



The Grapevine

Newsletter of the Sacramento Home Winemakers, Inc.

May 2011

In This Issue

May 18 Program	1
President's Message	1
Leadership	2
Calendar	3
Mentors	3
June 1 Board Meeting	3
Varietal Focus Groups vs. Club Buy	4
Equipment & Release Info	4
Wine Competitions	5
From the Chief Judge	6
Club Resources	6
June Jubilee – June 4	7
Jubilee Wine Competition Rules and Information	8-9
Jubilee Wine Competition Entry Form	10
Jubilee Picnic Form	11
Good Eats!	11

Sacramento Home Winemakers (SHW) monthly meetings are held on the 3rd Wednesdays of the month starting at 7 PM, upstairs at the Turn Verein located at 3349 J Street in Sacramento. For more information on SHW membership, meetings and activities, visit:

www.SacHomeWine.org

May 18 SHW Meeting

Evaluation of 2010 Red Bordeaux Varietal Wines

Time Change – Meeting Starts at 6:30 PM

The May 18 meeting is the evaluation of “new” -made in **2010 only** - red Bordeaux varietal wines. The event’s guest evaluator is Jon Affonso, owner and winemaker of Rail Bridge Cellars in Sacramento

Wines perceived to have flaws will receive priority evaluations. Upon arrival to the meeting, please check in your wine with Cellar Master Henry Wilkinson or Vice Prez Bill Staehlin. Wine evaluations start at 7 PM.

- 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.

- Red Bordeaux varietal wines included Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, and Petit Verdot.

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

President’s Message

Dear SHW Members:

We are about half way through the year now, and after spending two years on the Board in prior years, and as SHW Board President this year, I have had a chance to observe the character of the Sacramento Home Winemakers Club, and of the members themselves.

(Continued on next page)



2011 Boards and Appointees

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)

The Club as an institution has a long and rich tradition. The Board members may change, but the core activities of the Club continue year after year. The dedication that individual board members demonstrate each and every year, to live up to this tradition is amazing to witness. If you were a member twenty years ago, you probably would be enjoying today many of the same Club activities as then. The Club has always been dedicated to educating new home winemakers, and to expanding the skills of veteran home winemakers.

This spring, the Board is dusting off Bob Beck's Home Winemaking Manual, which is given to all new members. Bob was a member of the Club and contributed much to the educational pursuits of the Club. We honor him every year when we award an SHW member with the Bob Beck Award for promoting the education of new home winemakers. You see this dedication also this year as we create new traditions in the institution of Varietal Focus Groups to improve the winemaking skills of new home winemakers.

As individual members, SHW members tend to be curious and generous in pursuit of the perfect home wine. I know this because I have never attended either a Board meeting, or a monthly meeting, without being asked lots of questions, and asking myself many questions – "Where did you get your Touriga Nacional grapes?", "What kind of oak did you use?", "Did you filter this wine?", etc. etc. You may start out in this Club asking more questions than answering questions, but it is certain, as you gain skills and experience, you will be answering more and more questions as the years go by.

So, here's to the Sacramento Home Winemakers – the institution and to the members that make it special!

Donna Bettencourt

President

Sacramento Home Winemakers

SHW Executive Board Meeting June 1, 2011, 6:30 PM – 7:45PM



All SHW members are encouraged to attend the Club's Executive Board Meeting at least one time, so why not make June's Board meeting the one to attend. This is a great way to get involved and to learn more about your Club. At the June meeting, we will be fleshing out the details of the Jubilee Competition, Winemaking 101, and the new Varietal Focus Groups for new home winemakers. Stay for the board meeting, and later join us for a potluck and sharing of wines. Contact Donna Bettencourt, SHW President, for location.

