

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



The Grapevine Newsletter

April 2010

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www.sachomewine.org

2010 President's Message

Rain, rain, go away! Let those bright sunny days shine into our lives again. The wet April rain and subsequent snow pack is sure to fill the lakes and cure any thought of drought at least for this year. I, for one, have my fingers crossed for a warm and sunny May Day for our Home Winery Tour on May 1. We are well overdue for some outdoor mixing! Be sure to get your reservations and payment in early to help Gin and the chefs plan the tasty treats for each venue.

By now, grapevines are showing flower buds and the canopy is forming. I am not a grower but have a young black table varietal I'm watching and articulately pinching to make it behave like a wine grape. This year it will need to be trellised since it's growing like crazy. The lemon tree is beginning to flower in my yard as well, and the first rose of the year is here. We are well on our way to fruit set and the weeds are making their way into the cracks and crevices. Can you feel summer on its way? Yes!

Many thanks again to Jason Fernandez for his ever insightful Bordeaux evaluation. The group brought some excellent wines with so much potential-- keep up the good work winemakers and get them into the competitions. We already had one Double Gold in the group won by Debbie and Kevin Moreton for their second vintage Viognier. I can't wait to try some. Congratulations!

Our next Board meeting will be on May 5 in Citrus Heights/Roseville at the Sleep Train executive offices. Meetings are always fun and always open to members. Fred, Cindy, and Bob Peake are working on some apparel options with a SHW logo to offer soon, we also have the ACI tour details solidified, and Judy is well underway preparing for Jubilee. Please contact me or another Board member for directions if you are interested in helping or just observing.

See you again soon and CHEERS to everyone!

~ Lynn Keay, 2010 SHW President

Got Red? "Other" Red Wine Evaluation - April 21, 2010

Our program on Wednesday, April 21st, is the annual "Other Red Wine" Evaluation, conducted this year by Marco Cappelli, commercial winemaker for various El Dorado County wineries. Don't miss this opportunity to have Marco evaluate your 2008 or 2009 "Other Red" wines.

What is an "other" red you may ask? These are any dry red wines that are NOT the Bordeaux blends or varietals of Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, or Cabernet Franc. That leaves a host of red wines in your winery ready to be evaluated!

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 wines only; non-bonded wines made by evolving commercial winemakers will be accepted. Bring TWO 750 ml. bottles of your red wine for evaluation. Remember to bring your winemaking records so that Marco can provide you with targeted feedback specific to your winemaking ingredients or process.

The meeting is upstairs at the Turn Verein, 3349 J Street in Sacramento. **Members, remember to bring two glasses from home.** Hospitality starts at 6:30 PM.

See you Wednesday,

Donna Bettencourt, Vice President & Program Chair

2010 Home Winery Tour – Saturday, May 1

The 2010 SHW Home Winery Tour is scheduled 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 (we'll have balloons or markers out to help guide you):

12:00 PM – 1:30 PM Winery #1 – Canté ao Vinho, winery of Tom, Jackie and Frank Farinha; 3065 Wintun Way, Wheatland 95692; 530 633-0234

Possible route: going north on McCourtney Road, McCourtney Road becomes Camp Far West Road (stay to the right when you see a left/west Camp Far West Road; Camp Far West Road then becomes Blackford Road after crossing the dam. Stay to the left and again where there are 2 Camp Far West roads to choose from, go left/west. Wintun Way is about a ¼ mile on the left. (If Google-mapping this destination, enlarge the map several times to see details.)

2:30 PM – 4:00 PM Winery #2 – home winery of Larry and Beth Carducci; 8211 Mt. Vernon Rd, Auburn 95603; 530 887-1510

Suggested route: retrace steps to McCourtney Road, go south, and turn left/east onto Wise Road (you'll go by Wise Villa but don't stop there yet). Keep going east and Wise Road turns into Mt. Vernon Road. Stay on Mt. Vernon Road for about 8 miles, then between Mears Road and Hasting Lane, turn left (north) onto the lane where you see a sign "B. Amlin Irrigation" with 8 address numbers. After your left turn, take the left fork at the top of the small rise, proceed across the stream, turn right before the Legacy Ranch sign and continue through the gate to the end of the road. Estimated travel time between winery #1 and winery #2: 35-45 minutes.

