

# SACRAMENTO HOME WINEMAKERS

# THE GRAPEVINE

NEWSLETTER -- MAY 2018



## MAY 16 PROGRAM

### Fermentation

Join your fellow Home Winemakers on Wednesday, May 16 for our Monthly Program upstairs at the Turn Verein located at 3349 J Street in Sacramento. There is additional parking in the back.

This month's program is devoted to fermentation. Shea Comfort from Lallemand, known as the Yeast Whisperer, will be presenting. Shea is a consultant-winemaker and can give advice for all aspects of winemaking. Shea specializes in:

- Fermentation technique
- Structure, flavour & aroma creation
- Must preparation: balancing and correcting
- Yeast, bacteria & grape varietal pairing

- Improving wines during ageing
- Blending.

Any questions you may have Shea can answer.

I believe that this program will be very interesting and educational. So bring a bottle of wine to share if you like, and your wine glass. Please consume responsibly.

As always, help in setting up and cleaning up is appreciated.

Contact me at [piazza-perham@att.net](mailto:piazza-perham@att.net) if you have program questions.

-- Vice President Terry Piazza-Perham

### PRESIDENT'S MESSAGE

Greetings, fellow winemakers!

Lots of things I didn't know about corks that I now have a deeper understanding of. Big Thanks go out to Phil Durrett from ACIC and his informative presentation on corks and closures. Being a relatively new winemaker and having purchased items such as corks "because they were cheaper" wasn't always the best decision for the type of stopper I was intending to have.

You live and learn in winemaking and lot of that learning is from trial and error but having been doing this for several years, the language and information used in winemaking isn't as unfamiliar as it once was and I now understand some of the concepts better. SHW is all about *(continued on next page)*



*(President's Message continued)*

providing an educational experience in the craft of winemaking and speakers like Phil help us improve our skills and broaden our education. Thanks, Phil!

There were some impressive wines entered in the State Fair. Yes, THE California State Fair! Thank you to our Chief Judge Donna Bettencourt for reading off the list of those that were awarded Golds and Double Golds and announcing David Blitstein's Best of Show, Reds, for his Nevada County, 2016 Tempranillo. Way to go members! Repeatedly we hear kudos about our winemaking skills from evaluators, speakers and others that get to taste our product. Well-deserved, ladies and gentlemen!

A few club members got to visit the UC Davis campus this past weekend. Hopefully, we'll get other opportunities in the future for club members to see the impressive educational environment at the University. David Block, Chair of the Viticulture and Enology Department led our tour and effectively gave us a clear overview of how the program works and was able to answer all of our questions. He thanked the group for SHW's efforts to support the program by providing the scholarship that we do. I thought it was nice that he acknowledged that; not that we're contributing a mountain of cash, but to a student, I'm sure everything helps. And we got to meet this past year's recipient of that scholarship, Korbin Ming, at the April meeting where he introduced himself and told us of his background and his family connection to winemaking. I understand he's going to be a judge at the Jubilee competition as well, thank you Korbin.

After the tour, the group met at club members Jenny and Marcus Meadows-Smith home and Great Bear Winery where we had BBQ chicken, sausage and dogs and members brought side dishes for an awesome potluck lunch and tasting of wines by Berryessa Gap Winery. Led by Nicole Salengo, we were treated to a sampling of wines from an established, thriving commercial winery in Winters. I highly recommend a trip to this winery's tasting rooms; they have one in downtown Winters and another at the winery. The wines are absolutely delicious and well worth your time. Finally, a big shout out of THANKS to Seth Brunner and Linda Clevenger for organizing the UC Davis tour and BBQ. It was well put together and took some perseverance and effort to coordinate schedules with the school, David, Marcus and Jenny and on a weekend that hopefully could be relied upon for decent weather. Great job Seth and Linda! Thank you; your volunteerism is appreciated. And thanks go to Marcus and Jenny for opening their home.

Don't forget to sign up early for the Jubilee and get your wines in. The first one is free so that's worth the judge's feedback right there and for free, there's no excuse not to. And who knows, it may be the next "Best of Show"!

Till we meet again; Cheers.

-- Joe McGillivray, SHW President

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## THANK YOU VOLUNTEERS AND SUPPORTERS!

Lots of volunteers help keep SHW running smoothly! Thank you for stepping up!

April's meeting appreciation:

- **Phil Durrett** with ACIC for sharing about corks and closures.
- **Bill Kemper, Larry Zinky, and Don Chernich** for setting up; **Bruce Currie and Jamie Kojak** for post-meeting clean-up.
- **Doug McKenzie** for his expertise at the monthly wine troubleshooting table.

