

**Sacramento**  
Home Winemakers  
*Dedicated to Preserving  
the Art of Home Winemaking*



# *The Grapevine Newsletter*

## *May 2010*

### **Executive Board Members**

**Lynn Keay**  
*President*

**Donna Bettencourt**  
*Vice President*

**Debbie Moreton**  
*Secretary*

**Mike Touchette**  
*Treasurer*

**Gin Yang**  
*Membership*

### **Board Appointees**

**D.D. Smith**  
*Chief Judge*

**Henry Wilkinson**  
*Cellar Master*

**Judy Pinegar**  
*Competition Coordinator*

**Jenny Keay**  
*Newsletter Editor*



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

### **2010 President's Message**

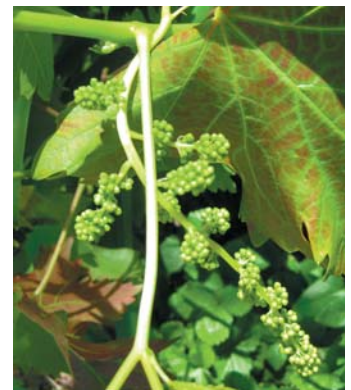
This month, I took a look back to May 2005, a time of change for Sacramento Home Winemakers. Back then, the Club's major source of revenue was historically generated by organizing the California State Fair Home Wine Competition each year. In 2005, all that changed as many long timers remember when the Fair instilled new revenue sharing requirements that the Club could not support. There was quite a bit of concern over how the club would replenish the loss of such a major revenue source in the long run. The Treasurer identified an annual loss of \$3,000 to \$4,000 in revenue. Within two or three years, a replacement of revenue was expected to be needed or cutbacks on expenses would have to occur. There was talk of creating a large regional competition; after all, we have the skill in house to operate one.

Jump to 2010. What has changed? The Club is still financially sound. Every event is managed to cover costs. Sure, some things cost a little more. Membership fees were increased from \$35 to \$42 but now come with a subscription to WineMaker magazine. The Fund Balance is at approximately the same steady level since I was Treasurer in 2008, and we have new winemaking equipment for members use. As a Club, we all still work very hard but, overall, we have more time to enjoy and pursue the true purpose of the club—winemaking education, evaluation, mentoring, and competition. The State Fair required a huge commitment from volunteers. Maybe we pay a little more but it is still a great exchange. Where else can you access such a rich spectrum of talented resources and support for your interest with such a small investment?

Next month we will put on our traditional annual June Jubilee Wine Competition and Picnic, once again. You might notice a slight increase in cost from years past which we could no longer avoid due to increased expenses. But you'll be guaranteed a great meal and enjoy a fabulous picnic along with the chance to have your wine judged alongside your fellow winemaking members. All in the spirit of healthy competition and sharing the fruits of your labors. If you are able to volunteer, we have many fun assignments to pick from and need your help! See inside the newsletter for more information.

Cheers!

~ Lynn Keay, 2010 SHW President



### **May SHW Meeting - Understanding Basic Wine Chemistry**

This month, we are pleased to welcome Mike Ramsey, Teaching Laboratory Manager at the Department of Viticulture and Enology at UC Davis as our speaker at the May 19th monthly meeting. Mike will be providing us with the basics of wine chemistry, focusing on assessing and adjusting pH, SO<sub>2</sub>, and acidity. Winemakers can also ask their questions after the presentation. Be prepared for this year's winemaking season with the basics of wine chemistry. The meeting begins at 7 pm, but come at 6:30 pm for the social hour. The meeting location is at the **Turn Verein, located at 3349 J Street in Sacramento**. Bring a wine glass and some wine for sipping and sharing.

## 2010 Home Winery Tour Notes

The Club just wrapped up another Home Winery Tour on May 1 and what a fabulous day it was for 133 members and guests! Mother Nature blessed us with abundant sunshine and lush, open views of Placer and Yuba counties. The attendees had fun learning about the wineries and enjoying winemaking fellowship, wine, food and music.

A successful Club event like this comes together with the dedication and hard work of many volunteer members and guests. The SHW extends many thanks to:

The Wineries for opening their wines, wineries, and homes: Cante ao Vinho – Tom and Jackie Farinha, and Frank Farinha; Turkey Gulch – Larry and Beth Carducci; and Wise Villa – Christine and Grover Lee.

The Chefs for the tour's culinary delights: Dar Geramian, Fritz and John Benbow, Neal Shleffar, Henry Wilkinson, Donna Brown.

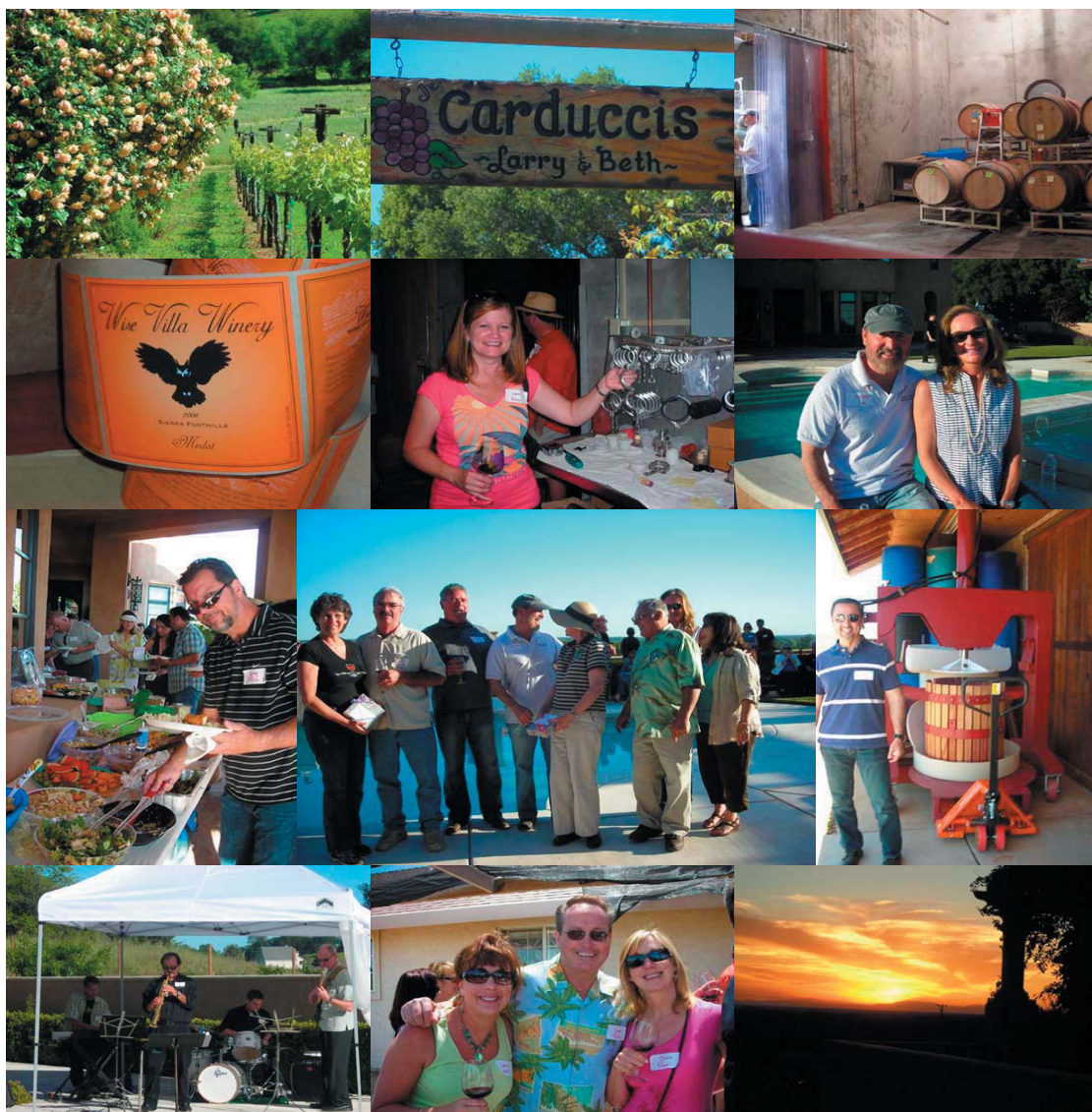
The Chef's Assistants who helped get the food on the table: Debra and Kevin Moretton, Laurie West, Omel Turk, Katie and Bill Madsen, Perry Buchholtz.

The Clean-Up Crews that didn't leave a trace: Debra and Kevin Moretton, Tom and Rebecca Ramme, Fred Millar, Sandy Sakata, Mike Touchette, Lynn Keay.

The Traffic Controllers who told us where to go: Chris Fouilleron, Mike Touchette, Chris Hoadley.

The Detailers who smoothed out the bumps: Donna Brown, Debra Moretton, Christel Garside.

We couldn't have done it without you!



### Counter Intelligence

Several home winery tour participants inquired about the jazz quartet who played for several hours at Wise villa. They're Counter Intelligence. To contact them, please call Mark Buchholtz (he's the keyboardist) at (916) 487-5120 and check out their web page with info and music samples at: [myspace.com/counterintelligencejazz](http://myspace.com/counterintelligencejazz).

## SHW June Jubilee Wine Competition & Picnic!! Saturday June 26, 2010~

It's that time again! The June Jubilee is the Club's annual wine competition and picnic for ALL members and guests! The location will be Judy Pinegar's Back Yard and Barn. (Note: it is a yuppie barn – no hay or horse poop.) Judy Pinegar is also the Event Coordinator.

To ENTER the wine competition, you must do so by June 18, 2010, FRIDAY! See entry forms and rules elsewhere in this newsletter. Remember – you MUST enter this event to compete in the Winemaker of the Year Competition!

To RESERVE a picnic spot, please do so by June 18, 2010 using the form below.

### Wine Judging Event:

D.D. Smith, SHW Chief Judge, will be assembling the panel of experienced wine judges. The competition will begin shortly after 8 AM. Please volunteer:

**Cellar Rats (10)** are needed to help pour wines and perform other tasks as assigned (may include dumping out spit buckets, etc). Rats are on the front line of the judging; no prior experience required. Contact Cellar Master Henry Wilkinson at [hbwinkinson@jps.net](mailto:hbwinkinson@jps.net) or 916 446-6276.

**Judging Clerks (3)** help manage the judging panels and tabulate the judging results. No experience is necessary; ability to add correctly is a plus. Please contact Gin Yang at [ginyangstaehlin@yahoo.com](mailto:ginyangstaehlin@yahoo.com) or 916 217-0294.

### Picnic and Wine Tasting:

Attendees may begin assembling on the yard around 1 PM. Please do NOT interrupt the wine judging. The actual picnic/BBQ will begin at 2 PM or when the judging is complete. John Lewis has volunteered to fire up the BBQ! Dar Geramian is coordinating the clean-up. Please lend a hand.

Please bring a dish to share as a potluck appetizer, salad, entree, or dessert according to the following list based of your last name (first initial): **H – M = Appetizers / N – Y = Salads or Sides / A – G = Desserts**

The club will provide BBQ, Chili Beans, French bread, and lots of water. When the judging is complete, all wines from the competition will become available for tasting, including the Golds and Best of Shows. Remember to bring your wine glasses.

For those of you who are new to the event, Judy's place has 2 1/2 acres with room to explore nature in the summer. Some of Judy's lawn chairs are available, but club members should bring their own lawn chairs, blankets, or whatever if they want to be sure to have a place to sit on the lawn under the trees. The swimming pool also will be open, so bring your suit, hat, sunscreen, and sunglasses. This is the first time we've held this event so late in June so it might be important to remember the swimsuits. The event is great fun, lawn games will be available, and the party sometimes goes until dark... so plan on making a day of it! Children and guests are welcome!

### Directions to Judy's Place:

**From Sacramento:** take I80 east, to the town of Loomis, Horseshoe Bar Rd Exit. Turn left (toward Folsom Lake) and go 4.3 mi. to El Monte Drive (left turn), then turn right at Vista Court, 9195 is at top left. The driveway to the back yard and barn is before the house.

