

SHW

Starting with this issue, we'll be delivering Sacramento Home Winemaker's monthly newsletter, *The Grapevine*, via a new and condensed email format designed to provide you with Club information directly. Additional Club information including board members, mentors, Club equipment, and Club program/event calendar can be found at the SHW website: www.sachomewine.org. We appreciate your feedback on this new delivery model. --*Editor*

THE SHW GRAPEVINE JUNE 2011

June 15, 2011 Program - Testing and Formulas

Dust off your pH meters and acid test kits. The June 15 SHW meeting is a **hands-on** demonstration/practice session on the proper use of these tools and interpretation of readings to assist in improving your wines. We will be testing wines for total acidity using two different methods. We'll also show you how to prepare for paper chromatography testing to ensure that your malic to lactic acid conversion is complete (also known as ML conversion).

This is "hands-on", so please bring your pH meter, acid test kit, buffering solutions for calibrating your pH meter, and 2 small bowls for your buffering solution.

With a sample wine, Chief Judge **D.D. Smith** and **John Troiano** will oversee calibration of your pH meter and show you how to check for total acid using the meter.

Henry Wilkinson, using the acid test kit, will show you how to identify the "end point" for determining acid in your wines after crush.

Donna Brown will be demonstrating paper chromatography techniques and will have finished results to help determine if your wine has completed ML conversion.

Bill Staehlin will demonstrate a new Excel spreadsheet to assist all winemakers. The spreadsheet provides formulas for:

1. Reducing brix: amount of water to add to bring your must to the level that you want;
2. Adding tartaric acid: amount of acid to add to balance your wines based on tests results using pH meters and acid test kits; and,
3. Protecting your wine: amount of SO₂ to add to your wines to achieve desired level of protection.

For additional meeting information, please contact Bill Staehlin at (916) 216- 1753 or bill.staehlin@sbcglobal.net.

President's Message

First of all, congratulations to all of the June Jubilee Competition contenders! As the raindrops fell from the sky, Gold medals showered down on SHW Club members. For a complete list of the results, please go to the SHW website – www.sachomewine.org Many thanks to Judy Pinegar for coordinating and hosting this event, to DD Smith, our Chief Judge and to the many Club members and friends that contributed to another successful SHW Jubilee.

As we move into the quiet summer days before the hectic harvest season, now is the time to line up your wine grape sources. For those of you who are new to home winemaking, we will be offering our Winemaking 101 class on August 6, 2011. We are encouraging these “graduates” to sign up for one of our five Varietal Focus Groups, which are: tempranillo, cabernet franc, syrah, chardonnay, or port. Your focus group leader will guide you through your first winemaking experience, from sourcing grapes, through crush and press, and finally to bottling. Contact Donna at (916) 454-5487 if you would like to sign up now for a focus group – spaces are going fast.

Be sure and join us for our June Program on June 15th – “Wine Analysis” for everything you need to know about testing your grapes, must, and wine.

Happy winemaking!

Donna Bettencourt
SHW President

From the Chief Judge - 2011 June Jubilee

Well, if last year’s competition provided thrills and spills, the 2011 June Jubilee held last Saturday was simply a grand assault on the GOLD! Led by Henry Wilkinson (and his “Donner Boys”) with three Double Gold’s, there were a total of five Double Gold awards and 14 Gold Medals to account for nearly 21 percent of all entries. This is almost ten percent above the norm, and was enthusiastically supported by the judges who repeatedly stressed the high quality of our competition wines. Silver awards were a bit high, also, at 40 percent – Bronze medals accounted for 35 percent of all entries. Only one wine was classified as No Award; truly an accomplishment for a home winemaking competition. Here’s a curiosity – not one of the five Double Gold awards made it to Best of Class!

I should mention that Steve Barrett, our reigning **Winemaker of the Year**, had a great day with one Double Gold, three Gold’s and three Silver medals. Danyal Kasapligil turned in two nice Gold Medal Sauvignon Blancs which netted him two awards - Best of Class and the Best of Show.

A record June rainfall notwithstanding, this year’s Jubilee was truly one of the smoothest, most memorable and most enjoyable in memory. The Wilkinson cellar crew, Judy’s classic barn and a great team of judges made it all easy ... and fun! My personal thanks and congratulations to all who participated.

-- D.D. Smith

BEST OF CLASS/SHOW AWARDS

White	2009 Sauvignon Blanc (Danyal Kasipligil)
Red	2007 Cabernet Sauvignon (Dar Geramian)
Blush/Rose'	2009 Sangiovese Rose' (Danette Davis)
Fruit/Exotic	2010 Cactus Wine (Judy Pinegar)
Dessert	2009 Late Harvest Sauvignon Blanc (Danyal Kasipligil)
Show	2009 Late Harvest Sauvignon Blanc (Danyal Kasipligil)

(Attached is the complete list of wine entries sorted by winemaker.)

July 20, 2011 Program Preview - 2010 Club Project Evaluations

If you participated in last harvest's Zinfandel Club Project, the July meeting is your opportunity to bring your wine in for evaluation. When you do so, you'll also be eligible to receive reimbursement for half of the cost of the grapes to make a 5-gallon carboy of wine. More details to follow in the July newsletter.

Home Wine Competitions

Nevada County Fair -entries due July 8; http://www.nevadacountyfair.com/pdf/2011-CH_68.pdf

Napa Town and Country Fair - entries due July 15;

<http://www.napavalleyexpo.com/pdf/pb2011-beerandwine.pdf>

Mother Lode Fair - entries due June 21; www.motherlodefair.com

Monterey County Fair - entries due July 20; www.montereycountyfair.com

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