



September 19, 2007 Program – The Truth About Wine

Sometimes you might hear in the wine aisles that someone states that they won't drink a wine that hasn't been rated with at least 92 points. Is this person a wine snob or are they on to something?

Pack a bottle of "any" points wine along with your wine glass to September's club meeting. Dave Cancilla, wine merchant for Sacramento's David Berkley's Fine Wine and Foods, has an opinion about "points" and he'd like to enlighten us all on our attitudes about certain wines.



Exec Board Meeting, October 3, 2007

Next board meeting will be at Judy Pinegar's home. Snacks first, but the meeting starts at 6:45PM promptly. For directions contact Judy.



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President's Message

Tis the season! If you do not yet have some grapes in the fermentation stage...just wait. It will be coming soon. Most everything is coming earlier and faster than last year.

Man, I just love this time of the year!

We just finished with Barrel Blasting this past Saturday. What a cool thing to see in person! Way better than the DVD. I was very impressed with the cleaning of the barrels. I had four barrels done and was very happy with the finished product. I will be looking to have more done in the future.

Gin, another great event for our club: Thank You!

Henry, for letting us hold this event at your business: A Special Thank You!

Well, I don't have much to write. (For which some of you may be saying "thank you." I know who you are....) But, I have wine to take care of....

So, don't forget to read the rest of this newsletter to find out what is going on this month and the rest of the year. There are many cool events to participate in, like the club project, coming in just a week or two. If you have not signed up yet, call J Page to be part of this great event.

See you at the monthly meeting. You won't be disappointed.

I hope all your harvests are great this year.

Have fun and remember:

Good Food
Good Wine
Good Friends

Mike
SHW President, 2007

SHW 2007 Board of Directors and Committee Chairs

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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

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

The Club's October 17 meeting will be the venue for the evaluation of desserts, fruits, sparkling, and port wines.

Actually, the evening is open for any type of wine, other than the "usual" reds and whites, so if you make zuke, cuke or Sacratomahto wines, regardless of their pedigree, bring them in and let's check them out. Veteran Club member Gerald Cresci will be evaluating our



wines for the evening, bringing with him many years of wine making, growing and judging.

As you may already know, finding the perfect cheese to pair with nopales wine may not be the easiest thing to do. Trader Joe's knows this and if you've ever lingered in their cheese case, you know that they carry an interesting selection of ever changing cheeses. The Sacramento Folsom Blvd store has generously donated a select few of their cheeses for pairing with the wines that we'll taste on this special evening.

Bring your two wine glasses and come enjoy an evening of exciting tastes! The meeting starts at 7 PM at the Turn Verein, upstairs.

Heads up SHW members

The November club meeting will be held on

Wednesday, November 14, 2007

This is one week earlier than our regular meeting date.

Our regular meeting date would be the day before Thanksgiving and may cramp people's holiday preparations.

Mark your calendars for this change.

Wine Area Events

Lodi Grape Festival & Harvest Fair, September 13-16, 2007

This event is an evening full of wine, food, raffles, silent auctions, and "YES" a grape stomp. During the Grape Festival you can enjoy grape murals, artwork, informational displays, competitive exhibitors, the carnival, and (of course) wine.

You can find the festival hours and receive more information online at www.grapefestival.com or by calling (209) 369-2771. The grape festival fair grounds are located at 413 E. Lockeford Street, Lodi.

The Amador Vintner's "Big Crush" October 6th and 7th

The "Big Crush" offers great Amador Vintners wine, food and fun at 29 Amador County wineries, including wines poured from barrel and bottle, delicious food, live music and a big raffle for prizes.

Tickets, good for both days and all "Big Crush" activities, are \$25/person in advance or \$35 on event days at participating wineries. (Sunday-only tickets are \$20 in advance and \$30 on event day.) Each ticket includes a commemorative wine glass. For more info, call 888-655-8614 or e-mail info@amadorwine.com.

Dear Wine Wizard;

If a yeast packet says it makes 1–5 gallons (3.8–19 L) of wine, what would be the difference between using it for 1 gallon or for 5? Will using it for 1 gallon give the finished wine a higher alcohol content, or maybe just give it a yeastier taste?



Wine Wizard replies: If you use a 1-5 gallon (3.8–19 L) yeast packet for 1 gallon as opposed to 5 gallons, it is likely that your fermentation will proceed faster, have a more yeasty aroma and go to completion (go “dry”) more quickly. It’s also likely that the fermentation will occur at a higher temperature because yeast generate a lot of heat when they’re working fast and furiously. When concentrated in a small area — say, in 1 gallon as opposed to 5 — the density will cause the temperature of the wine to rise. As long as you ferment to dryness (which means all of the sugar is consumed by the yeast), more yeast in solution won’t cause a higher final alcohol content, because that’s determined by the initial sugar concentration of your juice, regardless of volume. However, if you’re starting with a very high initial sugar (over 26 °Brix), adding more yeast may give you a higher final alcohol level. This works because a

stronger fermentation will result, and the yeast may be able to ferment it all to dryness. If you had a high-sugar must or juice to begin with, the yeast may be stressed by the sugar level (and by the resultant increased alcohol concentration) and might die before the fermentation is complete. This shortcoming would leave you with residual sugar as well as a lower alcohol level.

If you have a challenging fermentation and dryness is your aim, I would suggest using the higher dose rate. Some conditions that can contribute to a less-than-ideal fermentation include: high initial sugar (over 26 °Brix), cold temperatures (under 60 °F or 15.6 °C at inoculation), damaged fruit, and moldy or infected fruit or juice.

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2007 Home Winery Tour – Saturday, October 20, 2007

Take time from the rush of the crush and spend a leisurely autumn Saturday afternoon sipping wines at the Home Winery Tour (formerly Passport Weekend) on October 20, 2007. This year’s tour features 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.

For those of you who haven’t been to the Home Winery Tour, the objective 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. At the final destination, a main dish is provided, and attendees bring their wines and side dishes to share.

This year’s tour ticket is \$10 per person; same ticket price for both member 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. Purchase your tickets in advance using the order form below.

For the last stop, please bring wines to share and a potluck dish that serves at least 8 people. We know that you’ll bring what you’d like to anyway but 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, W, D or X	Dessert
A, F, M, S, U, K, H, O, L, T or B	Side Dish
None of the above	Appetizers

Maps will follow in next month’s *Grapevine*. This is one of SHW’s most popular events, so mark your calendars!

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

Winemaking 101



SHW's beginning home winemaking class, held on Saturday, August 11, 2007, was a success. Twenty hopeful winemakers - many never-befores, and others brushing up on their skills - spent a day at the spacious home winery of J. and Linda Page.

Instructors ran through the basics: equipment, grapes, chemicals, temperatures, and confidence. Homemade wines were enjoyed at lunch (Chris

Minnick's grapefruit wine was lively and refreshing) along with sandwiches from Corti Bros.

Thanks go to: J and Linda Page for hosting the class location; instructors Mike Touchette, J Page, and Bill Staehlin for a well- presented curriculum; Mike Anderson for the doughnuts; Mother Nature for a beautiful, cooler summer day; and to the participants for their desire to learn.

We Had a Blast!

You never know what you find inside wine barrels, and several barrel owners were surprised! Barrel Blasting, one of the presenters at the Club's July meeting, set up shop in Henry Wilkinson's office parking lot in Rancho Cordova last Saturday and about 25 club members and friends had their 45+ barrels blasted with dry ice pellets. It was amazing to see what lurked inside barrels after the heads were popped off (see picture at left). Having seen what the blasting did to clean up the insides and refresh the toast, those present were convinced that the process made them feel more confident about using their barrels.



(Left: inside of one barrel [yuck!]; middle: Le Blastina Machine; right: Sam Hubbard's quality control model)

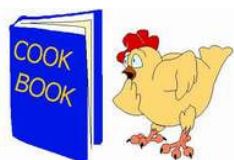
Sipping For a Cause



Support Ovarian Cancer Awareness Month – the National Ovarian Cancer Coalition (NOCC), Sacramento Chapter presents "A Taste of Awareness" on Thursday, September 20, 2007 at

Vizcaya Pavillion, 2019 21st Street, Sacramento. Tickets are \$25 in advance/ \$30 at the door. For more information contact NOCC at: (916) 497-1420 or email ca.sac.nocc@ovarian.org Proceeds benefit ovarian cancer research and education.

Calling All Cooks!



We've noticed that good winemakers also are good cooks. Or is it the other way around? Having tasted many of your good recipes (such as Gary

Young's Porcini Mushroom Pate and John Lewis' Jubilee beans), we thought that compiling your coveted recipes into a first ever SHW Cookbook

would be a labor of love and a great way to share good eats with good wine.

So, write down those tried-and-trues and send them in to the Grapevine Editor, Mary Abbott or to any of the other cookbook committee members (Linda Skinner, Lili Brust or Gin Yang-Staehlin). If you'd like, tell us how you acquired or invented the recipe. When we amass a mess of your recipes, we'll go to print.

Mentors Available

Winemakers and vineyard managers need help sometimes and it's nice to have experienced winemakers and growers to talk options with. Club mentors are excellent resources, so give one of them a call when your wine smells or looks a little funny.



Mentor	Contact Info	Geographics	Can Assist With
John Benbow	530.888.9130	Auburn	Red, white, & sparkling wines
Phil Maddux	916.663.3886	Auburn/Newcastle	Red & white wines; home vineyard establishment & management
Judy Pinegar	916.652.5198	Loomis	White, red, & fruit wines
Linda Skinner	916.652.5235	Loomis	White wines
John Troiano	916.487.1480	Carmichael	Red wines
Carl & Lili Brust	916.652.9001	Loomis	White and sparkling wines
D. D. Smith	916.638.8849	Gold River	Red and port wines

Sacramento Home Winemakers - 2007 Program Calendar

Date*	Meeting Topic/Event	Speaker/Panel/Committee
September 19	The Truth About Wine: Wine Appreciation	Dave Cancilla, Wine Merchant & David Berkeley Fine Wines & Food
October 3, 7:00PM	Board Meeting	Judy Pinegar's Place
October 17	Fruit/Dessert/Bubbly/Port Evaluation	Club members
October 20 (Saturday)	Home Winery Tour	Gin Yang-Staehlin, coordinator. See article in his newsletter
Autumn (Sunday)	Winemakers Dinner	Judy Pinegar, coordinator.
November 14	Annual Meeting and Gold Medal Winners, and Beaujolais Nouveau Tasting	NOTE: One week early due to Thanksgiving holiday Club Members
December 19	Holiday Party	Linda Skinner, Coordinator

* Monthly Meetings are held at the Turn Verein, 3349 J St, Sacramento, on 3rd Wednesdays, starting at 7PM unless otherwise noted in the latest newsletter.





Reminder: Participants at monthly Club Meetings should bring their own wine glass (es) to use for wine tasting. Club wine glasses are provided for guests.

Calling for Grapevine Submittals...



Is there anything you'd like to see in your newsletter? Please submit interest items for publication, comments or suggestions for articles to the Grapevine Editor, Mary Abbott at sm.abbott@sbcglobal.net.

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 . 

SHW Grapevine Classifieds

How About a Little Collaboration? John Troiano visited with Lucile Pattitucci in Carmichael. She wanted him to come by and look at her grapes and sought his opinion about selling them this year. The deer had been chewing on the leaves but she has plenty of growth and some of the varieties should make it just fine.

Her property is tucked away off of Stanley Road. At one time Lucy and her deceased husband Joe had a thriving little farm business selling fruits and vegetables grown on their property. Joe planted a number of grapes and had quite a home winemaking operation with one huge press! It is now quite a bit for Lucy to take care of but she has maintained the grapes. The varieties are Alicante Bouschet, Chardonnay, Sauvignon Blanc, Merlot, Petite Sirah, and Pinot Noir. Probably the best are Petite Sirah. Lucile has an advertisement in our grapes for sale homepage: <http://www.sachomewine.org/grapes.html>. She is also willing to trade the grapes for wine. Anyone who would like take up Lucile can contact her at 916-487-4131. Hey, you never know what may become of it!

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!!

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.

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 bogusmg@mchsi.com; P.O. Box 72, Finley, Ca.95435

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

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