2011 SHW Calendar

May 18 Wednesday 6:30 pm (new time)	General Meeting: 2010 Red Bordeaux Wine Evaluations <i>Evaluator: Jon Affonso, Rail Bridge Cellars</i>
June 1 Wednesday	Board Meeting: All Members Are Welcome <i>Contact President Donna Bettencourt – 916 454-5487; bettencourt1045@softcom.net</i>
June 4 Saturday	June Jubilee Wine Competition and Picnic <i>Coordinator: Judy Pinegar, 916 652-5198</i>
June 15 Wednesday	General Meeting: Testing Your Wines and Additions <i>Mad Scientists: D.D. Smith, Henry Wilkinson, John Troiano, Donna Brown, and Bill Staehlin</i>
July 20 Wednesday	General Meeting: 2010 Zinfandel Club Project Evaluations <i>Evaluator: John Smith - Oakstone Winery</i>
July 30 Saturday	Winemaking 101 with Club Equipment Training <i>Coordinator: Judy Pinegar</i>
Sept 25 Sunday	Winemakers Harvest Dinner Old Europe, Folsom <i>Coordinators: John Benbow & Gin Yang</i>

Monthly meetings generally start at 7 PM on the 3rd 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 1st Wednesdays of the month.

July 9, 2011 Board Retreat

The July 2011 SHW board meeting is the annual board retreat in Fair Play. For additional information, please contact President Donna Bettencourt.

WineMaker Magazine Conference

This year, the magazine's wine conference is in Santa Barbara from May 20-21 and SHW is again invited to pour members wines at the conference's Friday night tasting. Six club members have volunteered to transport and pour our wines and do a little SHW hype for that evening. Please donate a bottle of your wine by bringing it to the May 18 SHW meeting and look for Chris Minnick (pictured). Remember to glue on your fancy label identifying the wine and maker. Thanks for your support!



Mentors

Judy Pinegar, Loomis (Coordinator)
916 652-5198
jpinegar@calwisp.com **F,R,W**

Carl & Lili Brust, Loomis
916 652-9001
lcb Brust@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
dleonardpbp@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

Club Equipment

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.

Varietal Focus Groups vs. Club Buy

So, you ask, what are they talking about? What happened to the Club Project?

The board received lots of member feedback from last year's Club Project. Some wanted more mentoring, others wanted to just do their own thing. Thus, for this harvest, the board split the Club Project into two parts: **Varietal Focus Groups** and **Club Buy**.

A **Varietal Focus Group** is led by a group coordinator who also doubles as a wine making mentor for that group's participants. These groups are ideal for new and newer winemakers as they learn from each other and receive guidance from the coordinator. The target size for a Varietal Focus Group is 6-7 participants.

With pre-crush interaction, Varietal Focus Groups can learn about the chosen varietal and wine styles, sourcing, and wine making techniques.

Currently 4 Varietal Focus Groups have formed for the 2011 Harvest (followed by the coordinators):

- Petite Sirah - Donna Bettencourt
- Sauvignon Blanc – Joy Smathers
- Tempranillo – Henry Wilkinson
- Port – Donna Bettencourt

Interested in making any of these wines? Contact the coordinator. Thinking about leading or participating in a different Varietal Focus Group? Contact Donna Bettencourt.

Club Buys are when two or more grape buyers partner to increase buying power. Going in together on a large purchase opens up grape sources with minimum tonnage requirements and can also provide a more favorable price. Club Buys are for winemakers with some experience/winemaking resources as no formal mentoring is provided and equipment may not be available. Club Buys are easy to coordinate, so if you're looking for purchase partners via SHW, contact President Donna Bettencourt.

Volunteers Wanted for June Jubilee

Cellar Master Henry Wilkinson needs help in the cellar on the morning of the June Jubilee, Saturday, June 4. Volunteer to be a cellar rat and experience what it's like to pour in wine competitions. Henry can be reached at hbwilkinson@jps.net or 916 997-3056.

Jubilee Coordinator Judy Pinegar is also looking for judging clerks and logistical help. Judging clerks help manage the judges (but don't tell them that they're being managed) to ensure the judging sheets are accurate and complete. Please contact Judy at 916 652-5198 if you'd like to help. Judging starts at 9 AM. Orientation for both cellar rats and clerks is scheduled to start at 8:20 AM.



