

The Grapevine

Newsletter of the Sacramento Home Winemakers, Inc.

February 2011

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Sacramento Home Winemakers (SHW) monthly meetings are held on the 3rd Wednesdays of the month starting at 7 PM, upstairs at the Turn Verein located at 3349 J Street in midtown Sacramento. For more information on SHW meetings and activities, visit:

www.SacHomeWine.org



President's Message

Many thanks to Darrell Corti for his informative presentation at the January Club meeting entitled "40 years of German White Wines". For those of you unable to attend (and 95 of our members and guests did attend), you missed an informative and educational evening highlighted by the tastings of 9 German and Californian white wines that spanned vintages of 1973 to 2008. Thank you Darrell.

Traditionally, February is the time that home gardeners pour over seed catalogues and gardening magazines, envisioning and planning their

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February 16 SHW Meeting – White & Rosé Wine Evaluation

Members white and rosé wines will be evaluated at the Club's February 16 meeting. Winemakers Peter Marks with Six Hands Winery in Walnut Grove, and Jonathan Pack with Perry Creek Winery will be the evening's evaluators.



- Please bring 2 bottles (750 ml) of the same wine (no capsules) with the winemaking notes.
- This evaluation is for "new" white and rosé wines (made in 2010).
- If you haven't already bottled your wine for evaluation, please do not add sulfites in the bottles to be submitted for evaluation.
- The evaluation is to help manage any flaws prior to bottling. Known flawed wines will given priority for evaluation. Other wines may be evaluated as time permits.
- If you perceive that you have a flawed wine, please inform either Cellar Master Henry Wilkinson or Vice President Bill Staehlin when checking your wines in at the meeting.
- Only current members will to have their wine evaluated.

Remember to bring 2 of your wine glasses for tasting. Please contact Vice President Bill Staehlin at bill.staehlin@sbcglobal.net or 916 216-1753 if you have questions on the program.

2011 Boards and Appointees

Executive Board

Donna Bettencourt, President
bettencourt1045@softcom.net

Bill Staehlin, Vice President
bill.staehlin@sbcglobal.net

Mike Touchette, Treasurer
pinotsyrah@yahoo.com

Sue Summersett, Secretary
sbsummer2002@yahoo.com

Fred Millar & Gin Yang
Membership Co-Chairs
fred.millar1@gmail.com
ginyangstaehlin@yahoo.com

Lynn Keay, Past President
lynn.keay@gmail.com

Board Appointees

D. D. Smith, Chief Judge
ddanjo@sbcglobal.net

Henry Wilkinson, Cellar Master
hbwilkinson@jps.net

Judy Pinegar, Coordinator
for Club Competition & Mentors
jpinegar@calwisp.com

Vacant, Web Manager

John Avila, Hospitality Coordinator
mail@john-avila.com

Gary Young, Historian
gycats@earthlink.net

Gin Yang, *The Grapevine* Editor

Board of Directors

Judy Pinegar, Chair

Fred Millar

Mike Touchette

Lynn Keay

Donna Bettencourt

President's Message (continued from page 1)

summer gardens. For us home winemakers, now is our time to pour over current and past editions of "Wine Maker Magazine", to review or purchase home winemaking books, tend to our 2010 wines, and, most important, plan for our 2011 vintages.

All new and renewing members receive a free subscription to "Wine Maker Magazine" with their membership dues if paid by March 1. The magazine comes out every two months and is full of educational articles from highlights on varietals, winemaking equipment, testing, and, my favorite, Alison Crowe's "Wine Wizard" department that answers questions from readers. I read that magazine cover to cover. As far as winemaking books, my favorites are Home Winemaking: Step by Step by Jon Iverson, and Alison Crowe's Winemakers Answer Book

Tending to your 2010 wines becomes our focus about this time of year. With the weather warming up, we need to pay attention to SO2 levels, and late malo-lactic fermentation. Additionally, if you have not racked your wines after the first racking, now is the time to do so. And, while you are at it, adding some oak character when you rack, whether adding chips or staves, is appropriate at this time. Taste and smell your wines now, and test your wines now; it is not too late to catch a fault and correct it before it gets worse.

