

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



The Grapevine Newsletter

August 2010

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www.sachomewine.org

Welcome Sacramento Home Winemakers!

On the last Saturday of July, both aspiring and experienced winemakers gathered in Judy Pinegar's barn for the 3rd Annual Winemaking 101. The half-day class (free and open to the public) was well attended by 22 people. Workshop participants received a bird's eye view of winemaking equipment and the basics of winemaking. Followed by a picnic, before leaving each participant bottled and corked a bottle of 2007 Club Project Cabernet Sauvignon to take with them, courtesy of Judy. I guarantee there will be some promising new winemakers this year as a result. Special thanks to **Judy Pinegar** for her generosity and sharing her winemaking experience and knowledge, **D.D. Smith** for his Zinfandel tips and technical expertise, **Gin Yang** for providing grape and winemaking supplies/equipment resources, and to event coordinator **Jim Cota** for seamlessly bringing this all together.

The month of August signifies the early stage of the 2010 grape harvest for those who strive to master the challenges of a fruity, aromatic, characteristically pleasing white fermentation. This month will bring fruity opportunities from sauvignon blanc, chenin blanc, pinot grigio, and many other white varieties. Whether destined for sparkling or still bottles, there is an indescribable sensation on the palate when that first splash of white is drawn to the nose and the wafts of crisp clean fragrant fruit fill your senses as the cool liquid gold splashes into your mouth. Mmmm!

This is an exciting time of year for winemakers. Clearly time to line up the equipment, chemicals, space, vineyards, and prepare yourself. I like to think of it as sweat equity—a little effort now brings unbelievable return later in the year. If you are a beginner, I wholeheartedly encourage you to jump in this year and try it. Start small if you are hesitant. Sign up for the Club Project to make 5 gallons of Zinfandel at half cost (special terms apply, must be a member, details in newsletter). There is nothing to lose but your hesitation. We are a mix of beginners and experienced winemakers who encourage each other and have a great time together. You never stop learning about wine and having fun. ~ Lynn Keay, 2010 SHW President

August SHW Meeting - Italian Varietals

On August 18 at 7pm, the program will feature the Italian varietal of Sangiovese and the winemaking process. Jim Gullet, owner of Vino Noceto Winery and Rusty Folena, the winemaker, will share their passion for this Italian varietal, both in the growing of the grape and the winemaking. Vino Noceto is a family-run vineyard and wine business founded in 1987 by Suzy and Jim Gullett of Shenandoah Valley, Plymouth, California. Specializing in Sangiovese, the winery currently produces over 9,000 cases annually of Sangiovese from estate and nearby small vineyards. Additionally, they produce Moscato Bianco, Barbera, and Zinfandel. They have twenty-four acres of producing Sangiovese and one acre of Syrah.

Word has it that they will be bringing some of their wines to share with us, but remember to bring some of your own for tasting, and one wine glass. Come early at 6:30 PM to mix with your fellow winemakers; the program begins at 7 PM. upstairs at the Turn Verein Hall upstairs, 3349 J Street in Sacramento.

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 – freeporlanding@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.
- 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. Please see elsewhere in this newsletter for additional information on the Club equipment.

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.

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



Borrowing Club Equipment

When you need the big pieces of wine making equipment, who do you call?

Destemmer-Crusher: Andy Walters - andrew.walter@sbcglobal.net 916-955-6373

Basket Press: Mike Anderson - MikeAnd@surewest.net 916-448-8880

Filter: Lynn Keay - lynn.keay@gmail.com 916-969-4924

Reservations for any given date will be handled on a first come, first served basis. The club has only one press, one destemmer-crusher, and one filter, and we attempt to let as many members use the equipment as possible, so quick turnaround is essential, especially during peak season. During peak season members may borrow equipment for 24 hours unless another member also needs it the same day, in which case it must be thoroughly cleaned and returned as soon as it has been used. It's very possible that equipment will be used by several members in a day.

Amateur/Home Wine Competitions

Gold Country Fair – this September 9-12, 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 www.goldcountryfair.com.

Lake County Fair – this Lakeport fair runs from Sept 2-5. Wine entries are due by August 13. Go to www.lakecountyfair.com for more information.



SACRAMENTO HOME WINEMAKERS 2010 PROGRAM

Date Meeting	Topic/Event	Speaker/Panel/Committee
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	Wine Flaws	Gerald Cresci and D.D. Smith
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 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 lcbrust@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

