



The Grapevine Newsletter

October 2019



2019 SHW Calendar of Events

Executive Board Meetings:

Generally held on the first Wednesday of the month at 7ish PM; locations vary. Contact President Joe McGillivray at pyramidlake59@gmail.com for details.

General Meetings:

Held on 3rd Wednesday of month unless otherwise noted, starting at 7 PM upstairs at the Turn Verein meeting hall located at 3349 J Street, Sacramento.

Wednesday, October 16, 2019

General Meeting

Gold Medal Winners Wine Tasting

Saturday, October 26, 2019

Harvest Dinner

See details inside newsletter

Wednesday, November 20, 2019

General Meeting

Evaluations of Sweets, Fruits, Bubbles, and Fortifieds

Monthly Meeting– October 16, 2019 Gold Medal Wine Tasting

Hello fellow Winemakers—

Please join us for our October Meeting on Wednesday, October 16th from 7-9pm at the Turn Verein. The Turn Verein is located at 3349 J Street, Sacramento there is parking in the back off of I Street.

This month is dedicated to the Gold Winemakers and their wines. Any guests please pay a \$10.00 tasting fee when you arrive. As usual bring your own glass. Since gold medal wines are being shared there is no need for additional wine unless you choose to bring yours to share. I look forward to seeing you soon.

Remember to bring your Harvest Dinner Registration and check or money.

Any questions about the meeting contact Terry Piazza-Perham SHW Vice President at: piazza-perham@att.net

Please drink responsibly,

Terry Piazza-Perham

Annual Holiday Party – Sunday, December 15, 4 – 8 PM

Mark your calendars for the Club's annual Holiday Party! This year's soiree is at the Embassy Suites Sacramento Riverfront Promenade at 100 Capitol Mall. We'll be on the inside terrace which overlooks the hotel's beautiful interior garden.

In addition to celebrating the holiday season, this special evening recognizes dedicated volunteers who help keep the Club running while furthering the Club's. This is also the time when the highly contested Winemaker of the Year recipient is revealed.

Watch for the details and reservations stuff soon!



President's Message by Joe McGillivray

Knee deep in the harvest season! Stained hands, messy crush and press pads, tools in need of cleaning, ice bombs, ML, total acidity and pH. It sure is exciting to be speaking the language and performing the tasks of a winemaker. Are we having fun yet? One of my original winemaking club mentors, Henry Wilkinson, used to say that if it isn't fun, why do it? Most of the processes of winemaking are fun, except when an accident happens or you've been getting up at 2 AM for two weeks to stay on top of your punch-downs and to keep feeding the freezer with water jugs to help keep your must cool. This time of year, is undoubtedly our most frenzied with harvesting, adjusting your must, pitching yeast, feeding, and finally getting your must to the press. After you rack off the gross lees, things slow down some till your next racking and then the excitement of seeing how your wine is clearing kicks in. You start to taste some of it and get a sense of what the final product is going to be. On one hand, it's disappointing to have to wait so long to bottle and drink the fruits of your labor, but if you didn't, you'd be making beer! So, we'll be patient and wait for that golden opportunity when we open a hand-crafted wine that your friends and family fawn over while enjoying a nice meal, snacks or just sitting out on the patio. One of my fellow winemakers said that this has been an "interesting harvest". I have to agree. Mother Nature marches to her own schedule so if the grapes aren't ready by our schedule, we have to find ways to adjust to accommodate her. Fortunately, in the ranks of this fine winemaking club we have many experienced winemakers who are willing to answer questions and offer advice to help you make adjustments so you can produce a quality, drinkable wine.



This year I participated in the Winemaking 101 group crush. (A huge thank you to Thad Rogers and Joe Morgan for their efforts with overseeing this event!!) It wasn't that long ago that I too was a new winemaker, full of questions and anxiety with our first vintage. It has been extremely rewarding to assist several new winemakers with their first vintage and to see the excitement and enthusiasm that they have. It's funny how when you are instructing others on the basics of making wine, you realize that maybe you aren't following those protocols and can re-center your focus on what is necessary at the beginning of your harvest to see it through to the end.

We have an exciting month for October. This month's General Club Meeting on the 16th will feature some of our premier winemakers pouring gold and double-gold medal wines for your evaluation and enjoyment. You are encouraged to ask questions and have discussions with the winemakers to explore different techniques you can implement to make the kind of wine you want to make. Someone once told me that when you first start making wine, you do just that, make wine. But after a while, you start making the type of wine that you intended to make. Ones that suit your palette and have the flavor profiles of what you're accustomed to.

We also have the Harvest Dinner coming up on Oct 26th. This is another exciting opportunity to gather with your fellow club members and enjoy good food and wine. This event is very reasonably priced at \$30 per person, which INCLUDES tax and gratuity. And there is no corkage fee so be sure to bring some wine to enjoy and share.

Club by-laws dictate that a person can serve no more than two consecutive years as President. That means that come this January, the club will be voting on the Executive Board positions of

President's Message, Continued

President, Vice President. Treasurer, Members at Large, and Membership Chair(s). The Board of Directors (comprised of the past four Club Presidents and the current President) have heard from several members who have expressed interest in these positions, which is greatly appreciated. All of the membership has the opportunity to serve on the Executive Board so if you to were considering one of these positions, please let Fred Millar, Gary Young, J.D. Phelps, Donna Bettencourt, or myself know. The Club by-laws allow for nominations from the floor the night of the election, which is conducted at the November Annual/General Meeting on November 20, 2019.

The Club is also looking for a volunteer to lead the silent auction at our December Holiday Party. This is an important event for the Club since it's the main fundraiser and ensures prosperity within the Club. Over the years it seems like people were willing to assist but just not coordinate it. Coordinating the auction isn't as difficult as it sounds and with helpers, the work is distributed among others to lighten the load. Someone please step forward to assist.

Once again, I thank the membership for being a part of this Club. The comradery and education are top notch and it's a pleasure to be part of it.

Cheers!



THANK YOU VOLUNTEERS AND SUPPORTERS!



Your Club appreciates your extra efforts to help keep meeting and activities running smoothly.

Thanks to:

Shea Comfort, *The Yeast Whisperer*, for a highly interactive September 18 meeting of fermentation Q&As;

Chris and Jim Phelan for coordinating hospitality at the September meeting and other Club members who helped set-up and clean-up;

Judy Pinegar for staffing the Pro Troubleshooting table for the meeting;

Thad Rodgers, Joe McGillivray, and Joe Morgan for coordinating and mentoring the Beginning Winemakers group crush on September 21 and group press on September 29;

Ron Loder for coordinating a cabernet franc group buy from Loomis' Clos du Lac;

Kendall Johnson for coordinating the Club's equipment rental program, and co-housing the rental equipment with Joe Morgan;

In-house chemist Bruce Currie for testing wine samples;

Craig and Jacque Brown for hosting October's Executive Board meeting.

Several ways you can volunteer!

Donate wines for UC Davis' TASTE October 19 event (see September 2019 newsletter for details). Contact Seth Brunner with donations: sethbrunner@sbcglobal.net.

Throw your hat in the ring and run for a 2020 Executive Board position! See the President's Message in this newsletter.

Help with the Holiday Party fundraiser – volunteer to help organize and with donations. Contact President Joe McGillivray at pyramid-lake59@gmail.com.

Be a part of the team at meetings with hospitality set-up and clean-up.

2019 Beginning Winemakers Crush and Press

September 21, 2019



"We'll be getting tinta roriz from Acampo." Then it rained. Plan B: tempranillo from Amador. And it rained some more. No wind. And it was warm, like summer warm. The group's coordinators/mentors Thad Rodgers, Joe McGillivray, and Joe Morgan were getting concerned. Even if the grapes made it to the finish line, they may not be what we want. Mother Nature was messing with our heads. We needed a Plan C.

"Cabernet sauvignon? Ready this weekend? Sure, we'll take a few thousand pounds."

The cab sauvignon grapes from Great Bear Vineyards were beautiful. Thad Rodgers arrived in the Davis vineyard early to transport the filled bins. Everyone congregated at Joe and Cori Morgan's crush pad in Citrus Heights by 9

AM. Berry clusters were pitchforked into the hopper and popped open between the rollers. The must was showered with a dusting of oak chips and a few grams of SO₂ for the ride home. All smelled like a winery and sticky purple was everywhere.



September 29, 2019

Over a week later hydrometers were hovering around zero. Some of the must was ready to press. The Morgans hosed off their crush pad and along with Thad and the other Joe, the new winemakers squeezed the new wine from the skins. Big smiles!

Many thanks to Thad, Joe, Joe, and Cori for their generosity and sharing their love for winemaking. And thanks to the gutsy aspiring wine-makers for embarking on their new adventures! Photos courtesy of No-

ni Turner and Mike Souza. (More photos on SHW's fb page).



Sacramento Home Winemakers 2019 Annual Awards

Call for Nominations!

At this time of the year, we, as members reflect back on the year and think about all the members who have contributed to the success of the club, which really boils down to the success of our winemakers.

Please take five minutes and think about which deserving SHW member you might nominate for the following awards. Please write to Donna Bettencourt, Board of Directors Member, at donnab1045@gmail.com and write a short paragraph on why you think a member deserves the honor. Nominations are due by November 25, 2019.

Educator of the Year – Bob Beck Memorial Award.

This is the member who has contributed the most to the education of our members in home winemaking.

Volunteer of the Year – Above and Beyond the Crush.

This member has volunteered on many occasions to support the club in its many activities, whether social, or educational, or just the plain hard work that makes a club run smoothly.

Rookie of the Year

This award is not always presented. This member must have been new to home winemaking and just knocked our socks off with their success in competitions and their enthusiasm.

Most Improved Winemaker – The Stu Schaeffer Memorial Award

Which member do you know who, in 2019, has gone from making that, let's just say, was undrinkable a few years back, but now through hard work and paying attention, now makes remarkable wines.

Please also be aware that entries for the Rex Johnston SHW Winemaker of the Year are due to Donna Bettencourt by 11/20/19. If you have won Double Golds and Best of Show or class in a few competitions, you might be in the running. Contact Donna if you have any questions about filling out the WOY form that is on our website.





Sacramento Home Winemakers Harvest Dinner

Saturday, October 26, 2019
3:30 PM – 7:00 PM

Vince's Restaurant and Bar
840 Harbor Blvd West Sacramento

\$30 per person || \$35 for guests
(inclusive of gratuity, sales tax, and corkage)

Please bring wines to share

Appetizers (3:30 p.m. - 4:30 p.m.)
Crostini ~ Dolmas

Dinner (served at 4:30 p.m.)
Salad of baby lettuce, grilled pear and goat cheese, cranberry vinaigrette
(The salad will be set for everyone individually)
*Butternut squash ravioli with sage brown butter sauce
*Roast leg of lamb with rosemary potatoes
*Chicken saltimbocca with mushroom risotto
*(Family style)

Dessert
Blueberry bread pudding

Questions? Contact Fred Millar at fredmillar1@gmail.com

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Name(s) _____ # attending ____

Phone # _____ Email Address _____

\$30 per SHW member || \$35 per guest Amount enclosed \$ _____

R.S.V.P. Bring reservations to *October 16 meeting, or mail by same date* to:
Jacque Brown || 1616 Berkeley Way || Sacramento CA 95819 (checks payable to "SHW")