

SACRAMENTO HOME WINEMAKERS

THE GRAPEVINE

NEWSLETTER -- JUNE 2018



JUNE 20 PROGRAM

Non-Bordeaux Red Wine Evaluations

Join your fellow Home Winemakers on Wednesday, June 20th at 7pm for our Monthly Program upstairs at the Turn Verein located at 3349 J Street in Sacramento. There is additional parking in the back.

This month's program is devoted to the evaluations of new red non-Bordeaux wines. Please bring two (2) 750ml bottles of wine. If you haven't yet prepared your bottles, please do so without adding sulfates. Clearly mark your bottles with varietal and your name. Check in your wine with Cellar Master Joe Morgan before the meeting starts and be prepared to give a brief summary of your winemaking journey with this wine.

To help with your winemaking summary go to SacHomeWine.com website and on the home page you will find a link to the Wine Evaluation form on the right side of the page. Once you get to the Turn Verein you will need to transpose your information on our new NCR form so the evaluator has a copy.

Your wine will be poured for all the members in attendance, and presented to our guest evaluator for the evening. John Troiano, Winemaker for Wreckless Blenders and past SHW President is the evaluator of the evening.

This is your opportunity to learn about how you can improve (or "fix" in the case of a faulted wine) your wine prior to bottling. If your wine is already bottled, John will no doubt help you to understand how you can improve your technique for non-Bordeaux wines for your next harvest.

Your help in setting up and cleaning up at meetings is always appreciated. Contact Vice President Terry Piazza-Perham or President Joe McGillivray if you have program questions at piazza-perham@att.net and pyramidlake59gmail.com, respectively.

Please consume responsibly.

-- ***Vice President Terry Piazza-Perham***

PRESIDENT'S MESSAGE

Greeting, fellow winemakers! I received a gift calendar this year that features information about wine. It was put together by Karen MacNeil, author of "The Wine Bible". One of the items mentioned was to read the book; "American Vintage: The Rise of American

Wine", by Paul Lukacs. I looked up the book in the Sacramento Library system and found they have only one copy, but I was able to request it and it came to the library closest to me to pick up. I read a lot but mostly mysteries and things like that but I really enjoyed this book. If you're

looking for a good, historical snapshot of how wine was influenced in our developing American country, you'll enjoy this book. Check it out.

As I write this month's President Message, it's happening at the time of our Club Jubilee. So of course, I'm behind and scrambling to find a meaningful message. The Jubilee is one of our premier events of the year, complete with a competition, food and wine tasting. Congratulations to the winemakers who earned awards. I saw on our web page that the final results are posted so you can view the results easily. I've been a cellar rat at the competition for a number of years now and I'm impressed each year at how well this event is put together. We have some extremely competent leaders in our club who really know how to organize and aren't afraid to work. There will be acknowledgements and kudos to them later.

Hard to believe that we are fast approaching July. If you haven't inventoried your equipment, made decisions on what grapes to by, selected your yeast and got your supplies for the upcoming harvest, now's the time to start. For our new winemakers, the Winemaking 101 class is coming up on July 28 so you'll want to attend that. Time flies by and the grapes will be ready before we know it.

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Gear up for the June Non-Bordeaux evaluation with John Troiano from Wreckless Blenders evaluating. In some years past, we've had an abundance of wines during our evaluations and the reality is, we probably shouldn't be tasting 25-30 wines in a condensed period of time. We encourage you to bring a wine for evaluation, preferably one that you might have concerns about and need some feedback to correct it. It's helpful as well to use one of the Club's evaluation forms that you can find on our web page. We'll have forms at the meeting too but you may find it less hectic to fill it out online and print out two copies for the meeting. If we have an overabundance of wines to evaluate, we'll have to evaluate our approach at the meeting.



Thank you to all of the members who participate in the Club. Your efforts and good will are well received and are what make this Club such a strong presence in the home wine making world. I hope to see you soon! Cheers!

- Joe McGillivray, SHW President

THANK YOU VOLUNTEERS AND SUPPORTERS!

Lots of volunteers help keep SHW running smoothly! Thank you for stepping up!

