

The Grapevine

Newsletter for The Sacramento Home Winemakers

January 2015

SHW Monthly meetings are held on the third Wednesday of the month starting at 7pm, upstairs at the Turn Verein located at 3349 J Street in Midtown, Sacramento. For more information on SHW membership, meetings and activities, visit:

www.sachomewine.com

Inside this Issue...

- p. 1 January Program
- p. 2 President's Message
- p. 3 Wine Geek's Corner
- p. 5 Future Programs
- p.6 Holiday Party and
2014 Awards
- p. 8 Important References
- p. 9 Membership Form

January 21, 2015 Program

Darrell Corti Introduction to Greek Wines

Darrell Corti, former SHW member and long-time Club supporter, returns this month to kick off 2015 with an Introduction to Greek Wines. Darrell will also bring samples of Greek wines for us to taste through the evening. Please bring 2 wine glasses for your own use.

If you had a wine(s) previously evaluated by Darrell and he asked you to bring them back at a later time, this is the time. Please bring two 750ml bottles to share and contact JD Phelps at jdpelps@gmail.com if you would like to have Darrell taste and discuss your wine(s) again.

There is no charge for SHW members and a \$15 fee for non-members for the January meeting. If you haven't already renewed your 2015 dues or would like to join, please complete the 2015 membership form in this newsletter and remit with dues to the meeting.

Thanks for helping set-up before the meeting, cleaning up afterwards, and enjoy responsibly.

Presidents Message – J.D. Phelps

A new year... hopes for a new great vintage or perhaps that first Gold Medal winning wine. Whatever your winemaking aspirations for 2015 one thing is clear; SHW can help you achieve them.

“The goal of the club is to promote the art and science of winemaking through educational, competitive, and social meetings.” This remains the long standing mission of SHW and we continue to do everything possible to deliver on this promise to our members. If our recent dominance over the WineMaker Magazine International Home Wine Making Competition - Club of the Year award (2012,

2013 & 2014) is any indication, our club members are getting the message. As we move into this new year, SHW leadership will continue to bring you some of the most well-known minds in wine making in our monthly programs – starting in January with Darrell Corti. We will look to expand our educational opportunities beyond Winemaking 101 and our monthly programs. Lastly, we will evaluate and look to continually improve the experience of SHW members. Not only do we want to remain the best wine making club on the planet; more importantly, we want you to be the best wine maker you can possibly be.



Committee Help Needed

In order to meet the increasing demands of SHW functions we need **YOUR** help. As we begin 2015 we have nearly 170 membership and well over 285 members. This is nearly 100% growth from where the club was five years ago. The growth has not only been incredible, but it has increased the need for volunteer support from our members to continue to successfully execute monthly meetings, our annual Jubilee, the harvest and holiday dinners, and competitions. In the past, SHW has appointed numerous individuals to own these responsibilities. As we move into 2015, we have an opportunity to share these responsibilities by organizing more efficient committees with the hope that we will involve more of our members and further share the workload necessary to make these tasks and events a success. As previously announced we are looking for various committees to assist the Executive Board in 2015 and still need volunteers to assist with:

- Media & Communications
- Technology
- Events

If you have an interest, passion, or knowledge in any of these areas or are simply looking for a way to get involved, please contact J.D. Phelps at jd.phelps@gmail.com or Bruce Currie at blcurrie56@hotmail.com.

Wine Geek's Corner

New to 2015 will be a recurring monthly article covering something of interest, my interest, on the topic of wine making. When you write your own article you can cover a topic of your interest. Did we mention the Media & Communications Committee needs help? ☺ I hope you will enjoy these articles and find the material as useful or inspiring to your wine making as I do.

To kick off the year I wanted to share a wine making tool I have found to be extremely helpful in the last few years. I'm sure we have all had the experience of flipping through a wine making how to book for the right formula for determining how much Tartaric Acid to add or trying to guesstimate the optimal Brix level to fortify a new Port wine and what amount of spirit to use. Formulas for these are in numerous books (do people actually read paper books still?) and can be found on various websites. However, I believe I may have found the Holy Grail for simplifying your wine making calculations. Welcome to VinoCalc!

VinoCalc is a collection of wine making formulas, conversions, predictions, etc. put together by Jonathan Musther in a simple to use website. You simply find the calculator you need and enter your data to get instant and accurate results. One simple source, no need to remember long complex calculations or which book explained calculating molecular SO₂ the best. VinoCalc covers everything from unit conversions to fining trial based additions and more.

Need to determine how much sugar to add to your wine prior to bottling to reach a specific density? There is a calculator for that.

Chaptalisation:	
Current	<input type="text"/>
Desired	<input type="text"/>
Units?	°Brix ▾
Estimated finishing SG	<input type="text" value="1.000"/>
Correction for DSOS	<input type="text" value="0.000"/>
Potential alcohol (current)	<input type="text"/>
Potential alcohol (chaptalised)	<input type="text"/>
Volume of must (L)	<input type="text"/>
Mass of sugar to add (kg)	<input type="text"/>
<input type="button" value="Reset"/>	

DSOS: = Dissolved Solids Other than Sugar - note that if your density reading is from a hydrometer, using a value for DSOS is more important, if the reading is from a refractometer, you can probably assume no DSOS.

Details: This calculator works out how much sugar to add to a given volume of wine to raise it to a desired density (which we use as a measure of sugar content). For convenience it also calculates the estimated potential alcohol of the current must, and after the calculated chaptalisation. The estimated finishing gravity and correction for DSOS can be ignored if alcohol prediction is not required.

VinoCalc

by Jonathan Musther - jon@musther.net

Version 3.1 - September 2013

For the latest version of *VinoCalc*, visit <http://www.musther.net/vinocalc>

Calculators:

[Gravity/Density/Sugar Conversions](#)

[Temperature Conversion](#)

[Volume Conversion](#)

[Mass Conversion](#)

[Area Conversion](#)

[Alcohol Prediction \(pre-ferment\)](#)

[Alcohol by Ebulliometry](#)

[Alcohol by Spirit Indication](#)

[Alcohol from Hydrometer & Refractometer](#)

[Monitor Ferment from Refractometer Readings](#)

[Monitor Ferment from Hydrometer Readings](#)

[Measure High \(off-scale\) °Brix by Dilution](#)

[Hydrometer Temperature Correction](#)

[SO₂ Aspiration/Oxidation Method](#)

[Calculate Molecular SO₂](#)

[Titratable Acidity](#)

[Calculate Dissolved Solids \(post ferment\)](#)

[Simple Deacidification](#)

[Double Salt Deacidification](#)

[Chaptalisation Additions](#)

[Fortification Point](#)

[Fortification \(spirit addition\)](#)

[Fining Trial Based Additions](#)

[Solid Additions](#)

[Percentage-Active Solid Additions](#)

[Solution Additions](#)

[Discussion of Calculations](#)

[Legal \(copyright, distribution etc.\)](#)

For those of you who go beyond Wine Geek and crossover into the realm of Wine Nerd, you'll be pleased to find that Jonathan was nice enough to detail and explain every formula used on his site. So you can double check his work, because you know you will. ☺

If you are interested in giving *VinoCalc* a try you can do so by visiting:

www.musther.net/vinocalc - Free

Android users can also find *VinoCalc* as an app on the Google Play store - Not Free (\$2.48)

<http://goo.gl/jlfhD0>

Please Enjoy Responsibly

Far better than any Gold Medal, the best reward for making a great wine is simply enjoying and sharing a bottle with friends and fellow wine makers. SHW wants to remind you to please do so responsibly and be aware of your capacity to drive and get home safely. Our number one priority is making sure all SHW members make it home from club meetings and events without injury to themselves or others. If you find yourself or a friend a glass or two beyond being able to do so, please notify a club officer immediately so we can assist in arranging safe transportation home.

2015 SHW Membership Dues Are Due

Hey! If you haven't already, thanks for your membership in SHW!

The 2015 membership form can be found in this newsletter and also on-line at <http://www.sachomewine.com/membership/>. Thanks for sending your check and form to SHW Treasurer Steve Barrett, PO Box 623, Roseville CA 95678. Membership forms will also be available at the January 21 meeting.

If you have membership questions, please contact membership co-chairs Fred Millar at (916) 576-9596 and fredmillar1@gmail.com or Gin Yang at (916) 217-0294 and ginyangstaehlin@yahoo.com.

Coming Soon....

White and Rosé Wine Evaluations - February 18

The general meeting in February will feature evaluations of white and rosé wines made from the 2014 harvest. Be sure to bring your freshly made wines to receive comments and suggestions of ways that your new wines can be improved before you finish and bottle them. Craig Haarmeyer, Revolution Wines, and another experienced evaluator will participate.

Reduction Issues and Treatments & Cures – March 18

Bob Peak of The Beverage People will be our speaker in March, “Reduction Issues and Treatments & Cures”, as a complement to the February evaluations.

Needed! Volunteers for Monthly Hospitality

Choose a month to help the club!

Duties are to purchase cheese and crackers or bread for the monthly

meeting. The club will reimburse you for your expenses. Please cut the cheese and slice the bread.

Most important when the meeting has ended, stay to remove the "left overs", package them, and wash the tables.

See Jacque or Craig Brown to sign up.

The Grapevine January 2015

2014 SHW Holiday Party and Annual Awards

On a cold Sunday evening, 80 members and guests partied and bid on auction items through the evening. They were all part of the festivities at the annual SHW Holiday Party at the Embassy Suites in Old Sacramento.

The party's silent auction and raffle fundraising activities raised over \$3,000! Thanks to both the donors and successful bidders.

The event is also the time when SHW recognizes members for their volunteerism and wines:

- **Bob Beck Memorial “Educator of the Year” Award - the 2014 award recipients are Tom Ramme and Rebecca Ramme.** They “spread the word” by volunteering in many activities (taking SHW along with them) including designing the model for the California State Fair Home Winemaking booth, coordinating the home winemaking activity during Sacramento’s Farm to Fork celebration, and showing how good SHW wines are at UC Davis activities.
- **Hal Ellis Memorial “For Service Above and Beyond the Crush” Award – the 2014 award went to the dynamic duo J.D. Phelps and Sonia Baron.** Both served as SHW’s co-vice presidents in 2014 and were actively involved in Winemaking 101, and SHW winemaking activities. They guided many members through more than 18,000 pounds of grapes in 2014 alone.
- **Donna Bettencourt was awarded the “President’s Award”** in recognition of her presidential leadership in 2014.
- **The Stu Shafer Memorial “Most Improved Winemaker”** award is to recognize winemakers whose wines progressively receive positive notice. The 2014 award recipients, **Amy Gregory and Holly Heggli** started making wine in 2012 and by 2014 their wines earned gold and double golds in competitions.
- The **“Winemaker of the Year Award”** is a fiercely competitive honor to earn. It’s about the numbers, the strategy, and above all, about making consistently good wine, really good wine. **David Hicks** was awarded this coveted award for his wines outstanding performance in 2014 wine competitions.

Congrats to all! And many thanks Holiday Party Coordinator Deb Moretton, fundraising coordinators Judy Pinegar and Sonia Baron, awards presenter Board of Directors Chair Fred Millar, and photographer Ron Davis.

Photos below (left to right): 2014 President Donna Bettencourt, BOD Chair Fred Millar, Educator of the Year recipients Tom Ramme and Rebecca Ramme; Prez Donna, Volunteer of the Year recipients J.D. Phelps and Sonia Baron, Chair Fred; Chair Fred, Past Prez Judy Pinegar, Winemaker of the Year recipient David Hicks, Prez Donna. More photos can be found at Sacramento Home Winemakers facebook page.



2015 SHW
Executive Board

President: J.D. Phelps

Vice President:
Bruce Currie

Treasurers:
Steve Barrett
Mary Breedlove

Secretaries:
Joe McGillivray
Lynne McGillivray

Membership Chairs:
Gin Yang
Fred Millar

CLUB EQUIPMENT:

Destemmer/Crusher: Andy Walter,
(916) 955-6373
andrew.walter@sbcglobal.net

Basket Press and Corker: Jacque
and Craig Brown
jbrown6766@gmail.com

Filter: Donna Bettencourt, (916)
454-5487
Bettencourt1045@softcom.net

Each item is subject to a nominal
upkeep fee per use:
Destemmer/Crusher: 10\$
Basket Press: 10\$
Corker: 5\$
Filter: 5\$

2015 SHW
Board of Directors

Fred Millar -Past President

Lynn Keay - Past President

Gary Young - Past President

Donna Bettencourt - Past
President

J.D. Phelps – Current President

“Wine is
Bottled Poetry”

Robert Louis
Stevenson

Sacramento Home Winemakers -- 2015 MEMBERSHIP FORM

Your Name(s) _____

Mailing Address _____ Today's Date _____

City & Zip _____ Phone Number (____) _____

Email Address(es) _____

(SHW communicates primarily through emails. If you also prefer the newsletter by USPS, indicate here. ____)

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

New Membership - \$50 per household (calendar year). Join by March 1, 2015 to receive a one-year subscription to WineMaker Magazine mailed to your address.

Renew Membership - \$50 per household (calendar year). 2014 members who **renew by March 1, 2015** will receive a one-year extension to their existing WineMaker magazine subscription. *Subscription is not extended if renewing after March 1, 2015.*

Tell us about your winemaking interests to assist SHW in developing programs and resources:

- | | |
|---|---|
| <input type="checkbox"/> I have been a SHW member since _____ | <input type="checkbox"/> I am interested in home viticulture. |
| <input type="checkbox"/> I am a new/novice/rusty winemaker | <input type="checkbox"/> I am interested in making these wines: |
| <input type="checkbox"/> I'm interested in Winemaking 101 (Basics) | <input type="checkbox"/> <input type="checkbox"/> Bordeaux <input type="checkbox"/> Rhone <input type="checkbox"/> Iberian <input type="checkbox"/> Italian <input type="checkbox"/> German |
| <input type="checkbox"/> I am making wine. Years making wine: _____ | <input type="checkbox"/> <input type="checkbox"/> Fruit <input type="checkbox"/> Mead <input type="checkbox"/> Port <input type="checkbox"/> Sparkler <input type="checkbox"/> Dessert <input type="checkbox"/> Other _ |
| <input type="checkbox"/> I want to know about: <input type="checkbox"/> wine chemistry <input type="checkbox"/> SO2 | <input type="checkbox"/> I would like more information on these grape |
| <input type="checkbox"/> pH and acid <input type="checkbox"/> blending <input type="checkbox"/> fining <input type="checkbox"/> filtering | varietals: _____ |

Thanks for choosing some of the many ways to help SHW:

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

Host a board meeting on the first Wednesday of the month. Which month is best? _____

Jubilee Wine Competition and Picnic: Judging Cellar Help Clerk Chef Logistics

Home Winery Tour: Coordinate Chef Home Tour Destination

Harvest Dinner: Coordinate Find corkage-free restaurant

Holiday Dinner and Fundraiser: Coordinate Logistics Secure Items Donate Items

Monthly Hospitality: reimbursable snacks at monthly meetings: Coordinate Bring Snack

Club Equipment Manager/Storage: Destemmer-Crusher Press Filter Corker

Winemaking supplies (bottles, oak, corks, etc.): help with procurement storage sales

Commercial Winery/Industry Tours: Coordinate Lead Suggestions: _____

Grape Sourcing/Group Buys: Procure Manage Varietals: _____

Program meeting topics you're interested in/why you joined SHW: _____

Please make check payable to "SHW and mail with membership form with to: Steve Barrett, SHW Treasurer - P.O. Box 623 - Roseville, CA 95678

