



The Grapevine Newsletter

JUNE 2010

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www.sachomewine.org

2010 President's Message

Finally, June, we are reaching summer after having snow in the mountains just 10 days ago. The wet cool season was a perfect setup for problems in the garden. I recently visited the famous Pinegar cherry trees only to find most were suffering from cracks and brown spots with little flavor this year. Also, it seems everyone with a vineyard is frantically applying sulfur spray hoping to alleviate the onset of Powdery Mildew. TIP: Mildew in the vineyard? You might want to try an alternative. Milk mixed with water at a ratio of 1 part milk to 9 parts water seems to work well. But don't overdo the concentration. A ratio higher than what is recommended will increase the chance of another type of fungus that is worse than powdery mildew and skim milk works best.

At last, the long awaited club project comparisons are here this month for evaluation. The meeting on the 16th is my favorite tasting of the year. The variation of styles and taste from the same source of juice can be a real eye opener. I can't wait to hear the comments from two accomplished winemakers and winery owners, Jon Afonso and John Smith.

Also, I hope to see everyone at the end of June at the annual SHW Jubilee. Once again, we have organized a great judging event for you, after which we will share the prize winning wines, and finish it all off with a fanatically fantastic John Lewis BBQ! Get your entries in soon, bring your best side dish, and come see who's becoming the most accomplished in their winemaking efforts! Cheers!

~ Lynn Keay, 2010 SHW President

June SHW Meeting - Club Project Merlot Evaluation

Last September, about 15 of our Club Members crushed merlot grapes from Peter Goedeck Vineyards in Fair Play and returned home to make their own version of the Merlot varietal. Join us as Jon Afonso of Rail Bridge Cellars and John Smith of Oakstone Winery evaluate the results at our regular Club meeting on **June 16th at 7 pm at the Turn Verein**.

Bring TWO bottles (750 ml) of the 2009 Club Project Merlot for evaluation and your winemaking notes. Try to bottle ahead so sulfites used in racking are not still present and to avoid shock. If you bottle within a few days of the meeting, do not use sulfites. Do not bring blended wine as this evaluation is meant to guide you before blending. Please bring at least two (3 is even better) wine glasses for the tasting, if possible, to allow ample time for pouring and set up.

Remember, the Club will reimburse all active members for half the cost of making five gallons which amounts to \$37.50. We hope you choose to join us for what should prove to be an interesting night. If you can't make it to the meeting but still wish to collect your reimbursement, another option is to ask another member bring your wine for evaluation and take notes on your behalf.

Winemaking 101: July 31, 2010 - Save the date!

SHW's popular introductory winemaking class will again be offered this summer. The workshop covers winemaking basics: equipment, terminology, grape sourcing, dry (vs. sweet) and winemaking for both reds and whites. Focused toward the beginning winemaker, this is also a great resource for novice or returning enologists. Tips and techniques on the 2010 Club Project wine, Zinfandel, will also be featured.

To make your reservations or for additional information, please contact WM 101 Coordinator Jim Cota at jim.cota@loskota.net (might be a slight delay in response to your email as we're all busy!).



2010 SHW JUNE JUBILEE WINE COMPETITION AND 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:

Set-Up Crew: if one additional person volunteers to help set-up the judging and picnic areas the Friday PM before the Jubilee, then the party can start then!

Clean-Up Crew: while everyone pitches in and cleans up, the Clean-Up Crew helps ensure that the picnic and judging areas are restored back to their original condition.

The more crew we have, the easier the tasks. To sign up, please contact Judy Pinegar at 916 652-5198 or jpinegar@cde.ca.gov.

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: Dessert**

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 ½ 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.



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**

SHW June Jubilee Wine Judging - Competition Rules and Information

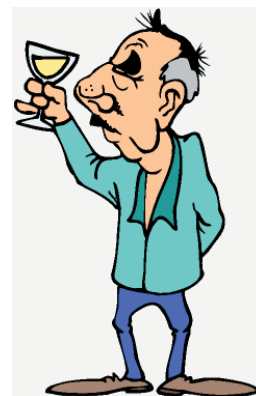
Saturday ~ June 26, 2010

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.

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 winegrowers 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 meeting 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; the 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.

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.



DIVISION 1 - White Wine

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

DIVISION 2 - Red Wine

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

DIVISION 3 – Blush/Rose Wine

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

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

DIVISION 4 - Sparkling Wine

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

DIVISION 5 - Fruit/Exotic Wines

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

DIVISION 6 - Dessert Wines

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

FOOTNOTES

#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/Sangiovese, Dolcetto, Nebbiolo or other Italian varieties.

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

Club Project – 2010 Harvest is Almost Here!

OVERVIEW: the Club Project is a group crush where grapes are picked, crushed and/or pressed on the same day at the same place. Winemakers take the must or juice to their own home wineries to ferment. The Club Project always features a red varietal; in some years the Project has offered both a red and a white.

About a year after harvest, winemakers bring the wine to a Club meeting for evaluation (see the June 2010 program for the evaluation of the 2009 Club Project on the first page of this newsletter). Following evaluation, the winemaker is eligible to receive reimbursement by the Club of an amount that is equal to one-half of the cost of the grapes to make 5 gallons of wine (usually 100-125 lbs of grapes).

