



# The Grapevine

Newsletter of the Sacramento Home Winemakers, Inc.

April 2011

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**Sacramento Home Winemakers (SHW)** monthly meetings are held on the 3<sup>rd</sup> Wednesdays of the month starting at 7 PM, 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.org](http://www.SacHomeWine.org)**

## April 20 SHW Meeting

### Evaluation of 2010 Red Non-Bordeaux Varietal Wines

#### Time Change – Meeting Starts at 6:30 PM

The April 20 meeting is the evaluation of “new” (made in **2010 only**) red non-Bordeaux varietal wines. Guest evaluators include Bill Ghiglieri and Bob Peak. Bill is the winemaker at Sacramento’s delta Scribner Bend Vineyards. Bob Peak is with The Beverage People, a winemaking, brew, and cheese making supply store in Santa Rosa.

Wines perceived to have flaws will receive priority evaluations. Upon arrival to the meeting, please check in your wine with Cellar Master Henry Wilkinson, Chief Judge D.D. Smith, or Vice Prez Bill Staehlin. Guest evaluators will begin their assessment of these wines at 7PM.

Non-flawed wines are to be placed on a designated table where winemakers can pour and discuss their wines with tasters. Tasting of non-flawed wines start at 6:30 PM. If you wish to have your non-flawed wine evaluated, please let the Cellar Master know. Priority evaluation will be given to flawed wines.

- Due to time, only one wine per winemaker will be evaluated. Bring 2 bottles (750ml each) of the same wine accompanied by winemaking notes. If you haven’t already bottled, do not add sulfites when you do. No capsules, please.
- Do **not** bring to this meeting your 2010 Club Project Zinfandel for evaluation. Those wines will be evaluated at the July 20 SHW meeting.
- 2010 red Bordeaux varietal wines (Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot, etc.) are scheduled to be evaluated at the May 18 meeting.

Thanks for bringing 2 wine glasses for your use during the evaluations.

## President’s Message

Dear SHW Members:

We are now entering the season of home winemaking competitions. There is the California State Fair, the Orange County Competition, the El Dorado County Fair, as well as our own June Jubilee competition, and many others. We have (continued on page 2)



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## **2011 Boards and Appointees**

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### **Executive Board**

Donna Bettencourt, President  
bettencourt1045@softcom.net

Bill Staehlin, Vice President  
bill.staehlin@sbcglobal.net

Mike Touchette, Treasurer  
pinotsyrah@yahoo.com

Sue Summersett, Secretary  
sbsummer2002@yahoo.com

Fred Millar & Gin Yang  
Membership Co-Chairs  
fred.millar1@gmail.com  
ginyangstaehlin@yahoo.com

Lynn Keay, Past President  
lynn.keay@gmail.com

### **Board Appointees**

D. D. Smith, Chief Judge  
ddanjo@sbcglobal.net

Henry Wilkinson, Cellar Master  
hbwilkinson@jps.net

Judy Pinegar, Coordinator  
for Club Competition & Mentors  
jpinegar@calwisp.com

Vacant, Web Manager

John Avila, Hospitality Coordinator  
mail@john-avila.com

Gary Young, Historian  
gycats@earthlink.net

Gin Yang, *The Grapevine* Editor

### **Board of Directors**

Judy Pinegar, Chair

Fred Millar

Mike Touchette

Lynn Keay

Donna Bettencourt

### **President's Message** (continued from page 1)

included a list and contact information for some of the upcoming competitions in the pages of this issue of the newsletter.

Your friends and family think your homemade wines are the best, but are they right? The best way to find out is to enter your wine in a competition. Wine competitions can also be a good way to gain feedback on wines that you may think are flawed, but you're not sure what went wrong. Personally, I like to choose only my best wines for competition, and bring my flawed wines to one of our Club evaluation programs.

While the new home winemaker may be intimidated by the thought of entering a competition, there is no better way to advance in your home winemaking skills than by entering a competition. Not only will you receive valuable feedback from the judges, but merely the discipline of preparing for a competition will improve your winemaking.

Before you enter a competition, first, read the entry requirements and make sure that you follow the competitions printed directions. You don't want to be disqualified from the start by filling out the paperwork incorrectly, or placed in the wrong category. Before you enter your wine into any competition, make sure that the wine is complete and ready for evaluation. Secondly, make sure that the wine you bottled is still the wine that the judges will taste; uncork the very bottles that you are entering, taste and smell, checking for a "corked" wine, a spoiled wine, or a wine that is now carbonated from a secondary fermentation. Then, if all is well, recork them and send them on their way. Thirdly, don't sulfite the wine right before you send it off for competition; the judges won't be able to get beyond that initial acrid aroma to appreciate your wine's true worth.