4:30 PM - ??? PM Winery #3 – Wise Villa, winery of Grover and Christine Lee; 4200 Wise Rd, Lincoln 95648; 916 652 5840

Suggested route: head west on Mt. Vernon Road which turns into Wise Road. Go about 11 miles; Wise Villa will be on your left (south). If you get to the intersection of Garden Bar and Wise roads, you've gone one parcel too far to the west. Estimated travel time between winery #2 and winery #3: 20 minutes.

Each event participant is requested to bring 4 items:

- 1) your own wine glass;
- 2) a folding chair for you (seating and tables are very limited);
- 3) one bottle of wine per person attending to share at the last destination;
- 4) a food dish with serving utensils that serves at least 8 people to share at the last destination.

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

This is a zero-based budget event (we need to break even) and the ticket price covers appetizers at the first two wineries and the main course at the last winery plus all dining supplies.

Using the form below/on the next page, make your reservations by Friday, April 23 to ensure that there will be enough club-provided items for you and your party.

Questions? Contact Gin Yang at ginyangstaehlin@yahoo.com or 916 217 0294 or Mike Touchette at pinotsyrah@yahoo.com or 530 748 9677.



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 by April 23, 2010 to:
Mike Touchette, SHW Treasurer
P. O. Box 894
Rancho Cordova, CA 95741

ACI Cork Tour, May 15, 2010

What do Chateau Lafite-Rothschild, Chateau Latour, Chateau Yquem, Clos Du Bois, Eagle Rock, D'art Wines, M2 Wines, and V. Sattui, and over 20 members of SHW have in common? They all (along with 900 others) get their wine corks from Alvaro Coelho & Irmaos from Portugal. The US distributor is called ACI Cork, and they are located in Fairfield CA.

At their facility, they import multiple grades of natural cork directly from their parent company in Portugal, they inspect them, do physical and sensory testing, print and brand them, apply paraffin-silicon coatings, adjust to the correct moisture content, and sterile package them to avoid any mold, yeast or bacterial cultures which could effect your wine.

On Saturday May 15th they have offered to come in on their day off and give Sacramento Home Winemakers a private tour of their facility. We will see a video of the production in Portugal, touch and feel cork bark, and understand the sustainable production of natural corks. They will also show us their printing, branding, packaging, and humidity control facilities and an answer any and all of your cork-y questions!

The plan is to arrive around 10:30 with the videos, tour and Q&A lasting until around noon. Then it will be time to sit and enjoy a nice lunch from Zaccaria's Cafe, multiple types of 8" sandwiches on fresh rolls and foccica, with pasta salad, chips, and cookies for dessert. ACI will supply wine glasses, plates and napkins ... you supply some of your wine for the group to enjoy.

We should be done with the tour and lunch by around 1:30. You will have several options for what you want to do next. I have arranged a Extra Virgin Olive Oil tasting at Sepay Groves for those who are interested, it will take about an hour. Other options you can choose for yourself are the Jelly Belly Factory Tours which last about 40 minutes and run unit 4PM. Or the Budweiser beer tour which also lasts around 45 minutes and runs until 4PM as well. The final suggestion would be to stop at Rominger West Winery in Davis on the way back, they are open until 6. Personally I plan to do the Olive Oil Tasting then check out Rominer West on the way home.....

If you would like to join us for the ACI tour, please make reservations by emailing Bob Peake at bobp993@jps.net and send a check (made out to Sacramento Home Winemakers) for \$12 per person for lunch to **Bob Peake, PO Box 691, Folsom CA 95630** by May 12th. I will also need to know in advance if you plan on doing the Olive Oil tasting at Sepay so they can prepare for our group. Due to space at ACI, the tour will be limited to a maximum of 36 people, so make your reservations early to get on the list. I will send you detailed directions to ACI when I get your reservation.

Hope you will join us on Saturday May 15th at ACI Cork. ~Bob Peake

Get Ready.... For the SHW June Jubilee!!

This is the SHW's Wine Competition, evaluation of your wines by professional judges and the best Lawn Party of the year, as we taste all those open bottles of great wines! Mark your Calendars... the date is **Saturday June 26, 2010**. The judging starts about 9 AM, and the party starts some time after 1PM when the judging has finished. Get your wines ready for the evaluation!!

