

The Grapevine

Newsletter of the Sacramento Home Winemakers, Inc.

May 2012

In This Issue

May 16 Program	1
President's Message	1
Leadership	2
June 6 Board Meeting	2
Volunteers	2
Club Calendar	3
Mentors	3
From the Chief Judge	4
Wine & Label Competitions	5
June Jubilee Wine Competition and Picnic	6
June Jubilee Wine Judging Competition Rules and Information	7
June Jubilee Wine Classifications	8
June Jubilee Wine Registration Form	9
June Jubilee Picnic Sign-up	10
Winemaking 101	10

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 midtown Sacramento. For more information on SHW membership, meetings and activities, visit:

www.SacHomeWine.org

May 16 SHW Meeting

2011 Bordeaux Varietals Red Wine Evaluation

Time Change: Meeting starts at **6:30 PM**

This month's general meeting is the evaluation of "new" (made in 2011) Bordeaux varietal red wines (cabernet sauvignon, merlot, cabernet franc, petit verdot, etc.). Guest evaluators are Bob Peak with The Beverage People in Santa Rosa and also a home winemaker, and commercial winemaker and long-time SHW supporter Jason Fernandez.

If you would like your wines evaluated, please:

- Bring 2 bottles (750ml each) of the same wine. Clearly label your wines with the varietal and your name. If you haven't already bottled, do not add sulfites when you do. No capsules, please.
- Also bring your winemaking notes and be prepared to briefly describe notable steps in making the wine, pointing out any issue you feel that the wine may have. You may be asked to clarify further.
- Vintages other than 2011 may be evaluated as time permits. Please do not bring 2011 varietal focus wines. Those wines will be discussed at a later meeting.
- Only members may have their wines evaluated. Please ensure that you are current on your 2012 Club dues.

Please bring 2 wine glasses for your use during the evaluations. Club glasses are available for guests and new members.

Thanks to all for helping set up before the meeting. We are to vacate the meeting room by 9:30 PM and your help in facilitating the clean-up is appreciated.

-- **Bill Staehlin, Vice President**

President's Message

Dear SHW Members:

Well, you know that your term as President is nearing the end when you can't think of another thing to say. But wait, I thought of something!

One of the most important decisions that you will have to make as a home winemaker is the decision of where to purchase your wine
(continued on the next page)



2012 Boards and Appointees

Executive Board

President - Donna Bettencourt
bettencourt1045@softcom.net

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

Treasurer - Mike Touchette
pinotsyrah@yahoo.com

Secretary - Sue Summersett
sbsummer2002@yahoo.com

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

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

Board Appointees

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

Cellar Master - Henry Wilkinson
hbwilkinson@jps.net

Club Competition and Mentors
Coordinator - Judy Pinegar
jpinegar@calwisp.com

Hospitality Coordinator-Sonia Baron
soniabaron@hotmail.com

Community Relations
Debbie Moreton
dem1019@sbcglobal.net
John Avila
mail@john-avila.com

Historian - Gary Young
gycats@earthlink.net

The Grapevine Editor - vacant

Board of Directors

Judy Pinegar (Chair)
Mike Touchette
Fred Millar
Lynn Keay
Donna Bettencourt

grapes. The sourcing of grapes is critical to making award-winning wine. By this, I don't mean that you have to spend thousands of dollars to purchase grapes from the Napa Valley; I mean locating a reputable, quality vineyard from which to purchase whatever varieties you chose to make this year. Some of my peers were shocked to learn that the Barbera grapes from which my Golden Bear-winning Barbera were actually grown in Sacramento County by a fastidious vineyard manager in Sloughouse with a passion for growing quality wine grapes. To take the worry out of sourcing quality wine grapes, our club will be offering several varietal focus groups that you can sign up for at upcoming meetings; don't wait too long as they fill up fast.

At the May and June club meetings, we will be asking members to share their grape sources, and to form themselves into small focus groups for the benefit of greater buying power, and the sharing of equipment and knowledge. Don't wait until August or September to line up your grape sources or you will be left with empty carboys or barrels in October, the sight of which would, speaking personally, bring tears to my eyes.

Happy winemaking!

-- **Donna Bettencourt**

May SHW Executive Board Meeting Wednesday, June 6, 6:30 PM – 7:45 PM

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? The June meeting will be held in East Sacramento.

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 our June 30th Winemaking 101 class and continuing our discussion of the varietal focus groups which will be offered to our members this harvest season. Stay for the board meeting, and later join us for a potluck and sharing of wines. Contact Donna Bettencourt, SHW President, at (916)454-5487, or bettencourt1045@softcom.net for location.

Bringing your Jubilee Wine Entries to the May 16 Meeting?

If you are bringing your Jubilee wine entries to the May 16 meeting, Cellar Master Henry Wilkinson will be happy to receive them between 6 – 6:30 PM so that everyone can enjoy the meeting. The May 16 meeting starts at 6:30 PM instead of 7 PM.

It Takes Many Volunteers

Your Club appreciates your help in keeping the organization running smoothly and extends special thanks to:

- Mike Touchette for delivering El Dorado County Fair wine entries;
- Sonia Baron for coordinating and bringing the hospitality cheese and bread for April's meeting; and
- Jamie Kojak for hosting May's executive board meeting.

2012 SHW Calendar

May 16 Wednesday	General Meeting: Bordeaux Varietal Red Wine Evaluation <i>Evaluators: Jason Fernandez and Bob Peak</i>
June 2 Saturday	Jubilee Wine Competition and Picnic <i>Coordinator: Judy Pinegar: 916 652-5198; jpinegar@calwisp.com</i>
June 6 Wednesday	Board Meeting: All Members Are Welcome <i>Contact President Donna Bettencourt – 916 454-5487; bettencourt1045@softcom.net</i>
June Wednesday	General Meeting: Oak Additives (tentative) <i>Evaluators: TBA</i>
June 30 Saturday	Winemaking 101 <i>Coordinator: Judy Pinegar</i>

Time Change -
Meeting starts
at 6:30 PM

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.

I Want To Bottle But My Wine Tastes Terrible

Q. I am new at this wine making process. I am in the last stages and decided to take a small taste test even though I still have 2 or 3 days left in the last stage. It is terrible! Can the wine get better in that short period of time or is it too far gone and will not come out good?

A. It is completely normal for a wine to be harsh at bottling time. Even though the wine is about to go into bottles it does not mean that it is done becoming wine.

The wine will continue to evolve through aging or maturation. This simply means it will slowly change over time--in a good way-- while it is in the wine bottle. Organic changes will slowly occur over the course of the next few months that will round off the harsh corners of the wine.

You can think of wine as a living thing. Even though it is done fermenting, clearing and in the bottle, it is still going through changes. Each wine ages differently. So how long your wine will take to become its best can only be a guess, but it is safe to say that after aging for 3-6 months you will notice a remarkable improvement. You may notice even marginal improvements up to 3 years, depending on the type of wine.

(Courtesy of E C Kraus; www.eckraus.com)

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 Moreton, 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
dgleonardpbp@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**

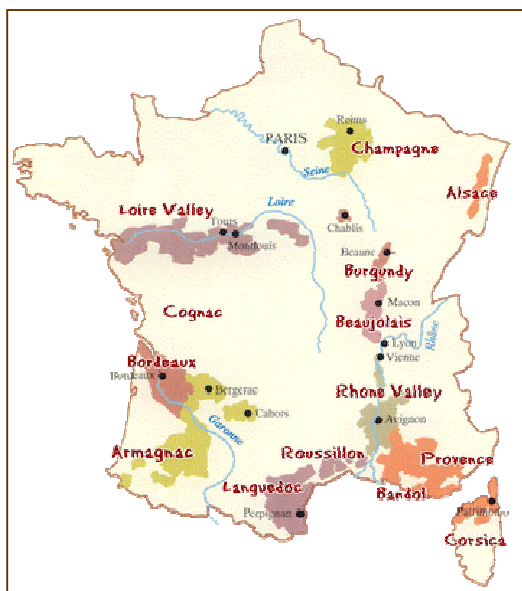
Rex Johnston, East Bay
925 930-2897
Wine4rex@yahoo.com **F,R,W**

Wine Legend

F = fruit; **I** = ice; **P** = port; **R** = red;
S = sparkler; **V** = viognier ; **VM** =
vineyard management; **W** = white



Burgundy Wine Region



In battling through the French wine industry with its Bordeaux's, Grand Cru's, terroirs and AOC's, it is refreshing to visit **Burgundy**, where it is almost California-like with its concentration on varietals: All red Burgundies are pinot noir, and all white Burgundies are chardonnay.

Well, more or less. A neutral-tasting high-acid grape, Aligoté, is grown in the region and used for the sparkling wine, Crémant de Bourgogne. Also, the red grape, Gamay is used to produce Beaujolais – but while Beaujolais is technically within the Burgundy wine region, it is universally identified as a Beaujolais. Likewise Chablis, in the extreme northern portion of Burgundy, is made of 100% chardonnay fruit but retains the name of the sleepy little town of Chablis.

By the way, never, ever confuse a sumptuous French Chablis with the cheap American and Australian jug wines which pirated the name, "Chablis," though they never contained a drop of chardonnay.

Of all the wine regions in the world famous for red wine, Burgundy is the coolest and most northern, situated in eastern France roughly between the cities of Dijon and Lyon. The climate is continental, with very cold winters and hot summers. Rain, hail and frost are all possible around harvest time. Therefore, year-to-year variations among Burgundies can be great, going from exalted to depressing in a single year. Drinking Burgundy is, in fact, wine's ultimate crap shoot.

There is archaeological evidence to suggest that viticulture was established in Burgundy as early as 51 BC. The earliest written praise of Burgundy wine was recorded in 591, though the fruit at that time was probably Fromenteau -- chardonnay came along much later.

Burgundy wines have experienced much change over the past 75 years. First, there was the economic depression of the 1930's, followed by the devastation of war in the 1940's. Ravaged and depleted vineyards were lovingly restored, using potassium fertilizers, until in the 1950's the region produced some of the most stunning wines of the 20th century.

Over the next 30 years the vines were over fertilized into producing higher yields of less acidity, flavor and concentration. During the period 1985 – 1995 there was a turning point in Burgundy; a new course in winemaking began producing deeper, more complex wines – a course which continues to this day.

What should you expect when you lift that glass of Burgundy? A good white Burgundy will be complex and multi-layered – but forget the adjectives you might use to describe a California chardonnay; opulent, buttery, oaky, bursting with tropical fruit, etc. Flavors will be subtle, mineral, less conspicuous. A red Burgundy can have plummy fruit laced with spice, citrus or mocha flavors. But the reds can also be earthy, a term Europeans tend to associate with sensuality. Not surprisingly, we Californians are more likely to call it barnyard, and worry about brettanomyces.

Next time, let's pop the cork on Champagne ...

Got Grapes?

The Grapevine's hearing that there's high demand for wine grapes for the 2012 harvest, so if you haven't been out scouting for grapes, it's not too soon to start! Have your eye on a vineyard/grape varietal but don't make enough to buy? Form a varietal focus group and collectively gain access and learn through the experience together.

If you're a grower and have grapes available, send an email to The Grapevine (ginyangstaehlin@yahoo.com) and we'll eblast the contents to the membership.

Harvest is only 4 months away!



Wine and Label Competitions

Special Note:

To be considered a candidate for the 2012 SHW Winemaker of the Year (WOY), winemakers must compete in at least three home wine competitions with required entries in the SHW Jubilee and the Orange County Fair (Revised WOY criteria to follow under separate cover and will also be available at www.sachomewine.org.) Both contests are accepting entries no later than May 20 and May 19, respectively. The California State Fair will not be hosting a home wine competition in 2012 (see article on the California State Fair Home Wine Competition on page 3 of the April 2012 newsletter).

San Mateo County Fair – the fair is accepting entries for home wine and wine labels. Premiums are offered.

Entry forms are to be submitted by May 9 with entry wines to be submitted May 29-30. Here's the link:

<http://www.sanmateocountyfair.com/contests/departments/culinary-arts>

Merced County Fair – the fair is inviting entries to their amateur wine competition. Entries are due **May 10**.

Please see the fair's website for additional info: <http://www.mercedcountyfair.com>.

Orange County Fair Home Wine and Label Competitions – The Orange County Wine Society (OCWS) in conjunction with the fair invites entries for the 36th Anniversary competition. Entries are due **May 19** and may be made on-line. Please note that in 2012, this competition is one of the required contests to qualify candidates for the 2012 SHW Winemaker of the Year award. Additional information can be found at OCWS's website at www.ocws.org and then to "What's New" and then click on "Homewine Competition Wine Entry" to begin.

Marin County Fair – the fair's 27th annual amateur winemaking competition invites entries. Deadline for entering is **May 17**. More info at: <http://www.marinfair.org>.

Sacramento Home Winemakers June Jubilee Wine Competition and Picnic – SHW invites entries to the Club's annual wine competition on Saturday, June 2. **Entries are due by May 20**. Rules and entry forms are included in this newsletter and on the Club's website at www.sachomewine.org.

Alameda County Fair Amateur Wine Competition – the fair is celebrating its 100th year anniversary and the best of show wines will be on display during the fair. Premiums are offered. Paper entries are due by **May 21**. Check out the fair's website for more info: <http://www.alamedacountyfair.com>.

Amador County Fair – the fair is accepting entries for home wine made from produce from the Sierra Foothills AVA including Amador, Calaveras, El Dorado, Mariposa, Nevada, Placer, Tuolumne or Yuba Counties. There is also a home wine label competition. **Entries must be received by May 25**. More info at: <http://amadorcountyfair.com/events.aspx?f=1&c=38&sc=83&view=ListView&sf=all>

Lake County Home Winemakers Festival, Lakeport – Entries are invited and everyone is invited to pour their wines for this fundraising event. Show up with your wine entries, entry forms and fees on **June 23**. More info: http://homewinemakersfestival.com/wine_entry_information.html.

SHW June Jubilee Wine Competition & Picnic!! Saturday June 2, 2012

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 20, 2012, Sunday! 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 May 28, 2012 using the form below.

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 916 446-6276. Do NOT expect to just show up and work – Please call ahead.

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 will provide BBQ meat, Chili Beans, French bread, 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 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!

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 Monday May 28, 2012. After that date, picnic reservations are \$20 and \$25, 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 found in this newsletter.

Sacramento Home Winemaker - June Jubilee Wine Judging

Competition Rules and Information

Saturday ~ June 2, 2012

Eligibility

The June Jubilee Wine Judging Event for 2012 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 maker'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. **Do not use capsules of any form on bottles.**
3. Complete the June 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 this 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 information on the registration form and the wine bottle labels match.
5. 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 20, 2012.**

Where to Enter

A simple way is to bring your wines, paperwork and fees to the April 18, 2012 or May 16, 2012 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, Cellar Master at 916 446-6276.

Awards and Results

The California State Fair Home Winemaking Judging Protocol 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 six "Best of" Divisions and Best of Show 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 attached Entry Form)

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. 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 Wine -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 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.

June Jubilee - Registration

Name
Address
City

Phone
E-Mail
ZIP

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

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 2, 2012
Please Reserve before May 28, 2012 (if you want a steak ordered for you!)

Name _____ Telephone _____

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

SHW Member Adults _____ x \$10 = _____ (After May 28, \$20 for Members)

Non SHW Adults _____ x \$15 = _____ (After May 28, \$25 for Guests)

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



Winemaking 101 Class – June 30, 2012

New to wine making?? Need a “from scratch” class?? Then this is the class for you. This four-hour class covers winemaking information and provides hands-on experience with wine making equipment. The equipment training provided qualifies the SHW member to borrow Club equipment.

Please bring a lawn chair, wine glass, pen/pencil to write with, and bottle of wine and a snack to share with fellow classmates.

Cost to 2012 club members is free; cost to non-members is \$20 per person. The class fee is waived for those joining SHW on the day of the class (\$45 for a household membership).

The class starts on Saturday morning, June 30 and is in Loomis. More specific information and location/directions will be forthcoming. Please contact Judy Pinegar at 916 652-5198 or jpinegar@calwisp.com.

Register early. Space is limited.



Please sign me up for Winemaking 101 on June 30, 2012

Name(s) _____ Phone _____

Number of people attending (non-SHW member) _____ X \$20 = _____

Or 2012 membership fee: \$45 _____ (please submit membership fee with Membership Form available at www.sachomewine.org)

Or if already a SHW member, indicate number attending 1 _____ or 2 _____ (class is no cost to members)

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