Here is some additional advice for a recent *Winemaker Magazine* article: "Some of the primary mistakes many new home winemakers make when they start entering wines in competitions are that the wines were recently bottled; not properly aged; the wines are still going through secondary fermentation (not properly stabilized); poorly sealed; improper sanitation which causes defects; listening to feedback from friends who say that the wine is great when it may not be; make sure the wine is a sound one. Get some good feedback on your wines ahead of time as well. Avoid friends, relatives and spouses. They are more inclined to tell you what you want to hear."

If you are skillful, and lucky, you will earn a colorful ribbon or two to show off in your home winery, and bragging rights to boot.

Who knows - You may be the 2011 SHW Home Winemaker of the Year!



**Donna Bettencourt**

President

Sacramento Home Winemakers

## 2011 SHW Calendar

April 20 Wednesday <b>6:30 pm (new time)</b>	<b>General Meeting: Non-Bordeaux Red Wine Evaluations</b> <i>Evaluators: Bill Ghiglieri - Scribner Bend Vineyards and Bob Peak - The Beverage People</i>
May 4 Wednesday	<b>Board Meeting: All Members Are Welcome</b> <i>Contact President Donna Bettencourt – 916 454-5487; bettencourt1045@softcom.net</i>
May 18 Wednesday	<b>General Meeting: Bordeaux Red Wine Evaluations</b> <i>Evaluators: Jon Affonso, Rail Bridge Cellars and TBA</i>
June 4 Saturday	<b>June Jubilee Wine Competition and Picnic</b> <i>Coordinator: Judy Pinegar</i>
June 15 Wednesday	<b>General Meeting: Testing Your Wines and Additions</b> <i>Mad Scientists: D.D. Smith, Henry Wilkinson, John Troiano, Donna Brown, and Bill Staehlin</i>
July 20 Wednesday	<b>General Meeting: 2010 Zinfandel Club Project Evaluations</b> <i>Evaluator: John Smith - Oakstone Winery</i>
July 30 Saturday	<b>Winemaking 101 with Club Equipment Training</b> <i>Coordinator: Judy Pinegar</i>

**Monthly meetings** generally start at 7 PM on the 3<sup>rd</sup> Wednesdays of the month, upstairs at the Turn Verein, 3349 J Street, Sacramento. Show up at 6:30 PM with your wine glass and a bottle of wine and enjoy wine making camaraderie. Please bring 2 wine glasses for evaluation meetings. Thanks for helping set up and cleaning at the meetings.

**Board meetings** start at 6:30 PM on the 1<sup>st</sup> Wednesdays of the month.

### SHW Executive Board Meeting - May 4, 2011

The Executive Board of SHW meets monthly to conduct club business. All current SHW members are invited to attend. On our agenda for the May meeting is: planning for the June Jubilee Competition and Picnic and development of the Varietal Focus Groups and Winemaking 101 class for new home winemakers.

We meet from 6:30 PM to 7:45 PM, followed by fellowship consisting of a potluck supper and enjoyment of each other's wines, whether homemade, or commercial. If you are interested in attending the May 4, 2011 board meeting, please contact Donna Bettencourt at bettencourt1045@softcom.net or (916) 548-3199. If you are not attending the board meeting, please plan on joining us at 7:45 PM. Location to be determined.

If you are interested in hosting a Board meeting, let Donna know. It is a great way to learn more about your association, and a fun time for all.

## Mentors

Judy Pinegar, Loomis (Coordinator)  
916 652-5198

jpinegar@calwisp.com **F,R,W**

Carl & Lili Brust, Loomis  
916 652-9001

lcbrust@garlic.com **S,W**

Debra Moretton, Auburn  
916 296-1115

dem1019@sbcglobal.net **V**

Mike Touchette, Diamond Springs  
530 748-9677

pinotsyrah@yahoo.com **R,W**

Gerald Cresci, Herald  
209 748-2122 **F,P,VM**

Paul & Nancy Baldwin, Elk Grove  
916 684-2086

pbaldwin@frontiernet.net **R,VM,W**

Henry Wilkinson, Sacramento  
916 446-6276

hbwilkinson@jps.net **R**

Dave Leonard, Sacramento  
916 452-1616

djleonardpbp@gmail.com **R**

Jim Margolis, Sacramento  
916 451-4279

jamadapa@att.net **R,W**

Donna Bettencourt, Sacramento  
916 454-5487

bettencourt1045@softcom.net **R,W**

D. D. Smith, Gold River  
916 638-8849

ddanjo@sbcglobal.net **I,P,R,W**

Lynn Keay, Gold River

lynn.keay@gmail.com **F,R,W**

### Wine Legend

**F** = fruit; **I** = ice; **P** = port; **R** = red;

**S** = sparkler; **V** = viognier; **VM** =

vineyard management; **W** = white

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## Club Equipment

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Club equipment can be borrowed by SHW members. Reservations are handled on a first come, first served basis with a signed "Release Agreement" on file.

