



October 17, 2007 Program Preview – Fruit, Dessert, Sparkling, and Port Wines Evaluation with Cheese Pairing **BRING THREE GLASSES**

Club members are invited to bring their dessert, fruit, sparkling, and port wines to the October 17 meeting to be evaluated. Actually, the evening is open for any type of wine, other than the “usual” reds and whites, so if you make wines like fig, ancho chili or okra, we’d love to taste them. Veteran Club member Gerald Cresci will be evaluating the wines for the evening, bringing with him many years of wine making, vine growing and commercial and home wine judging.



As you may already know, finding the perfect cheese to pair with

dessert wines as the final course may not be the easiest thing to do. And does port go best with chocolate? After the wine evaluations, Gerald will guide us through the tasting of 3 cheeses (soft, semi-soft and hard), and 3 chocolates (milk, semi-sweet and bittersweet) along with 3 different dessert wines. You’ll feel like a pairing pro by the end of the evening, ready to entertain for the holiday season.



Bring **THREE** wine glasses and come enjoy cheese and dessert at the meeting! The meeting starts at 7 PM at the Turn Verein, upstairs.

Exec Board Meeting, November 7, 2007

Next board meeting will be at the Skinner’s home. Snacks first, but the meeting starts at 6:45PM promptly. For directions contact Linda.



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President's Message

Well, October is here, and I am sure most of us are busy fermenting our grapes and racking our wines.

Fermenting wine. Drinking wine. Enjoying wine with our friends. That is why we do this, right?! Man, I just love this time of the year!

As of September 9th, Debbie and I have been married 24 years! If we had known then that we would be SOOO involved in winemaking, we might have gotten married in November.... Well, hindsight is 20/20.

It's that time of year where we look for new officers to help with the growth & direction of our club. If you have any interest, please don't be shy in jumping in to take a position on the board. I've been part of the board for the past 3-4 years, and have really enjoyed the time. This past year of being the Prez has been a very fulfilling year. We

have a great club and a lot of super members that are always there to help the club.

Upcoming club activities include the Wine Maker Dinner that will be in the first part of November, and the Wine Tour which will be October 20th. You will find all the info on both these events in this newsletter.

December is around the corner. Do I have to say more?! We'll be having another great party – just like last year. Linda Skinner is putting things together again this year, so jump in and help her out. If you missed last year's party, then you lost out! Don't miss this year's party. We all had a great time! Many raffle prizes....with all money going to our club.....

See all of you at the meeting!

Mike
SHW President, 2007

SHW 2007 Board of Directors and Committee Chairs

President	Mike Touchette	(530) 622-9660	pinotsyrah@yahoo.com
Vice President/ Programs	Gin Staehlin	(916) 217-0294	ginyangstaehlin@yahoo.com
Secretary	Phil & Jill Maddux	(916) 663-3886	pmaddux@ncbb.net ; jmaddux@ncbb.net
Treasurer	Sid Abbott	(916) 967-1094	sm.abbott@sbcglobal.net
Membership Chairman	Fred Millar	(916) 821-5915	fmillar@softcom.net
Newsletter Editor	Mary Abbott	(916) 967-1094	sm.abbott@sbcglobal.net
Chief Judge	D.D. Smith	(916) 638-8849	ddanjo@sbcglobal.net
Cellarmaster	Bill Staehlin	(916) 386-1753	bill.staehlin@sbcglobal.net
Webmaster	John Troiano	(916) 487-1480	fatcat@fatcatwine.com
Past President (06)	Judy Pinegar	(916) 652-5198	jpinegar@cde.ca.gov
Past President (05)	Ken Hough	(916) 456-7911	kenhough@aol.com
Past President (03)	Ron Starr	(916) 481-6133	rstarr@cusa.canon.com
Past Pres (04) & Historian	Gary Young	(916) 451-3893	gycats@earthlink.net

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Club Meeting Protocol

Many thanks to members who help setup and break down the physical arrangements at Club's monthly meetings. Your help with the tables, chairs, water pitchers, spit buckets, paper towels, and hospitality, in addition to sharing your wines and welcoming new members and visitors is very much appreciated.

