



**June 2019**

## The Grapevine Newsletter



### 2019 SHW Calendar of Events

#### **Executive Board Meetings:**

Generally held on the first Wednesday of the month at 7ish PM; locations vary. Contact President Joe McGillivray at [pyramidlake59@gmail.com](mailto:pyramidlake59@gmail.com) for details.

#### **General Meetings:**

Held on 3<sup>rd</sup> Wednesday of month unless otherwise noted, starting at 7 PM upstairs at the Turn Verein meeting hall located at 3349 J Street, Sacramento.

#### **Wednesday, June 19, 2019**

General Meeting– Barrel Care and Use

#### **Wednesday, July 18, 2019**

General Meeting- Gadgets + Olive Oil and Balsamic Vinegar Tasting

#### **Saturday, July 27, 2019**

Winemaking 101



### Monthly Meeting– June 19th

#### Barrel Care and Use

Join your fellow Home Winemakers on Wednesday, June 19th 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 meeting is devoted to Barrels. Guillaume Maugeas is our Guest Speaker. Guillaume has studied viticulture in Beaune Burgundy he then received a degree in wine marketing in Cognac returned to Burgundy for an apprenticeship in Barrel making. He moved to Australia then New Zealand for work with biodynamic. Eventually returning to France to manage the big tank factory in Cognac, then move to manage the biggest cooperage of the group, Saury. In 2010, he moved to the US to manage a newly acquired cooperage for Saury. He raised the quality of the barrels by developing different bending techniques and different toasts. He has worked at Radoux and now Charlois to manage the development and sales for Bernard Barrels out of France and Margrenan based in Spain and specialize in American Oak. He is also the Winemaker at Mellowood Vineyard and Winery in Somerset. I believe any questions you may have about barrels, Guillaume can answer.

Bring a wine glass and wine to share with your fellow Home Winemakers.

Please consume responsibly!

Cin Cin,

Terry Piazza-Perham  
SHW Vice-President



## *President's Message by Joe McGillivray*

Before I began writing this Newsletter, I looked up what a volunteer hour is worth in California, for non-profits such as SHW.

Google gave me many returns for various websites with varying information. No surprise there. Some web sites were more current than others and some from more official agencies like ".gov" and ".edu" URLs. Without slicing the grape too sharply, the value of a volunteer hour is \$25, give or take

a few cents. "So why do we need to know this Joe?", you ask. Well, for the volunteers who spent their time planning, setting up, cleaning up, judging, cellar-ratting, Cellar Mastering, picking up lunch, breaking down tables, setting up chairs, cleaning wine glasses, entering data, tracking data, tracking wines, keeping accurate records, whew, did I miss anything? Oh yea, OPENING THEIR HOME TO MEMBERS on picnic day, setting up their barn, cleaning up, hosting the picnic and Award Ceremony, (complete with a wasp bite! Hope I didn't say anything inappropriate.) If I were to have all of these volunteers give me a conservative estimate of the number of hours they spent, uh, volunteering for the Jubilee; what do you think the figure would be if you multiplied those hours by \$25/hour? It'd be like after drinking a bottle of homemade wine...staggering! Many volunteers put in 20+ hours planning and setting up. The Friday evening before the competition the judging room had to be staged and set up. The cellar had to be



primed and ready to go in the morning, and none of it happened by magic garden gnomes who quietly invaded InAlliance where the event was held (another in kind contribution to the club). Think of the value, when you look at it in terms of dollars and what a volunteer hour is worth, then you might be able to understand what it means when people give of their time. The key headliners for the competition event, Donna Bettencourt-Chief Judge, Mike Menard-Head Clerk, Bill Staehlin-Chief Data,

Vickie Rossalli-Head of Hospitality and Thad Rogers-Cellar Master, brought together groups of members to carry out the duties of the competition. Thanks to the efforts of the leaders of this event, the volunteer crews that judged, clerked, cleaned and poured were able to perform excellently at carrying out their tasks. Your service is what takes the competition to the lofty heights it reaches. Getting up early on a Saturday morning so you can be at InAlliance by 7 AM is no easy chore, especially to those that still work the 8-5. Without you, this club wouldn't be possible, nor would anything that we do that's connected to our club. If you missed the Jubilee, you missed a lot!

Not only is the experience of watching a competition exciting and there is certainly educational value in that, you also get to mix it up with other club members and find new friends. The cellar is always a fun place to be on competition day; I've been there for the past 5 or so years. Learning how to pour the wines for the judges and the orderly fashion that is necessary opens one's eyes to how a judging event is managed.

## *President's Message, Continued*

And every now and then in the cellar, someone (wink, wink) tells a joke! If this was your first Jubilee picnic, I'm glad you could make it. As always, a HUGE THANK YOU to Judy Pinegar-Chief picnic coordinator! How lucky this club is to have a member that is so welcoming and

open to allowing this type of gathering on her property. For us "old timers", I remember my first Jubilee where the judging was held in the morning in the barn and the picnic in the afternoon. We've come a long way as a club right along with the improvements in Judy's barn with the cold room. I'm sure that all of us appreciate Judy's hospitality so when you see her at a meeting or event, be sure to introduce yourself and say Hi.