Thank you for volunteering to support SHW outside our monthly meetings:

- **Seth Brunner and Linda Clevenger** for organizing an informative visit to the UC Davis Winery, and to **Marcus and Jenny Meadows-Smith** for hosting Berryessa Gap Vineyards wine tasting and potluck lunch.
- **Terry Piazza-Perham** for hosting May's executive board meeting.

Volunteers behind the scenes:

**Education Committee**, chaired by Bruce Currie meets periodically to coordinate the Club's technical programs. Members: **Seth Brunner, Robert Wharton, Terry Piazza-Perham, Donna Bettencourt, Linda Clevenger, and Gin Yang.**

**Group Buy Coordinators:** **Jerry Roark and David Ichikawa** can help connect you with group buys. They can be contacted at [jerry.roark@gmail.com](mailto:jerry.roark@gmail.com) and [deichikawa@gmail.com](mailto:deichikawa@gmail.com), respectively.



## WE NEED YOUR HELP

**One Time, One Meeting:** we're still in need of volunteers for post-meeting clean-up for May, June and July, and both set-up and clean-up for September, October, and November. This is a quick way to offer your help to SHW. Contact Hospitality Chair Vickie Rosalli if you can help with set-up and/or clean-up. [rjralli@pacbell.net](mailto:rjralli@pacbell.net) or call / text 916 342 1099.

Thanks to all who volunteer to bring cheese and bread to the monthly meetings; this year's dates have been filled.

**One Time, One Party: Jubilee Picnic and Awards Ceremony** - Judy Pinegar needs help with Jubilee Picnic logistics. Contact Judy at [judypinegar@gmail.com](mailto:judypinegar@gmail.com) and call / text 916 224-6742.

**One Year, One Equipment Coordinator:** SHW has several pieces of wine making equipment to track. The Equipment Coordinator helps manage the Club's Equipment rental program. For more details on this important volunteer opportunity, please contact President Joe McGillivray at [pyramid59@gmail.com](mailto:pyramid59@gmail.com) and call / text 916 261-9438.

## CALIFORNIA STATE FAIR BOOTH

The forecast is starting to show ninety degree weather which means that the CA State Fair is right around the corner. Once again this year our club will be staffing the home winemakers booth. As with past years, you will have three opportunities each day of the fair to share your winemaking experience with fair goers. Soon we'll be sending out a club email message with the web link to the signup page. Volunteers will receive a complimentary parking pass and gate ticket for each day volunteered. Please send your questions to Robert Wharton, [robert.wharton@hpe.com](mailto:robert.wharton@hpe.com).

## SHW "IN THE VINEYARD"

### Powdery Mildew Protection

- Usually can only protect, not treat, mildew
- Temperature is more important than moisture
- Mildew will grow from 70 to 95 degrees Fahrenheit
- Begin treatment at 2-inch shoot growth
- Stop treatment 30 days prior to harvest
- Treatment types
  - Elemental sulfur dust
  - Micronized wettable sulfur spray
  - Chemical fungicides (many). Contact a pest control advisor at a chemical or fertilizer company.

- Must have a private applicator permit and number obtained from the county ag commissioner.
- Report monthly pesticide use to the state at [www.calagpermits.org](http://www.calagpermits.org).

#### Reference:

[lpm.ucanr.edu/PMG/selectnewpest.grapes.htm](http://lpm.ucanr.edu/PMG/selectnewpest.grapes.htm)

Be sure to look at the UC Davis powdery mildew risk index.

-- *Paul Baldwin*

## 2018 SACRAMENTO HOME WINEMAKERS JUBILEE COMPETITION OPEN!

Entries are now being accepted for the annual, club-only home wine competition. Judging will take place on June 9th, with the results being announced the next day, Sunday, at the Jubilee Picnic. Entry fees are as follows: free for first entry, and \$8 for every entry thereafter. An entry consists of 1 750 milliliter bottle. See the SHW website for the entry guidelines, and forms.

All entries will be judged by a distinguished panel of experienced judges who are not SHW members. All entries are due by Wednesday, May 16th at the monthly meeting. If you are unable to attend that meeting, please arrange to drop off your entries at the following drop off locations: Sacramento area, Donna Bettencourt – 916-548-3199; Roseville area, Joe Morgan – 916-439-7205; Auburn area, Thad Rodgers – 916-715-3688; and Davis area, Seth Brunner – [sethbrunner@sbcglobal.net](mailto:sethbrunner@sbcglobal.net). If you are wanting to compete for the SHW Winemaker of the Year Award, you must enter two distinct and different wines in the Jubilee Competition. For any questions, please contact Competition Coordinator, Donna Bettencourt ([donnab1045@gmail.com](mailto:donnab1045@gmail.com)).