This is a great opportunity for beginning or novice beginners to start making wine because winemakers can secure as small amount of grapes as they want (the Club suggests making a minimum of 5 gallons which yields approximately 2 cases of 750 ml bottles of wine). Club mentors are available to guide you through the process.

When: Club Project crushes are usually scheduled on a Saturday, starting early in the morning. There's no designated date because when the grapes are ready, the grapes are ready. White grapes are usually harvested in August-September and the reds are generally ready in September-October.

Where: generally, grapes are secured, crushed and/or pressed at the vineyard/winery site. Occasionally, grapes are secured at the vineyard and everyone transports their grapes to another site for crushing and/or pressing. The Club tries to procure grapes from surrounding areas such as Amador, Fair Play and Lodi.



2010 CLUB PROJECT

Grape: Sierra foothills Zinfandel from Oakstone Winery in Fair Play; \$.75 lb (\$1,500/ton), picked and crushed. (Note: there is no white wine Club Project this year.)

Coordinator: Neal Shleffar – freeportlanding@sbcglobal.net; 916 395-1760

How To Participate:

- o Place your order with the Coordinator ASAP.
- o Ensure that the Coordinator has your name and phone number.
- o Show up on location on the crush date and time. The Coordinator usually receives a call from the grower a couple of days before harvest and will, in turn, contact you as soon as possible. Please keep your late summer/autumn Saturdays flexible.
- o Wear "work" clothes and shoes as you may get sticky and dirty. This is a group crush, which means we help each other set-up, crush and/or press and clean-up. (The 2010 Zinfandel Club Project will be already crushed when you come pick it up – just back up your truck and get your containers filled.)
- o Provide your own transportation, fermenters/containers with lids/covers, SO₂, and other accoutrements.
- o Bring payment as arranged with the Coordinator.

SPECIAL NOTES:

Acquisition: If you are unable to get your grapes on the day of the crush, please make alternate arrangements to secure them as you are responsible for your order.

Reimbursement:

- You must be a club member to participate in the Club Project to secure the grapes at harvest, and you must also be a club member to receive reimbursement when your wine is evaluated.
- **Beginning in the 2010 Club Project**, when several club members together make a single Club Project wine, only one of the Club members is eligible for Club reimbursement.
- If you participate both in the white wine and red wine Club Projects in the same year, and you bring one or both in for evaluation, you'll be eligible to receive Club reimbursement for only one of the wines.

Club Equipment: in addition to a destemmer-crusher and filter, the Club has a press for members to borrow. Please return equipment as scheduled, cleaned and in good working order to retain your equipment loan privileges. Contact info:

- Destemmer-Crusher: Andy Walter - andrew.walter@sbcglobal.net; 916 955-6373
- Press: Mike Anderson - MikeAnd@surewest.net; 916 448-8880
- Filter: Lynn Keay - lynn.keay@gmail.com; 916 969-4924

Records: keeping detailed winemaking notes helps document each wine's journey and is especially helpful when you bring your wines into the Club for evaluation. An example of a very usable log, courtesy of Larry and Beth Carducci of Turkey Gulch Winery, will be available under separate cover.

Questions? Contact the Club Project Coordinator or any SHW board member.

2010 Crush T-Shirts Coming Soon!

Save your pennies - we're almost there with some wild and crazy T-shirts just in time for the crush! These affordable, limited edition SHW T-shirts are designed to be worn during crush (and during your other favorite times) and are very susceptible to grape stains. Guaranteed to generate spontaneous questions from strangers, you can proudly wear these cool shirts to the grocery store, to your kids games, and even to SHW meetings where everyone will know all about that purple on your shirt. Stay tuned - more to come!



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.

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 for more information.

Napa Town and County Fair: the fair invites homemade wine entries. The competition is open to all California residents and only products grown and produced in California are eligible to be entered. Entries are due July 9, 2010, and the fair runs from August 11-15, 2010 in Napa. Entry information can be found at <http://www.napavalleyexpo.com>.

Nevada County Fair: the fair runs from August 11-15, 2010 in Grass Valley. Wine entries, due by July 10, 2010, automatically generate a wine label entry. For more information, go to <http://www.nevadacountyfair.com>.

Yolo County Fair: the fair's amateur wine competition is open to residents 21 years old and older residing in Colusa, Solano, Sutter, Yuba and Yolo counties. Entry forms are due by August 6 and entries are due by August 13. The Woodland fair runs from August 18-22. See the fair's website for more information: <http://www.yolocountyfair.net>.

SACRAMENTO HOME WINEMAKERS 2010 PROGRAM

Date Meeting	Topic/Event	Speaker/Panel/Committee
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 / Lallemand Fermented Beverages
July 31	Winemaking 101	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
Sept/Oct	Club Project	Neal Shleffar, Coordinator Zinfandel from Oakstone Winery, Fair Play
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 3rd 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 or (916) 652-5198 for assistance in locating a mentor.



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