Cleaning up your space before you leave the meeting, disposing of your empty wine bottles, and depositing the club wine glasses back in the box stem down helps facilitate the clean up. The club's wine glasses are available for guests (and yes, every month a couple of volunteers carries the boxes of glasses downstairs to their cars, takes them out of the cars, puts them in the dishwasher, reloads the cleaned glasses back into the box, loads the glasses into the car, and drags the clean glasses back to next month's meeting) so please remember always

Bring your own wine glasses to Club Meetings

2007 Home Winery Tour – Saturday, October 20, 2007

PLEASE purchase your tickets in advance to ensure that there is enough food and supplies for everyone.



The crush is slowing down, so relax and spend a leisurely autumn Saturday afternoon sipping wines at the Home Winery Tour (formerly Passport

Weekend) on Saturday, October 20, 2007.

Here’s a little bit of background for those of you who haven’t been to this event. The objective of the Home Winery Tour is to provide club members opportunities to observe the physical set-up of various home wineries. Hosting winery owners generously offer their wines for tasting and chefs prepare foods that compliment the wines. Light appetizers are featured at the first two stops, and at the final destination, a main dish is provided, with attendees bringing their wines and side dishes to share.

This year’s tour highlights the Loomis home wineries of Lili and Carl Brust, Gayle and Don Koehler, and John Lewis. Chefs Judy Pinegar, Linda Skinner, and Mike Touchette will be pairing food with wines at each of the destinations, respectively. A map is provided in this newsletter to guide you to the destinations. The event’s schedule follows.

1:30 PM – 3:00 PM Stop #1 - Lili and Carl Brust with Chef Judy Pinegar

3:00 PM – 4:30 PM Stop #2 - Gayle and Don Koehler with Chef Linda Skinner

4:30 PM - ??? PM Stop #3 - John Lewis with Chef Mike Touchette

This year’s tour ticket is \$10 per person (same price for members, guests and non-members). However, if you purchase your tickets after October 15, the ticket price is \$15 per person. This is a zero-based budget event (we need to break even) and the ticket price covers the cost for food and dining supplies.

For the last stop, please bring wines to share and a potluck dish that serves at least 8 people. Below are some guidelines so that we don’t end up with too many desserts (however, one can never have enough chocolate):

If your surname starts with	Please bring
E, Z, J, R, D or X	Dessert
A, F, M, S, U, W, K, H, O, L, T or B	Side Dish
None of the above	Appetizers



Please complete and send in form to purchase tickets

Yes! Please reserve my tickets for the October 20, 2007 SHW Home Winery Tour.

Names of Participants _____

Enclosed is a check for \$ _____ (\$10 per Passport by October 15 and **\$15 per person after October 15, 2007**).

Remit your checks to:

Sid Abbott, SHW Treasurer
5142 Chicago Avenue
Fair Oaks, CA 95628

October 20, 2007 - Home Winery Tour

Directions

From Stop #1
to Stop #2

3982 El Monte Drive, Loomis 95650, California to 5192 Laird Road, Loomis 95650, California

Distance: 4.4 miles (7.1 km)

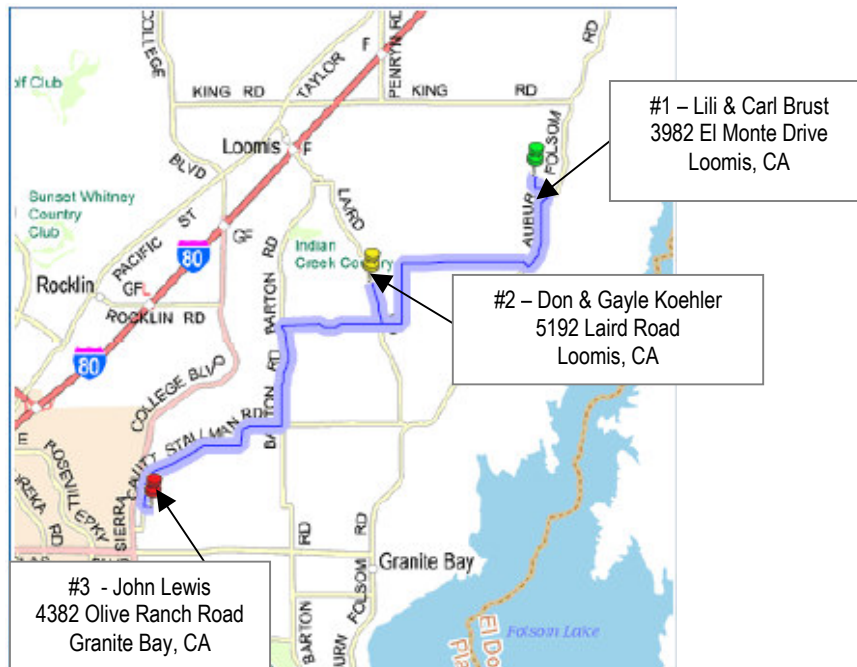
1. Start out heading SOUTH on EL MONTE DRIVE towards HORSESHOE BAR ROAD. Drive for a short distance.
2. Go STRAIGHT on BONANZA WAY. Drive for 0.1 miles.
3. Turn LEFT onto MINERS DRIVE. Drive for 0.2 miles.
4. Turn RIGHT onto AUBURN FOLSOM ROAD. Drive for 0.9 miles.
5. Turn RIGHT onto DICK COOK ROAD. Drive for 1.6 miles.
6. Turn LEFT onto VAL VERDE ROAD. Drive for 0.7 miles.
7. Go STRAIGHT on WELLS AVENUE. Drive for 0.2 miles.
8. Turn RIGHT onto LAIRD ROAD. Drive for 0.5 miles.
9. You have reached 5192 Laird Road, Loomis 95650, California

From Stop #2
to Stop #3

5192 Laird Road, Loomis 95650, California to 4382 Olive Ranch Road, Granite Bay 95746, California

Distance: 5.5 miles (8.9 km)

10. Start out heading SOUTH on LAIRD ROAD towards LAIRD HILL DRIVE. Drive for 0.5 miles.
11. Turn RIGHT onto WELLS AVENUE. Drive for 1.2 miles.
12. Turn LEFT onto BARTON ROAD. Drive for 1.3 miles.
13. Turn RIGHT onto CAVITT STALLMAN ROAD. Drive for 2.3 miles.
14. Turn LEFT onto OLIVE RANCH ROAD. Drive for 0.1 miles.



Lost in rural Loomis? Call Gin at 916 217 0294 or Judy at 916 224 6742

Winemakers' Harvest Dinner, Sunday, November 4, 2007

Back by popular demand, this year's SHW Winemakers Harvest Dinner is to be held at **Aeoli's Bodega Española**, for the third (3rd) time! Aeoli's is the wonderful Spanish (not Mexican) Restaurant in downtown Sacramento. Weather permitting; this will again be a pleasant afternoon/early evening in the back patio of the restaurant, **located at 18th and L Streets (1800 L)**, in Sacramento on **Sunday, November 4, 2007 @ 4:00 PM**.

The menu is fantastic! And the space is limited, so please send in your reservation as soon as possible to guarantee your space (and to allow the chef to do his magic).

There is NO (zip, zero) corkage fee, so bring your bottles of prior years vintage to enjoy and share with other home winemakers. The cost is only 37.00 per person for the wonderfully varied menu above, plus unlimited wines of all types, great friends, conversation and relaxation! The crush will be over, it will definitely be time to celebrate! Again, space is limited so **return the reservation form ASAP**.

You must reserve by **Monday, October 29, 2007**. Call JUDY at (916) 319-0591 if you have questions.

Aeoli's Bodega Española -Tapa Bocca Dinner

Cold Tapas

- **Tortilla Espanola** - egg omelette
- **Cazon en escabeche** - fish in pickling sauce
- **Setas con Comino** - cumin marinated mushrooms in olive oil, sherry and garlic.
- **Charcuterie y Queso Manchego** - assortment of cured Spanish sausages, cured ham and cheese from La Mancha

Hot Tapas

- **Mejillones aioli** - mussels in a garlic, sherry, and wine cream sauce
- **Marmitako de Attun**- fresh ahi tuna layered on sauteed spinach, tomato confit with sherry and garlic
- **Patatas Bravas** - roasted potatoes with spicy tomato sauce
- **Pollo Andaluz** - chicken sauteed with paprika, garlic and olive oil
- **Costillas de la Frontera** - pork spareribs in a caramelized onions, tomatoes and garbanzo bean compote
- **Puerco Costilla** - diced pork braised with raisins, pearl onions and bay leaves

Postres - desserts

Coffee or Tea



Please complete and send form to purchase tickets

MAIL BEFORE October 26, 2007, We must have the number of reservations on
Monday October 29, 2007

PLEASE RESERVE MY SPACE(s) at the Winemakers Harvest Dinner, Sunday, November 4, 2007 at 4:00 PM; Aeoli's Bodega 18th and L Streets, Sacramento

SIGN ME UP: _____ (name) _____ (phone number)

_____ Adults at \$37.00 = _____ enclosed. (Check payable to SHW)

Mail this reservation and check to: Sid Abbott, SHW Treasurer
5142 Chicago Ave.
Fair Oaks, CA

Seeking Club Leaders for 2008



We hope that you've been enjoying SHW's monthly meetings, educational and social events. Serving as a Club Officer or in a Club-appointed position is a great way for you to join the team and give back to the club. Even if you've been a Club officer before, consider bringing your experience and wisdom back to these opportunities.

Nominations are invited for the 2008 SHW Executive Board for the positions of President, Vice President, Secretary and Treasurer. The slate of nominations for these offices will be presented that the Club's Annual Meeting on November 14, 2007.

Here's a brief rundown of the Club's elected board positions. Please feel free to talk with the current officers for more information:

- President – provides leadership for the club, sets the agenda for the Club's monthly board meetings; guides us through good and bad times.
- Vice President – responsible for the monthly Club programs and assists in coordinating

November 14, 2007 Program Preview

The November 14 SHW Club meeting is designed to electrify your senses. First, arrive on a timely basis since this meeting is also the Club's annual meeting when Club officers are elected for the following year. It's important to be there because, who knows, you might be elected to something if you aren't there (just kidding- or not!).

Following the annual elections, we'll have the honor of tasting Club members' wines that placed first in 2007 wine competitions. This includes golds, double-golds, best of class and best of shows. So, if you struck gold this year, please



technical and social activities outside of the monthly meetings; acts on behalf of the President when the President is not present at Club and board meetings.

- Treasurer – duties include providing accountings of the Club's fiscal activity including checking and savings account balances; writing checks for club related expenses; tracks income and expenditures; provides year-end fiscal and financial reports; and produces updated membership lists.
- Secretary - records and produces the minutes for the monthly Club board meetings.

Additionally, the Club is seeking members to fill appointed positions for Newsletter Editor, Hospitality Chair, Cellarmaster, Membership Chair, Head Judge, and Jubilee Coordinator.

Please inform Mike Touchette, 2007 President, of nominations for officers (you may self-nominate) or of your interest in any of the appointed positions before the November 7, 2007 Club board meeting.

bring in 2 bottles of your esteemed wine for tasting.

Then, you'll be treated to a pairing adventure in Chilean wines and foods. Christian Ruz, a newer club member is a total foodie and will be sharing "his" Chile with us: the wine history, the geography, the climate, the different grapes, the wine styles, the culture. We'll taste Chilean wines and sample a few Chilean dishes prepared by Christian. Come with a partially filled tummy so that you'll have room to enjoy some tantalizing tastes.

Please note that the November 14 meeting is on the **2nd Wednesday of November**. We'll meet upstairs in the Turn Verein, starting at 7PM.

Annual Holiday Dinner and Party Preview – Wednesday, December 19, 2007

Instead of a regular Club meeting in December, SHW celebrates the season with a catered holiday dinner and party. The party starts with appetizers at 6PM, with dinner starting at 7PM. Wine is supplied by all attending, so please bring a bottle or two.

For those of you who are looking to complement your winery equipment, here's your chance. Mike and Debbie Touchette, owners of Morning Glory Fermentation in Diamond Springs, have



generously donated a slightly used grape press for the party's silent auction. Just think, no more calling your winemaking friends to see if you can borrow their press – hey, this could be a holiday present to yourself! More to come on the silent auction in the November Grapevine.

She did so-o-o good, and Linda Skinner returns as the 2007 Holiday Party Coordinator. Last year, Linda put on a great party AND more than broke even! But she can't do it alone; an all-club event like this takes numerous donations and many hands. If you are interested in donating for the raffles (including big bottles of wine) or would like to volunteer to decorate the hall, sell tickets, set up, or break down, please contact Linda at Linda.skinner@hp.com or 916 652 5235. Please see the party announcement in this newsletter for additional details and ticket form.

Send Us Your Favorite Recipes



We're looking for those that haven't ever failed you. We're seeking those who have carried you through thick and thin. We're wanting to hear about those wonderful memories from the memorable cooks in your life. Whether you have recipes for food, wine or household use, submit your recipes in to the SHW Cookbook Committee: Linda Skinner, Linda.skinner@hp.com; Lili Brust, lcburst@garlic.com; Mary Abbott, smabbott@sbcglobal.net; or Gin Yang-Staehlin,

ginyangstaehlin@yahoo.com. Below is a preview of what's in the first-ever SHW future cookbook.

The season's apples are showing up at farmers markets, in your lunch and on your trees. The recipe below is a great way to showcase the apples and your house smells so autumn while the cake is baking. The cake's easy to make and equally delicious for breakfast, coffee break or dessert. Added bonus: the cake can be made the night before and baked the following morning.

German Apple Cake

1 ¾	Cups granulated sugar	1	tsp. baking soda
1	Cup vegetable oil	1	tsp. vanilla extract
2	Eggs, large	4	Cups sliced apples (3 large)
2 ¼	Cups flour	½	Cup nuts, chopped (optional)
2	tsp. ground cinnamon		Confectioners sugar
1	tsp. salt		

Spray a 13" x 9" pan with non-stick coating and lightly flour; remove excess flour. Alternatively, line pan with foil and spray with a non-stick coating.

In a large bowl, mix together oil and sugar; add eggs, mixing well.

Mix into wet mixture: flour, cinnamon, salt, baking soda, and vanilla extract. Fold in sliced apples and nuts. (There might be more apples than dough.) Spread batter evenly into prepared pan. If baking the next morning, cover tightly with plastic wrap and refrigerate.

Bake, uncovered, in a 350°F oven for 40-50 minutes (bake 5-10 minutes longer if unbaked cake has been refrigerated) or until toothpick inserted in the middle of the cake comes out clean.

Dust with confectioner's sugar before serving, if desired. Hint: use apples that have a bit more acid such as MacIntosh, Granny Smith or Fuji.

September 19, 2007 Program Notes

A last minute change in program afforded the club the unique fortune to an informal panel discussion by Phil Maddux and Dave Dart on "Going Commercial." Phil and Jill Maddux' Lone Buffalo Vineyards in Auburn are just official (see related article in this newsletter), and Dave Dart and Helen Rommel's Lodi d'Art Winery has been in operation for over 3 years. Helen also shared her notable comments.



About 1% of the Club's membership goes commercial annually and interest has peaked with the recent approval of Sacramento County's first residential urban winery. The panel talked federal tax paperwork a la Wanda, the capital needed to start a winery (roughly \$100,000) and wine-selling business philosophy. The speakers also contrasted

the differences between their two counties (Lodi and Placer) – how “agriculture” was viewed, the necessary infrastructure improvements, and tasting room requirements. It was unclear that there is a clear definition on “wastewater” but counties want it disposed of properly. However, it was clear that if you don’t have to grow your own grapes, don’t.

Our thanks to Phil, Dave, and Helen for rescuing the program and for sharing their experiences, advice, and wines.

Sacramento Home Winemakers - 2007 Program Calendar

Date*	Meeting Topic/Event	Speaker/Panel/Committee
October 17	Fruit/Dessert/Bubbly/Port Evaluation of Dessert Wines; Cheese and Chocolate pairings	Club members Gerald Cresci
October 3, 7:00PM	Board Meeting	Judy Pinegar’s Place
October 20 (Saturday)	Home Winery Tour	Gin Yang-Staehlin, coordinator. See article in his newsletter to order tickets
November 4 (Sunday)	Winemakers Dinner. Aioli Bodega Espanola	Judy Pinegar, coordinator. See article in his newsletter to order tickets
November 14 NOTE date change	Annual Meeting; Gold Medal Winners Tasting; Chilean Wine and Food Tasting	Club Members who won 1st place in wine competitions this year. Christian Ruz
December 19	Holiday Party*	Linda Skinner, Coordinator See article in his newsletter to order tickets
* Holiday Party Committee members needed; please contact Linda at linda.skinner@hp.com		
* Monthly meetings are held at the Turn Verein, 3349 J St, Sacramento, on 3 rd Wednesdays, at 7PM unless otherwise noted in the latest newsletter.		
Reminder: Participants at monthly Club Meetings should bring their own wine glasses to use for wine tasting. Club wine glasses are provided for guests.		

Featured Winery – Lone Buffalo Vineyards

When you think of a big, burly buffalo, you don’t generally think of wine or rolling vineyards. But you soon will if Placer County’s newest winery has its way. That’s because those who know Auburn attorney/winemaker Phil Maddux, also know that he is a fan and collector of American Buffalo art and memorabilia. As co-owner and winemaker at Lone Buffalo Vineyards, Phil, along with wife Jill, has just launched the 11th commercial winery in Placer County.



Born and raised in Santa Rosa, the heart of California wine country, Phil has been making wine at home since 1971 and has won countless awards at home winemakers’ competitions over the years. For decades, Phil envisioned planting his own vineyard and really making wine “from the ground up.” After moving to Placer County in 1999, he realized that dream in 2001 and started planting vines. His vineyard is small by industry standards, but quite a bit for a home winemaker. The transition from hobbyist to small winery was the next logical step. As Phil says: “home winemaking can get to be an expensive hobby. We started producing way more than we could drink or give away, so what else could we do but go commercial?”

Phil and Jill have been involved in promoting local agriculture and winemaking in this area for several years. Both are members of and have served on the boards of Sacramento Home Winemakers, Placer County Wine and Grape Association and PlacerGROWN. Phil believes in the potential of Placer County as a premium wine-producing region. His goal is to grow the best grapes he can, since he firmly believes that “at least 90% of a good wine is produced in the vineyard.”

Like many agricultural endeavors in Placer County, Lone Buffalo Vineyards is a family affair—Phil makes the wine while Jill, and their daughter Jocelyn, take care of sales and marketing. When it comes time to harvest and crush, friends and family alike pitch in.

Lone Buffalo Vineyards is located in the Shirland-Tract area of Auburn just off of Auburn-Folsom Road. Five varietals are grown in their vineyard: Zinfandel, Sangiovese, Tempranillo, Syrah and Viognier.

Lone Buffalo’s first release, a traditional Rhone-style blend of Syrah, Mourvedre and Cinsault is aptly named “Where the Buffalo Roam.” The

winery also produces a Cabernet Sauvignon made from Placer and El Dorado County grapes.

You can taste Lone Buffalo Vineyards wines at local events such as the Gold Country Fair, the Auburn Wine Festival and the Loomis Eggplant Festival. In the future, Lone Buffalo hopes to offer tasting by appointment in their newly

expanded winery facility. For more information or to purchase their wines on-line, visit their website at: www.lonebuffalovineyards.com.

(Featured Winery is an occasional Grapevine column highlighting SHW Club members who have turned their home winemaking experience into commercial ventures.)



Amateur/Home Wine Competitions

Cellarmasters 34th Annual US Amateur Winemaking Competition

Cellarmasters Home Wine Club of Los Angeles will be hosting their 34th Annual US Amateur Winemaking Competition on November 4. Entries will be accepted between October 1-20 2007. The competition is also looking for wine judges and wine stewards for the event. Check out their website for more information: <http://www.cellarmastersla.org>.

Neighbors – Home Winemaking Clubs



El Dorado Home Winemakers Club (EDHW) is an organization of amateur winemakers who enjoy the making and drinking of wine. The Club meets the second Tuesday of every month at the Sequoias Restaurant in Placerville. For club information, see their website at

<http://www.edhwm.com>.

The Placer County Wine and Grape Association (PCWGA) is a non-profit organization committed to informing and educating the public about Placer County wines, wineries, grape growers and grapes. PCWGA meets on the second Wednesday six times a year: February, April, June, August, October and December. For more info, check out their website <http://www.placerwineandgrape.org>.



The purpose of the Amador Winemakers Association (AWA) is to organize, conduct, and/or attend discussions, lectures, field trips, experiments, and demonstrations regarding all aspects of grape growing and wine making. The AWA meets monthly on the third Thursday. Additional information can be found at <http://www.amadorwinemakers.org>.

Lodi Amateur Vintners Association (LAVA) was founded in January 2001 for the purpose of promoting amateur wine making in the Lodi, California area. The Club generally meets the third Thursday of every month at the Lodi Wine and Visitor Center. Their website is <http://www.lodiamateurvintners.org>.



Nearby Wine Area Events

Lodi Wine Country – The First Sip
November 10-11, 2007, 11AM – 4PM



Join the fun as wineries throughout Lodi Wine Country unveil their 2007 vintage wines, featuring grape stomps, barrel tasting, chef demos and much more.

Travel from winery to winery and experience an array of educational activities, entertainment, and delectable treats. Enjoy barrel sampling, cellar tours, and holiday shopping discounts in a festive atmosphere.

Tickets are valid both days and are \$35 in advance and \$45 at the door of any participating winery. Price includes a souvenir wine glass, a tasting map of participating wineries and a special gift from Lodi Wine Country.

Stop by and visit the wineries of current and former SHW members:

- **d'Art** Take home a tasty treat; bottle your own wine and olive oil! Winemaker Dave Dart will be available to answer questions and tell stories, and will be serving delicious Hearty Tuscan Soup.
- **M2 Wines** Visit us at our warehouse location where we will have an artist painting live, as well as a showing of his beautiful large format pieces. Outside, enjoy a cooper demonstrating barrel building. Layne and Chris will fire up the BBQ and serve chocolate rubbed beef and chicken to your hearts content.

- **Ripken Winery** Test out your grape stomping skills! Roll up your pants, get barefoot and crush away! Celebrity Chef Michael Midgley of Bravo's Top Chef will be demonstrating how to make tasty Thanksgiving bites to enjoy with our delicious wines. Come see the chef demonstrations at 1:00pm and 3:00pm each day. We will also be serving Roasted Pumpkin Soup paired with our Thanksgiving wines.

Taste for Free at Participating Sonoma County Wineries

Have the unbelievable tasting room charges hindered you from going wine tasting in Napa and Sonoma counties? Here's an opportunity that might change your mind, at least in Sonoma County. If you hold a VISA Signature card (as in the credit card), you can receive two complimentary wine tastings at 50 Sonoma County wineries. Cardholders may also receive a discount on wines and other winery items. So, if you find "Signature" on your VISA card, go to visa.com/signaturefood for a list of participating wineries. The offer is valid through the end of this calendar year.



Wine Aroma Wheels For Sale

Earlier this year, the Club enjoyed a meeting where Ann Noble educated us on the use of her wine aroma wheel. This device was designed to assist in the identification of wine's aromas and tastes. If you missed the meeting or are interested in acquiring extra wheels, we have several wheels available for sale for \$5 each. The wheels would be fun for wine tasting parties or as stocking stuffers for your favorite wine drinker. To purchase a wheel or two, please contact Gin at ginyangstaehlin@yahoo.com or 916 217 0294.

SHW Grapevine Classifieds

Members are welcome to borrow the filter on a short term basis. This is a plate/pad filter – members desiring to use the equipment need to buy the appropriate, standard sized paper filter pads for the level of filtration needed. Mateo Munoz is available at (916) 444-8895 (evenings). Plan to "pick up" and "return" wine filter to Mateo's house, clean and ready-to-be-used within a few days or a week. Mateo lives in the South Land Park area of Sacramento.

Fred Bennett has Wine grapes for sale: Tempranillo; Graciano; Malbec; Marsimino; Orange Muscat; Petite Sirah; & others. For details, contact Fred at (209) 369-2594

Cresci Vineyards - 11746 Giusti Road • Herald, Ca 95638 We wine grape juice for sale. Call for information. (209) 748-2122. **Directions** to Cresci Vineyards -- From Lodi and the south: Go north; From Sacramento and the north: Go south to Highway 104 (Twin Cities Road). Turn east on Highway 104. Go 10 miles; the road forks: Hwy 104 to the left; Clay East to the right. Turn on to Clay East. Go 0.5 mile to Giusti. Turn right to 11746. You will see vineyard on the right. COME VISIT US!!

Lake County Syrah--Remembrance Vineyard in Finley Ca. has approximately 20 tons of Syrah available for the year 2007. We pick, you supply containers and pick up at the vineyard. Price for 2007 is \$850/ton if ordered before June; \$900/ton after June. Call for prices on smaller amounts. A 20% deposit is required. For more information, please visit our website www.remembrancevineyard.com. Harvest for those wanting 24-25B+ has been early-mid October. An email newsletter following the ripening process is available. Contact: Winona Toffoli at 707-278-0334 or bogusmq@mchsi.com; P.O. Box 72, Finley, Ca.95435

Perry Creek Vineyards, El Dorado County, FairPlay AVA - Grapes available for sale: Viognier, Muscat Canelli, Zinfandel, Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc, Primitivo, and Petite Sirah. These grapes are grown for premium wine production. Routine vineyard practices include: IPM control strategies; shoot thinning; leaf pulling; and veraison cluster thinning for even ripening and crop load adjustment if required. Min purchase is 500 lbs. For more information, call Bill Bertram at the office (530)620-5175 X. 22, his cell (530)295-7626 or e-mail: bbertram@perrycreek.com

Quartz Hill Vineyard, El Dorado County - Mountain grown Merlot. \$0.50 lb. U-pick. Have equipment to assist in harvest. Lake front picnic area. Contact: Bob and Margot Scharpf; Quartz Hill Vineyard (Just 3.5 miles north of Placerville) 8548 Mosquito Rd.; Placerville, CA. 95667; 530-622-8315; or email: qtzhill@d-web.com

Russian River Zinfandel – Hoadley Ridge Vineyard 5 miles north of Sebastopol is offering 500-1000 lbs. of biodynamically planted, organically grown, head-pruned **Russian River** Zinfandel for \$1.00/lb. You pick in your containers with our help, hand crusher/stemmer available. Pick early to mid October close to 25 brix. Contact Chris at 707-495-5127 or email hoadridg@gmail.com.

Scribner Bend, south of Freeport, still has 8 tons of Syrah Noir left. Mark Scribner describes the grapes tasting like blackberry pie. Additionally, he has 15-20 tons of Merlot grapes available. Both are going for \$500 a ton; you pick. No crusher is available for use. Contact Mairi at 916 744 1803 for more information.

Sacramento Home Winemakers
Annual Holiday Dinner & Party

Turn Verein Banquet Room
Wednesday, December 19, 2007
Social Hour 6:00 PM
Dinner 7:00 PM

Catered by: Calyn McKnight

The Big Raffle
2 Large Bottles Wine
2007 Club Membership
(Tickets are \$5 each)

\$1 Raffle
Wines and Gifts donated by:
Club members and friends of SHW
(Tickets are \$1 each or 6 for \$5)

Silent Auction
Grape Press (#40 - slightly used)
Donated by: Morning Glory Fermentation Supply

Door Prizes



2007 Annual Holiday Dinner & Party

\$35 per person

Please make your reservations and submit payment by
Friday, December 7th

Make check payable to: Sacramento Home Winemakers

Mail check to: Sid Abbott
5142 Chicago Avenue
Fair Oaks, Ca 95628

Attendee(s) Name(s)

Payment Enclosed: Number of Persons _____ x \$35 = \$ _____

Donations for door prizes and raffles are welcome.

Please contact: Linda Skinner at (916) 652 5235 or
Linda.skinner@hp.com

Preserve your *Grapevine* and use these forms to purchase your tickets to our upcoming events.

October 20, 2007 SHW Home Winery Tour.

Please complete and send in form to purchase tickets

Yes! Please reserve my tickets for the October 20, 2007 SHW Home Winery Tour.

Names of Participants _____

Enclosed is a check for \$ _____ (\$10 per Passport by October 15 and
\$15 per person after October 15, 2007).

Remit your checks to:

Sid Abbott, SHW Treasurer
5142 Chicago Avenue
Fair Oaks, CA 95628

2007 Annual Holiday Dinner & Party – Friday December 7th

\$35 per person

*Please make your reservations and submit payment by
Friday, December 7th*

Make check payable to: Sacramento Home Winemakers

*Mail check to: Sid Abbott
5142 Chicago Avenue
Fair Oaks, Ca 95628*

Attendee(s) Name(s) _____

Payment Enclosed: Number of Persons _____ *x \$35 = \$* _____

Donations for door prizes and raffles are welcome.

Please contact: Linda Skinner at (916) 652 5235 or Linda.skinner@hp.com

2007 Annual Winemakers' Dinner – Sunday, November 4th

MAIL BEFORE October 26, 2007, Must have number of reservations on **Monday October 29, 2007**

PLEASE RESERVE MY SPACE(s) at the Winemakers Harvest Dinner, Sunday, November 4, 2007 at 4:00 PM; Aeoli's Bodega 18th and L Streets, Sacramento

SIGN ME UP: _____ (name) _____ (phone number)

_____ Adults at \$37.00 = _____ enclosed. (Check payable to SHW)

Mail this reservation and check to: Sid Abbott, SHW Treasurer
5142 Chicago Ave.
Fair Oaks, CA