

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

Inside this Issue:
President's message p2
Blessing p3
Save the Date p4
Coming Soon p5
Club resources p5

Program Overview

September 17, 2014

The September program for SHW will be a tasting of 2014 Gold Medal winning wines in addition to 2013 varietal focus groups. If you participated in a focus group in 2013, including the Primitivo varietal focus group, please bring some of your wine to present and share to the club. Additionally, we invite all gold medal winners from any wine competition in 2014 to bring some of their wine to present and share with the club. It is recommended that everyone bringing wine try to bring two bottles minimum to share with the club.

Doors open at 6:30PM, so come a little early, get a great seat and open a bottle of wine. Feel free to mingle and get to know your fellow winemakers. Thank you in advance for your assistance with setup and cleanup.

President's Message

September 2014

By Donna Bettencourt
SHW President

JD said it – “The grapes have spoken”

What the heck! It is barely September and I have four red grapes harvests within one week. What is a girl to do? I think I need a bigger boat...

So, off to Home Depot for more fermenters, clean out the crap from my garage – I need more space! Bottle up some of that 2013 and 2012 wine. Rent a Pod??

But, we are home winemakers and we make it happen. The grapes have spoken.

On another note, as my 3rd tenure as President nears its end (I can see the light), nominations for our elected positions of President, Vice President, Treasurer, and Membership Chair will be taken by Board of Directors member Gary Young. Joe and Lynne McGillivray, current co-Secretaries, have consented to be nominated for a second term. Contact Gary at 916-451-3893 (gycats@earthlink.net) if you would like to step up to the plate. The descriptions of the duties of each elected position can be found at our website, www.sachomewine.org in the Member Resources tab. Nominations will also be taken at the October and November meetings, with voting taking place at our annual meeting in November.

I look forward to seeing all of you at our September meeting next week where we celebrate, and imbibe, our Gold medal winning wines, and sample examples of our Varietal Focus Group wines from 2013.

Happy Winemaking!



SHW 2014
Elected Officers

President:

**Donna
Bettencourt**

Vice Presidents:

**Sonia Baron
JD Phelps**

Secretaries:

**Joe and Lynn
Mc Gillivray**

A Blessing for the New Home Winemaker

By Donna Bettencourt



May god bless your home winemaking efforts.
O lord we pray that you may learn, day and night.

Bless your wine, and keep infection and ruin away.

Bless your cellar doors, that only good fruit may enter in.
Bless the windows of your mind, and grant you self -reflection, and courage
when all seems lost.

May god grant you, for every disaster, an epiphany and a commitment to
improve.

And for every problem that home winemaking sends,
May god send you the support and fellowship of home winemakers.

Finally, may god grant you the serenity to accept the wine you can not
change, the courage to go for the wine you want to drink and share, and
the wisdom to know the difference.

Happy Winemaking!





*"Wine to me is
Passion. It's
family and
friends. It's
warmth of
heart and
generosity of
spirit"
-Robert
Mondavi*

Save The Date! The Annual Holiday Party Is Coming!

Sunday, December 14th, 2014

Just a reminder that the Club's December meeting will celebrate the annual SHW Holiday Party. We will be returning to the Embassy Suites Sacramento Riverfront Promenade in the Old Sacramento Ball Room with plenty of room to eat, drink and be merry! The cost will be \$50 for Members and \$55 for Non-Members and includes tax, gratuity, free validated parking at the hotel parking garage and no corkage fee for wines brought by Club Members for dinner and to share with other guests.

The party begins at 4 PM with appetizers followed by a plated holiday dinner and SHW presentations/annual awards.

Executive Chef Clay Purcell will once again dazzle you with his culinary delights!!

This party is coordinated by Debbie Moretton, Member, with more information to follow in the October Newsletter.

2014 Executive Board Retreat

Challenges and Opportunities

Every year the leadership of the Sacramento Home Winemakers pauses to reflect upon the past year, and dream about what the future could hold for SHW. This year was no exception as members of the Executive Board and the Board of Directors met at the Stoneybrook Inn in Fairplay in July.

Here are just a few of the ideas that were brought forth by those present, and in no particular order:

Challenges:

A growing association. We are now at 165 paid memberships, which amount to about 250 members. Specifically, will we ever run out of room at monthly programs? Would members ever be asked to bring 3 bottles of wine for evaluations? How do we manage more wine entries at the Jubilee?

All acknowledged the challenges of supporting both new and advanced home winemakers. How do we provide support not only to new home winemakers, but also to advanced home winemakers? How do we create monthly programs that are simple enough for new

home winemakers, but challenge our advanced home winemakers?

How do we maintain our club traditions, but also step outside them and introduce change?

How do we mentor and bring in new leaders for Executive Board and appointed positions?

Opportunities:

*Offer Winemaking 201 to advanced members; develop the curriculum based on needs of advanced home winemakers (i.e. blending boot camp, bench trials, Pearson square, wine analysis, finishing wine, making white wine, fruit wine, sparklers, etc.

*Create opportunities for members to contribute to working committees of the EB around areas of skill or interest, i.e. a multi-media committee to develop our technical abilities, i.e. video tapes of presentations, WM 101, a you tube channel for SHW, adding video to our website;

*Offer monthly programs that are simple for new

*Create a catalogue of wine varieties made by members, so that

members could barter/trade for blending purposes

***Create more reciprocal relationships with grape growers, commercial wineries, and educational entities, i.e. UC Davis Enology and Viticulture Dept., Mondavi Institute, etc.**

***Create an inventory of skills of SHW members outside of home winemaking so that we can tap into each other's knowledge, or business connections. Maybe an SHW "Yellow Pages".**

***Assign mentors to each new member geographically to support them**

***Create a member Co-op: SHW app development and add it to the website, create an SHW run vineyard and bonded winery as a revenue source and educational venue for advanced members.**

***Create SHW regional chapters or satellite member groups geographically, i.e. Yolo, Placer, El Dorado, etc. Tastings, evaluations, field trips, etc.**

***Separate out the Italian varietals from the Non-Bordeaux evaluation next year, based upon the Italian varietal focus groups this harvest.**

***Encourage members to become co-officers, or co-appointees to bring in new leadership without heavy responsibilities**

***Make business cards for SHW EB and BOD members**

If you have other ideas for SHW, contact Donna Bettencourt at bettencourt1045@softcom.net. Even better, if you would like to move forward on any of these ideas, please volunteer. I assure you that by doing so we won't elect your President!



CLUB EQUIPMENT:

Destemmer/Crusher: Andy Walter,
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Basket Press and Corker: Jacque
and Craig Brown
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Filter: Donna Bettencourt, (916)
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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;**

Mikc Touchette—Past
President

Fred Milar—Past President

Lynn Keay—Past President

Gary Young—Past President

Program Overview - October 16, 2014

SHW's October program will involve a discussion on wine sensory analysis led by distinguished professor, Dr. Hildegard Heymann. Dr. Heymann joined the Department of Viticulture and Enology at UC Davis in January 2003. Formerly a Professor at the University of Missouri, Dr. Heymann has worked in all areas of sensory science and has evaluated numerous food and non-food products including wine, meat, ice cream, cereals, juices, cat litter, soap, and toothpaste. At UC Davis Dr. Heymann has continued her work with descriptive analysis methodology and multivariate data analyses. She has also worked on spirits such as gin, mescal and tequila, food-wine interactions, wine color perception, fruit such as raisins, tomatoes and figs. Additionally, she is working with her Viticulture and Enology colleagues on the sensory evaluation of grapes and wines. Dr. Heymann teaches the popular VEN 125 Course: Sensory Evaluation of Wines, as well as VEN 215: Sensometrics, and VEN 225: Advanced Sensory Descriptive Analysis. Dr. Heymann received both her M.S. in Food Science (Enology), and her Ph.D. in Agricultural and Environmental Chemistry from UC Davis. From 1982 to 1986 she was a Ph.D. student in Dr. Ann Noble's laboratory, studying the effect of methoxypyrazines on the flavor of Cabernet sauvignon wines. Between July 1986 and December 2002, Dr. Heymann was on faculty at the University of Missouri - Columbia. She is the co-author (with Harry T. Lawless from Cornell University) of the sensory textbook Sensory Evaluation of Foods: Principles and Practices, currently the most prescribed sensory textbook worldwide. Additionally, she has presented workshops and short courses on sensory science in South Africa, Finland, New Zealand and the USA. Heymann was named Honorary Researcher Lecturer by the American Society for Enology and Viticulture in 2004. In 2000, Dr. Heymann received the Faculty Alumni Award from the University of Missouri Alumni Association; in 1993 she received the Gold Chalk Award for Excellence in Graduate Teaching from the Graduate Professional Council; and in 1991 and 1993 she was awarded "Professor of the Year" from the Food Science Association.