May's meeting appreciation:

- **Shea Comfort** for sharing his secrets, knowledge and experience for successful fermentations and overall wine making.
- Hospitality: **Ron Starr** for the cheese and bread. For set-up and clean-up: **Alan Piccardo, Peggy Piccardo, Marty Wilson, Mike Skeels, Ed Spitzer, Melody Palmero, Gary Palmero, and Fayne Boyd.**
- **Ed Shepard** for his expertise at the monthly wine troubleshooting table.

Thank you for volunteering to support SHW outside our monthly meetings!

- **Jerry and Krista Roark** for hosting June's executive board meeting.
- **Volunteers** at the June 2 California State Fair Home Wine Making Awards Ceremony
- **Volunteers** at June 9 Jubilee Wine Competition and the June 10 Jubilee Awards Ceremony and Picnic.

SHW members volunteering behind the scenes (we don't often see them but they're an essential part of the framework):

- **Robert Wharton** for coordinating SHW's California State Fair contract, setting up sign-up genius so that you can easily volunteer for the contact's multiple components: wine competition, home wine making awards ceremony, and The Fair's home wine making booth during the Fair's July run.
- **Vickie Rosalli** for her organized responsibility in coordinating volunteers to ensure our meetings are ready with snacks, dump buckets, and water pitchers on the meeting tables and ensuring the room is cleaned-up after the meetings.
- **Bruce Currie** for testing your wine. Bruce is also this year's board secretary.

2018 CALIFORNIA STATE FAIR HOME WINEMAKING BOOTH – VOLUNTEER!

As with past years, SHW will be staffing a booth during this year's run of the California State Fair...July 13-29. Each day offers three opportunities (time slots) to volunteer. Those who volunteer will receive a complimentary parking pass and fair ticket. Plan to arrive early or stay late to experience the sights, sounds and smells of the State Fair the day of your shift.

The State Fair has made the completion of the Megan's Law Form much easier by moving it to an on-line form accessible via the web. When you sign up for a shift, you will be sent the Megan's Law Form link and will be contacted by SHW member Fred Millar to make arrangements to get you the parking pass and fair ticket. If possible, please sign-up early so that Fred can mail you the pass and ticket via the US Postal Service (easier) versus having to drive somewhere to meet you (much more time consuming!). Visit the sign-up page at www.SignUpGenius.com/go/30E0F49ABAA23A2F94-volunteers1.

Questions? Contact Robert Wharton at robert.wharton @hpe.com (his contact info is also on the sign-up page).



2018 SACRAMENTO HOME WINEMAKERS JUBILEE COMPETITION

Donna Bettencourt, Competition Chair/Chief Judge

Congratulations to all members who entered the 2018 Sacramento Home Winemakers competition, and especially to those who earned their first ever award. Makes you want to put a bumper sticker on the back of your car that says, "My wine won gold!!"

156 member wines were entered. 10 earned Double Gold medals, and 21 earned Gold medals. That's pretty amazing! For the first time in our competition history, we awarded Best of Class Awards. They are:

Best of Chardonnay – Donna Bettencourt

Best of Sauvignon Blanc – David Hicks

Best of Miscellaneous White – Paul Baldwin

Best of Mourvedre – Blair Gould

Best of Petite Sirah – 3 Generations (Mirabella, Gaffney, Shleffar)

Best of Sangiovese – Al and Peggy Piccardo

Best of Cabernet Sauvignon – Rob and Esther Pock

Best of Primitivo – Thad and Heather Rodgers

Best of Zinfandel – Thad and Heather Rodgers

Best of Cab Franc – Mark Davis and the Loomis Boys

Best of Italian Blends – Don and Gayle Koehler

Best of Miscellaneous Red Varietals – JD and Erin Phelps/ 3 Generations

Best of Miscellaneous Red Blends – 3 Generations

There were no Best of Division winners for Sparkling, Rose, or Fruit Wines. There were, however winners in the Best of White, Best of Red, and Best of Dessert Wine. Drum roll here.....

Best of White Wine – Donna Bettencourt

2016 Chardonnay

Best of Red Wine – Rob and Esther Pock

2016 Cabernet Sauvignon

Best of Dessert Wine – Rex Johnston and Barbara Bentley

2016 Peach Port

Best of Show – Rob and Esther Pock

2016 Cabernet Sauvignon

Many thanks to the 18 judges who showed up to evaluate our wines and to comment on their impressions. Special thanks to the Competition Committee Chairs –

Thad Rodgers and Joe Morgan – Cellarmasters

Head Clerk – Mike Menard (with assistance from Linda Skinner)

Head Chef and Glass Washer – Vickie Rosalli

Data Clerk – Bill Staehlin

Extended thanks to the over 30 club members who showed up on Saturday to help.