### Destemmer-Crusher

Contact:

Andy Walter, 916 955-6373  
andrew.walter@sbcglobal.net

### Basket Press

Contact:

Lynn Keay, 916 969-4924  
lynn.keay@gmail

### Filter

Contact:

Donna Bettencourt, 916 454-5487  
bettencourt1045@softcom.net

Please help keep Club equipment in optimum shape for everyone to use.

- Thoroughly clean and return equipment within 24 hours.
- Notify equipment coordinator of equipment malfunctions or damage.
- Provide your own paper filters for the filter.
- Schedule thoughtfully during peak season as several members may need to borrow the equipment on the same day.

"Release Agreements" are available at the monthly SHW meetings. Be proactive: if you're planning to borrow Club equipment, attend the equipment training and complete the form. See Prez Donna Bettencourt for additional information.

## May Program Preview – Bottle Now

The May 18 meeting is the evaluation of "new" (made in **2010 only**) Bordeaux red wines. Bordeaux (Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot, etc.) red wines. Please sulfite and bottle now so that your wine will be ready to be evaluated. You'll need 2 bottles (750ml each) of the same wine. No capsules, please. More details in next month's *The Grapevine*.

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## 2011 Home Winery Tour Committee

The SHW board is looking for a few members to share their ideas on future home winery tours. We're thinking about smaller urban home wineries. We're also thinking about adjusting the tour format to match the venue and appreciate your continuing ideas for improving the tour. We want to hear your ideas! Contact Gin at 916 217 0294 or ginyangstaehlin@yahoo.com.

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## Barbera Festival – Saturday, June 11

California's first ever Barbera Festival on June 11, 2011 at Cooper Ranch in Shenandoah Valley (Plymouth). Featured are over 80 wineries (pouring barbera, of course), 7 area restaurants/chefs, local artists and vendors, music, beer, and fun! Additional festival and ticket information is available at [www.barberafestival.com](http://www.barberafestival.com).



Sacramento Day Trippers, hosted by Grady O'Bryant is offering a day event trip that includes ticket and transportation at \$59 per person. Transportation only is \$25 per person, round trip. Wheels depart at noon from the Florin area and return by 6 PM. Call Grady at 916 443-8741 for more information. This is not a SHW sponsored event.

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## SHW Winemaker of the Year

Just a reminder – while the **Winemaker of the Year** competition doesn't close out until November, the time to groom your wines for competition is *now*. Consider entering your wines in competitions such as the El Dorado, San Joaquin or Orange County fairs – bearing in mind that our Winemaker of the Year competition requires that you compete in three competitions, which must include our own Jubilee and the California State Fair.

1. Candidates must enter a minimum of TWO "separate and distinct" wines in each competition (wines must be of a different varietal or different vintage).
2. To encourage club members to enter multiple wines in each competition (even knowing that some may not be medal winners), we

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have set up a means of excluding the scores of some wines from counting in the Winemaker of the Year competition:

- a. when four wines are entered in any competition, the score of one wine may be excluded from the Winemaker of the Year competition.
- b. when five or more wines are entered in any competition, the score of two wines may be excluded from the Winemaker of the Year competition.

The Winemaker of the Year criteria with all the fine print follows this article.

-- D.D. Smith, Chief Judge

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## Sacramento Home Winemakers Winemaker of the Year Selection Criteria

The purpose of the Winemaker of the Year award is to encourage excellence in wine-making among all Club members. The best measure of excellence is the opinion of qualified judges in a structured competition environment. Accordingly, the following criteria were adopted by the Executive Board on July 1, 2009.