### ANNOUNCING.....

The 17th Annual Lake County Home Wine and Beer Makers' Festival is on June 16, 2018 in Lakeport, from 12 noon to 5 pm. If you enter your home wines, you will get a table to pour from. Tickets include silent auction, wine raffle, music, food and arts and crafts' vendors.

For tickets and entry information, go to [www.homewineandbeermakers.eventbrite.com](http://www.homewineandbeermakers.eventbrite.com), or [www.homewinemakersfestival.com](http://www.homewinemakersfestival.com).

## COMPETITION CORNER

*-- Chief Judge Donna Bettencourt*

Congratulations to all the SHW members who won Gold, Silver, and Bronze at the State Fair. A big shout out to member David Blitstein for Best of Red for his 2016 Tempranillo. That means that members from Sacramento Home Winemakers have won 13 golden bears (Ok, Ok, Rex won 9, but still....)

For those who have never entered a recognized home wine competition, here are a few tips:

\*Most competitions require only one bottle for entry. Be sure that that one bottle represents your wine truly; uncork it and taste a tiny bit and smell it. If it is good to go, recork it and send it on.

\*Bring your wine prior to bottling to the mentoring table at monthly meetings. Member Christa Ring will have a table in the back of the room, accompanied by an experienced winemaker. One of our mentors can taste the wine and evaluate it, even using a recognized scoring sheet. You may receive some finishing feedback, prior to bottling, that will help your wine compete better.

\*Know why you are entering your wine. Is it to show it off and win awards, or to receive feedback, or both? Both are valid reasons. Remember also that you must enter 2 different wines in at least three recognized home wine competitions in order to submit your application for SHW Home Winemaker of the Year. The required competitions are the California State Fair, and the SHW Jubilee. You may choose the other recognized competition.

Here are a few of the competitions coming up.

### Sacramento Home Winemakers Jubilee Competition

Our club-only competition is scheduled for Saturday, June 9th, with the annual awards and picnic to follow the next day, June 10th. We are encouraging home winemakers at every stage of their wine making journey to enter. **Due to our strong fund raising efforts, we are able to extend to members reduced entry fees this year. Your first entry will be at no cost, and all other entries will be \$8 per entry.** An entry consists of 1 bottle. Entries will be accepted at the April 18th monthly meeting and cut off at the May 16th meeting. Drop off locations will be announced in April. The Competition Committee will be looking for volunteers to assist on June 9th in the cellar, clerking, set up, and clean up. Look for more details in the April newsletter.

### Orange County Fair Home Wine Competition

Entry fee is \$15 per entry and only one bottle is required. On line registration and payment is open now at <https://competition.ocws.org> Deadline for entry is May 22, 2018. Labeled entries may be dropped off at The Brewmeister in Folsom and at other locations (see website) in Northern California. Judging is on June 9th.

### Placer County Wine and Grape Association

Last year's home wine competition was held in August. Check back in later for more details or go to: [www.pcwga.org](http://www.pcwga.org).

## UC DAVIS WINERY TOUR AND BERRYESSA GAP VINEYARDS WINE TASTING

With the sun peeking through fluffy clouds, SHW members toured UC Davis' Winery in late April. Dave Block, Chair of the university's Viticulture and Enology Department shared the highlights of the technical winery's sustainability and research features. After the tour, it was a short jaunt to SHW members Jenny and Marcus Meadows-Smith's winery in rural Davis. There, Nicole Salengo, winemaker for Berryessa Gap Vineyards in Winters, poured wines for tasting.

Lunch entrees were provided by Linda Clevenger, Seth Brunner and Marcus and Jenny Meadows-Smith (Marcus bossed the grill). Attendees brought accompaniments. After lunch Marcus gave us a historical tour of their property and a close-up look of their vines, garden and orchard.

Special thanks to David Block, event coordinators Seth Brunner and Linda Clevenger, and hosts Marcus and Jenny Meadows-Smith.

*(Additional photos on fb.)*



## JUNE JUBILEE PICNIC AND AWARDS PARTY

The SHW Jubilee wine competition will be on Saturday, June 9, 2018, and the **Jubilee Picnic and Awards will be Sunday June 10, 2018** ...Mark your calendars. The location will be Judy Pinegar's Back Yard and Barn as in past years. The actual picnic/BBQ will begin at 12 noon with the main course planned for about 1:30 PM. **Please!! Lend a hand with set up or clean up... call Judy at 916-224-6742. Sign up today or rates come up!!**

The club will provide BBQ meat, Chili Beans, French bread, and lots of water. Wines from the competition will be available for tasting, including the Golds and Best of Shows. **Last year there were 153 bottles!!**

Please bring a dish to share at the potluck: appetizer, salad, entree, or dessert according to the following list based of your last name (first initial): A – G = Appetizers; H –O = Desserts and P– Y = Salads or Sides (please large dishes – note: no chili beans. I try to switch this around every year to keep it even! )

**Remember to bring your own wine glasses.**

For those of you who are new to the event, Judy's place has 2 ½ acres with room to explore nature in the spring. Some of Judy's lawn chairs are available, but club members should bring their own lawn chairs, blankets, or whatever if they want to be sure to have a place to sit on the lawn under the trees.