We will begin accepting wine entries at the May 19, 2010 Club Meeting, and continue until June 18, 2010. More details on the event and the party will be provided in the May SHW Newsletter.

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

Mother's Day in the Hills, Lone Buffalo Vineyards, May 8-9, 2010 – noon-5 pm

Lone Buffalo Vineyards are one of the 15 Placer County wineries that will be open on Mother's Day weekend for tastings. Former SHW Members Jill and Phil Maddux invite you to join them at the Auburn winery. For more information, go to www.placerwine.com



Mother's Day at Garnet Sun Winery, Sunday May 9th, 2010 – 1:00-6:30 pm

Taste the fantastic wines by Michael Beem and entertainment by the Parrot Heads! They will be playing there annual concert. Get there early. Last year people parked up to two miles away. Food available for purchase and white sangria for only \$5/glass. Contact and location info: 3500 Carson Road, Camino, CA 95709 - 530.647.VINO (8466)

Zinfest Wine Festival, Lodi Wineries, May 14-16, 2010

Lodi's annual premiere wine tasting event is back with special dinners, events, self-guided tours, and of course wine tasting. Former SHW members will be participating, including D'Art Winery, m2 wines, and Ripkin Vineyards. Additional information can be found at www.zinfest.com.



Cedar Creek Ranch & Vineyards, Saturday, June 5, 12-4 pm

RELEASE Party/Barrel Tasting. *FUTURE'S AVAILABLE FOR PICK UP*. We will release our 08 Reds and Barrel Taste 09's. Details and RSVP @ www.cedarcreekranchwinery.com.

Amateur/Home Wine Competitions

32nd Annual Orange County Fair – The Orange County Wine Society, in conjunction with the fair, is co-sponsoring the fair's home wine and label competitions. This home wine competition is one of the most popular contests and drew 663 entries last year. 2010 entries are due by May 21. They are also looking for wine judges. For additional information, check out their website at www.ocws.org.

San Joaquin County Fair – Lodi Amateur Vintners Association is again coordinating the home wine and label competitions at the fair. Entries will be accepted from May 3-22, 2010. For more information, go to www.sanjoaquinfair.com or www.lavawine.org.

California State Fair – the state fair is accepting entries for their home wine and label contests from April 26 – May 29, 2010 (May 22 is the entry deadline from remote locations). Bring your wine entries to the May 19 SHW meeting and either Debra Moretton or Tom Ramme will deliver them for you. For entry forms and additional information, go to www.bigfun.org and click on the contests and competitions tab.



Resources

Enology and Viticulture

Professional winemaker Jason Fernandez, has offered invaluable technical wine making advice to SHW through his evaluations of members wines. In addition to enology, Jason also consults on viticulture at both the professional and hobby levels. So, if you're thinking about planting vines, or have wine making or wine chemistry questions, Jason is a valuable resource. His contact information is cellarmasterjason@sbc.global.net or 916 203-1400.

Wine Labels

A SHW member has offered the resource of Vince Hill who was extremely helpful in completing the member's labels. He's easy to work with and is reasonable in pricing. Vince can be reached at image_factory@comcast.net or vince_hill@comcast.net.

Winemaking Manual

Have you misplaced your copy of the SHW winemaking manual or maybe you didn't get a hard copy when you joined the club? No despair. The manual can be found under the Membership tab at www.sachomewine.org.

SACRAMENTO HOME WINEMAKERS ASSOCIATION 2010 PROGRAM

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

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	SPECIALTY
Judy Pinegar	916 652-5198 jpinegar@cde.ca.gov	Loomis	White, red, and fruit wines
Carl & Lili Brust	916 652-9001 lcbrust@garlic.com	Loomis	White and sparkling wines
Debra & Kevin Moretton	916 296-1115 dem1019@sbcglobal.net	Auburn	Viognier
Mike Touchette	530 748-9677 pinotsyrah@yahoo.com	Diamond Springs	Red and white wines
Gerald Cresci	209 748-2122	Herald	Vineyard management; fruit wines and port
Paul & Nancy Baldwin	916 684-2086 pbaldwin@frontiernet.net	Elk Grove	Red and 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 and ice wines
Lynn Keay	lynn.keay@gmail.com	Gold River	Red, white and fruit wines