*The annual winner of the **Winemaker of the Year** award shall be the candidate who accrues the most Total Points in the Award Year as follows:*

- *Candidates for this award must be members of SHW, Inc. in good standing who are not the owners, winemakers or employees of licensed commercial winemaking concerns, except as set forth below.*
- *Candidates who are owners, winemakers or employees of commercial winemaking concerns, but who are otherwise qualified, may submit wines for competition provided that such wines were made and bottled prior to the effective date of their winegrower's license.*
- *Candidates must certify that the wines they submit for competition are 100% home made wines created by the candidate without any hands-on assistance from a commercial winemaking concern as described above. Consultation with commercial winemakers and educators is encouraged by the Club.*
- *Candidates must compete in a minimum of three (3) recognized wine competitions during the Award Year. Regardless of the number of competitions entered, the results of only three competitions (selected by the candidate) may be entered in the Winemaker of the Year competition.*
- *Among the competitions entered, one must be the SHW Jubilee and one must be the California State Fair.*
- *The "Award Year" extends from December 1<sup>st</sup> of the prior calendar year to November 30<sup>th</sup> of the subject calendar year.*
- *A competition is considered to have been in the Award Year if the actual judging is conducted and medals awarded during the Award Year.*



- *Candidates must enter a minimum of two separate and distinct wines (i.e. different varietal or different vintage) in each competition.*
- Excluding wine scores in the case of multiple entries: The following measures are intended to encourage club members to enter multiple wines in competition:
  - When four wines are entered in any competition, the score of one wine may be excluded from the Winemaker of the Year competition.
  - When five or more wines are entered in any competition, the score of two wines may be excluded from the Winemaker of the Year competition.
- *Points will be awarded as follows:*

**No award - 0**

**Honorable Mention – 10**

**Bronze Award – 20**

**Silver Award – 30**

**Gold Award – 40**

**Double-Gold Award - 50**

**Best Varietal, Best Red, Best White, Best Dessert, Best Fruit,  
Best Sparkling Wine, or Best Other - 20 additional points**

**(Note 1: A wine may win in more than one category, i.e. Best Merlot and Best Red, in which case 40 points would be awarded).**

**(Note 2: The fact that the award may be termed, “Best of Show, Red”, etc. does not qualify it for Best of Show points as outlined below).**

**Best of Show (for those competitions which award a SINGLE Best of Show medal) - 40 additional points**

**Points ÷ Number of Entries = Average Points**

**(Note: Wine(s) excluded from scoring do not count as an Entry)**

**Total Points: The sum total of all Average Points from all three competitions entered.**

**The Winemaker of the Year is the candidate who earns the most Total Points.**

- *Candidates will be provided forms to fill out which will guide the calculation of the Total Point score.*
- *The Chief Judge will verify all competitive entries and submit the top scorer to the President for approval.*

*The scores of the top five finishers will be publicized to all Club members*



## Wine and Label Competitions

**Sacramento Home Winemakers Jubilee**— enter your wines into **SHW's** annual wine competition! **Entries will be accepted through May 21.** This competition is open to SHW members only (2011 membership forms are available on the Club's web site). Wine judging and picnic is on Saturday, June 4. Please see detailed information on the picnic and entry forms in this issue of *The Grapevine*. Competition information is also available on the Club's website at [www.sachomewine.org](http://www.sachomewine.org). This is a required contest to compete in the SHW Winemaker of the Year Competition!

**Entries will be accepted at the April 20 and May 18 SHW meetings also by appointment - call Cellar Master Henry Wilkinson at 916 997-3056.**

**El Dorado County Fair** – El Dorado Home Wine Makers Association is presenting the 2011 El Dorado County Fair's Homemade Wine and Wine Label Competitions and invites entries from all home winemakers. Forms and entries will be accepted at the fair office from **April 19 - May 7** with the judging taking place on May 14. A reception follows the judging. The fair runs from June 16 - 19. For additional information, visit [www.eldoradofair.org](http://www.eldoradofair.org). **Bring your entries to the April 20 meeting – Mike Touchette has volunteered to deliver them for you.**

**San Joaquin County Fair** – Lodi Amateur Vintners Association is again coordinating the home wine and label competitions at the fair. **Entries will be accepted from May through May 14.** For more information, go to [www.sanjoaquinfair.com](http://www.sanjoaquinfair.com) or [www.lavawine.org](http://www.lavawine.org).

**Orange County Fair** – The Orange County Wine Society, in conjunction with the fair, is co-sponsoring the fair's 35<sup>th</sup> home wine and label competitions. This home wine competition is one of the most popular contests and drew over 650 entries last year. 2011 **entries are due by May 21**; competition is on June 11. For additional information, check out their website at [www.ocws.org](http://www.ocws.org).

**California State Fair** – the state fair is **accepting entries for their home wine and label contests through May 21** (May 28 is the entry deadline from remote locations). For entry forms and additional information, go to [www.bigfun.org](http://www.bigfun.org) and click on the contests and competitions tab. This is one of the required competitions to compete for SHW Winemaker of the Year. **Bring your wine entries to the May 18 SHW meeting - Debra Moretton and Tom Ramme have volunteered to deliver them for you.**

**Amador County Fair** - **entries** for the 26<sup>th</sup> District Agricultural District's homemade wines and wine labels competitions will be **accepted from May 2 - 22.** Wines must be made from produce of the Sierra Foothills AVA including any AVA therein (Amador, Calaveras, El Dorado, Mariposa, Nevada, Place, Tuolumne or Yuba counties). The fair runs from July 28 - 31 in Plymouth. For additional information, go to the fair's website: [www.amadorcountyfair.com](http://www.amadorcountyfair.com).

**Marin County Fair** – open to all amateur winemakers, the Marin County Amateur Winemaking and Wine Labels competitions entry forms are due by **May 11.** The fair runs from June 30 - July 4 in San Rafael. See [www.marinfair.org](http://www.marinfair.org) for more information.

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## March Meeting Review

Commercial winemakers John Troiano, Phil Maddux and Jason Fernandez shared their experiences in dealing with government agencies when establishing their wineries. Many thanks to member Tom Molls for recording this meeting and hosting it on his web site.

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## Save the Date!

The State Fair will be recruiting volunteers to help with the home wine competition on Wednesday, June 22, in Lodi. Call for volunteers to be eblasted at a later date.



### Oak in Your Wine

For our 2010 vintages, we have passed the second racking and now should be in position for the next important winemaking operation – OAK. What's nice is that this is a discretionary operation, and is a good way for a winemaker to express his own preferences in the wine he makes. Toasted oak has been a part of winemaking for centuries, and for good reason. Oak and wine support each other in a way that truly bring out the best that each can offer. Oak can provide a unique combination of structuring tannins, along with sweet vanilla, butterscotch, floral, smoke and spice elements which perfectly support the berry freshness of wine. Fortunately for us, we no longer need to rely on an oak barrel to realize the benefits of oak – chips, beans/cubes, and staves can do the job just fine. These are sometimes called "oak alternatives."

Barrels and oak alternatives are available in several levels of toasting;: Light, Medium, Medium-plus and Heavy. Here are some generalizations:

- The lower the toast, the more tannins and wood-like structure
- The higher the toast, the more spice and smoke tones
- The higher the toast, the deeper the caramel tones, eventually going to butterscotch and then charcoal
- Vanilla will increase up through medium-plus toast and decrease thereafter
- American oak will be more aromatic, but French oak will give more structure (tannins)

While we're generalizing, here are the basic attributes of the three main types of oak:

- French oak has a cinnamon/allspice character along with custard, milk chocolate and roasted coffee notes. As toast levels increase, fruitiness can change from fresh to jammy to cooked or raisin in character.
- American oak has an aromatic sweetness with some roasted coffee attribute at all toast levels; medium-plus and heavy have the most intensity. Fruit appears more as "cooked." Exhibits good fullness and mouth feel.
- Hungarian oak at medium toast displays good vanillin content with roasted coffee, chocolate and black pepper characters. Medium-plus and heavy toast produce good mouth feel and pronounced vanillin. Unique leather and black pepper perceived at all toast levels.

What about dosage? For oak cubes, StaVin suggests 3.4g/L for a six-week exposure. It's a good idea to start sampling after one month, then pull the cubes out when the taste suits. Be careful about over exposure – once oak is in your wine, it is prone to stay! Oak should be a subtle nuance, not a dominating character. I advocate keeping some wine in reserve unoaked for use in blending out an over-oaked situation. I look forward to tasting some of your beautifully oaked wines.

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### Club Resources

- |           |   |
|-----------|---|
| Oak Cubes | Vice President Bill Staehlin volunteers to coordinate the purchase of oak cubes (beans) for the Club. He can be reached at (916) 216-1753 or <a href="mailto:bill.staehlin@sbcglobal.net">bill.staehlin@sbcglobal.net</a> . |
| Mentors   | Looking for wine making help? Judy Pinegar is the Club's mentor coordinator - 916 652-5198 <a href="mailto:orjpinegar@calwisp.com">orjpinegar@calwisp.com</a> .   |
| Logowear  | SHW polo shirts and baseball caps. Contact Sue Summersett, 916 354-2050 or <a href="mailto:sbsummer2002@yahoo.com">sbsummer2002@yahoo.com</a> to place your order.  |



## Thank You from Wise Villa Winery

The Grand Opening of Wise Villa Winery was a resounding success, with overflowing crowds and venerable local officials in attendance, including our very own Mayor in Lincoln, Paul Joiner. The amazing turnout could not have been managed without the kind assistance of members of the Sacramento Winemakers Club, and for that help Grover Lee and Wise Villa Winery would like to extend our thanks.



With crowds filling every open spot in the newly opened tasting room and extending out onto the outside covered seating area, it was clear that the word was out about Wise Villa Winery. The Grand Opening was covered by local news sources such as the Lincoln News Messenger, Auburn Journal, Placer Herald, Elk Grove Wine Examiner, Sacramento Bee, and a spot on Good Morning Sacramento, and the good press coverage resulted in tremendous turnout. Grover Lee (Winemaker and Owner) and Kevin Luther (Assistant Winemaker) were busily and happily pouring and entertaining tasters and fans while a legion of volunteers enabled us to continue flowing customers through, bringing them in and helping them out.

The excitement and crowds also had the opportunity to taste wines from two other wineries that share the tasting room with Wise Villa: Cante Ao Vinho and Le Casque. It was a great day for all three wineries to share their wines with locals and distant wine-lovers alike.

It was a wonderful day, a fabulous way to spread the word about the new winery in town, Wise Villa Winery. We were overjoyed to have such great attendance, and eternally grateful for the assistance of the Sacramento Wine Club for their assistance in helping the event become a success.

Thanks, Cheers,

**Grover Lee, Kevin Luther, and everyone at Wise Villa**

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## New Releases from Member and Supporter Wineries

### MV Winery ■ Fair Play



This El Dorado County winery specializes in big, bold and luscious reds. They've just released two sweet endings: the aromatic *2008 Late Harvest Muscat Canelli* made from the grapes of SHW member Peter Goedeck, and the *2008 Estate Port*, a proprietary blend of grapes from the winery's vineyards. 7261 Fair Play Road, Fair Play, 916 607 4500, [mvmillervineyards.com](http://mvmillervineyards.com)

### Wreckless Blenders ■ Carmichael

The 2008s are out! Check out their *2008 Sangio Fumare* – a Super Tuscan blend of Sangiovese with Cabernet Sauvignon, Merlot and Souzao (John Troiano brought this wine for tasting at the March 2011 SHW meeting). Also just released are their 2008 Cabernet Franc, Merlot and Cabernet Sauvignon varietals. The wines are available at Bella Bru in Carmichael, Bangkok City Thai Cuisine in Rocklin, and on-line at [wrecklessblenders.com](http://wrecklessblenders.com).



### Lone Buffalo Vineyards ■ Auburn

Come visit and taste Lone Buffalo's newest releases: *2010 Bison Blanc Viognier* and *2009 Noble Beast Cabernet Sauvignon*, along with their award winning Rhone Blend, *Where the Buffalo Roam*. 2682 Burgard Lane, Auburn, 916 663-4486. [lonebuffalovineyards.com](http://lonebuffalovineyards.com)

## SHW June Jubilee Wine Competition & Picnic!! Saturday June 4, 2011

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It's that time again! The June Jubilee is the Club's annual wine competition and picnic for ALL members and guests! The location will be Judy Pinegar's Back Yard and Barn. (Note: it is a yuppie barn – no hay or horse poop.) Judy Pinegar is also the Event Coordinator.

To ENTER the wine competition, you must do so by May 21, 2011, Saturday! See entry forms and rules elsewhere in this newsletter. Remember –you MUST enter this event to compete in the Winemaker of the Year Competition!

To RESERVE a picnic spot, please do so by June 1, 2011 using the form included in this newsletter.

### ■ Wine Judging Event:

D.D. Smith, SHW Chief Judge, will be assembling the panel of experienced wine judges. The competition will begin shortly after 8 AM.

### Please volunteer:

**Cellar Rats (10)** are needed to help pour wines and perform other tasks as assigned (may include dumping out spit buckets, etc). Rats are on the front line of the judging; no prior experience required. Contact Cellar Master Henry Wilkinson at: [hbwilkinson@jps.net](mailto:hbwilkinson@jps.net) or 916 997-3056.



**Judging Clerks (3)** help manage the judging panels and tabulate the judging results. No experience is necessary; ability to add correctly is a plus. Please contact Judy Pinegar at [jpinegar@calwisp.com](mailto:jpinegar@calwisp.com) or 916 224-6742.

