



January 16, 2008 Program

New wine for the new year! We begin this year with Beaujolais that is fit to drink in January! Dave Cancilla from David Berkeley's will join us on January 16 at 7:00 PM for a presentation on Beaujolais wines. Dave is an aficionado of all things Beaujolais who has made more than one trip to France to enjoy these wines. He will share his experiences and knowledge with us -- and some wine, too. We also will get to taste a few light appetizers paired with the wine. Join us for an enjoyable evening drinking Beaujolais and getting to know more about this phenomena.

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 a year's subscription of *Winemaker Magazine* 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

Winemaker subscription 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 (in this newsletter) for more information or contact the 2008 Membership Chair, Gin Yang-Staehlin, at ginyangstaehlin@yahoo.com or 916 217 0294.



Grapevine Contents

January Program	1	SHW - 2008 Program Calendar	4
2008 Dues Notice	1	Home Wine Competitions	4
President's Message	2	Nearby Wine Area Events	5
Executive Board Meeting Location	2	"Bubbly Talk" (Sparkling Wine Info)	6
SHW 2008 Board of Directors and Committee Chairs	2	2008 Membership Forms	7,8
2007 SHW Awards & Winners	3	Wine Pairing – Asian Dishes	9
2008 Unified Wine and Grape Symposium	4	Chinese Style Spare Ribs Recipe	10

President's Message

Happy New Year!

I hope each of you had a wonderful holiday. My name is Fred Millar and I'm excited to be the 2008 SHW President. Thank you for your confidence and I promise to work hard with the executive board and membership to make 2008 as successful as 2007.

I'd like to thank Mike Touchette for his outstanding leadership as president in 2007 and his commitment to SHW. I also want to thank the other 2007 board members and volunteers for their continued dedication to the Club.

2007 was another fantastic year for SHW. We recruited many new members, and had a lot of fun with a lot of great wine. In addition to the monthly meetings, we had many outside events including Winemaking 101 and a field trip to the Lodi Wine Lab.

Last month's 2007 Holiday Party was an evening to remember and a tremendous success. In addition to an evening of delicious food, great wines, and mingling with fellow winemakers, the event raised over \$2,000 with the silent auction, raffles, and symposium voucher sales. Thank you all for your support and participation. I especially

want to thank Linda Skinner for all of her hard work for again spearheading the SHW holiday event and all of the volunteers and donors who helped make it so successful.

2008 promises to be another great year. Most of the general Club meetings are already planned. At our January meeting, David Cancilla, wine manager for David Berkley Fine Wines and Specialty Foods shares his passion for beaujolais nouveau. Mark your calendars for this evening filled with the festive wine and foods that pair well it.

At the February 6, 2008 board meeting, the board will be revisiting the goals and objectives of the Club's general plan. If any one has any suggestions, please feel free to email me or any board member. All club members are welcome to the board meetings.

I hope to see everyone at the January 16th general Club meeting. If you are reading this and are currently not a SHW member, come to our meetings and see what we're all about!

I look forward to tasting your wines.

Fred Millar
2008 SHW President

Exec Board Meeting, February 6, 2008

The February board meeting will be at Linda Skinner's home. Bring snacks & wine to share

beforehand; the meeting starts promptly at 6:45PM. For directions contact Linda.

SHW 2008 Board of Directors and Committee Chairs

President	Fred Millar	(916) 821-5915	fmillar@softcom.net
Vice President/ Programs	Joy Smathers	(916) 487-5120	last3lives@aol.com
Secretary	David Leonard	(916) 321-1721	dleonard@sacbee.com
Treasurer	Lynn Keay	(916) 990-5193	lynn.keay@gmail.com
Membership Chairman	Gin Yang-Staehlin	(916) 217-0294	ginyangstaehlin@yahoo.com
Newsletter Editor	Mike & Debbie Touchette	(530) 622-9660	pinotsyrah@yahoo.com
Chief Judge	D.D. Smith	(916) 638-8849	ddanjo@sbcglobal.net
Cellarmaster			
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 (07)	Mike Touchette	(530) 622-9660	pinotsyrah@yahoo.com
Past Pres (04) & Historian	Gary Young	(916) 451-3893	gycats@earthlink.net

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

2007 Sacramento Home Winemaker Awards are Announced

Every year the club gives four different awards to members and associates of the club. The first award goes to the *SHW HOME WINEMAKER of the YEAR*. This is an award based on members who enter and win various awards (the higher the better!). This year the award was based on the people who entered and won awards in both the club's June Jubilee, and the California State Fair Home Wine Competition for 2007. The winning prize goes to **Fat Cat Vintners**, who will actually now be going commercial with their label!

The second award is the *HAL ELLIS MEMORIAL AWARD: For Service Above and Beyond the Crush*. This has traditionally gone to someone who has contributed many volunteer hours to the events and activities of the club for the current year. The award was created to also honor Hal Ellis, one of the original members of the club, some 30 years ago. He is remembered by long term members of the club also as the maker of some dubious, but different "Celery Wine." The winner of this award, honored once before for her effort, is **Gin Yang-Staehlin**, our outgoing Vice President of two years, and incoming Membership Chairman for 2008. Looks like Gin will be continuing in the volunteer role!

The third award is of more recent creation. Bob Beck was a long term member who gave many classes to new winemakers in his home and

wine room in Auburn, the basics of that lesson on how to make wine are now in a book form, and copies are provided to people joining the SHW as new winemakers. In addition, he and his wife Jo (still a club member), used to make an annual trip (Europe, Canada and other places) with a wine focus. They would take slides, bring back wine, and present an educational meeting to club members, which were a Wine and Food Travelogue of their latest trip. For this reason, some years back the club created the *BOB BECK MEMORIAL AWARD: Wine Educator of the Year*. In 2007 this award was given to **Mike Ramsey**, an enologist from UC Davis, who presented at two of the club meetings this year, assisting old and new winemakers with tips and techniques used in winemaking as he has also done in other years.

The youngest of the four SHW annual awards is the *STU SHAFER MEMORIAL AWARD: Most Improved Winemaker of the Year*. Stu and his wife Betty (still a club member) joined a number of years ago and their early efforts at winemaking were not really that memorable, but after only 2 or 3 years of being in the club, Stu shot up making large numbers of gold awards each year, and won the Best of Show at the May Jubilee, and the State Fair also. From then on he was known for his award winning wines. The member selected in 2007 to receive this award is **Bruce Pierini**.

2008 Unified Wine and Grape Symposium

The 2008 Unified Wine and Grape Symposium is again at the Sacramento Convention Center and runs from January 29-31. Jointly organized by American Society for Enology and Viticulture and the California Association of Winegrape Growers 11 years ago, the goal of the symposium is to provide current and breaking news, as well as information and research that shape the future of grape growing and winemaking.



Polytechnic State University, San Luis Obispo; Family Winemakers of California; University of California, Davis; Wine America; and Wine Institute.

Almost 500 vendors are represented at the trade show, a gigantic resource for anything and everything wine grape growing and winemaking at any level. Discounted registration is available (even for the trade show only) until January 14, 2008. For more information, go to www.unifiedsymposium.org.

The program is developed in cooperation with the American Vineyard Foundation, California State Universities at Fresno and Sonoma; California

The Club has a few “exhibits only” tickets left for sale for \$5 apiece. To acquire, please contact Treasurer Lynn Keay at lynn.keay@gmail.com.

Sacramento Home Winemakers - 2008 Program Calendar

Date	Meeting Topic/Event	Speaker/Panel/Committee
January 16	Beaujolais! The origin, production and appreciation of Beaujolais	Dave Cancilla, Wine Manger for David Berkley Fine Wines and Specialty Foods
February 6	Board Meeting	Linda & Mike Skinner's Home
February 20	Troubleshooting with Mike Ramsey	Mike Ramsey, Laboratory Manger, SCD School of Viticulture and Enology Labs
March 19	White Wine Evaluations	John Buechsenstein, Winemaker and Chief Explorer, Sauvignon Republic Cellars, Santa Rosa, CA
April 16	Bordeaux-style Red Wine Evaluations	Darrell Corti [Tentative]
May 21	All other red wine evaluations.	[Evaluator(s) to be determined.]
June 28	Vineyard selection for home winemakers	Bill Naylor, Vineyard Manager.
July 16	TBD	
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.



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.

Area Wine Events



Bring Out the Barrel **El Dorado Winery Association** **January 26-27, 2008**

Ready to have a most interesting, intriguing experience with wine tasting? It comes in the form of a barrel. Step inside the winery cellars of El Dorado County, mingle with our winemakers, and be among the first to savor some new vintages.

Buy your tickets now! Advance tickets are available for \$20 online through Jan. 22. You'll want to plan ahead, as only a limited number of tickets will be available for \$30 at the wineries during the weekend event. For additional information, go to <http://www.eldoradowines.org>. *This event benefits Snowline Hospice of El Dorado County*

17th Annual Zinfandel Festival **ZAP** **January 23-26, 2008**



ZAP's (Zinfandel Advocates and Producers) Annual Zinfandel Festival in San Francisco festival is an internationally recognized series of tasting events. Renown as the premier single-varietal tasting in the world, an estimated 300 wineries and over 10,000 attendees partake in the event. Ticket and additional information can be found at www.zinfandel.org.



11th Wine and Chocolate Weekend **Lodi Wine Country**

February 9-10, 2008

Enjoy a weekend of Wine & Chocolate in Lodi Wine Country. Travel from winery to winery throughout the Lodi Appellation tasting wines, savoring delectable chocolates, and listening to a medley of music. Discover the 'Golden Ticket' at one of the participating wineries and win a Wine Country Getaway or over 100 other prizes. To order tickets, go to: www.lodiwineandchocolate.com.



Behind the Cellar Door Winter Cellar-bration! **February 9-10, 2007**

The popular Behind the Cellar Door event, a winter cellar-bration of wine, food and fun, will be held on February 10-11 from 10 AM to 4 PM at Amador County wineries. The two-day event features tasting of new and limited-release wines at their 28 members wineries, gourmet foods, and an array of demonstrations and seminars designed to enhance your knowledge and appreciation of wine. More information is available at: www.amadorwine.com.

Bubbly Talk

You might have enjoyed sparkling wines with your new year celebrations but did you really know what you were drinking? With Valentine's Day quickly approaching, along with other special events that bring out the bubbly, such as benchmark birthdays, weddings, and anniversaries, below is an "at a glance" primer to help you dance through the bubbles.



- The French insisted that only the bubbly made from designated grapes grown in the French province of Champagne can be called Champagne. Not all French sparkling wines are known as champagne.
- Outside of France, countries that produce sparklers use different names: Italy calls theirs Prosecco, Spumante, or Asti; in Spain its Cava; in Germany it's Sekt; and in the United States, South Africa, Australia, New Zealand, and wine producing countries in South America the fizz is known as sparklers or sparkling wine.
- Serve the bubbly at the optimum temperature at 46°F/8°C and in narrow flutes. Saucer shaped champagne glasses encourage the bubbles to escape too quickly. Pour about an ounce into a flute, let the foam subside and then slowly fill the glass for continued foam control.
- A 750 ml bottle of bubbly only has between 44 to 57 million bubbles and is under pressure at 90 pounds per square inch (psi). Properly inflated car tires are at 30-33 psi so don't aim the sparkling wine bottle at anyone when popping off the cork.
- *Brut* is the driest (meaning the least sweet) of sparklers. It is the sparkler that goes best with foods, especially salty items.
- *Extra dry* is less dry than brut and is versatile either as an aperitif or for after dinner enjoyment.
- *Sec* means dry in French but it's sweeter than brut or extra dry.
- *Demi-sec*, French for half-dry, is sweeter than sec and served as a dessert wine. Fresh fruit pairs well with these sparklers; try to avoid foods that are sweeter.
- *Doux* is the rarest and sweetest of sparkling wines.
- The most popular cocktails using sparkling wine are mimosas (2/3 sparkling wine and 1/3 orange juice), bellinis (2/3 sparkling wine and 1/3 white peach puree) and Kir Royale (sparkling wine topped with a couple of teaspoons of cassis and finished with floating strawberries).

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 _____

Where's Your Recipe?



Many of you cooks are putting away your special recipes that you bring out only for the holidays. You know, these are the once-a-year dishes that people beg you to make – so why not share them?

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 – lcburst@garlic.com

Gin Yang-Staehlin – ginyangstaehlin@yahoo.com

Pairing Wines with Asian Dishes



February 7, 2008 marks the beginning of the Chinese New Year. More accurately, this is the start of the Lunar Year 4706 and is associated with the Chinese zodiac comprised of 12 animals. People born in rat years (i.e., 1984, 1972, 1960, 1948, 1936) are considered focused, hard working, and ambitious. For rats in 2008, any obstacles or setbacks can be overcome, so this is a successful year for both personal and professional goals.

Chinese New Year celebrations are marked with a wealth of food, parties and good wishes. Clean your house the night before to “sweep out any bad spirits.” Think only good thoughts, hand out “lycees” (red envelopes with money) for good luck, and don't arrive as a guest empty-handed.

And what better to have in your hand than a bottle of wine? Many find choosing wines to pair with Chinese and other Asian foods is not easy. That's because Asian cooking is all about balance. Multiple and opposing flavors such as sweet and spicy or mint and chili-hot are often found in the same dish. To complicate the decision further, Asian meals generally don't have a singular entrée; the table is often graced with a complement of dishes.

“Lighter” wines are a logical choice – choose whites that aren't brassy and have enough fruit to temper and cool the stronger spices, such as a dry Riesling or gewürztraminer. Surprisingly, dry and extra-dry white and rose sparkling wines (see the bubbly article in this newsletter) stand up well with Asian foods. Chinese Style pork spare ribs are a perfect partner for medium bodied pinot noir. Here's an easy rib recipe to get started. Put out hot towels for the sticky fingers!

Chinese Style Barbequed Pork Spare Ribs

2 to 2 1/2 lb whole pork sparerib

Marinade

2 Tbls brown sugar or honey

1 Tbls hoisin sauce

2 Tbls soy sauce

pinch of five-spice powder

2 Tbls dry sherry

salt to taste





Glaze

1/4 Cup brown sugar

1/4 Cup heated water, orange or pineapple
juice concentrate

Trim the skirt and extra fat from the ribs; keep the slab whole. Marinate the ribs overnight in the marinade, turning at least once. Bake ribs on a rack in a broiler pan at 500° F for 15-20 minutes or until done and browned on each side, starting with the bone side up. About 10 minutes before removing from oven, brush ribs with the glaze, continue to bake for an additional 5 minutes on each side.

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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