The swimming pool also will be open, so bring your suit, hat, sunscreen, and sunglasses (if it is warm enough!), but even if it rains, the barn will be open. We will have pop-up tents around and there is an upstairs to the barn also (billiards anyone?!). The event is great fun, lawn games will be available, and the party sometimes goes until dark... so plan on making a day of it! Children and guests and pets are welcome!

**Jubilee Location: Judy Pinegar Winery and Barn and Yard  
9195 Vista Ct, Loomis, CA 95650  
Facebook Location: "The Barn"**



## **SHW Jubilee Picnic + Awards Ceremony Reservation Form**

YES! I will be attending the Jubilee Picnic and Wine Tasting on Sunday, June 10:

Name(s) \_\_\_\_\_

(Price is the same as last year!)

### **Reserving by June 1, 2018**

\_\_\_\_ Number of Members @ \$12 per person

\_\_\_\_ Number of NON Members @ \$16 per person

\_\_\_\_ Number of children under 13 (free)

### **Reserving between June 1 and June 5, 2018**

\_\_\_\_ Number of Members @ \$22 per person

\_\_\_\_ Number of NON Members @ \$26 per person

\_\_\_\_ Number of children under 13 (free)

Send form and check to: **SHW Treasurer Bob Peake, PO Box 691, Folsom, CA 95763**

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### **EVENTS CALENDAR**

- Executive Board Meetings –6:30 PM start; contact Prez Joe McGillivray for location; pyramidlake59@gmail.com.
- General Meetings –7:00 PM start; upstairs at 3349 J Street, Sacramento
- Meeting and event details - [www.sachomewine.com](http://www.sachomewine.com); see Events Calendar and latest Newsletter.

<b>General Meeting</b>	May 16, 7 PM Wednesday	<b>Everything Fermentation</b> Guest Speaker: Shea Comfort, Lallamand
<b>SHW Jubilee</b>	June 9-10 Weekend	<b>Wine Competition and Awards Ceremony &amp; Picnic</b> Entry and picnic info in this newsletter!
<b>General Meeting</b>	June 20, 7 PM Wednesday	<b>Non-Bordeaux Red Wine Evaluation</b> Guest Evaluator: John Troiano, Wreckless Blenders
<b>Fruit Wine Making Workshop</b>	June 30 Saturday	<b>Learn to make wines from fruit other than grapes</b> Location: Loomis
<b>General Meeting</b>	July 18, 7 PM Wednesday	<b>Sustainable Vineyards</b> Guest Speaker: Joaquin Fraga
<b>Winemaking 101</b>	July 28, 9:30 AM Saturday	<b>Beginning Wine Making Workshop</b> Location: Granite Bay

## SHW RESOURCES

**Wine Analysis Service** – resident SHW Chemist Bruce Currie can run the numbers on your wine pH, TA, pH +TA, free SO<sub>2</sub>, malic acid to show completion of MLF, and alcohol by volume (abv).

<http://www.sachomewine.com/wine-analysis/>. Please note: Bruce will not be at the May SHW meeting so the wine analysis service will not be available in May.. Save your samples and bring them to the June meeting. Thank you for your patience.

**Oak Beans** – a little oak can make your wines spectacular! Stavin oak beans available in small quantities at cost. Contact Bill Staehlin at [bill.staehlin@sbcglobal.net](mailto:bill.staehlin@sbcglobal.net) or call / text 916 216-1753.

**Mentors** – don't wing it alone! Experienced SHW winemakers and vineyard managers can help you through the rough spots. <http://www.sachomewine.com/mentors/>

**Equipment Rental Program** – for a nominal fee, SHW members can rent the Club's destemmer-crusher, basket presses, filter, scales and corker. The Club is also looking for volunteers to manage these pieces. Contact President Joe McGillivray if you can help at [pyramidlake59@gmail.com](mailto:pyramidlake59@gmail.com) or call / text at 916 261-9438. <http://www.sachomewine.com/member-services/winemaking-equipment-loan-program/>.

## JUNE 20 MEETING PREVIEW

Bring in 2 bottles of your 2017 red non-Bordeaux wines and get them evaluated before moving on to the next step. John Troiano, winemaker for Wreckless Blenders, is the meeting's evaluator.

From:  
Sacramento Home Winemakers  
P O Box 691  
Folsom CA 95763



[www.sachomewine.com](http://www.sachomewine.com)  
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To: