

SACRAMENTO HOME WINEMAKERS

THE GRAPEVINE

NEWSLETTER -- AUGUST 2018



AUGUST 15 PROGRAM

Native Yeast Fermentation

Join your fellow Home Winemakers Wednesday, August 15th at 7PM 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 Native Yeast Fermentation. Ryan Sherman, the wine maker for Fields Family Vineyards & Winery, located in Acampo, California will be presenting. Ryan's focus is on Native yeast and ambient temperature. He is hoping for good interaction with Club members so bring your many questions for Ryan to answer. I

believe that he will bring some Native fermented wine for us to taste.

As usual you might want to bring some of your own wine to share and a glass or two. As always your help in setting up and cleaning up is always appreciated. Please consume responsibly.

Questions, contact Vice President, Terry Piazza-Perham at 916 806-1621 or piazza-perham@att.net.

CHEERS!

-- Vice President Terry Piazza-Perham

PRESIDENT'S MESSAGE

Many thanks to the volunteers who staffed the Home Winemaking booth at the State Fair. It's funny to see year after year that the winemakers always have people in the wine booth but the beer making booth is empty. Not to dismiss beer making, it's just that I like being part of the group that shows up. But that's just me talking! Or maybe the wine. Many thanks to Robert Wharton and Fred Millar for their leadership and management of the Club's efforts in setting up the competition, coordinating the booth schedule and seeing

that volunteers have tickets to enter. Well done Gentlemen!

Winemaking 101 was held on July 28 at Ron and Kathy Loder's home in Granite Bay. The event was another example of the high-quality programs that SHW puts together. The class was well attended, despite it being a triple digit day and the program couldn't have been done without the efforts of Gin Yang and Christa

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(President's Message continued)

Ring, who got the program launched. Ron and Kathy Loder once again graciously opened their beautiful home to a group of strangers. Ron took us out in the vineyard to show us what grapes should look like and as I understand it, we're on again for next year so if you know someone who missed this year's Winemaking 101, it's coming again next year. Thank you, Ron and Kathy. A big shout out to the volunteers who brought their wine equipment to demonstrate the winemaking process. You guys and gals, ROCK. It is thrilling to be part of this program; I've participated in WM101 a number of times over my brief time in the Club and in case nobody noticed, I did not tell a joke all day! We wouldn't want to frighten off any new members.

Now that two important yearly events are over, we can look ahead to the harvest. Make sure you have your grape source lined up. I'm blown away by the number of growers who are advertising on SHW's web site. Take advantage of some of these offers, many are tried and proven grapes for award winning wines. And it says quite a bit about SHW and its imprint in the wine making industry that so many growers want to get the word out to us.

Our July General meeting was well attended and several new members who are proud new owners of grape vines got to hear Joaquin Fraga talk about vineyard practices. One of

the characteristics of our Club membership is that there are a large number of people who are qualified to conduct programs themselves. We have some very smart people! This promotes quality dialogue between the presenter and the membership and everyone gets to learn. July's meeting was no exception and now I know why I'll never have a vineyard, two words: POWDERY MILDEW! Thank you, Joaquin, for spending your evening with us and letting us get you out of your normal lecture environment where they don't let you taste wine! I'm glad you enjoyed my Barbera.

For the new members who will be making wine for the first time this year, be sure to attend the August meeting where you'll learn about fermentation. Ryan Sherman, the Winemaker at Fields Family Wines will discuss making wines with and without lab-created yeast.

Finally, thank you to our Club membership. Without you, we don't have a Club and yes, we could probably make wine on our own, but having membership in this Club is way more fun!

Hope to see you soon.

Cheers!

-- President Joe McGillivray



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THANK YOU VOLUNTEERS AND SUPPORTERS!

Lots of volunteers help keep SHW running smoothly! Thank you for stepping up!
July's meeting appreciation:

- **Joaquin Fraga** for being the July meeting's program on Sustainable Vineyards.
- Hospitality: **Vickie Rosalli** for the cheese and bread. For set-up and clean-up: **Marcus and Jenny Meadows-Smith, Ester Pock, Cindi Gunderson, Shannon Shackelford, and Jim Ring.**

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

- **Terra d' Oro Winery** for hosting the executive board retreat.
- **Robert Wharton** and **Fred Millar** for coordinating California State Fair home winemaking booth logistics.
- **Kathy and Ron Loder** for tirelessly hosting Winemaking 101.
- **Christa Ring** and **Gin Yang** for coordinating Winemaking 101.
- **Bob Peake** for ensuring crush crews have their 2018 SHW crush T-shirts.

OCTOBER 17 MEETING PREVIEW

In October I am planning the Harvest Dinner on our regular Wednesday evening meeting night. The Club Pheasant in West Sacramento has a pasta buffet which looks really good. The buffet includes a green salad, homemade beef ravioli with meat sauce, homemade cheese ravioli with pesto sauce, penne pasta with Alfredo sauce and grilled chicken (my favorite) and coffee, tea or milk. All of that for \$25 per person - this includes tax and gratuity. There is a \$10 corkage fee for our wines, which I am trying to negotiate. No promises!

I hope everyone would like to participate so we can talk about the harvest season and how our wines are coming along. This also gives members a chance to socialize and get to know each other better. I will have a sign-up sheet at the August meeting and will need payment by October 1st.

-- *Vice President Terry Piazza-Perham*



2018 CRUSH T-SHIRTS – PICK-UP AT AUGUST 15 MEETING

If you ordered SHW crush T-shirts, they'll be available for pick-up at the August 15 meeting. Find SHW Treasurer Bob Peake at the meeting.

2018 CALIFORNIA STATE FAIR HOME WINEMAKING BOOTH – VOLUNTEERS!

Thanks to SHW members and sister home winemaking clubs for volunteering to staff the State Fair's home winemaking booth during the fair's July run. We hope everyone had fun!

Terry Piazza-Perham
Wreatha Duverney
Amos Olson
Mike Anderson
Chris Anderson
Melody Palmero
Donna Bettencourt
Craig Brown
Jacque Brown
Ed Shepard
Kathy Shepard
Lynne McGillivray



Jim Phelan
Chris Phelan
Thad Rodgers
Heather Rodgers
Robert Wharton
Darcy Wharton
Kathy Loder
Ron Loder
Najla Owens
Joe McGillivray
Pauline Buck
Peter Buck

COMPETITION CORNER

CHIEF JUDGE DONNA BETTENCOURT

While the bulk of home wine competitions have been held, there are a few more home wine competitions coming up. Bear in mind that if you wish to enter the Sacramento Home Winemakers Winemaker of the Year competition for 2018, you must have entered both the 2018 Sacramento Home Wine Jubilee Competition and the California State Fair, and one other 2018 recognized home wine competition. The deadline for entering is November 30, 2018.



Sonoma County Harvest Fair Home Wine Competition

On line entries are open now, and wine entries must be delivered by 8/24/18, 5 pm. Entries are \$12. Go to <http://harvestfair.org/ama> for more information



Cellarmasters 45th Annual Home Wine Competition

Judging to be held in Los Angeles on November 17, 2018. For more information, go to www.cellarmastersla.org



American Wine Society's 2018 National Amateur Wine Competition.

Entries open now with a deadline of 10/21/18.

For more information, contact Competition Organizer at 217-840-1289, or at awc@americanwinesociety.org

WINEMAKING 101 – JULY 28

30 aspiring and novice winemakers immersed themselves in the beginnings of home winemaking at the beautiful home winery of SHW members Kathy and Ron Loder. We went through basic winemaking steps, equipment use and care, winery set-up, wine chemistry, proofing yeast, and concluded with a lunch, wine tasting, and vineyard tour.



Many thanks to Kathy and Ron Loder for generously sharing their home, time, and wine for this annual SHW event. We appreciate WM 101's venue this year, in several years past, and your continued commitment to hosting WM 101 next summer.

SHW extends appreciation to the WM 101 crew ~ President Joe McGillivray set

the tone of the day and kept us on track. ~ Six mentors led their charges through the day: Thad Rodgers, Kevin Lemay, Jose Orozco, Terry Piazza-Perham, Donna Bettencourt, and Bill Staehlin. ~ Wreatha Duverney and Heather Rodgers demonstrated the hydrometer. ~ Alison Orozco incubated colonies of yeast and talked about keeping the beasties happy. ~ Christa Ring showed the wonders of the pH meter. ~

Steve Barrett, in addition to stressing proper use and care of the destemmer-crusher, gave hints on how not to repeatedly cut oneself while crushing and cleaning. ~ Dean Yomogida showed how to press gently for the best wine. ~ Resident chemist Bruce Currie demonstrated "the lab". ~ Ron and Kathy Loder set up their bottle tree and corker that are so all important plus gave a post-potluck tour of their vineyard. ~ Heather Rodgers, Cindie Gunderson, Wreatha Duverney, and Gin Yang provided invaluable logistical support.



FINISH STRONG!



By Donna Bettencourt
Chief Judge, SHW

With all the excitement of the upcoming harvest, it is very easy to neglect your 2017 or even 2016 unbottled wines. Sure, your hopes for the 2018 harvest are high, and you are ready to try all the new techniques you have learned over the last year. But, now is the time to tend to last year's wine to make sure they are award winners.

You may have done everything perfectly in the past 10 months, but a lot can happen to your soon to be bottled wine if you don't show it some love in its final 3-4 months prior to bottling.

Make sure you are topping off vessels, whether carboys or barrels. Make sure you are keeping the sulfite levels at least at 30 ppm, depending upon your pH readings. If you haven't racked your red wines, now is a very good time to do that so it does not become reductive. A brief exposure to air helps a red at this stage. If the 2016 or 2017 red wine has not gone through malo-lactic fermentation by now, you need to help it along. Do a final check on the need for oak, or for blending needs. If you are going to need those carboys for 2018 wines, you will need to either buy more carboys, or bottle the wine soon.

Finally, make a new harvest resolution list. Something along the order of:

- I will make sure I punch down 3 times a day.
- I will always top up by carboys and barrels.
- I will buy a \$.99 cent notebook and take lots of notes.
- I will test my brix often during fermentation and actually write it down in my notebook.
- I will try two different yeasts on one wine.
- I will ask questions.
- I won't rack at 10 pm at night after drinking wine.
- I will label all of my white powdery chemicals.
- I will ask questions.

So, get out to your winery and assess the condition of your unbottled wines. The finish line is just ahead, so take a deep breath, kick in, and finish strong!

SHW 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 (unless noted)
- More calendar and details - www.sachomewine.com; see Events Calendar and Newsletters.

General Meeting	August 15, 7 PM Wednesday	Native Yeast Fermentation Guest Speaker: Ryan Sherman (see page 1)
General Meeting	Sept 19, 7 PM Wednesday	Taste the Gold! Members: bring in your top winners for tasting
General Meeting	October 17 Wednesday	Harvest Dinner Club Pheasant, West Sacramento (see page 2)
General Meeting	Nov. 14, 7 PM Wednesday	Annual Meeting + Desserts, Fortifieds, Sparklers, Fruits Wine Evaluations Guest Evaluator: Scott Harvey
Holiday Party	Dec 12 Wednesday	SHW Annual Holiday Party and Fundraiser Details to follow

Please note: November's meeting and December's Holiday Party are on the **2nd Wednesday** of the month.

From:
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To: