



## February 20, 2008 Program

Do you have questions about your wines-in-progress? Notice any off odors? Is the taste just not quite what you had in mind when you were crushing those grapes? And that color?! Bring your not-quite-perfect-yet wines to this meeting for evaluation by Mike Ramsey. Manager of the U.C. Davis Enology Laboratory and instructor of home winemaking, Mike will share his skill and knowledge in troubleshooting problems. Join us for an enjoyable and insightful evening exploring ways to make our wines better.

## 2008 SHW Membership Dues

The Club's membership dues for 2008 are now payable. For new members, joining the club by March 1, 2008 provides for a year's subscription of *Winemaker Magazine* to be delivered to your door. Up to six new members joining after this date will receive their magazine subscription obtainable at the Club's meetings. For renewing members, pay your dues by March 1, 2008 to

keep your subscription of *Winemaker Magazine* intact.

### Your annual membership entitles you to:

- have your wines evaluated by people in the know
- enjoy the club's special events at the membership rate
- a year's subscription to *Winemaker* magazine (a \$25 value)
- the monthly newsletter, *The Grapevine*, delivered to your fingertips
- ready access to club members' winemaking experience and expertise
- monthly meetings, educational and social events, and lots of fun!

Please see the 2008 SHW Membership and Activities forms elsewhere in this *Grapevine* for more information or contact the 2008 Membership Chair, Gin Yang-Staehlin, at [ginyangstaehlin@yahoo.com](mailto:ginyangstaehlin@yahoo.com) or 916 217 0294.



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## President's Message

Greetings Members. I first want to thank Vice President Joy Smathers for filling in for me at the January meeting. I understand it was very interesting meeting with Dave Cancilla, Wine Manager for David Berkley Fine Wines and Specialty Foods. The Speaker gave a great presentation on Beaujolais; what it is, its regional origins and some of the traditions that surround its production. He brought with him some great examples of beaujolais for everyone to try. The wines were complimented with special treats brought by Joy: fresh French Bread, Brie, Pate, fresh Olive Picholine Barnier and her homemade Coq au vin! (The recipe is in this newsletter.) What an evening! Everyone learned a lot about the 3 categories of beaujolais as well as Beaujolais Nouveau. Dave even brought order forms for those who found wines that they had to have one more time. Thank you Dave and Joy! I also want to thank Bob and Sandy Sakata for their hospitality in providing cheese, bread and other treats for our enjoyment.

February's meeting, on Wednesday the 20th, will feature Mike Ramsey, Teaching Laboratory Manager, at University California Davis, Department of Viticulture and Enology. He will be speaking about "Troubleshooting Your Wines". Bring in your wines for evaluation! Mike will smell, taste and evaluate your wine and make suggestion to improve them if necessary. Mike always provides us with proactive measures on how to avoid problems with our wines and how to address problems if encountered. It promises to be another very informative and interesting discussion, I look forward to seeing you there!

The executive board and attending members have been busy working on Club business. Mark your calendars, as it is confirmed that the May Jubilee will be on Saturday, May 31 at Judy Pinegar's. This will not conflict with Memorial Day weekend as Memorial Day will be the previous weekend. Many thanks to Chief Judge, D.D. Smith who has put together suggested criteria for selecting the Sacramento Home Winemaker of the Year. The criteria were discussed and modifications made at the last board meeting. We are working to finalize the criteria and would appreciate any suggestions, comments or input that any member has. See the suggested criteria in this issue of the *Grapevine* and then send your suggestions or questions to D.D. Smith at:

ddanjo@sbcglobal.net. This subject will be discussed at the March Board Meeting and I encourage you to attend if you have comments on this matter.

Attention members and guests: we are interested in seeing the general monthly meetings become more interactive between members, guest and the guest speaker. I encourage you to e-mail me with your questions for our guest speaker so we can be sure your questions get asked and answered during the meeting, (you will remain anonymous). If you are unable to attend the meeting, I will email you the answer to your question. Additionally, we want to encourage you to ask questions to our guest speaker either during or after the meeting. I also encourage you to ask questions to other members of the club after the meeting as we have many excellent and experienced winemakers who are willing to help you become an even better winemaker!

It has been three years since we adopted our Club's 5 year Plan. We are now revisiting the Plan and anyone who is interested in participating on the ad-hoc committee, or has any suggestions or comments, please e-mail me at: fmillar@softcom.net or call me at (916) 821-5915.

Please remember, any member interested in attending the executive board meeting is invited. March's executive meeting will be on Wednesday, March 5th from 7-9pm at Joy Smathers' home. For additional information please contact Joy, or myself, (see next page for telephone numbers or email addresses).

The general meeting for March will be on the 19th and the topic will be "White Wine Evaluations", by John Buechsentein, Winemaker and Chief Explorer, Sauvignon Republic Cellars, Santa Rosa, CA.

Reminder, 2008 membership dues of \$41.00 are now due, and in order to receive a complimentary subscription to the "Wine Maker" magazine, your payment must be received by March 1. Membership forms are also included in the *Grapevine*.

I look forward to seeing you at the February meeting and tasting your wines!

Fred Millar, 2008 SHW President

## Executive Board Meeting, March 5, 2008

The March board meeting will be at Joy Smathers' home. Bring snacks & wine to share, beginning at 6:00 PM. The meeting starts

promptly at 6:45PM. All club members are welcome to attend. Contact Joy if you need directions.

## SHW 2008 Board of Directors and Committee Chairs

President	Fred Millar	(916) 821-5915	<a href="mailto:fmillar@softcom.net">fmillar@softcom.net</a>
Vice President/ Programs	Joy Smathers	(916) 487-5120	<a href="mailto:last3lives@aol.com">last3lives@aol.com</a>
Secretary	David Leonard	(916) 321-1721	<a href="mailto:dleonard@sacbee.com">dleonard@sacbee.com</a>
Treasurer	Lynn Keay	(916) 990-5193	<a href="mailto:lynn.keay@gmail.com">lynn.keay@gmail.com</a>
Membership Chairperson	Gin Yang-Staehlin	(916) 217-0294	<a href="mailto:ginyangstaehlin@yahoo.com">ginyangstaehlin@yahoo.com</a>
Newsletter Editor	Mike & Debbie Touchette	(530) 622-9660	<a href="mailto:pinotsyrah@yahoo.com">pinotsyrah@yahoo.com</a>
Chief Judge	D.D. Smith	(916) 638-8849	<a href="mailto:ddanjo@sbcglobal.net">ddanjo@sbcglobal.net</a>
Cellarmaster			
Webmaster	John Troiano	(916) 487-1480	<a href="mailto:fatcat@fatcatwine.com">fatcat@fatcatwine.com</a>
Past President (07)	Mike Touchette	(530) 622-9660	<a href="mailto:pinotsyrah@yahoo.com">pinotsyrah@yahoo.com</a>
Past President (06)	Judy Pinegar	(916) 652-5198	<a href="mailto:jpinegar@cde.ca.gov">jpinegar@cde.ca.gov</a>
Past President (05)	Ken Hough	(916) 456-7911	<a href="mailto:kenhough@aol.com">kenhough@aol.com</a>
Past Pres (04) & Historian	Gary Young	(916) 451-3893	<a href="mailto:gycats@earthlink.net">gycats@earthlink.net</a>



## Number of Wineries



The dream and lifestyle of owning a winery is becoming a reality for many Americans. According to the Wine Institute, the number of bonded wineries is growing not only in California but nationwide. (Bonded winery premises include licensed production facilities of single firms or individuals, licensed warehouses, experimental wineries and wineries that do not produce case goods or have fermentation capacity. Bonded winery licenses are issued by U. S. Tax and Trade Bureau for the purpose of designating a tax-paid environment for wine.) California continues to be home for almost half of America's wineries. Here are the stats for bonded winery counts for 2007, and five, ten and twenty years prior.

Year	California	America
2007	2,687	5,958
2002	1,704	3,469
1997	1,011	1,988
1987	750	1,453

## Sacramento Home Winemakers - 2008 Program Calendar

Date	Meeting Topic/Event	Speaker/Panel/Committee
February 20	Troubleshooting with Mike Ramsey	Mike Ramsey, Laboratory Manger, UCD School of Viticulture and Enology Labs
March 5	Board Meeting	Joy Smathers' Home
March 19	White Wine Evaluations	John Buechsenstein, Winemaker and Chief Explorer, Sauvignon Republic Cellars, Santa Rosa, CA
April 16	Bordeaux-style Red Wine Evaluations	
May 21	All other red wine evaluations.	Darrell Corti
May 31	May Jubilee	Judy Pinegar's Home
June 18	Vineyard selection for home winemakers	Bill Naylor, Vineyard Manager.
July 16	Filtration for Home Winemakers	
August 20	Club Project Evaluation	Delia Viader, internationally famous winemaker of Viader Vineyards & Winery in Napa
September 17	TBD	
October 15	Dessert, sparkling and fruit wine evaluations.	
November 19	First Place Winner tastings.	
December 17	Holiday Party	

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

### St. Valentine's Day and Food Aphrodisiacs

For you romantics out there, you've probably planned a special St. Valentine's day dinner on February 14<sup>th</sup> or for the weekend following. You've chosen the venue, the wine, the words, and your sweetie(s). Aphrodisiacs are thought to heighten the senses, so to ensure a delightful evening, here's some hints on what to include on the table:

- chili peppers – after you have chilies with a little heat, you seem to want more. That's because chilies contain endorphins, the primary pleasure enzyme.
- mint – this herb is known for increasing appetites of all kinds.
- ginger – the spiciness of this root is believed to increase sensitivity in the erogenous zones.
- honey – “Nectar of Aphrodite”, honey boosts energy.
- chocolate – silky and sensuous, dark chocolate provides a serotonin boost, waking up the senses
- vanilla - the scent of this spice is said to arouse both men and women.
- mangoes – this tropical fruit is prescribed in India to increase the male libido.
- figs – for some, the inside of this fruit resembles a certain female body part. The fruit is also rich in energy-boosting iron, to help you get through the evening.

## 2008 Sacramento Home Winemakers Membership Form

Your Name(s) \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

Phone Number \_\_\_\_\_

Email Address \_\_\_\_\_

\_\_\_\_\_ I am a renewing member. Current members who renew by March 1, 2008 will have their Winemaker magazine subscription automatically extended. However, if membership is not renewed by March 1, 2008, the member will not receive a continuing magazine subscription.

**OR**

\_\_\_\_\_ I am a new member to the Club. As a new member, I  
\_\_\_\_\_ do **not** currently subscribe to Winemaker magazine  
\_\_\_\_\_ do currently subscribe to Winemaker magazine, and the subscription is  
under *(this exact name)* \_\_\_\_\_  
and the magazine subscription ends on \_\_\_\_\_.

If you currently are a subscriber to Winemaker magazine and you are joining the Club for the first time or have had a lapse in membership, your current subscription will be extended by one subscription year.

Please deliver the monthly Club newsletter via (email is default mode):

\_\_\_\_\_ email address above

**OR**

\_\_\_\_\_ US Postal Service to the address above

**2008 Annual dues are \$41 per family. Dues are based on a calendar year and are not prorated.**

Please make check payable to "Sacramento Home Winemakers" and mail to:

**Ms. Lynn Keay, SHW Treasurer**

**P. O. Box 894**

**Rancho Cordova, CA 95741**

**Please complete this form and send it in with your 2008 Club dues.**

Your Name \_\_\_\_\_

\_\_\_\_\_ I want to know more about \_\_\_\_\_

\_\_\_\_\_ I am interested in having my barrels blasted in 2008

\_\_\_\_\_ I am interested in winery tours

\_\_\_\_\_ I am interested in food and wine-related tours

\_\_\_\_\_ I am interested in Winemaking 101

\_\_\_\_\_ I am interested in being a winemaking mentor

\_\_\_\_\_ I am interested in educational field trips. Please indicate interests:

I'd like to coordinate or assist in the following activities:

\_\_\_\_\_ winery tours (think Amador, El Dorado, Lodi, Placer, Sonoma, Sacramento)

\_\_\_\_\_ SHW Jubilee (Club's annual wine competition and picnic)

\_\_\_\_\_ Home Winery Tour

\_\_\_\_\_ I'd like to volunteer my winery as a destination

\_\_\_\_\_ I'd like to "chef" at one of the destinations (cooking experience not required)

\_\_\_\_\_ Winemakers Dinner (I know of a place that would be perfect – has great food, sized appropriately and doesn't charge corkage)

\_\_\_\_\_ December's Holiday Party

\_\_\_\_\_ Monthly meeting hospitality (costs incurred are reimbursed)

Which month? \_\_\_\_\_

\_\_\_\_\_ Host a monthly board meeting. Which month? \_\_\_\_\_

\_\_\_\_\_ Education (i.e., Winemaking 101, talking to groups about winemaking activities)

\_\_\_\_\_ Other activities. Please indicate \_\_\_\_\_

\_\_\_\_\_

## Coq au Vin for Forty Appetizers

Joy Smathers made this delicious dish to complement the Beaujolais tasted at January's program. Many of you asked for the recipe – here it is – enjoy!

### Ingredients

- |  |                                      |
|--|--------------------------------------|
| 6 Boneless, skinless chicken breasts, cut into bite-sized pieces*                | 1 Cup all purpose flour              |
|  | Salt and freshly ground black pepper |
| 1 Whole chicken, cut into serving pieces with all bones removed but thigh bones* | ½ Pound minced salt pork             |
| OR - instead of the above - use two whole chickens cut into serving pieces       | ½ Cup water                          |
| 60 White pearl onions, peeled and uncut  | 4 Tbls. minced parsley               |
| 6 Tbls. butter or olive oil  | 2 Tbls. marjoram                     |
| Salt and freshly ground black pepper   | 2 Bay leaves                         |
| 1 Pound mushrooms [oyster mushrooms were used for the Beaujolais program]        | 1 tsp. thyme                         |
| 2 Tbls. butter   | 2 tsp. salt                          |
| 4 Carrots, quartered   | ¼ tsp. freshly ground black pepper   |
| 9 Shallots uncut but peeled  | 2 Tbls. brandy                       |
| 3 Garlic cloves, peeled  | 2 Cups unsalted chicken stock        |
|  | 4 Cups dry red wine                  |

### Cooking Method

Pour flour into a bag with salt and pepper. Place chicken in bag working in lots as necessary. Shake to coat chicken. Remove chicken and set aside.

Pour water into a large sauté pan over medium heat. Add salt pork. Cover and cook until water evaporates and continue to cook until golden and crispy, about 8 - 10 minutes. Remove pork and set aside.

Sauté the pearl onions in the pan with whatever fat remains and sprinkle with salt and pepper. Lightly brown them for about 8 - 10 minutes. Remove onions and set aside.

Add two tablespoons butter and mushrooms to pan. Sauté until they give up their liquid, about five minutes. Remove mushrooms and set aside.

Add butter or olive oil to sauté pan with whatever fat remains. Add shallots and garlic to pan and sauté one minute. Add parsley, marjoram, Bay leaves, thyme, measured salt and pepper, and brandy. Add chicken and brown.

Transfer chicken mixture to a pot. Add red wine and carrots. At this point, refrigerate overnight or proceed to simmer. If simmering immediately, simmer for no less than 1½-2 hours, depending on taste. If refrigerated beforehand, simmer 1-2 hours to taste.\*\*

Remove the chicken.\* Strain the sauce, removing the Bay leaves, any loose skin and bones, and vegetables. Return the sauce to pot over medium heat and reduce liquid by one-third. Once sauce has thickened, add pearl onions, mushrooms, and pork and cook another 15 minutes. Season to taste. Add the chicken and serve. May be served over egg noodles.

\* Using skinless chicken breasts reduced fat. Using only the thigh bones eliminated need to remove a lot of bones before serving. The thigh bones were left for flavor. If using two whole chickens, skim fat from liquid after removing chicken from pot and before straining.

\*\* Refrigeration period adds to richness of taste and tenderness of meat. The amount of time simmering is very subjective. This dish is often cooked for long periods of time before serving.

## Where's Your Recipe?



The SHW Cookbook Committee continues to be on the prowl for your recipes. Submit them in any format – email, at the meetings, scribbled on napkins. We're waiting!



Linda Skinner – linda.skinner@hp.com  
Mary Abbott – smabbott@accessbee.com  
Lili Brust – lcbrust@garlic.com  
Gin Yang-Staehlin – ginyangstaehlin@yahoo.com

## EVENTS IN NEIGHBORING WINE AREAS

### **President's Wine Weekend - February 16 & 17, 2008 – 11 AM to 5 PM Calaveras Winegrape Alliance**

The Calaveras Winegrape Alliance invites the public to join them in celebrating Presidents' Weekend at their 21 member winery tasting rooms throughout the county! Enjoy special barrel tastings, new wine releases, an array of delicious foods and lots of festive music! "Abraham Lincoln" and "George Washington" will be visiting many of the wineries, so come on out and raise your glass in toast to the people who helped make this country great! Go to this website for more information:

[www.calaveraswines.org](http://www.calaveraswines.org).



### **Winter Wine & Food Masquerade February 29, 2008 – 7 PM -11 PM Northern Sierra Wine Country**

Cut loose from the daily grind and partake in a “no-holds-barred” celebration at this annual Mardi Gras themed culinary event. In the spirit of utter abandonment this celebration features dishes from 16 local and regional restaurants and wines from 14 Nevada County wineries. Festivities include live entertainment with non-stop music, costume contest, and a Tarot Card Reader. More information can be found at [www.nevadacountywine.com](http://www.nevadacountywine.com).

### **Passport Weekends - March 29-30 and April 5-6, 2008 El Dorado Winery Association**

Passports now available! Twenty-five El Dorado wineries will host the region's annual Passport wine and food event that features plenty of luscious wine and food pairings, barrel tasting, enjoyable art and music, and fun-loving participants.

Warm weather and green surroundings along the wine trail add to the excitement of this springtime event. Tickets are \$65 for either Passport weekend, and are valid for both days. This event typically sells out by mid-February or earlier each year. For additional information and to purchase passports on-line, go to [www.eldoradowines.org](http://www.eldoradowines.org).



### **The Eleventh Annual Rhone Rangers San Francisco Wine Tasting - March 15-16, 2008**

Sample Rhone varietals from over 120 Rhone Ranger member wineries and artisan food producers from the Bay Area and beyond. Festival Pavilion doors open to consumers at 2:00 PM on March 16. For details and information on other events, go to [www.rhonerangers.org](http://www.rhonerangers.org).

## Amateur/Home Wine Competitions

**2008 WineMaker International Amateur Wine Competition - Winemaker Magazine** invites entries for the world's largest competition for hobby winemakers. Last year, the competition received over 3,400 entries from 44 American states, 8 Canadian provinces and four countries. **Entries are due by March 17, 2008** and the winners will be announced on May 17, 2008 at the magazine's first Winemaker Magazine's conference in Rohnert Park. Check out their website at <http://winemakingmag.com> for more info.

The **2008 Santa Barbara Fair & Expo** is accepting entries for their wine and wine labels competitions. Wines and labels must be made in California. **Entry forms are due by April 1, 2008.** The fair runs from April 23-27, 2008 in Santa Barbara. Go to their website for more information: [www.sbfairandexpo.com](http://www.sbfairandexpo.com).

The Home Wine & Beer Trade Association is accepting entries for their **2008 International Amateur Wine Competition.** Forms and more information are available on their website at [www.hwbt.org](http://www.hwbt.org). **Entry deadline is April 19, 2008.**

### 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 carry 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**

## 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>.



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# *Sacramento Home Winemakers*

## *Winemaker of the Year Selection Criteria*

*The purpose of the Winemaker of the Year award is to encourage excellence in wine-making among all Club members. The best measure of excellence is the opinion of qualified judges in a structured competition environment. Accordingly, the following criteria, including a system for scoring competition results, is proposed:*

The annual winner of the Winemaker of the Year award shall be the candidate who accrues the most Total Points in the Award Year as follows:

- Candidates for this award must be members of SHW, Inc. in good standing who are not the owners, winemakers or employees of licensed commercial winemaking concerns.
- Candidates must certify that the wines they submit for competition are 100% home made wines created by the candidate without any hands-on assistance from a commercial winemaking concern as set forth above.
- Candidates must compete in a minimum of three (3) structured wine competitions during the Award Year.
- The "Award Year" runs from January 1 to December 1 of the subject calendar year.
- A competition is considered to have been in the Award Year if the actual judging is conducted and medals awarded during the Award Year.
- Among the competitions entered, one must be the SHW Jubilee and one must be the California State Fair.
- Points will be awarded as follows:

***No award – 0***

***Honorable Mention – 10***

***Bronze Award – 20***

***Silver Award – 30***

***Gold Award – 40***

***Best Varietal/Red/White/Dessert/Fruit – 20 additional points***

***Best of Show – 30 additional points***

***Points ÷ Number of Entries = Average Points***

## *Sacramento Home Winemakers*

### *Winemaker of the Year Selection Criteria*

**(continued)**

***Difficulty of Competition Adjustment: Those Average Points earned at the following competitions will be adjusted as set forth below:***

<b><i>Orange County Fair</i></b>	<b><i>X</i></b>	<b><i>1.20 = Adjusted Points</i></b>
<b><i>California State Fair</i></b>	<b><i>X</i></b>	<b><i>1.30 = Adjusted Points</i></b>
<b><i>Winemaker Magazine</i></b>	<b><i>X</i></b>	<b><i>1.50 = Adjusted Points</i></b>

***Points earned at all other competitions will be calculated at par.***

***Total Points – The sum total of all Adjusted Points and/or Average Points from all competitions entered.***

- Candidates will be provided forms to fill out which will guide the calculation of the Total Point score.
- The Chief Judge will verify all entries and submit the top scorers to a panel of Past Presidents for approval.
- The scores of the top five finishers will be publicized to all Club members.