**From Folsom area:** get on Auburn-Folsom Road, going toward Auburn. Turn left at Horseshoe Bar Road, make first right at El Monte Drive, and follow directions as above.

Lost? (916) 652-5198 or (916) 224-6742 for Judy.

### Picnic Cost:

The cost is \$10 per SHW member and \$15 per non-SHW member if you reserve by Friday, June 4, 2010. After that date, picnic reservations are \$15 and \$20, respectively. Children under 12 are free! Please reserve space and pay in advance, so that we can order the correct quantities of food. Send your money along with this reservation form.



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### Picnic reservation form for SHW June Jubilee on Saturday, June 26, 2010

**Please Reserve before June 18, 2010!**

Name \_\_\_\_\_ Telephone \_\_\_\_\_

Please save me \_\_\_\_\_ spaces for the June Jubilee Wine Judging and Picnic Event

SHW Member Adults \_\_\_\_\_ x \$10.00 = \_\_\_\_\_ (After June 4, \$15 for Members)

Non SHW Adults \_\_\_\_\_ x \$15.00 = \_\_\_\_\_ (After June 4, \$20 for Guests)

**Make checks payable to: SHW**  
**Mail to: Mike Touchette, SHW Treasurer**  
**P.O. Box 894**  
**Rancho Cordova, CA 95741**

## June Jubilee Wine Judging - Competition Rules and Information

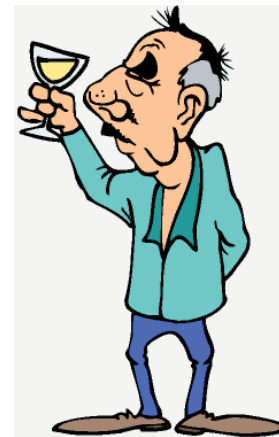
*Saturday ~ June 26, 2010*

### Eligibility:

The June Jubilee Wine Judging Event for 2010 is only open to Members of the Sacramento Home Winemakers (SHW) organization. These competition rules and instructions will also be available on the Club's website at [www.sachomewine.org](http://www.sachomewine.org).

Entries are limited to wines produced by members of SHW, Inc. in good standing who are not the owners, winemakers or employees of licensed commercial winemaking concerns, except as set forth below.

Members who are owners, winemakers or employees of commercial winemaking concerns, but who are otherwise qualified, may submit wines for competition provided that such wines were made and bottled prior to the effective date of their winegrower's license.



### How to Enter - Entry Dates:

You may enter as many wines as you like. An entry is defined as one (1) 750 milliliter bottle. For sparkling wines, an additional bottle (at least 375 ml) is recommended to maintain sparkle for later judging rounds. **Do not use capsules of any form on bottles.**

Each wine entered must include a loose registration form. Make copies as needed. Please spell your name clearly so we can read it!! Each bottle must have an entry label attached by glue or tape. Make copies as needed. If entering several wines of same year and varietal, designate a different lot number for each wine (i.e., 2001 Syrah Lot A, 2001 Syrah Lot B, etc.)

Entry fee is **\$7.00** for each bottle **submitted**. Registration forms, fees and entry-labeled wine must be received together. (Please use appropriate packaging). Make one check for all entries payable to: Sacramento Home Winemakers Club. All wines must be received from May 19, 2010 to June 18, 2010.

### Where to Enter:

Bring your wines and all paperwork to the May 19, 2010 or June 16, 2010 regular meetings of the SHW.

Wines, bottle labels attached, may also be shipped or hand-delivered with entry forms and fees. To arrange for delivery, please contact: Henry Wilkinson, Cellar Master @ 916 446-6276.

### Awards and Results:

The Danish System of Judging will be used. Results will be announced and Best of Show Metals will be awarded the day of the June Jubilee and also will be published in the SHW newsletter/webpage.

Metals on Neck Ribbons will be awarded to the seven "Best of" Categories on the day of the competition.

All Rosettes will be ordered AFTER the competition including: all "Best of Categories"; Golds; Silvers; and Bronze awards. Procuring the rosettes after the competition provides for exact numbers and in turn, minimizes costs. Members will be able to order additional rosettes at cost; order is placed quickly so please advise Judy Pinegar.

### Wine Classification:

Classify your wine according to the division and classes listed. Improperly classified wines will be reclassified per the discretion of the Chief Judge. (See page 5 for detailed classification codes)

1. To be entered as a varietal wine at least 75% of the wine must be made from that varietal.
2. Miscellaneous varietals and/or blends will be grouped in like flights.



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**DIVISION 1 - White Wine**

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Class 1 Chenin Blanc

Class 2 Sauvignon Blanc

Class 3 Chardonnay

Class 4 Viognier

Class 5 Bordeaux Blend (see footnote #1)

Class 6 Rhone Blend (see footnote #2)

Class 7 Misc. White (dry) – specify varietal and/or blend

Class 8..Misc. White (semi-sweet) specify varietal/blend and residual sugar level

Class 9 Misc. White (sweet) – specify varietal and/or blend and residual sugar level

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**DIVISION 2 - Red Wine**

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Class 1 Pinot Noir

Class 2 Sangiovese

Class 3 Merlot

Class 4 Zinfandel

Class 5 Petite Sirah

Class 6 Cabernet Franc

Class 7 Barbera

Class 8 Syrah

Class 9 Cabernet Sauvignon

Class 10 Bordeaux Blend (see footnote#1)

Class 11 Rhone Blend (see footnote #2)

Class 12 Italian Blend (see footnote #3)

Class 13 Misc. Red (dry) – specify varietal and/or blend

Class 14 Misc. Red (semi-sweet) – specify varietal and/or blend and residual sugar level

Class 15 Misc. Red (sweet) – specify varietal and/or blend, and residual sugar level

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**DIVISION 3 – Blush/Rose Wine**

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Class 1 Rose (dry) – specify varietal and/or blend

Class 2 Rose (semi-sweet) – specify varietal and/or blend and residual sugar level

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**DIVISION 4 - Sparkling Wine**

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Class 1 Sparkling Wine – specify varietal and/or blend and residual sugar level

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**DIVISION 5 - Fruit/Exotic Wines**

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Class 1 Seed Fruit - specify variety, blend and residual sugar level

Class 2 Stone Fruit - specify variety, blend and residual sugar level

Class 3 Berry – specify variety, blend and residual sugar level

Class 4 Other – specify variety, blend and residual sugar level

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**DIVISION 6 - Dessert Wines**

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Class 1 Greater than 3% Residual Sugar - non-fortified – specify varietal and/or type and R.S. level

Class 2 Fortified wine -specify varietal and/or type and residual sugar level

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**FOOTNOTES**

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#1 A Bordeaux blend must consist ONLY of traditional Bordeaux grape varieties (Reds – Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot. Whites – Sauvignon Blanc, Semillon)

#2 A Rhone blend must consist ONLY of grapes accepted in California as Rhone varieties (Reds – Syrah, Grenache, Mourvedre, Carignane, Cinsault, Counoise, Petite Sirah. Whites – Viognier, Marsanne & Roussanne.)

#3 An Italian blend must consist ONLY of two or more of the following varieties: Primitivo, Barbera, Sangiovese/Sangiovetto, Dolcetto, Nebbiolo or other Italian varieties.

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**2010 June Jubilee Judging Event – Registration and Bottle Label Forms**

**2010 June Jubilee Judging Event  
SHW Home Winemaking Competition  
Registration Form** (Duplicate as needed)

(Enclose with Wine: **DO NOT AFFIX TO BOTTLE**)

**PLEASE PRINT CLEARLY!!**

Bottle Entry \_\_\_\_\_ of \_\_\_\_\_ Total Entries

Name \_\_\_\_\_

Telephone \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ ZIP \_\_\_\_\_

E-mail Address \_\_\_\_\_

\*\*\*\*\*

**Wine Entry Information**

Division # \_\_\_\_\_ Class # \_\_\_\_\_ Vintage Yr \_\_\_\_\_

Class Name \_\_\_\_\_

Specify grape varietal/blend (if different from above),  
residual sugar or other info as needed

\_\_\_\_\_  
\_\_\_\_\_

I have read all the rules of the competition and agree to  
abide by them.

Signature \_\_\_\_\_ Date \_\_\_\_\_

**2010 June Jubilee Judging Event  
SHW Home Winemaking Competition  
Registration Form** (Duplicate as needed)

(Enclose with Wine: **DO NOT AFFIX TO BOTTLE**)

**PLEASE PRINT CLEARLY!!**

Bottle Entry \_\_\_\_\_ of \_\_\_\_\_ Total Entries

Name \_\_\_\_\_

Telephone \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ ZIP \_\_\_\_\_

E-mail Address \_\_\_\_\_

\*\*\*\*\*

**Wine Entry Information**

Division # \_\_\_\_\_ Class # \_\_\_\_\_ Vintage Yr \_\_\_\_\_

Class Name \_\_\_\_\_

Specify grape varietal/blend (if different from above),  
residual sugar or other info as needed

\_\_\_\_\_  
\_\_\_\_\_

I have read all the rules of the competition and agree to  
abide by them.

Signature \_\_\_\_\_ Date \_\_\_\_\_

**Wine Bottle Label** (Duplicate as needed)

**(Affix this label to the bottle itself)**

**PLEASE PRINT CLEARLY!**

Bottle Entry \_\_\_\_\_ of \_\_\_\_\_ Total Entries

Division # \_\_\_\_\_ Class # \_\_\_\_\_ Vintage Yr \_\_\_\_\_

Class Name \_\_\_\_\_

Specify grape varietal/blend (if different from above),  
residual sugar or other info as needed

\_\_\_\_\_  
\_\_\_\_\_

**Wine Bottle Label** (Duplicate as needed)

**(Affix this label to the bottle itself)**

**PLEASE PRINT CLEARLY!**

Bottle Entry \_\_\_\_\_ of \_\_\_\_\_ Total Entries

Division # \_\_\_\_\_ Class # \_\_\_\_\_ Vintage Yr \_\_\_\_\_

Class Name \_\_\_\_\_

Specify grape varietal/blend (if different from above),  
residual sugar or other info as needed

\_\_\_\_\_  
\_\_\_\_\_

## Amateur/Home Wine Competitions



**Sacramento Home Winemakers Jubilee** – enter your wines into SHW's annual wine competition! Entries will be accepted from May 19 – June 18, 2010. This competition is open to SHW members only (2010 membership forms are available on the Club's website). Wine judging and picnic is on Saturday, June 26. Please see detailed information on the picnic and entry forms in this issue of The Grapevine. Competition information is also available on the Club's website at [www.sachomewine.org](http://www.sachomewine.org).

**32nd Annual Orange County Fair** – The Orange County Wine Society, in conjunction with the fair, is co-sponsoring the fair's home wine and label competitions. This home wine competition is one of the most popular contests and drew 663 entries last year. 2010 entries are due by May 21. They are also looking for wine judges. For additional information, check out their website at [www.ocws.org](http://www.ocws.org).

**San Joaquin County Fair** – Lodi Amateur Vintners Association is again coordinating the home wine and label competitions at the fair. Entries will be accepted from May 3-22, 2010. For more information, go to [www.sanjoaquinfair.com](http://www.sanjoaquinfair.com) or [www.lavawine.org](http://www.lavawine.org).

**California State Fair** – the state fair is accepting entries for their home wine and label contests from April 26 – May 29, 2010 (May 22 is the entry deadline for remote locations). Bring your wine entries to the May 19 SHW meeting and either Debra Moretton or Tom Ramme will deliver them for you. For entry forms and additional information, go to [www.bigfun.org](http://www.bigfun.org) and click on the contests and competitions tab.

**Amador County Fair** - entries for the 26th District Agricultural District's homemade wines and wine labels competitions will be accepted from May 4-28, 2010. Wines must be made from produce of the Sierra Foothills AVA including any AVA therein (Amador, Calaveras, El Dorado, Mariposa, Nevada, Placer, Tuolumne or Yuba counties). The fair runs from July 29 – August 1, 2010 in Plymouth. For additional information, visit [www.amadorcountyfair.com](http://www.amadorcountyfair.com).

**Mother Lode Fair** – home wine and label competition is open to all Californians. Home wine entries and label entries are accepted through June 21, 2010. The fair runs from July 9-11, 2010 in Sonora. Checkout [www.motherlodefair.org](http://www.motherlodefair.org) for more information.

## Winemaker Profile - Richard A. McCrary

**How long have you been a member of SHW?**

I have been a member of SHW for approximately 3 years.

**How did you get into making wine?**

I started wine making after about 15 years of wondering why I cannot do it. A friend of mine's parents made wine every year, and they always had a good time with their local Italian friends when it came time to reveal the new batch.

I take care of a small vineyard in Granite Bay. It has about 70 vines of Merlot. The man who planted the vineyard died during the first year and his widow was looking for someone to take care of it so I started winemaking by myself. I had been an extract beer maker and realized most of the equipment was the same.

I made my first wine from a kit in 2004 at Winemakers in Auburn. I knew I could do this at home so that fall I picked some grapes at a shopping center at the corner of Sunrise and Roseville Parkway. They turned out to be Cabernet Sauvignon. I hand crushed those with a bucket and screen, and I got a silver at the State Fair with that wine. I was hooked.

I gave a bottle of my 2005 Syrah to Steve Barrett to taste and then he was hooked. We have been making wine together (yet separately) ever since. We usually get the same grapes, crush, and press then go about the rest independently. My focus is mostly reds, yet soon I will attempt some type of whites.

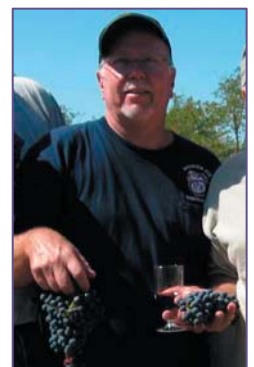
**Your winemaking philosophy and advice to home winemakers?**

I prefer to be a minimalist. Just letting the wine make itself and keeping the faults to a minimum. The quality of the grapes will prevail. I have used every available means of advice - mentors from the club, the web, I have taken weekend vineyard management classes, (3), spoken to professional winemakers, and conferred with other home winemakers. Besides SHW, I also belong to Placer County Wine and Grape Growers Association. I can walk into a winery with questions, or just talk to mentors in our club, and get friendly helpful responses.

I am amazed at the friendliness and camaraderie of the winemaking community. I think the most unexpected experience in all this is the cooperation and willingness by both professional and amateur winemakers to help and teach that others in winemaking.

**If you were rescued after stranded on an island, what would be the first wine you'd drink?**

Depending on the temperature of the island I am stranded on, reds if cool, whites or rose's if warm.... yet most likely I would want a beer first.



## Information on Small Oak Barrels for Home Winemakers

Featured sponsor of SHW: ReCoop located in Sonoma County, CA. Rerefurbishes neutral wine barrels for the wine industry, offering to double the useful life of a barrel while providing the same outstanding quality the barrel first possessed at a very attractive price. In 2004, we started making small barrels for the home winemaker with great success. Check them out at [www.recoop.net](http://www.recoop.net).

## Good Eats! Texas Pan Cake~

Fritzi and John Benbow were the chefs at Turkey Gulch Winery at the 2010 SHW Home Winery Tour. Included in their delicious offerings of appetizers and sweets was this "light as a feather chocolate cake". Yum!

### Cake

1/2 tsp salt	4 Tbsp Cocoa
2 cups sugar	1 cup water
2 cups flour	1 tsp vanilla
1/2 cup milk	2 eggs, beaten
1/2 tsp soda	1 tsp cinnamon
2 sticks butter	

Mix salt, sugar & flour in a bowl. Melt butter, cocoa & water together. Bring to a boil then add to flour mixture. Beat with an electric mixer. Add milk, soda, cinnamon, vanilla & eggs. Pour into a lightly greased large cookie sheet with a rim or a jelly roll pan. Bake for 30 min. in a 350°F oven. Frost as soon as it comes out of the oven.

### Frosting

1 stick butter or margarine
1 tsp vanilla
4 Tbsp water
5 Tbsp cocoa
1 box powdered sugar

Melt butter, cocoa & water together until they boil. Remove from heat & add sugar & 1 tsp. vanilla, plus one cup walnuts if desired. Pour over warm cake as soon as frosting is blended. Cool on wire rack completely before cutting.

## SACRAMENTO HOME WINEMAKERS ASSOCIATION 2010 PROGRAM

Date Meeting	Topic/Event	Speaker/Panel/Committee
May 19	Technical session	Mike Ramsey, Teaching Laboratory Mgr., Viticulture & Enology, UC Davis
June 16	Club Project Evaluation Merlot	Jon Affonso, Rail Bridge Cellars & John Smith, Oakstone Winery
June 26	June Jubilee	Judy Pinegar's House Volunteers needed
July 21	Yeasts and Fermentation	Sigrid Gertsen-Briand
August	Winemaking 101	TBD - Judy Pinegar's House Jim Cota, Coordinator
August 18	Italian varietals, grappa and their winemaking process.	Rusty Folena, winemaker Jim Gullett, Owner Vino Noceto, Plymouth Winery
August/Sept	Club Project	Donna Brown, white wine Neal Shleffar, red wine
September 15	TBD	
October 20	Dessert/Fruit/Bubbly Evaluation	TBD
October 24	Harvest Dinner	Embassy Suites, Old Sacramento Need coordinator
November 17	Elections, Gold Medal Winners, etc.	
December 15	Holiday Dinner Party and fundraiser	Debbie Moreton, Coordinator

Monthly SHW Meetings are held the 3<sup>rd</sup> Wednesday of each month at the Turn Verein, 3349 J Street in Sacramento. Meetings begin at 7 PM, but come at 6:30 to mix and mingle.

**Note: Remember to bring two wine glasses to the meetings.**

## CLUB MENTORS

Have a winemaking or vineyard management question?  
 Contact Judy Pinegar at [jpinegar@cde.ca.gov](mailto:jpinegar@cde.ca.gov) or (916) 652-5198 for  
 assistance in locating a mentor.



MENTOR	CONTACT INFO	GEOGRAPHICS	SPECIALTY
Judy Pinegar	916 652-5198 <a href="mailto:jpinegar@cde.ca.gov">jpinegar@cde.ca.gov</a>	Loomis	White, red, and fruit wines
Carl & Lili Brust	916 652-9001 <a href="mailto:lcbrust@garlic.com">lcbrust@garlic.com</a>	Loomis	White and sparkling wines
Debra & Kevin Moretton	916 296-1115 <a href="mailto:dem1019@sbcglobal.net">dem1019@sbcglobal.net</a>	Auburn	Viognier
Mike Touchette	530 748-9677 <a href="mailto:pinotsyrah@yahoo.com">pinotsyrah@yahoo.com</a>	Diamond Springs	Red and white wines
Gerald Cresci	209 748-2122	Herald	Vineyard management; fruit wines and port
Paul & Nancy Baldwin	916 684-2086 <a href="mailto:pbaldwin@frontiernet.net">pbaldwin@frontiernet.net</a>	Elk Grove	Red and white wines; vineyard management
John Troiano	916 487-1480 <a href="mailto:fatcatjt@sbcglobal.net">fatcatjt@sbcglobal.net</a>	Carmichael	Red wines
Henry Wilkinson	916 446-6276 <a href="mailto:hbwilkinson@jps.net">hbwilkinson@jps.net</a>	Sacramento	Red wines
Dave Leonard	916 452-1616 <a href="mailto:djleonardpbp@gmail.com">djleonardpbp@gmail.com</a>	Sacramento	Red wines
Jim Margolis	916 451-4279 <a href="mailto:jamadapa@att.net">jamadapa@att.net</a>	Sacramento	Red and white wines
Donna Bettencourt	916 454-5487 <a href="mailto:bettencourt1045@softcom.net">bettencourt1045@softcom.net</a>	Sacramento	Red and white wines
D. D. Smith	916 638-8849 <a href="mailto:ddanjo@sbcglobal.net">ddanjo@sbcglobal.net</a>	Gold River	Red, white, port and ice wines
Lynn Keay	<a href="mailto:lynn.keay@gmail.com">lynn.keay@gmail.com</a>	Gold River	Red, white and fruit wines