### ■ Picnic and Wine Tasting:

Attendees may begin assembling on the yard around 1 PM. Please do NOT interrupt the wine judging. The actual picnic/BBQ will begin at 2 PM or when the judging is complete. John Lewis has volunteered to fire up the BBQ! **We need a volunteer to coordinating the clean-up??** Please lend a hand?

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 –M = Salads or Sides / N – Y = Desserts.

The club provides BBQ meat, Chili Beans, French bread, dining accoutrements, and lots of water. When the judging is complete, all wines from the competition will become available for tasting, including the Golds and Best of Shows. Remember to bring your 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 summer. 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 will be open if it is warm enough, so bring your suit, hat, sunscreen, and sunglasses. 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 are welcome!

### ■ Directions to Judy's Place:

From Sacramento: take I-80 east, to the town of Loomis, Horseshoe Bar Rd Exit. Turn left (toward Folsom Lake) (also stay Left at the next STOP sign) and go 4.3 mi. to El Monte Drive (left turn), then turn right at Vista Court, 9195 is at top left. The driveway to the back yard and barn is before the house.

From Folsom area: get on Auburn-Folsom Road, going toward Auburn. Turn left at Horseshoe Bar Road, make first right at El Monte Drive, and follow directions as above.

Lost? (916) 652-5198 or (916) 224-6742 for Judy.

### ■ Picnic Cost:

The cost is \$10 per SHW member and \$15 per non-SHW member if you reserve by Wednesday, June 1, 2011. After that date, picnic reservations are \$15 and \$20, respectively. Children under 12 are free! Please reserve space and pay in advance, so that we can order the correct quantities of food. Send your money along with the reservation form on the last page in this newsletter.

## Wine Classification (for use on Entry Forms)

Classify your wine according to the division and classes listed. Improperly classified wines will be reclassified per the discretion of the Chief Judge.

Rules: 1. To be entered as a varietal wine at least 75% of the wine must be made from that varietal and 2. Miscellaneous varietals and/or blends will be grouped in like flights.

### DIVISION 1 - White Wine

Class 1 Chenin Blanc

Class 2 Sauvignon Blanc

Class 3 Chardonnay

Class 4 Viognier

Class 5 Bordeaux Blend (see footnote #1)

Class 6 Rhone Blend (see footnote #2)

Class 7 Misc. White (dry) – specify varietal and/or blend

Class 8 Misc. White (semi-sweet) specify varietal/blend and residual sugar level

Class 9 Misc. White (sweet) – specify varietal and/or blend and residual sugar level

### DIVISION 2 - Red Wine

Class 1 Pinot Noir

Class 2 Sangiovese

Class 3 Merlot

Class 4 Zinfandel

Class 5 Petite Sirah

Class 6 Cabernet Franc

Class 7 Barbera

Class 8 Syrah

Class 9 Cabernet Sauvignon

Class 10 Bordeaux Blend (see footnote#1)

Class 11 Rhone Blend (see footnote #2)

Class 12 Italian Blend (see footnote #3)

Class 13 Misc. Red (dry) – specify varietal and/or blend

Class 14 Misc. Red (semi-sweet) – specify varietal and/or blend and residual sugar level

Class 15 Misc. Red (sweet) – specify varietal and/or blend, and residual sugar level

### DIVISION 3 – Blush/Rose Wine

Class 1 Rose (dry) – specify varietal and/or blend

Class 2 Rose (semi-sweet) – specify varietal and/or blend and residual sugar level

### DIVISION 4 - Sparkling Wine

Class 1 Sparkling Wine – specify varietal and/or blend and residual sugar level

### DIVISION 5 - Fruit/Exotic Wines

Class 1 Seed Fruit - specify variety, blend and residual sugar level

Class 2 Stone Fruit - specify variety, blend and residual sugar level

Class 3 Berry – specify variety, blend and residual sugar level

Class 4 Other – specify variety, blend and residual sugar level

### DIVISION 6 - Dessert Wines

Class 1 Greater than 3% Residual Sugar - non-fortified – specify varietal and/or type and R.S. level

Class 2 Fortified - specify varietal and/or type and residual sugar level

### FOOTNOTES

- #1 A Bordeaux blend must consist ONLY of traditional Bordeaux grape varietals (Reds – Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot. Whites – Sauvignon Blanc, Semillon)
- #2 A Rhone blend must consist ONLY of grapes accepted in California as Rhone varietals (Reds – Syrah, Grenache, Mourvedre, Carignane, Cinsault, Counoise, Petite Sirah. Whites – Viognier, Marsanne & Roussanne.)
- #3 An Italian blend must consist ONLY of two or more of the following varietals: Primitivo, Barbera, Sangiovese/Sangiovese, Dolcetto, Nebbiolo or other Italian varieties.

# 2011 June Jubilee - Registration

Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 City \_\_\_\_\_

Phone \_\_\_\_\_  
 E-Mail \_\_\_\_\_  
 ZIP \_\_\_\_\_  
 Signature \_\_\_\_\_

I have read all the rules of the competition  
 and agree to abide by them.

## Wine Entry Information

Entry #	Name of Wine: Varietal / Blend (indicate %) / Fruit / Appellation (if known)	Division #	Class #	Vintage	Dry	Sweet % RS
1						
2						
3						
4						
5						
6						

## Wine Bottle Labels

*Affix this label to bottle*

Name \_\_\_\_\_  
 Name of Wine \_\_\_\_\_  
 Division# \_\_\_\_ Class# \_\_\_\_ Vintage \_\_\_\_  
 Entry # \_\_\_\_ of \_\_\_\_ Total Entries

*Affix this label to bottle*

Name \_\_\_\_\_  
 Name of Wine \_\_\_\_\_  
 Division# \_\_\_\_ Class# \_\_\_\_ Vintage \_\_\_\_  
 Entry # \_\_\_\_ of \_\_\_\_ Total Entries

*Affix this label to bottle*

Name \_\_\_\_\_  
 Name of Wine \_\_\_\_\_  
 Division# \_\_\_\_ Class# \_\_\_\_ Vintage \_\_\_\_  
 Entry # \_\_\_\_ of \_\_\_\_ Total Entries

*Affix this label to bottle*

Name \_\_\_\_\_  
 Name of Wine \_\_\_\_\_  
 Division# \_\_\_\_ Class# \_\_\_\_ Vintage \_\_\_\_  
 Entry # \_\_\_\_ of \_\_\_\_ Total Entries

*Affix this label to bottle*

Name \_\_\_\_\_  
 Name of Wine \_\_\_\_\_  
 Division# \_\_\_\_ Class# \_\_\_\_ Vintage \_\_\_\_  
 Entry # \_\_\_\_ of \_\_\_\_ Total Entries

*Affix this label to bottle*

Name \_\_\_\_\_  
 Name of Wine \_\_\_\_\_  
 Division# \_\_\_\_ Class# \_\_\_\_ Vintage \_\_\_\_  
 Entry # \_\_\_\_ of \_\_\_\_ Total Entries

**Picnic reservation form for SHW June Jubilee on Saturday, June 4, 2011**  
**Please reserve by June 1, 2011 (or pay extra at the door!)**

Name \_\_\_\_\_ Telephone \_\_\_\_\_

Please save me \_\_\_\_\_ spaces for the June Jubilee Wine Judging and Picnic Event

SHW Member Adults \_\_\_\_\_ x \$10.00 = \_\_\_\_\_ (After June 1, \$15 for Members)

Non SHW Adults \_\_\_\_\_ x \$15.00 = \_\_\_\_\_ (After June 1, \$20 for Guests)

**Make checks payable to: SHW**  
**Mail to: Mike Touchette, SHW Treasurer**  
**P.O. Box 894**  
**Rancho Cordova, CA 95741**



**Good Eats!**

**Walnut Meatballs (or Veggie Meat Patties for Hamburgers)**

Thanks to Judy Pinegar for contributing this recipe. She brought these to the April board meeting and we didn't know that they were "meatless meatballs" until she told us. They were delish!

2 ½ cups dry wheat bread crumbs

1 ½ cups dry parmesan cheese

1 ½ cups English walnuts

2 cloves of garlic

1 bell pepper

6 green onions

2 celery stalks

1 tsp each: onion powder, season salt, celery salt, sage, poultry seasoning, thyme, & any other seasoning you like

1/8 cup parsley flakes

1/3 cup Worcestershire sauce

10 eggs (may use a boxed egg substitute if you want lower cholesterol)

In a mixing bowl combine the bread crumbs, parmesan, spices, parsley and Worcestershire sauce.

Use food processor to grate walnuts, bell peppers, garlic, green onions and celery (may take more than one batch), add to mixing bowl. Add eggs.

Mix everything together. If it doesn't cling together you may need more breadcrumbs to dry it out. Use a cookie scoop to place the meatballs on an ungreased cookie sheet. Or make hamburger sized patties and do the same.

The original recipe called for frying the meatballs and patties, but the baking is much lower in fat (although fried tastes good!).

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