Finally, thanks to InAlliance for once again allowing us to stage the competition at their offices. The competition results have been blasted out to members and posted on the SHW website. Ribbons will be available at the July meeting; additional ribbons may be ordered by contacting Gin at ginyangstaehlin@yahoo.com. Judging sheets will also be made available at the June and July meetings.

STATE FAIR WINEMAKERS AWARDS RECEPTION

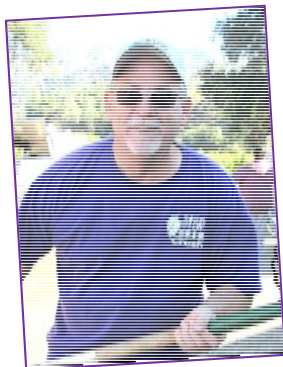
Recall that on three consecutive Saturdays this past March SHW club members cataloged, organized and arranged into flights the wines for the 2018 CA State Fair Home Winemakers competition. On April 7th, club members assisted with the daylong judging of these same wines. These activities culminated with an Awards Reception on June 2nd. The club was well represented at the Award Reception, both as staff helping with the event as well as being invited to pour their award winning gold and double gold wines. A good time was had by all in attendance.

Thanks to Mike and Mary Menard, Joe and Cori Morgan, Joe and “sons” McGillivray, and Darcy and Robert Wharton for their volunteer service at this event.



WINE LAB TESTING

Bruce will be collecting wine samples for testing at the June 20 SHW meeting. Please fill out the form available on the SHW website and bring your samples to Bruce at the end of the evening program.



2018 SHW CRUSH T-SHIRTS – ORDER BY JULY 31

You've seen members wear these crush T-shirts at meetings, crushes, and around town. Get one for you and some for your crush crew so that they don't have to sacrifice one of their fave old shirts to help you make wine.

For a limited time only, 2018 SHW Crush T-shirts are available by order. See more details and photos on the SHW website:

<http://www.sachomewine.com/2018-shw-crush-t-shirts-order-yours>.

FRUIT WINE MAKING WORKSHOP

SHW offers a workshop to members to learn about making wine from fruit and vegetables other than grapes. Veteran fruit wine maker Judy Pinegar has made wine with just about anything she has in abundance – berries, oranges, jalapeno peppers, and cactus. Judy, assisted by Angie Cassidy, will walk workshop participants through the steps and then it's a hands-on experience. More details can be found here: <http://www.sachomewine.com/do-you-want-to-learn-how-to-make-fruit-wine>. Class is limited to 14 people so make your reservations soon.



MAY 16 MEETING – SHEA COMFORT

Shea Comfort, known as the Yeast Whisperer, spent an evening answering our questions on all things wine making – and wow! - was it technical! This meeting was one of the year's best attended with 90 members.



WINEMAKING 101 – SATURDAY, JULY 28, 2018

If you have been wanting to learn to make wine or to brush up on your basic winemaking skills, join us at SHW's Winemaking 101.

The 5-hour workshop is planned for Saturday, July 28 starting at 9AM at the home winery of Kathy and Ron Loder in Granite Bay. Part lecture, part demonstration – learn the basic steps for making dry red and white wines and the use of winemaking equipment.

You'll learn wine making terminology and about the resources you'll need to get started – supplies, small equipment, grapes, mentors. There will also be Winemaking Chemistry Basics (no worries!). Experienced winemakers will be present to answer your questions.

The workshop concludes with a potluck and wine tasting where you'll get time to mingle with fellow winemakers. Ron Loder also offers you a tour of his home vineyard.

WM 101 also has an Equipment Certification component for SHW members to complete before being eligible to rent SHW's larger pieces of winemaking equipment – destemmer-crusher, basket presses and filter.

WM 101 also prepares attendees to participate in the members only Beginning Winemakers Group – a mentored group crush and with wine making guidance. More on that at workshop.

Space is limited. Winemaking 101 workshop is free for current SHW members; \$30 per person for non-members. Non-members can apply their workshop fee to 2018 membership if joining SHW on workshop day. Details with location address to follow after confirming registration.

SHW Members: if you're a current SHW member, email Gin and let her know how many are in your party.

Non-members: contact Gin and also mail form below.

Gin Yang contact info: email - ginyangstaehlin@yahoo.com or text/call 916 217-0294.

----- Cut Here -----

Please register me (us) for SHW's Winemaking 101 - Saturday, July 28, 2018

Name (s) _____

Email Address **AND** Phone _____

Register me for WM 101. I am not a current member and would like to join SHW. (Mail with membership form found at www.sachomewine.com.)

I am not a member and enclosed is the Winemaking 101 workshop fee of \$30 per person.

Mail to: SHW Treasurer Bob Peake // P O Box 691 // Folsom CA 95763



SHW RESOURCES

Wine Analysis Service – resident SHW Chemist Bruce Currie can run the numbers on your wine pH, TA, pH +TA, free SO₂, malic acid to show completion of MLF, and alcohol by volume (abv). <http://www.sachomewine.com/wine-analysis/> . Please note: Bruce will not be at the May SHW meeting so the wine analysis service will not be available in May.. Save your samples and bring them to the June meeting. Thank you for your patience.

Oak Beans – a little oak can make your wines spectacular! Stavin oak beans available in small quantities at cost. Contact Bill Staehlin at bill.staehlin@sbcglobal.net or call / text 916 216-1753.

Mentors – don't wing it alone! Experienced SHW winemakers and vineyard managers can help you through the rough spots. <http://www.sachomewine.com/mentors/>

Equipment Rental Program – for a nominal fee, SHW members can rent the Club's destemmer-crusher, basket presses, filter, scales and corker. The Club is also looking for volunteers to manage these pieces. <http://www.sachomewine.com/member-services/winemaking-equipment-loan-program/>

SHW EVENTS CALENDAR

- Executive Board Meetings –6:30 PM start; contact Prez Joe McGillivray for location; pyramidlake59@gmail.com.
- General Meetings –7:00 PM start; upstairs at 3349 J Street, Sacramento (unless noted)
- More calendar and details - www.sachomewine.com; see Events Calendar and Newsletters.

General Meeting	June 20, 7 PM Wednesday	Non-Bordeaux Red Wine Evaluation Guest Evaluator: John Troiano, Wreckless Blenders
Fruit – Veggies Wine Making Workshop	June 30, 10 AM - 2:30 PM, Saturday	Learn to make wines from fruits and veggies other than grapes Location: Loomis
General Meeting	July 18, 7 PM Wednesday	Sustainable Vineyards Guest Speaker: Joaquin Fraga
Winemaking 101	July 28, 9:30 AM Saturday	Beginning Wine Making Workshop Location: Granite Bay
General Meeting	August 15, 7 PM Wednesday	Native and Ambient Fermentation Guest Speaker: Ryan Sherman, Fields Family Wines
General Meeting	Sept 19, 7 PM Wednesday	Tasting the Gold! Members: bring in your top winners for tasting
General Meeting	October 17, ? PM Wednesday	Harvest Dinner Pheasant Club, West Sacramento. Time TBA

HELP NEEDED - EQUIPMENT RENTAL PROGRAM

The Club is STILL looking for volunteers to manage the Club wine making equipment – destemmer-crusher, basket presses, and filter. Responsibilities include tracking equipment rental, ensuring the pieces come back clean and in good working condition. The crusher and presses are seasonal rentals during harvest and long-term storage for these pieces are elsewhere. Contact President Joe McGillivray if you can help at pyramidlake59@gmail.com or call / text at 916 261-9438.

LOOKING FOR WINEMAKING 101 VOLUNTEERS AND BEGINNING WINEMAKERS CRUSH GROUP MENTORS

A fun way to get involved with SHW is to volunteer to help with Winemaking 101 on Saturday, July 28. We're looking for experienced winemakers plus newer winemakers to share their WM 101 experiences. The Beginning Winemakers Crush group is also looking for mentors to guide new winemakers through their first vintage. Give back! Contact Gin Yang at ginyangstaehlin@yahoo.com or text / call her at 916 217-0294 if interested.

From:
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To: