



The Grapevine

Newsletter for the Sacramento Home Winemakers

SHW Monthly meetings are held on the third Wednesday of the month starting at 7pm, 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

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Thanks for helping set-up before the meeting, cleaning up afterwards, and consuming responsibly.

April Program - 2015 Red Bordeaux Wines Evaluation

Join us at the April 15, 2015 general meeting for the evaluation of red Bordeaux grape wines. The purpose of new wine evaluation is to help the winemaker identify and fix any issues (if any) and gain insight on ageing the wine. Bordeaux reds include cabernet sauvignon, merlot, cabernet franc, petit verdot and Malbec.

The evening's evaluator is Chik Brenneman, winery manager and winemaker at UC Davis' Viticulture and Enology Department. Chik has also been a home winemaker.

If you'd like to have your wine evaluated

- Bring two 750 ml bottles of the same wine for tasting.
- Write your name and varietal on the bottle.
- If you have not yet bottled, please do so without sulfites.
- No capsules, please.
- Be prepared to succinctly share the new wine's history.
- Check in with Cellar Master Henry Wilkinson before the program begins.
- If bringing more than one wine for evaluation, prioritize which wine is evaluated first, subsequent wines will be evaluated at the end of the program if time permits.
- Only current members' wines will be evaluated. 2015 SHW membership forms can be found at:
<http://www.sachomewine.com/membership>.

For everyone coming to the meeting

- Bring two wine glasses for your use; Club glasses are for guests.
- Meeting starts at 7 pm upstairs at the Turn Verein, 3349 J Street, Sacramento. Doors open after 6:30pm.
- Thank you for helping set-up and cleaning up before and after the meeting, and for enjoying responsibly.

Questions about the program? Contact Membership CoChair Gin Yang at 916 217-0294 or ginyangstaehlin@yahoo.com.



Presidents Message

I would like to use this month's Presidents Message to thank all the volunteers that extend their time and support in making SHW literally the best home winemaking club there is. It takes a small army of dedicated and passionate individuals each year who step forward and take on all of the roles and tasks necessary to keep SHW moving forward towards its mission. From putting together this newsletter and managing the clubs website to coordinating and assisting with events and competitions such as our annual June Jubilee and the California State Fair. Our volunteers are simply the best there is and I truly thank each and every one of you. SHW can always use more help and support. If you have an interest in volunteering, please reach out to Gin Yang (ginyangstaehlin@yahoo.com) or J.D. Phelps (jd.phelps@gmail.com). It's a great opportunity to meet and network with other club members and have fun supporting our club.

Wine Geek's Corner

In this month's edition of *Wine Geek's Corner* I'd like to share some information with you that can help to propel your wines from good to magnificent! This involves the oft overlooked, in home winemaking at least, art of finishing your wines and the use of bench trials. Gasp! Scary, I know. Bench trials are actually quite simple and are the best way to *try* something with your wines before committing to making a change to your entire batch.

Okay, so you've managed to get through fermentation without any noticeable [flaws or faults](#) in your wine. You have managed aging well with a sound protocol of racking and topping off. Uh... now what? You might be asking yourself questions like, "When should I bottle?", "My wine is a bit tart or astringent for my taste, can I fix this without ruining the otherwise good characteristics of my wine?", "This Cabernet tastes good, but I was hoping for great; can I do anything to help it get there before committing it to bottle?" Well, as for when to bottle your wine; when you figure that one out please let me know. The obvious answer is when it's ready. Yes, I know – not very helpful. The more practical answer is often when you need your barrels or carboys for the next years wine. As for the other questions, the answer is most certainly. As the winemaker, finishing your wine is often where the art of winemaking can come into play. There are many things you can do to fine tune your wine before bottling creating the desired characteristics you were after. Now, keep in mind this is indeed fine tuning. The grape varietal and quality of fruit will have the largest say in what your wine can be. You cannot turn a flabby Pinot into a dark, luscious Cab Sauv.

With that said, let's turn to bench trials. If you have not yet used bench trials in your winemaking, I highly encourage you to start doing so. It will force you to lean on your senses of smell, taste, and vision in your winemaking which is a huge key. Shea Comfort has a great article on bench trials on

the MoreWine.com website which you can find [here](#). I'm going to give you the bare bone basics of that article next. First, you need some simple tools such as:

- Screw cap test tubes (a rack is helpful too)
- 50 to 100ml Erlenmeyer flasks and beakers
- 100ml graduated cylinder
- 10ml pipette and / or syringe
- Small scale accurate to +/- .1 gram (\$10 - \$15 on ebay)

For the test tubes, Erlenmeyer flasks and beakers, make sure you get decent glass that can handle heat and cold. You can get all of this material cheaply online at numerous sites that sell laboratory glassware. This will be much cheaper than getting the same equipment at your local brew / winemaking shop. I recommend 4 or 5 of the test tubes, flasks, and beakers and 1 or 2 of the other items.

Bench trials are all about using a tiny amount of your wine to “test” an additive, fining or finishing agent, before you commit it to your entire batch (and possibly wish you hadn't). For this, you need to be comfortable with the metric system and conversions. There are great, free online tools and phone apps for this to make the math, and your life a little easier. Most of the additives we might consider using in our wines come in recommended dosages such as: 30 – 80 grams per hecto liter. Well, most of us are not making our wines by the hecto liter or even liter for that matter and we certainly are not going to use sample sizes that large so how do we figure out how much additive to use for a small, workable sample size. Shea's article covers this perfectly, but in a nutshell we will want to choose sample sizes of 50ml or 100ml to work with and remember that 50ml and 100ml are 5% and 10% of a liter respectively. So, our dosage for the range we will test will also need to be 5% or 10% of the recommended per liter addition. The next step is determining what dosage increments you will test and adjusting your dosage accordingly for each sample. Usually this can be done quite easily by making your dosage so that each ML you add will equate to one step of the amount you are wanting to sample. So, if you want to test 1 g/l, 1.5 g/l, 2 g/l, and 2.5 g/l of sugar in your wine you would make your dosage sample so that each ML you add to your sample will increase the dosage rate by 1 g/l. You then add 1 ML to your first sample, then an additional .5 ML to each of the remaining samples to achieve the desired dosage rate. So, in this example we would have one sample with no additions which will serve as our control (what happens if I do nothing to my wine?), and the remaining samples will have 1 ml, 1.5 ml, 2 ml, and 2.5 ml of our dosage solution added to the 50ml samples respectively. This gives us the proper dosage amount we were hoping to test. Then simply tasted each sample to determine which you like best. I highly recommend you read Shea's article on bench trials. It is easy to understand and covers the process in far greater detail than I can here.

There are literally hundreds of additives and finishing agents that can be used on your wines each with a different purpose. Most labs will have some sort of data sheet such as [this](#) that will help you determine which product(s) you might want to try with your bench trials. At a minimum, you might want to consider always performing acid, sugar, and fining (tannin) bench trials before bottling. You might very well realize that just a pinch of this or dash of that may take your wine from good, to magnificent!

Please Enjoy Responsibly

Far better than any Gold Medal, the best reward for making a great wine is simply enjoying and sharing a bottle with friends and fellow wine makers. SHW wants to remind you to please do so responsibly and be aware of your capacity to drive and get home safely. Our number one priority is making sure all SHW members make it home from club meetings and events without injury to themselves or others. If you find yourself or a friend a glass or two beyond being able to do so, please notify a club officer immediately so we can assist in arranging safe transportation home.

Wine Analysis for SHW Members in May

Please **do not** bring samples for analysis to the April meeting. Bruce will be traveling.

The wine analysis service as a member benefit will again be available at the May 20 SHW Meeting. The form for submission of samples can be found on the SHW website under the Member Resources tab then click on Wine Analysis. Print out the form and bring it with your samples and payment. Samples of at least 50 mL should be in containers with screw on or snap on lids, like small plastic (PET) water bottles. If you are thinking about bottling, you will want to know the pH and the free SO₂.

Looking Ahead for May and June and Beyond

The May 20th program will be educational evaluations of non-Bordeaux red wines from the 2014 vintage that are new and unfinished. Winemakers will be able to receive helpful information that they can use to adjust or treat these wines before bottling. The evaluators will be Allen Kreutzer, owner and winemaker, Drytown Cellars of Amador County and Kevin Luther, winemaker, Wise Villa Winery of Placer County.

On June 17th, we will have a program focused on viticulture including current approaches to vineyard care and management. Our speaker will be Sam Patterson from Shadow Ranch Vineyard in Fair Play. Sam manages several vineyards in addition to Shadow Ranch, including those at Clos du Lac in the Loomis area.

Also coming up, there will be Winemaking 101 on August 1. So tell your friends that are interested in learning how to make wine that this opportunity will be available.

Save the Date Jubilee Picnic is coming up!!

The Judging will be June 13, so the Jubilee Picnic will be Sunday June 14, 2015 ...Mark your calendars. The location will be Judy Pinegar's Back Yard and Barn as in past years. The actual picnic/BBQ will begin at 11 AM with the main course planned for about 12:30 PM. **Please lend a hand with set up or clean up... call Judy at 916-224-6742.**

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The club will provide BBQ meat, Chili Beans, French bread, and lots of water. All wines from the competition will be available for tasting, including the Golds and Best of Shows.

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 –L = Desserts and M – Y = Salads or Sides (please large dishes - note no chili beans!);

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 also will be open, so bring your suit, hat, sunscreen, and sunglasses (if it is warm enough!). 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!

Winemaking 101

SHW's annual Winemaking 101 class will be on Saturday, August 1, 2015. This ½ day hands-on workshop is designed for new and novice winemakers. We'll talk about the basic steps for making dry red and white wines, yeasts, and chemistry. We'll also share resources for grape sourcing and collecting the small supplies and equipment needed to get started.

Winemaking 101 prepares attendees to participate in the Beginning Winemakers Focus Group (mentored group crush and winemaking) and certification to use SHW's larger pieces of winemaking equipment. Free for SHW members; \$25 for non-members. Space is limited. Contact Bill Staehlin at bill.staehlin@sbcglobal.net or 916 216-1753 to reserve your spot.

Gadgets and Innovations Workshop

Hey fellow winemakers! Have you invented, innovated or designed something to help you make wine? Have you found a gadget or piece of equipment at a store or in your garage that helps with the wine making process or cleanup?

The Education Committee is planning for the August 19th SHW meeting to be a workshop where we can share our gadgets and innovations with other club members. Please bring your equipment to the meeting. You will have an opportunity to briefly introduce your item(s) to everyone and then show it off and answer questions as the members move around from table to table.

This should be a great meeting for interaction and helpful information. Please e-mail to Bruce Currie blcurrie56@hotmail.com or Gin Yang ginyangstaehlin@yahoo.com if you plan to bring one or more of your gadgets/innovations to the August meeting.

Sacramento Home Winemaker –2015 Jubilee Wine Competition Rules and Information

Date of Competition: Saturday, June 13, 2015

Eligibility

The 2015 Jubilee Wine Competition is only open to members of the Sacramento Home Winemakers (SHW) organization. These competition rules and instructions are also 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 are made and bottled prior to the effective date of their winemaker's license.

How To Enter – Entry Dates

1. 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.
2. Please do not use capsules of any form on bottles.
3. Complete the Jubilee registration form with your information and list each wine entered. Please refer to the Wine Classification table for divisions and classes. Make copies of the registration form as needed. Please spell your name clearly so we can read it. These forms are included in the newsletter and also available at the SHW website at www.sachomewine.org
4. Each bottle must have an entry label/wine bottle label (the bottom half of registration form) attached by glue or tape. Make copies of wine bottle labels 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). Ensure that the information on the registration for and the wine bottle labels match.
5. Entry fee is \$10.00 for each entry 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. **All wines must be received by May 20 2015.**

Where to Enter

A simple way is to bring your wines, paperwork and fees to the April 15th or the May 20th regular meeting of SHW. Wines, bottle labels attached, may also be shipped or hand-delivered with entry forms and fees. To arrange for delivery, please contact Cellar Masters, Henry at 916-997-3056 or Sonia at 916-825-4952.

Awards and Results

The modified California State Fair Home Winemaking Judging Protocol will be used. Results will be announced at the Jubilee Picnic on Sunday, June 14th. Certificates for division winners and Best of Show will be awarded at the Jubilee Picnic on June 14th and will also be published in the SHW newsletter and website. Medals and Rosettes will be awarded at the July SHW meeting on July 15th.

Rosettes will be ordered AFTER the competition including: Gold, Silver, and Bronze awards. Members will be able to order additional earned rosettes, after the judging, at the June 17th club meeting.

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Wine Classification (for Use on Entry Forms)

Classify your wine according to the division and classes listed below. 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

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 of traditional Bordeaux grape varietals (i.e. Reds – Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot. Whites – i.e. Sauvignon Blanc, Semillon)
- #2 A Rhone blend must consist of grapes accepted in California as Rhone varietals (i.e. Reds – Syrah, Grenache, Mourvedre, Carignane, Cinsault, Counoise, Petite Sirah. Whites – Viognier, Marsanne and Roussanne.)
- #3 An Italian blend must consist of two or more of the accepted Italian varietals (i.e. Barbera, Sangiovese/Sangiovetto, Dolcetto, Nebbiolo, Primitivo, Nero D'Avola, etc)

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SHW Jubilee - Registration - 2015

Name	Phone	I have read all the rules of the competition and agree to abide by them.
	E-Mail	
		Signature

Wine Entry Information

Entry #	Division #	Class #	Class Name / Grape Varietal / Fruit	Blend (indicate %)	Appellation AVA	Vintage	Dry	Sweet % RS
1								
2								
3								
4								
5								
6								

Wine Bottle Labels

<i>Affix this label to bottle</i>	<i>Affix this label to bottle</i>	<i>Affix this label to bottle</i>
Name	Name	Name
Class Name	Class Name	Class Name
Division# Class# Vintage	Division# Class# Vintage	Division# Class# Vintage
Entry # of Total Entries	Entry # of Total Entries	Entry # of Total Entries
<i>Affix this label to bottle</i>	<i>Affix this label to bottle</i>	<i>Affix this label to bottle</i>
Name	Name	Name
Class Name	Class Name	Class Name
Division# Class# Vintage	Division# Class# Vintage	Division# Class# Vintage
Entry # of Total Entries	Entry # of Total Entries	Entry # of Total Entries

Events Committee – Looking for You!

Want to organize a wine tasting or food and wine pairing? The Events Committee is looking for a couple members who have the right stuff to help coordinate these specific SHW activities and events. We're looking for your ideas and energy! Contact Shannon Shackelford at shan_shackelford@yahoo.com.



SHW Calendar of Events

- Executive Board Meetings – 6:30 PM; contact President J.D. Phelps for location; jd.phelps@gmail.com
- General Meetings – 7:00 PM; upstairs at 3349 J Street, Sacramento
- Meeting and event details - www.sachomewine.com; see Events Calendar and latest Newsletter.

General Meeting	April 15, 7PM Wednesday	Evaluation of 2014 Bordeaux Varietals Red Wines Evaluator: Chik Brenneman, UC Davis Winemaker
Board Meeting	May 6, 6:30PM Wednesday	All members are welcome.
General Meeting	May 20, 7PM Wednesday	Evaluation of 2014 non-Bordeaux Varietals Red Wines Evaluators: Allen Kreutzer, Drytown Cellars; Kevin Luther, Assistant Winemaker, Wise Villa
Board Meeting	June 3, 6:30PM Wednesday	All members are welcome.
Jubilee Wine Competition	June 13 Saturday	Annual SHW wine completion . Entries due May 20. See details in this newsletter and on website.
Jubilee Picnic - Awards Ceremony	June 14 Sunday	A day of food, wine and friends and find out whose wines excelled in the previous day's competition.
General Meeting	June 17 Wednesday	Vineyard Management and Care Speaker: Sam Patterson, Shadow Ranch Vineyard
Board Meeting	July 1, 6:30PM Wednesday	All members are welcome.
Winemaking 101	August 1 Saturday	Designed for new and novice winemakers. Training certification to use Club equipment.
General Meeting	August 19 Wednesday	Gadgets and Innovation Workshop SHW Members share winemaking ideas and stuff