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. This is a required contest to compete for the SHW Winemaker of the Year Competition! **Entries will be accepted at the May 18 SHW meetings and also by appointment - call Cellar Master Henry Wilkinson at 916 997-3056.**

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 or www.lavawine.org.

Orange County Fair – The Orange County Wine Society, in conjunction with the fair, is co-sponsoring the fair's 35th 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.

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 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 26th 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, Placer, 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.

Colusa County Fair – the 44th District Agricultural Association invites amateur wine entries for the Colusa County Fair. Entries are due by June 8. The fair runs from June 9 -12 in Colusa. For additional information, go to www.colusacountyfair.com.

Mother Lode Fair – home wine and label competition is open to all Californians. Home wine entries and label entries are accepted through June 21. The fair runs from July 9-11 in Sonoma. Check out www.motherlodefair.org for more information.

The Beverage People in Santa Rosa

Members who brought their 2010 non-Bordeaux red wines to the April SHW meeting had the opportunity to have their wines evaluated by Bob Peak of The Beverage People. Bob is both a home winemaker and wine judge and his feedback on our wines was constructive and organized. We'll be inviting Bob back for more in future years.

The Beverage People is a family owned retail and mail order store that's been in business for over 30 years. They carry supplies and equipment for beverages and foods that are made through fermentations: wine, beer, mead, vinegar, cider, perry, sodas, liqueurs, and cheese. The Beverage People offer just about everything you need to get you started and keep you going including classes, videos and books on the subjects, technical newsletters with recipes, and provide answers to just about any question you might have on making any of these foods at home. Visit their web site at www.thebeveragepeople.com or call 800 544-1867.



Fining

Fining at first seemed a simple enough subject, and then I counted more than a dozen popular fining agents, and observe that major concerns like Woodbridge and Sebastiani employ armies of techies to do their fining. And that doesn't count counter-fining or counter-counter-fining! But it's one of the reasons that these wineries can achieve consistency from year-to-year and deliver the exact flavors and structures that they believe their customers want.

Back here on earth, there are some safe and sensible fining protocols that we can put to good use in making our wines better. Remember, there are three objectives of fining: To aid precipitation of suspended materials, to reduce color or undesirable smells, and to stabilize the wine against future cloudiness. I believe the home winemaker should be aware of the following fining techniques:

Bentonite – is a fine Montmorillonite clay. It carries a negative charge and is used to remove protein. Consider Bentonite a must to insure heat stability in white wine. Create a 5% weight/volume slurry in hot water; stir well, use after 24 hours. Dosage: 0.2 to 0.5 g/L. Rack or filter after a week or so.

Gelatin – is just the thing to help remove tannin-induced astringency from young wines. Mix a 1% solution of powdered gelatin in hot water; add the hot solution to the wine. Dosage: Whites – 0.1 – 0.3L/HL Reds – 0.3 – 1.0L/HL. Stir in slowly. After two to three weeks, rack or filter.

Egg Whites – great for clarification and tannin reduction in red wines. More gentle than gelatin and carries virtually no side effects. Prepare one part egg whites to two parts warm, salty water. Whisk, do not foam. Stir well into wine. Dosage: 1 to 5 egg whites per 225-liter (56-gal) barrel. Rack after 1 or 2 weeks.

PVPP – a synthetic polymer which is insoluble in water and leaves no flavor in wine. May be used in white wines instead of gelatin to reduce tannin and to remove browning. Can prevent future browning. Dosage is in the 5 – 20g/HL range and is added as a 5 to 10% slurry. May be used with Bentonite to facilitate settling. Rack or filter after a week or so.

So don't put up with excessive tannin, bitter astringency or browning of your white wines – take a shot at fining. Just remember, most have side effects and all should be carefully bench tested before general use.

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 bill.staehlin@sbcglobal.net.
- Mentors Looking for wine making help? Judy Pinegar is the Club's mentor coordinator - 916 652-5198 or jpinegar@calwisp.com.
- Logowear SHW polo shirts and baseball caps. Contact Sue Summersett, 916 354-2050 or sbsummer2002@yahoo.com to place your order.
- Equipment See sidebar on page 4.
- Winemaking 101 We're starting a list. Contact Judy Pinegar at 916 652-5198 or jpinegar@calwisp.com or Gin Yang at 916 217-0294 or ginyangstaehlin@yahoo.com

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

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 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 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.**

Sacramento Home Winemaker - June Jubilee Wine Judging Competition Rules and Information Saturday ~ June 4, 2011



Eligibility

The June Jubilee Wine Judging Event for 2011 is only open to Members of the Sacramento Home Winemakers (SHW) organization. These competition rules and instructions will also be available on the Club's website at www.sachomewine.org.

Entries are limited to wines produced by 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. Members 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 wine makers license.

How to Enter - Entry Dates

You may enter as many wines as you like. An entry is defined as one (1) 750 milliliter bottle. For sparkling wines, an additional bottle (at least 375 ml) is recommended to maintain sparkle for later judging rounds. **Do not use capsules of any form on bottles.**

Each wine entered must be included on the registration form. Make copies as needed. **Please spell your name clearly so we can read it!!** Each bottle must have an *entry label* attached by glue or tape. Make copies as needed. If entering several wines of same year and varietal, designate a different lot number for each wine (i.e., 2001 Syrah Lot A, 2001 Syrah Lot B, etc.)

Entry fee is **\$8.00** for each bottle **submitted**. Registration forms, fees and entry-labeled wine must be received together. (Please use appropriate packaging). Make *one* check for all entries payable to: Sacramento Home Winemakers Club. **All wines must be received by May 21, 2011.**

Where to Enter

A simple way is to bring your wines, paperwork and check to the May 18, 2011 regular meeting of the SHW. Wines, bottle labels attached, may also be shipped or hand-delivered with entry forms and fees. To arrange for delivery, please contact:
Henry Wilkinson, Cellarmaster at 916 446-6276

Awards and Results

The Danish System of Judging will be used. Results will be announced and Best of Show Metals will be awarded the day of the June Jubilee and also will be published in the SHW newsletter/webpage. Metals on Neck Ribbons and Rosettes will be awarded to the seven "Best of" Categories on the day of the competition.

All other Rosettes will be ordered AFTER the competition including: Gold; Silver; and Bronze awards. Procuring the rosettes after the competition provides for exact numbers and in turn, minimizes costs. Members will be able to order additional rosettes at cost; the order is placed quickly so please advise Judy Pinegar ASAP after the judging.

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!

Wine and Summer Fruit Terrine

This refreshing and great looking summer dessert can be made several days ahead.

2-3 cups mixed fruit such berries, halved seedless grapes sliced peaches, nectarines or pluots

2 envelopes (1/4 oz each) + 1/2 tsp unflavored gelatin

2 cups white or rose wine (still or sparkling)

1/2 cup sugar

2 teaspoons fresh lemon juice, strained



Sprinkle gelatin over 1/4 cup wine in a medium mixing bowl and let stand 1 minute to soften. Bring 1 cup wine to a boil with sugar (use less sugar if wine is sweet), stirring until sugar is dissolved. Remove from heat and add to gelatin mixture, stirring until dissolved. Stir in remaining 3/4 cup wine and lemon juice. Cool mixture, stirring occasionally, for about 10 minutes.

Pour just enough of the gelatin mixture into a 1 1/2 quart glass, ceramic, or non-stick loaf or terrine pan to cover the bottom by about a quarter inch. Refrigerate pan about an hour until firm. This step provides a smooth top. Keep remaining gelatin mixture at room temperature, stirring occasionally.

Remove pan from refrigerator. Gauge the amount of fruit to the remaining gelatin mixture before gently arranging fruit in pan over chilled gelatin. Very gently pour remaining gelatin mixture over fruit. Not all of fruit may be used. Cover terrine with plastic wrap and chill in refrigerator for at least 6 hours or overnight. Terrine can be made 3 days ahead.

To unmold, dip pan into a larger pan of hot water for 5-10 seconds to loosen. Cover the terrine with a serving plate and invert terrine onto plate.

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