Finally, the most exciting time for me, planning for the 2011 harvest. Will I risk another Chardonnay that finished sweet the last two harvests, can I afford some outstanding Cabernet grapes from the Napa Valley, is it time to try making Nero D'Avola this year? Am I going to increase my winemaking capacity this year, and what new equipment will I need for that? Which wine competitions am I going to enter and what does that mean for my bottling schedule? What software will I use for my labels and what will they look like? All these questions to answer and so many more. What fun for us happy wine makers!

Please join us at our regular Club meeting on February 16th at 7 PM for our white wine and rose wine evaluation. More on that in this newsletter. Happy winemaking!

Donna Bettencourt

President

Sacramento Home Winemakers Club

Program Notes from January's Meeting

January's program featured Darrell Corti educating the Club with an evening of Rieslings from 2008-1973. Listed on the next page are the wines in the order they were poured that evening. Corti Bros. in Sacramento (www.cortibros.biz) features a diverse selection of wines and gourmet foods. Check them out!

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Program Notes from January's Meeting (continued from page 2)

2008 Phillips Eckstein Graacher Himmelreich Kabinett
 2004 Grosset Pollish Hill, Clare, South Australia
 1988 Stony Hill, Napa Valley
 1986 tone Hill, Napa Valley
 1983 Wachtenburg-Luginsland Wachenheimer Mandelgarten GT Spatlese
 1983 Domdechant Werner Hochheimer Domdechancy Spatlese
 1982 J J Prum Wehlener Sonnenuhr Auslese
 1977 Freemark Abbey Sweet Select Riesling
 1973 Deinhard Berncastler Graben B.A. Eiswein

2011 SHW Calendar

February 16 Wednesday	General Meeting: Evaluation – 2010 White and Rosé Wines <i>Evaluators: Peter Marks, Six Hands Winery, and Jonathan Pack, Perry Creek Winery</i>
March 2 Wednesday	Board Meeting – All Members Are Welcome <i>Location: contact President Donna Bettencourt – 916 548-3199; bettencourt1045@softcom.net</i>
March 16 Wednesday	General Meeting: Morphing from Home Winemaking to Commercial Winery <i>Speakers: Phil Maddux of Lone Buffalo Vineyards, John Troiano of Wreckless Blenders, Jason Fernandez of Cellarmaster</i>

Monthly meetings start at 7 PM on the 3rd Wednesdays of the month, upstairs at the Turn Verein, 3349 J Street, Sacramento. Show up at 6:30 PM with your wine glass and a bottle of wine and enjoy wine making camaraderie. Bring 2 wine glasses for evaluation meetings. Thanks for helping set up and cleaning at the meetings.

Board meetings start at 6:30 PM on the 1st Wednesdays of the month

March 2, 2011 SHW Executive Board Meeting

The Executive Board of SHW meets monthly to conduct club business. All current SHW members are invited to attend. On our agenda for the March meeting is: continued development of the monthly programs, re-working of the Club Project, and the discussion of ideas brought forth by the New Winemaker Committee.

We meet from 6:30 PM to 7:45 PM, followed by fellowship consisting of a potluck supper and enjoyment of each other's wines, whether homemade, or commercial. If you are interested in attending the March 2, 2011 board meeting, please contact Donna Bettencourt at bettencourt1045@softcom.net or (916) 548-3199. If you are not attending the board meeting, please plan on joining us at 7:45 PM. Location to be determined; if you are interested in hosting a Board meeting, let Donna know.

2011 Club Dues are Due

The Club's annual membership dues are due. Join or renew by March 1 to receive a one year 6-issue subscription to WineMaker magazine as part of your membership. The membership form can be found as the last page in this newsletter or at the SHW website: www.sachomewine.org. 2011 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 or Fred Millar at fred.millar1@gmail.com.

Where Do We Live?

Wonder who belongs to SHW? While you won't need these stats for your next Trivia Pursuit evening, here's the physical location rundown for the 2010 SHW membership. The Club ended the year with 119 paid memberships with 117 stating a mailing address.

We're pretty spread out as we live in 38 communities/towns/cities from Truckee to San Jose. Over 28 memberships listed Sacramento as their address, followed by 7 in Elk Grove and 6 each in Davis, Gold River and Granite Bay.

By City/Community

#	City/Community	#	City/Community	#	City/Community
28	Sacramento	2	Citrus Heights	1	Lincoln
7	Elk Grove	2	Elverta	1	North Highlands
6	Davis	2	San Mateo	1	Orangevale
6	Gold River	2	Wheatland	1	Pilot Hill
6	Granite Bay	2	Wilton	1	Rancho Cordova
5	Auburn	1	Acampo	1	Rancho Murietta
5	Folsom	1	Antelope	1	Rio Linda
5	Roseville	1	Cameron Park	1	Rocklin
4	Carmichael	1	El Dorado	1	San Jose
4	El Dorado Hills	1	Esparto	1	Somerset
4	Fair Oaks	1	Fiddletown	1	Truckee
4	Loomis	1	Garden Valley	1	W. Sacramento
3	Dixon	1	Herald		

By County

#	County
67	Sacramento
22	Placer
9	El Dorado
8	Yolo
3	Solano
2	Yuba
2	San Mateo
1	Amador
1	Nevada
1	San Jose
1	San Joaquin

We're located in 11 counties including all counties immediately surrounding Sacramento County. Over 57% of the addresses are in Sacramento County, almost 19% from Placer County, 7.7% in El Dorado County, and 6.8% in Yolo.

How do we compare in size with neighboring home winemaking clubs? Lodi Amateur Vintners Association (lavawine.org) had 81 paid "household" memberships in 2010, Amador Winemakers Association (amadorwinemakers.org) ended last year with 65, and El Dorado Home Winemakers (edhwm.com) was the largest with 120. Membership numbers from Placer County Wine and Grape Association (pcwga.org) were unavailable.

March Program Preview - Morphing from Home Winemaking to Commercial Winery

Learn what it takes to transition from home winemaking to a commercial winery. Come learn about the regulatory joys and pitfalls of going pro. Sharing their adventures are guest speakers who have established commercial ventures in Placer County, Sacramento County and the City of Sacramento.

Mentors

Judy Pinegar, Loomis (Coordinator)
916 652-5198

jpinegar@calwisp.com **F,R,W**

Carl & Lili Brust, Loomis
916 652-9001

lcbrust@garlic.com **S,W**

Debra Moretton, Auburn
916 296-1115

dem1019@sbcglobal.net **V**

Mike Touchette, Diamond Springs
530 748-9677

pinotsyrah@yahoo.com **R,W**

Gerald Cresci, Herald
209 748-2122 **F,P,VM**

Paul & Nancy Baldwin, Elk Grove
916 684-2086

pbaldwin@frontiernet.net **R,VM,W**

John Troiano, Carmichael
916 487-1480

fatcatjt@sbcglobal.net **R**

Henry Wilkinson, Sacramento
916 446-6276

hbwilkinson@jps.net **R**

Dave Leonard, Sacramento
916 452-1616

djleonardpbp@gmail.com **R**

Jim Margolis, Sacramento
916 451-4279

jamadapa@att.net **R,W**

Donna Bettencourt, Sacramento
916 454-5487

bettencourt1045@softcom.net **R,W**

D. D. Smith, Gold River
916 638-8849

ddanjo@sbcglobal.net **I,P,R,W**

Lynn Keay, Gold River
lynn.keay@gmail.com **F,R,W**

Wine Legend

F = fruit; **I** = ice; **P** = port; **R** = red;
S = sparkler; **V** = viognier ; **VM** = vineyard management; **W** = white

Club Equipment

Club equipment can be borrowed by SHW members. Reservations are handled on a first come, first served basis with a signed liability statement on file.

Destemmer-Crusher

Contact:

Andy Walter, 916 955-6373
andrew.walter@sbcglobal.net

Basket Press

Filter

Contact:

Lynn Keay, 916 969-4924
lynn.keay@gmail

Please help keep Club equipment in optimum shape for everyone to use.

- Thoroughly clean and return equipment within 24 hours.
- Notify equipment coordinator of equipment malfunctions or damage.
- Provide your own paper filters for the filter.
- Schedule thoughtfully during peak season as several members may need to borrow the equipment on the same day.

SHW Logo Wear for Sale

New SHW polo shirts and baseball caps are available for sale. The polo shirts are burgundy and caps in beige and burgundy. Shirts are \$21 and caps are \$15. Shirts come in Women S,M,L,XL and Men in M, L XL. Larger sizes are available by special order. Please contact Apparel Coordinator Lynn Keay at lynn.keay@gmail.com to place your order or for additional information.



Wine Competitions

Missouri Valley Wine Society – this wine society is seeking entries for its 3rd annual competition. Last year, they had 249 entries from 12 states. **Entry deadline is February 14.** The brochure and entry form can be found on this website: www.mvws.org.

2011 WineMaker (Magazine) International Amateur Wine Competition – last year’s competition judged over 4,508 entries from every USA state, 8 Canadian provinces, and 6 countries. **Entries are accepted through March 4, 2011.** Go to this website for entry information: <http://www.winemakermag.com/competition>.

Are you Sensitive or Tolerant?

Some people like wines that are light and delicate. Others prefer wines full of deep flavors. Here’s your chance to be heard. The Consumer Wine Awards is a worldwide commercial wine competition where the consumers get to rate the wines! The goal of the competition is to provide consumers relevant wine recommendations from other consumers.

This year’s second Consumer Wine Awards, sponsored by the Lodi Tokay Rotary Club, will be held on Saturday, March 19, 2011 in Lodi, and anticipate that wine entries will exceed the 463 entered last year. The competition is looking for *Consumer Evaluators* to taste and assess the wines. Check out CWA’s website at <http://www.consumerwineawards.com> and join the mailing list to receive information on becoming an evaluator.

Got Room for Glass?

Do you have extra warehouse space to store pallets of wine bottle case goods? SHW is considering purchasing bottles for sale to its members and is looking for resources to receive the pallets and distribute cases to members. You do? Please contact Vice President Bill Staehlin at 916 216-1753 or bill.staehlin@sbcglobal.net.

SHW Jubilee Awards

If your wines placed in last year’s Jubilee but you can’t find the ribbon, it could be that you don’t have it in your possession. Judy Pinegar, SHW Competition Coordinator, still has awards waiting for owners to claim. Contact Judy at 916 652-5198 or jpinegar@calwisp.com.

Good Eats!

Great-Aunt Ellen's Upside-Down Lemon Pudding Cake

These pudding cakes are easy to make and make good use of citrus fruit. Baked in ramekins, the dessert automatically separates into two layers: delicate sponge cake and a luscious lemon curd pudding. They look like you spent a lot of time making them, taste like they should have way more calories, and keep for a couple of days covered in the refrigerator. What could be better?



Ingredients

2	eggs, large, separated	2	Tbls flour
2	Tbls unsalted butter, softened	¼	tsp salt
2/3	cup granulated sugar	1	cup whole milk
2	Tbls finely grated lemon zest	¼	cup lemon juice

Directions

Grease the insides of four 8-oz or 6 6-oz ramekins. Size a pan to fit all ramekins for a water bath (bain-marie). Adjust oven rack to middle of oven and preheat oven to 350 degrees F. Start heating water for the water bath.

In a medium mixing bowl, whip egg whites with an electric mixer until soft stiff peaks form. Set aside.

In another medium mixing bowl, cream butter, sugar, and lemon zest together until light and fluffy. Add egg yolks, mixing well. Mix in the flour and salt and then the lemon juice and milk. With a rubber spatula, fold in the stiff egg whites.

Ladle the mixture into the ramekins so that the mixture is evenly divided. Place the ramekins in the pan place on the oven rack. Create a bain-marie by add enough boiling water so that the water level is halfway up the sides of the ramekins. Bake for 25-35 minutes or until the tops are golden and the center springs back when pressed with a finger.

When cakes are done, carefully remove the pan from the oven. After 10 minutes, remove ramekins from the water bath and place on a wire rack. Cool completely, for about 1 1/2 hours before inverting. To serve, run a paring knife around the inside edge and turn the ramekin upside down on the serving plate. Garnish with whipped cream, zest curls or fresh berries. Serves 4-6.

Notes: If using oranges, substitute 1 ½ tsp of orange juice with lemon juice for increased acid. Use the zest of 1 large orange. Best at room temperature, these pudding cakes may also be served warm or cold (tartness intensifies when cold).



Area Wine Events

Lodi Wine Country is featuring their **14th Annual Wine and Chocolate Weekend** - wines, chocolates, giveaways (lodiwineandchocolate.com) on February 12-13. Be sure to stop by SHW supporters **m2**

Wines (m2wines.com) and **D'Art Wines** (dartwines.com). ♥ Take the short drive out of the grey and into sunny Placer County and visit **Lone Buffalo Vineyards** (lonebuffalovineyards.com).

They'll be open February 12-13 with special sweets and treats on hand. ♥ **Behind The**

Cellar Door: go barrel and bottle tasting - taste zinfandel and Amador specialties -

March 5-6 in Amador County (amadorwine.com).



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Submissions to **The Grapevine** and comments to the editor are welcome.

2011 SACRAMENTO HOME WINEMAKERS MEMBERSHIP FORM

Your Name(s) _____

Address _____

City & Zip _____ Phone Number (____) _____

Email Address(es) _____

(SHW communications are primarily through newsletter and emails)

___ Yes ___ No Share my phone number, city and email addresses with SHW members. (Note: street addresses will not be shared.)

___ **New Membership** - \$42 per household (calendar year). Join by March 1, 2011 to receive a one-year subscription to Winemaker Magazine or extend existing subscription.

___ I currently do **not** subscribe to WineMaker Magazine

___ I currently subscribe to WineMaker Magazine and the subscription is under (exact name) _____

and the Expiration Date is _____

___ **Renew Membership** - \$42 per household (calendar year). 2010 members who renew by March 1, 2011 will receive a one-year extension to their existing WineMaker magazine subscription. Subscription is not extended when renewing after March 1, 2011.

Save valuable resources by having the monthly newsletter delivered to your email addresses above. If you want USPS delivery, please indicate here: ___

To assist SHW in developing programs:

- I plan to make: ___ white ___ red ___ fruit ___ port ___ sparkler ___ dessert
- I am a new winemaker. I'm interested in Winemaking 101 (Basics)
- I am a novice winemaker. I'm interested in Winemaking 201 (Basics +)
- I am an experienced winemaker. Years making wine: _____
- I plan to start a home vineyard: size/ number of vines _____
- I own a home vineyard: size/ number of vines _____
- I hope to go commercial: ___ winery ___ vineyard
- No winemaking for me, learning wine appreciation
- I have been a SHW member since _____

Program topics you're interested in or why I joined SHW: _____

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

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

Membership questions? Contact Gin at 916 217-0294 or ginyangstaehlin@yahoo.com

Let us know how you'd like to help with SHW meetings and activities.

C = I'm interested in Coordinating

V = I'd like to Volunteer

Indicate on items below with a **C** or **V**

Jubilee Wine Competition

<input type="checkbox"/>	Judging	<input type="checkbox"/>	Chef
<input type="checkbox"/>	Cellar Help	<input type="checkbox"/>	Clerk
<input type="checkbox"/>	Clean-Up	<input type="checkbox"/>	Logistics

Home Winery Tour

<input type="checkbox"/>	Home Winery Destination
<input type="checkbox"/>	Chef
<input type="checkbox"/>	Logistics/Clean-Up

Holiday Dinner & Fundraiser

<input type="checkbox"/>	Logistics
<input type="checkbox"/>	Secure Donations/Donate Items

Monthly Hospitality

<input type="checkbox"/>	Bring snacks (reimbursable)
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Club Project

<input type="checkbox"/>	Find grape source and participants
--------------------------	------------------------------------

Winemaking Mentor

<input type="checkbox"/>	Resource for members
--------------------------	----------------------

Club Equipment Manager/Storage

<input type="checkbox"/>	Help with Club equipment logistics
--------------------------	------------------------------------

Assistant Cellar Master

<input type="checkbox"/>	Help pour at meetings
--------------------------	-----------------------

Programming Committee

<input type="checkbox"/>	Assist VP with monthly programs
--------------------------	---------------------------------

Other Activities (board meetings, tours)

<input type="checkbox"/>	Host board meetings
--------------------------	---------------------

<input type="checkbox"/>	Specify:
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2012 Leadership Interests

___	President
___	Vice President – Programs
___	Treasurer
___	Secretary
___	Membership Chair
___	Cellar Master
___	Web Site Manager
___	Newsletter Editor
___	Chief Judge
___	Mentor Coordinator
___	Other (please specify):