com.

Good Eats! – Brought to you by Food & Wine Magazine

Warm Camembert with Wild Mushroom Fricassee

Ingredients:

1. 1/2 cup walnut pieces
2. One 8-ounce wheel of ripe Camembert in its wooden box, at room temperature
3. 1 tablespoon walnut oil
4. 3/4 pound wild mushrooms, trimmed, caps thinly sliced
5. Salt and freshly ground pepper
6. 1 shallot, minced
7. 2 tablespoons chopped flat-leaf parsley
8. 2 large sage leaves, minced
9. Sourdough toasts, for serving



Directions:

1. Preheat the oven to 350°. Spread the walnut pieces on a baking sheet and toast in the oven for about 7 minutes, until lightly browned. Lower the oven temperature to 300°.
2. Remove the Camembert from the box and unwrap it. Put the cheese back in the bottom half of the box and set it on a baking sheet. Bake for about 10 minutes, until soft.
3. Meanwhile, in a large skillet, heat the walnut oil. Add the mushrooms and season with salt and pepper. Cover and cook over moderate heat, stirring occasionally, until softened, about 5 minutes. Uncover and cook, stirring, until lightly browned, 3 minutes longer. Add the shallot and cook until softened, 2 minutes. Stir in the parsley and sage; season with salt and pepper.
4. Invert the Camembert onto a platter. Stir the walnuts into the mushrooms and spoon over the cheese. Serve with the toasts.

2010 Home Winery Tour – May 1, 2010

Mark your calendars! The 2010 SHW Home Winery Tour is planned for Saturday, May 1, 2010 starting at noon. This year, we'll roam the scenic Wheatland-Auburn-Lincoln terrain visiting three distinctly different wineries, all with vineyards to showcase. You'll see a spectrum of ideas!



The Tour's Itinerary:

12:00 PM – 1:30 PM Stop #1 – Canté ao Vinho, winery of Tom, Jackie and Frank Farinha
2:30 PM – 4:00 PM Stop #2 – home winery of Larry and Beth Carducci
4:30 PM - ??? PM Stop #3 – Wise Villa, winery of Grover and Christine Lee

Tour tickets are \$10 for SHW members and \$15 for non-members. However, if you purchase your tickets after April 16, the ticket price is \$15 for members and \$20 for non-members. This is a zero-based budget event (we need to break even) and the ticket price covers the appetizers at the first two destinations and the main dish at the third stop plus all dining supplies.

For the tour, please bring your own wine glasses and folding chairs. For the last stop, bring wines to share and a potluck dish that serves at least 8 people. Below are guidelines to help you decide on your potluck contribution based on the first letter of your surname:

B, L, T	Appetizer
R, C, Y	Dessert
All others	Side Dish

Volunteer! We're still looking for winery chefs and clean-up volunteers. Your contribution helps everyone enjoy the event. To help, please contact Gin Yang at (916) 217-0294 or ginyangstaehlin@yahoo.com.

Destination addresses to follow in April's Grapevine.

Please complete and send in form to purchase tickets.

Yes! Please reserve my tickets for the May 1, 2010 SHW Home Winery Tour.

Names of Participants _____

Enclosed is a check for \$ _____

\$10 for members/\$15 for non-members by April 16

\$15 for members/\$20 for non-members after April 16

Remit this form and check to:

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

**SACRAMENTO HOME WINEMAKERS ASSOCIATION
2010 PROGRAM**

Date Meeting	Topic/Event	Speaker/Panel/Committee
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 Moreton, 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.



Upcoming 2010 Executive Board Meeting

SACRAMENTO HOME WINEMAKERS

April 7 - Mike Anderson's House

CLUB MENTORS

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	530 748-9677 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
Henry Wilkinson	916 446-6276 hbwilkinson@jps.net	Sacramento	Red wines
Dave Leonard	916 452-1616 djleonardpbp@gmail.com	Sacramento	Red wines
Jim Margolis	916 451-4279 jamadapa@att.net	Sacramento	Red and white wines
Donna Bettencourt	916 454-5487 bettencourt1045@softcom.net	Sacramento	Red and white 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