And there's more improvements this year on the Jubilee picnic. How about that meat from our Chef Don Vinson?! Wow! And the equipment! Did you see the size of that smoker? Serious business Don and I just can't believe the difference in the regular every day meat we eat and what you brought to the table. Thank you for your volunteer hours in prepping the smoker, the wood for cooking, obtaining the right meat and the talent to know how to use them all. You're a wizard Don!

Can you tell I'm pleased with how the Jubilee went? Good. We had a really fun day, wasp sting and all. Since I've been in this club, the Jubilee has been my favorite event. It's nice weather, the variety of homemade wine I get to

taste is wide and I get to meet other member's that I might not get to see during the hustle and bustle of a monthly meeting.

This year's Jubilee is probably my favorite because we got our first DOUBLE GOLD! For our 2017 Barbera. Whoohoo! All I can

say is, don't miss it next year!

Be sure to come to the June meeting on the 19<sup>th</sup>. We'll be learning about barrels. For many members, barrels are already part of their winemaking process and for those that aren't using them, this can be good information even if we've heard some of it before. A lot of wine making is learned by repetition and if we're thinking about converting to barrels, the more we hear about them, the better we'll be prepared when the day comes. So, bring your wine glass, a bottle and come to the meeting.

Hope to see you there,



Don Vinson's Smoker!



*Joe*

If you have an idea for the newsletter, feel free to reach out to Stephanie Wilson, The Grapevine Editor, at [wilssteph@gmail.com](mailto:wilssteph@gmail.com)

## June 1 - 2, 2019 Jubilee Wine Competition and Awards Picnic

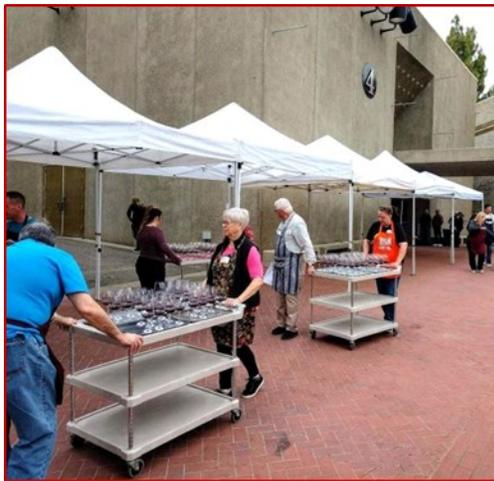
Sacramento Home Winemakers Jubilee is filled with teams of volunteers working in synch to deliver a flawless wine competition and awards picnic. Thanks go to the pit bosses and their crews: Cellar Master Thad Rodgers; Head Chef Vickie Rosalli; Head Clerk Mike Menard; Data Guru Bill Staehlin; Competition Coordinator and Chief Judge Donna Bettencourt; wine judges; and Awards Picnic Coordinator Judy Pinegar.

(Additional photos on Facebook.)



## California State Fair Home Winemaking Competition

Club volunteers help the state fair with its home winemaking competition in many ways starting with assembling the cellar in April through competition day on May 18. More to follow with the June awards ceremony, and the fair's home winemaking booth and home winemaking classes during the fair's July run.





## Winemaking 101 – Saturday, July 27, 2019

If you have been wanting to learn to make wine or to brush up on your basic winemaking skills, come to SHW's Winemaking 101.

The 5-hour workshop is planned for Saturday, July 27 starting at 9AM at the home winery of Kathy and Ron Loder in Granite Bay. Part lecture, part demonstration – learn the basic steps for making dry red and white wines and the use of winemaking equipment.



You'll acquire wine making terminology and hear about the resources you'll need to get started – supplies, small equipment, grapes, mentors. There will also be Winemaking Chemistry Basics (no worries!). Experienced winemakers will be present to answer your questions.

The workshop concludes with a potluck and wine tasting where you'll have time to mingle with fellow wine-makers. Ron and Kathy Loder also offer you a tour of their home vineyard.

WM 101 also has an Equipment Certification component for SHW members to complete before being eligible to rent SHW's larger pieces of winemaking equipment – destemmer-crusher and basket presses.

WM 101 also prepares attendees to participate in the members only Beginning Winemakers Group – a mentored group crush and with wine making guidance. More on that at workshop.

Space is limited. Winemaking 101 workshop is at no cost for current SHW members; \$30 per person for non-members. Non-members can apply their workshop fee to 2019 Sacramento Home Winemakers membership if joining on workshop day. Details with location address to follow after confirming registration.

**SHW Members:** if you're a current SHW member, email / text / call Gin Yang and let her know how many are in attending WM 101 (includes Equipment Certification) or attending Equipment Certification only.

**Non-members:** contact Gin and also mail form below.

Gin Yang contact info: email - [ginyangstaehlin@yahoo.com](mailto:ginyangstaehlin@yahoo.com) or text/call 916 217-0294.

----- Cut Here -----  
**Please register me (us) for SHW's Winemaking 101 - Saturday, July 27, 2019**

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

Email Address **AND** Phone \_\_\_\_\_

\_\_\_ Register me for WM 101. I am not a current member and would like to join SHW. (Mail with membership form found at [www.sachomewine.com](http://www.sachomewine.com).)

