

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



# The Grapevine Newsletter

## JULY 2010

### Executive Board Members

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**Donna Bettencourt**  
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**Debbie Moretton**  
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**Mike Touchette**  
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**Gin Yang**  
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*Chief Judge*

**Henry Wilkinson**  
*Cellar Master*

**Judy Pinegar**  
*Competition Coordinator*

**Jenny Keay**  
*Newsletter Editor*



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

### July SHW Meeting - Yeasts and Fermentation

This month, we are pleased to welcome Sigrid Gertsen-Briand of Lallemand as our speaker at the July 21st monthly meeting. Lallemand is a leading producer of wine yeast and bacteria, and their nutrients, and a distributor of oenological enzymes. Sigrid has been a frequent presenter to the Sacramento Home Winemakers Association members and is always an informative and interesting speaker. Winemakers can also ask their questions after the presentation. Be prepared for this year's winemaking season with the basics of the science and art of fermentation – primary and secondary. Members will leave with an increased knowledge of the strains of yeast that are available to the home winemaker, and a base of knowledge to troubleshoot fermentation problems.

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. This is not an evaluation night, so the wines you sip at this meeting will be the wine you bring, both commercial and homemade. Be sure and share some with the folks at your table.

### Message from the Chief Judge

My thanks to everyone who submitted wines for competition at our June Jubilee. And what a Jubilee it was! With almost 90 club wines competing for honors, we once again impressed the judges with the overall quality of our wines. A telltale indicator is the fact that only three wines were judged "No Award" and another four wines judged "Honorable Mention." Truly, this indicates a solid skill level among the wines submitted; a whopping 92% of which were medal winners. There were eight Gold Awards and three Double-Gold Awards totaling 12.37% of the wines judged – just a bit on the high side. I was personally impressed by the 48.31% of wines which earned a Silver Award, since a Silver wine is, by definition, a solid, skillfully made wine which lacks only a nuance from being a Gold Medal wine.

Special kudos to Dar Geramian, whose 2008 Petit Sirah earned him a Best of Reds and the Best of Show. I guess we knew what we were doing when we awarded him "Most Improved Winemaker" last year....

Congratulations are also due to Carl & Lili Brust, who earned Best of Whites (2009 Sauvignon Blanc), Larry & Beth Carducci who earned Best of Blush/Rose (2008 Syrah Rose), and Gerald Cresci who walked off with the Best of Dessert award (2009 Pasito Chenin Blanc).

I thought our nine competition judges brought much skill and experience to the table – including two former SHW winemakers who understand the trials and tribulations of making wine at home. I welcome any comments or suggestions you may have.

Thanks to Henry Wilkinson and his crew of cellar rats, to Sandy Sakata for keeping the data straight and to our clerks; Gin Yang and J & Linda Page. You made the whole operation a well-oiled machine – and made it very easy for me!

~ D.D. Smith

### June Jubilee - Special Thanks!

Recognition and Thanks to all the volunteers that made the June Jubilee happen without a hitch!! : Judy Pinegar, Henry Wilkinson, D.D. Smith, Sandy Sakata, Mike Touchette, Fred Millar, Larry and Beth Carducci, Debbie Moretton, J and Linda Page, Gin Yang, Bill Staehlin, Mark Buccholtz and Joy Smathers, John Lewis and Lucy, Bob Peake, Dar Geramian, Lynn Keay, Jamie, Kali and David Shattuck, Michael Connor, Donna Bettencourt, Linda Clevenger, Seth Bruner, and any other Cellar Rat or helper we may have missed!!!

## 2010 June Jubilee - Competition Results Summary

TOTAL WINES ENTERED: 89

Double Gold	3 (3.37%)
Gold	8 (9%)
Silver	43 (48.31%)
Bronze	26 (29.21%)
Honorable Mention	4 (4.49%)
No Award	3 (3.37%)

BEST OF...

White	2009 Sauvignon Blanc (Carl & Lili Brust)
Red	2008 Petite Sirah (Dar Geramian)
Blush/Rose'	2008 Syrah Rose' (Larry & Beth Carducci)
Sparkling	None awarded
Fruit/Exotic	None awarded
Dessert	2009 Passito Chenin Blanc (Gerald Cresci)
Show	2008 Petite Sirah (Dar Geramian)

*Please see Master Report by Winemaker on the SHW website for a complete list of competition results.*

## 2010 California State Fair - Home Wine Competition Results



Congratulations to SHW members who earned awards on their wines and labels at the California State Fair. These SHW members were awarded double-golds or golds in the competitions:

Winery Name	Vintage	Varietals	Appellation	Award
<b>Wines:</b>				
Kasapligil, Danyal	2007	Syrah	Monterey	Double Gold
Ramme, Tom & Rebecca	2008	Cabernet Sauvignon	Paso Robles	Double Gold
Barrett, Steve	2009	Merlot	Fair Play	Gold
Geramian, Dar	2007	Petite Syrah	CA	Gold
Kasapligil, Danyal	2004	Cabernet Sauvignon	Rutherford	Gold
St. Charles, Thomas	2006	Merlot	Napa Valley	Gold
Yang/Staehlin, Gin/Bill	2007	Cabernet Sauvignon	Alexander Valley	Gold
<b>Labels:</b>				
Walter, Andrew	NV	(Hand Drawn) Grapes	Old Vine Petite Sirah	Double Gold

Additionally, SHW members earned 33 silvers, 19 bronzes, and 12 honorable mentions for wines, and 2 silvers, a bronze and an honorable mention for labels.

For a complete list of the State Fair's home wine and label awards, go to:

<http://www.lavawine.org/Competition/2010SJFairResults.pdf>

## Winemaking 101: July 31, 2010 (9:00 AM - 1:00 PM)

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. **We encourage people to bring lunch and wine to share!**

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

**Location:** Judy Pinegar's backyard at 9195 Vista Court in Loomis.



## 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. 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](mailto:freeportlanding@sbcglobal.net); 916 395-1760

How To Participate:

- o Place your order with the Coordinator ASAP. 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, SO<sub>2</sub>, 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.
- 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](mailto:andrew.walter@sbcglobal.net); 916 955-6373
- Press: Mike Anderson - [MikeAnd@surewest.net](mailto:MikeAnd@surewest.net); 916 448-8880
- Filter: Lynn Keay - [lynn.keay@gmail.com](mailto: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.

### SHW Crush T-Shirts – 2010 Limited Edition



Mens



Ladies



Front Print



Back Print

- Place your order **no later than August 1, 2010.**
- Pick up your shirts at the August 18, 2010 SHW meeting.
- We're making one print run only (that's the Limited Edition part), so get your order in soon!

### ORDER FORM

Size (choose)	Color (choose)	Front Print Only (\$10)	Front & Back Print (\$13)	For sizes 2X & 3X Add \$2 per shirt	Print Ink Color (choose)	Total \$ per shirt	Quantity	Line Total
Mens S, M, L, XL,2X,3X	White Grey Purple				Purple Black White			
Mens S, M, L, XL,2X,3X	White Grey Purple				Purple Black White			
Ladies XS,S,M, L,XL,2X, 3X	White Grey Pistachio				Purple White Black			
Ladies XS,S,M, L,XL,2X, 3X	White Grey Pistachio				Purple White Black			

Order Total \$ \_\_\_\_\_

Your Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_

Email: \_\_\_\_\_

Please mail order form and check (make checks payable to "SHW") **by August 1** to:

Bob Peake  
125 Darrington Drive Folsom  
CA 95630

## Amateur/Home Wine Competitions



**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>.

**Gold Country Fair** – this September 9-12, 2010 Auburn fair is accepting home wine entries until August 24 noon and is open to residents 21 years and older of El Dorado, Placer, Nevada and Sacramento counties. For additional information, go to <http://goldcountryfair.com>.

## Rare Fruit Festival - Celebrating The Year Of the Pitahaya

The Los Angeles Chapter of the California Rare Fruit Growers welcomes you to the 2010 Festival Of Fruit . Saturday, August 14. The festival will be at Cal Poly Pomona, located at 3801 W. Temple Ave., Bldg 35, in Pomona.

The varied schedule features speakers on fruit winemaking to urban gardening to fruits of the future, and also includes a grafting workshop. For additional information, go the chapter's website at: <http://festivaloffruit.org>.



## SACRAMENTO HOME WINEMAKERS 2010 PROGRAM

Date Meeting	Topic/Event	Speaker/Panel/Committee
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 Moretton, 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	Location	Speciality
Judy Pinegar	916 652-5198 <a href="mailto:jpinegar@cde.ca.gov">jpinegar@cde.ca.gov</a>	Loomis	White, red & fruit wines
Carl & Lili Brust	916 652-9001 <a href="mailto:lcbrust@garlic.com">lcbrust@garlic.com</a>	Loomis	White & sparkling wines
Debra & Kevin Moreton	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 & white wines
Gerald Cresci	209 748-2122	Herald	Vineyard mangement; Fruit wines & port
Paul & Nancy Baldwin	916 684-2086 <a href="mailto:pbaldwin@frontiernet.net">pbaldwin@frontiernet.net</a>	Elk Grove	Vineyard management; Red & white wines
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 & white wines
Donna Bettencourt	916 454-5487 <a href="mailto:bettencourt1045@softcom.net">bettencourt1045@softcom.net</a>	Sacramento	Red & white wines
D. D. Smith	916 638-8849 <a href="mailto:ddanjo@sbcglobal.net">ddanjo@sbcglobal.net</a>	Gold River	Red, white, port & ice wines
Lynn Keay	<a href="mailto:lynn.keay@gmail.com">lynn.keay@gmail.com</a>	Gold River	Red, white & fruit wine

