

JUNE 2014

THE GRAPEVINE

THE 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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Program Overview - June 18, 2014

SHW's June program will highlight *Taints and Tannins*; how and when to make minor adjustments to your wine. Our speaker will be Matt DiVisconte from Lodi Wine Laboratory. Matt is the General Manager at the Lab and is a TTB certified chemist. Matt holds a Masters degree in Medical Sciences from Harvard University in addition to a Masters in Oenology from Adelaide University in Australia. Matt has a wealth of knowledge on wine chemistry and understanding the science behind developing a well balanced wine and is the go to person for analysis selection and interpretation, enologic consulting, and customer service issues.

Our July meeting will cover *Oxygen and Oxidation*; the good and bad of oxygen in the winemaking process. Bob Peak will be presenting on this topic and comes to us from The Beverage People out of Santa Rosa, CA. With a B.S. in chemistry from Harvey Mudd College in Claremont, California, Bob served as General Manager at Vinquiry, the well-known Sonoma County wine laboratory, for three and a half years before arriving at The Beverage People. Bob also maintains the a winemaking blog at WineMaker Magazine titled [Bob's World of Wine](#).

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As the current Sacramento Home Winemakers Association President, it gives me great pleasure to share with you that our home wine making club has, for the third year in a row, been named the Home Winemaking Club of the Year at the Winemaker Magazine International Wine Competition. This honor is bestowed upon the home winemaking club whose members perform the best in this annual competition which draws thousands of entries from around the nation, and around the world.

While I am honored by this confirmation of our status as Home Winemaking Club of the Year, let me share with you my reasons for why I think our club deserves this distinction.

THREE - PEAT

#1 - We recognize that our club must support not only experienced winemakers, but also those new to home winemaking. When we divide our focus, we not only increase our capacity to learn, but also our capacity to teach.

#2- We learn from our mistakes, and are not afraid to try new varietals, new techniques, and new equipment. Ask any member what their greatest mistake was in home winemaking and they will tell you that they tried something new, and ask any member what their greatest achievement was, and they will say the same thing: We tried something different.

#3- We make a variety of styles of wine, from dry, to semi-sweet, to sweet, to fruits and to sparklers. How many clubs can claim that they create fine wines from cactus, grapes, and even from vegetables?

#4 - We are a welcoming club; guests and new members at our monthly meetings do not sit in isolation, one from another, but share in the conversations and the wines of others.

#5 - Help is always available if you ask. You might receive a wide range of answers, but our fellow members are approachable and are generous.

#6 - We make damn fine wine.

I look forward to seeing all of you at the June 18th program on "Taints and Tannins", and remember to bring your entries for the our Jubilee Competition.

Happy Winemaking,

Donna Bettencourt
SHW President

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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 v150 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.

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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



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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 18th, 2014.

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Where to Enter

A simple way is to bring your wines, paperwork and fees to the June 18th 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)

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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

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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

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SHW 2014
Elected Officers

President:

Donna Bettencourt

Vice Presidents:

**Sonia Baron
JD Phelps**

Secretaries:

**Joe and Lynn
Mc Gillivray**

Treasurer:

Steve Barrett

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/](http://www.sachomewine.com/wine-making-competitions/). You can also find these forms at our General Meeting.

SHW
BOARD OF
DIRECTORS;

Mikc Touchette—Past
President

Fred Milar—Past
President

Lynn Keay—Past
President

Gary Young—Past
President

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:

Fredmiller1@gmail.com

Call Fred at (915) 576-9596

COMING IN JULY.....

JOIN US NEXT MONTH FOR A PRESENTATION BY
BOB PEAK ABOUT OXYGEN AND OXYGENATION

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