Upcoming Home Wine Competitions

Time to bottle up and get some skin into the game - Home wine competition season is just around the corner!

SHW Jubilee - Wine Competition and Picnic-Awards Ceremony: save the date for the Club's annual wine competition on June 13. **Last day to enter is at the May general meeting.** In 2014, over 170 wines were judged so polish off your best to compete. The picnic and awards ceremony will be on the following day, Sunday, June 14. This competition is required to compete for the Club's *Winemaker of the Year* contest.

We'll need volunteers for both the wine competition and picnic. Details are forthcoming.

California State Fair - This wine competition is also required to qualify to compete for SHW's *Winemaker of the Year*. **Entries will be accepted thru April 16.** Details are posted on the fair's website at www.bigfun.org.

SHW is also helping the State Fair with part of the competition and home wine booth at the fair and is looking for volunteers who are available to help. Text/call Cellar Master Henry Wilkinson at 916 997-3056.

Sierra Foothills Home Wine Competition and Picnic - this Amador Winemakers Association competition is open to Sacramento Home Winemakers, El Dorado Home Wine Makers, Grass Valley home winemakers, and Amador Winemakers Association only. **Sign up for May 30 BBQ and entries are due May 1, 2015.** Go to www.sachomewine.com/competitions for more info.

Orange County Fair Home Wine Competition - wine and label entries for the 39th year of this competition will be accepted through **May 16, 2015.** Check out the details at <https://competition.ocws.org/>

El Dorado County Fair - the El Dorado Home Winemakers Association is presenting the fair's homemade wine and wine label competitions. Wine entries are due by **April 24** and label entries will be accepted **through May 21, 2015.** Details found at <http://eldoradocountyfair.org/entry.html>

San Mateo County Fair - amateur wine competition entries are to be dropped off by **May 22, 2015.** See <https://sanmateocountyfair.com/contests/departments/culinary-arts>

Colusa County Fair - wine entries are due **June 4, 2015.** For more information, please visit their Website: <http://colusacountyfair.com/county-fair/how-to-enter/2015-entry-guide>

CLUB EQUIPMENT:

Destemmer/Crusher: Matt Sainson
(916) 833-4214
ifermentgrapes@gmail.com

Basket Press and Corker: Jacque
and Craig Brown
Jbrown6766@gmail.com

Filter: Donna Bettencourt
(916) 454-5487
Bettencourt1045@softcom.net

Each item is subject to a nominal
upkeep fee per use:
Destemmer/Crusher: 10\$
Basket Press: 10\$
Corker: 5\$
Filter: 5\$

SHW

**BOARD OF
DIRECTORS;**

Donna Bettencourt—Past President

Mikc Touchette—Past President

Fred Millar—Past President

Lynn Keay—Past President

Gary Young—Past President

SHW

Elected Officers

President: JD Phelps

**Vice President:
Bruce Currie**

**Treasurers:
Steve Barrett/Mary Breedlove**

**Secretaries:
Joe and Lynne
McGillivray**

**Membership Chairs:
Gin Yang
Fred Millar**

**Needed!
Volunteers for
Hospitality.**

Choose a month
to help the club!

Duties are to purchase cheese and
cracker and/or bread for the
monthly meeting. The club will
reimburse you for your expenses.
Please cut the cheese and slice the
bread. Most important when the
meeting has ended, stay to remove
the left over, package them and
wash the tables. See Jacque or Craig
Brown to sign up.