

The Grapevine

May 2014

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: sachomewine.org.

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Program Overview - May 21, 2014

SHW's May program will consist of 2013 Bordeaux red wine evaluations. Due to the overwhelming participation in recent wine evaluations; SHW has instituted the following guidelines which will be in effect for the May 21 evaluations and for all subsequent evaluations:

- 1 varietal per household membership (bring two 750 ml bottles of same wine)
- Wines must be of the year prior the year in which they are evaluated
- There will be an evaluation cap of no more than 15 wines for each evaluation meeting. Wines will be registered with the Cellar Master the upon arrival for the meeting in a first come, first serve manner.

SHW has arranged for two terrific professional winemakers from the Lodi appellation to join us as evaluators for the evening; Joel Omhart from St. Amant winery and Layne Montgomery from m2 winery.

Joel is currently the Assistant Winemaker for St. Amant and has worked in this capacity for the previous 5 ½ years. A graduate of UC Davis with a passion for learning, Joel has furthered his knowledge and understanding of winemaking by completing numerous courses in winemaking. Joel's family has close ties to agriculture and also to the Lodi Wine Grape Commission for over 15 years. He also has a unique familiarity with The Lodi Rules for Sustainable Wine Grape Growing and many other practices pertaining to viticulture.

Layne is a mostly self-taught winemaker and former member of SHW who took his passion for winemaking professional in 2004 when he started m2. Layne sharpened his winemaking skills over the years by hands on experience, through consultation with professional winemakers, and through courses at UC Davis. He continues to focus on crafting artisan style wines from exquisite vineyards in Lodi, Napa, and the Sierra Foothills. His passion for crafting great wines has resulted in success and growth for m2 which just recently opened their doors for the gorgeous new winery and tasting room on Peltier Road in Lodi.



A Message From Our President

It is officially spring, and thoughts of home wine competitions, tying down the 2014 wine grape purchases, and upcoming SHW events, are dancing in my head as I write.

The results of the California State Fair Homewine Competition are out. Once again, SHW member Rex Johnson, has added another Golden Bear to his, ummmm...sleuth (I looked it up – that is what a group of bears is actually called) of Golden Bears, for his Best of Show (Other) for his 2013 Red Raspberry fruit wine. Go to www.bigfun.org to see the results and check in on the Competition page of our SHW website (www.sachomewine.org). The Orange County Fair is next up and I direct you to our competition page, on our website, for entry information as well as other upcoming home wine competitions.

If you haven't already procured your wine grapes for the upcoming harvest, it is not too late. Beyond our group buys and our Varietal Focus Groups (already blogged out and also found on our website), these two websites are good sources of wine grapes available to home winemakers:

www.eldoradograpes.com, and www.amadorwinegrapes.com. You can also check out Appellation America.Com at <https://wine.appellationamerica.com/wine-region>.

Your sturdy Executive Board has been hard at work organizing our upcoming events. First, there is our annual Jubilee Club-Only Homewine competition and Picnic. The judging is set for June 28th, and the picnic will be held the next day at Judy's barn in Loomis on June 29th. Look for more information in this issue of The Grapevine. And, on Saturday, May 31st SHW members are invited to a BBQ and Potluck with our neighbor home winemaking club, The Amador Winemakers Association, at Andis Winery in Plymouth. At that time, the winner of the home wine club challenge will be announced, as well as the Competition results. Next up is our Winemaking 101 class for new home winemakers. This is scheduled for July 12th in Elverta. This is a great way for members new to home winemaking to learn all about this fascinating, and addicting, hobby. If you have friends who really love your wine, and want to make wine just like yours, tell them about this class, free to members. More in the June issue of The Grapevine. One more teaser of an upcoming event is our Pre-Harvest Dinner which will be held on a weekend in August at a local restaurant. More on that as we tie down a location that will waive the corkage fee as we traditionally pay for dinner, but enjoy each others wines, of course. We will need volunteers for each of these events, so please let me know how you are willing to help.

Happy Winemaking!

Donna Bettencourt

SHW 2014 Elected Officers

President:

**Donna
Bettencourt**

Vice Presidents:

**Sonia Baron
JD Phelps**

Secretaries:

**Joe and Lynn
Mc Gillivray**

Treasurer:

Steve Barrett

SHW June Jubilee Wine Competition (Saturday June 28) & Picnic!!

(Sunday June 29, 2014)

It's that time again! The June Jubilee is the Club's annual wine competition and picnic for ALL members and guests! To ENTER the wine competition, you must do so by Wednesday June 18, 2014, which is a regular SHW meeting, so you can conveniently bring the bottles there to be entered. See entry forms and rules elsewhere in this newsletter. Remember – you MUST enter this event to compete in the Winemaker of the Year Competition!

Wine Judging Event:

The SHW Chief Judge will be assembling the panel of experienced wine judges, and the Coordinator, Chief Clerk and Cellarmaster will coordinate the rest of the event. Since we expect to have 150 entries this year, the judging will be done on Saturday at a Sacramento location. All wines will be topped with gas, and saved for the Picnic on Sunday the 29th.

June Jubilee Picnic, Awards Ceremony and Wine Tasting!! Sunday June 29, 2014... Mark Your Calendars (over 150 bottles expected).

The location will be Judy Pinegar's Back Yard and Barn. The actual picnic/BBQ will begin at 1 PM with the main course planned for about 2 PM. John Lewis will again be our Master Chef. Please lend a hand with set up or clean up... call Judy 916-224-6742.

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 = Salads or Sides (note no beans!); H –M =Desserts and N – Y = Appetizers.

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. 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.

Picnic Cost:

The cost is \$10 per SHW member and \$15 per non-SHW member if you reserve by Friday June 20, 2014. After that date, picnic reservations are \$20 and \$25, respectively...BUT absolute cut off is Tuesday June 24. NO Last Minute arrivals.

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 below.

Cut Here:-----

I will attend the Jubilee Picnic and Wine Tasting:

Name(s) _____

Number of Members _____ @ \$10 per person

Non-members _____ @\$15 per person.....Children under 12 (free)_____

Send to: Steve Barrett, SHW Treasurer

P.O. Box 623, Roseville, CA 95678



Sacramento Home Winemaker –2014 Jubilee Wine Competition Rules and Information

Date of Competition: Saturday, June 28, 2014

Eligibility

The 2014 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. 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 June 18, 2014.

Where to Enter

A simple way is to bring your wines, paperwork and fees to the May 16th or the June 14th 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: Henry Wilkinson, Cellar Master, at 916-997-3056.

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 29th. Certificates for division winners and Best of Show will be awarded at the Jubilee Picnic on June 29th and will also be published in the SHW newsletter and website. Medals and Rosettes will be awarded at the July SHW meeting on July 16th.

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 earned rosettes at cost; the order is placed quickly so please advise Judy Pinegar, Jubilee Coordinator, ASAP after the judging.

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 varieties (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 varieties (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 varieties (i.e. Barbera, Sangiovese/Sangiovet



CLUB EQUIPMENT:

Destemmer/Crusher: Andy Walter, (916) 955-6373
andrew.walter@sbcglobal.net

Basket Press: Jacque and Craig Brown
jbrown6766@gmail.com

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

There is a 10\$ fee for use of each item.

Look for the Jubilee Entry Form and Jubilee Registration online at www.sachomewine.com/wine-making-competitions/. You can also find these forms at our General Meetings.

SHW
BOARD OF
DIRECTORS;

Mikc Touchette—Past
President

Fred Milar—Past
President

Lynn Keay—Past
President

Gary Young—Past
President

Coming Soon....

June meeting SHW members will be enlightened on *Taints on Tannins* with a presentation from Matt DiVisconte of the Lodi Wine Lab. Matt has a wealth of knowledge on wine chemistry and understanding the science behind developing a well balanced wine.

MEMBER RESOURCES

Wine Making and Vineyard
Mentors, and Oak cubes:

bill.staehlin@sbcglobal.net

Call Bill at (916) 216-1753

SHW Logo Wear: Polo shirts
and caps:

Fredmillar1@gmail.com

Call Fred at (915) 576-9596