\_\_\_ I am not a member and enclosed is the Winemaking 101 workshop fee of \$30 per person.

*Mail to: SHW Treasurer Bob Peake | P O Box 691 | Folsom CA 95763*

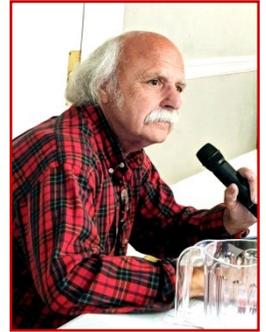


## THANK YOU VOLUNTEERS AND SUPPORTERS!

Your Club appreciates your extra efforts to help keep meeting and activities running smoothly. Sacramento Home Winemakers had a busy month!

Thanks to:

- John Troiano (pictured right), winemaker for Wreckless Blenders for his guest evaluations of members' 2018 non-Bordeaux red wines;
- Members who brought their wines for evaluation;
- Volunteers who helped with hospitality, setting up, and cleaning up at May's general meeting –Lyle Peddicord, Jeff Giordiano, Marco Squazzin, Noni Turner, Mike Menard, Esther Pock, Rob Pock, Darcy Wharton, and Robert Wharton.
- David Hicks for being the expert at the May meeting Expert's Table.
- Robert Wharton for coordinating SHW's responsibilities for the State Fair home wine competition;
- Members who helped in the cellar at the State Fair's home winemaking competition; and
- Judges and volunteers who helped make the June 1-2 Jubilee happen!



## **“Lament for Lost Port”**

*By Donna Bettencourt*

*(learn from this: check your glass vessels for hairline cracks before you fill them!)*



Once upon a weekend, weary  
Across my cellar door I did pass,  
When came upon my nostrils an odor sweet and strong.

Casting my eyes about my winery, I called out –  
“What could smell like wine in my winery?!!”  
Glancing here, and glancing there, what could it be, and why?

There upon the cold, cold floor, a sticky ooze,  
A tell-tale stain, a purple wound upon the ground.  
The glass itself, neither half empty, nor half full,  
But fully empty!

My carboy, my trusted vessel, now barren of booze.  
My port, oh lovely port of mine, had emptied out, perhaps in measured drops,  
Perhaps in one gush, the vessel cracked in silence and in secret.

Oh, no accolades for you, no evocation of pleasure, but only my silent witness  
To your vacant greatness.”

## Sacramento Home Winemakers Jubilee Competition Results!

On Saturday, June 1<sup>st</sup>, 140 wines made by SHW members were judged by 4 panels of respected judges. Each year they comment that our wines improve. I am also proud to see so many whites and roses entered this year; we are no longer just a red wine home wine club. Once again, no sparklers were entered, so let's see if we can make some this coming harvest. Most importantly, more women entered the Jubilee competition than ever before. Go gals!!



As Competition Coordinator, my thanks go to the Competition Committee: Bill Staehlin and Robert Wharton in data; Mike Menard, Head Clerk; Vickie Rosalli, Food Coordinator, and Thad Rodgers and Joe Morgan in the Cellar. Thank you for your flexibility and competence – and, not a drama king/queen in the bunch!

The winners of the Best of Division rosettes were announced at the annual picnic on the next day. And, drum roll please, they are:

**Best of Dessert:** Black Muscat Dessert Wine – Thad and Heather Rodgers

**Best of Fruit/Exotic:** Santa Rosa Plum Wine – Jeff and Julie Giordano

**Best of Rose:** Rose of Pinot Noir - Michael McWilliams and Kathleen Swanson

**Best of White:** Sauvignon Blanc – Linda Clevenger and Seth Brunner

**Best of Red:** Cabernet Sauvignon – Luis Rodriguez

**Best of Show:** Black Muscat Dessert Wine – Thad and Heather Rodgers



All results are available on the website

Congratulations to all who entered; your judging sheets will be available at the June meeting, with the ribbons distributed at the July 17<sup>th</sup> meeting.

## Competition Corner

### Chief Judge Donna Bettencourt



The 2019 home wine competition season is winding down. Bottleshock, Amador and the El Dorado County Fair home wines have been judged, as have been wines entered in the California State Fair.

By the way, congratulations to our members who scored numerous double golds, best of class, and even best of division awards at the State Fair Home Wine competition. Congratulations to member Tom Ramme for adding another bear to our club by winning Best of White at the fair for his Verdehlo.

Bear in mind that if you wish to enter the Sacramento Home Winemakers Rex Johnston Winemaker of the Year competition for 2019, you must have entered at least two separate and distinct wines (as far as variety and harvest year) in both the 2019 Sacramento Home Wine Jubilee Competition and the California State Fair, and one other recognized 2019 home wine competition. The deadline for entering WOY is November 30, 2019.

If you hear about other home wine competitions, let me know and I will include it in this article next month (donnab1045@gmail.com).

### Cellarmasters U.S. Amateur Wine Competition

Judging will take place on November 16, 2019. Go to [www.cellarmastersla.org](http://www.cellarmastersla.org) for details.