

# Central Coast Home Vintners' Association

## 2018 Grape Co-op Catalog

Follow us on Facebook at:

<https://www.facebook.com/CCHVA-Grape-Co-op-267639245172/>

### CCHVA Mentors

CCHVA mentors are available to assist new winemakers. Please contact one of the individuals in your area if you have questions or need some assistance.

Rhonda Cooper	Templeton	<a href="mailto:rccgeo@yahoo.com">rccgeo@yahoo.com</a>	1-805-704-7355
Fred Carbone	Santa Maria	<a href="mailto:drfredcarbone@msn.com">drfredcarbone@msn.com</a>	1-805-264-0611
Ron Redman	Santa Maria	<a href="mailto:redman_11@msn.com">redman_11@msn.com</a>	1-805-937-0333
Jim Ford	Santa Maria	<a href="mailto:pjford412@verizon.net">pjford412@verizon.net</a>	1-805-268-1222
Jerry Shoemaker	Santa Ynez	<a href="mailto:js7290@gmail.com">js7290@gmail.com</a>	1-805-688-0533
Greg Fields	AG/Pismo	<a href="mailto:gsfields2004@yahoo.com">gsfields2004@yahoo.com</a>	1-805-503-8034

### 2018 Grape Harvest Selections Available

This year, the Central Coast Home Vintners' Association Grape Co-op continues to select those vineyards that consistently offer excellent, award winning fruit. The vineyards this year are Margarita, Los Alamos, Goodchild, and Valley View.

Keep in mind that all our grapes are harvested by hand, which adds a small cost for quality fruit. In addition, CCHVA adds a small surcharge to the price the vineyards charge to cover the cost of transportation to pick up the grapes, equipment maintenance, and use of the property for the crush.

A minimum order of 100 pounds is required. As a rule of thumb, 100 pounds will make 5 to 6 gallons of wine. It is best if you can encourage your wine making friends to join with you to order a half bin (500 lbs); however, this is not a requirement as we are coordinating orders from many areas in California. ***We will inform you if the varietal you select does not receive orders of at least 500 pounds. At that time you may want to select an alternate variety. The 500-pound minimum total order per vineyard and varietal will be strictly followed this year.***

**Place your order by August 21<sup>th</sup>, 2018, to make sure that the vineyard of your choice will be able to deliver. A 100% deposit is required by September 1<sup>st</sup>, 2018.**

We will crush and de-stem the fruit at Vern Veglia's place in Orcutt, Ca, and we will provide initial measurements of Brix. It is also recommended that each wine maker also verify all measurements before starting your fermentation. For those vintners who choose a white grape, we will provide a press at the time of crush. You will need to provide your own containers for transporting your grape must or juice to your wine cellar. ***Due to the number of people involved during the crush and nature of the equipment, children should not attend the crush.***

We are very thankful to Vern Veglia for the use of his property during the two or three months of the crush period. Please respect his property when picking up your order.

***Warning: Grapes may be picked any day of the week.***

***It is imperative for you to be available to pick up your grapes on their delivery date. If for any reason you cannot pick-up your grapes at the time of crush, you are responsible for making arrangements to take delivery.***

The following information identifies the vineyard, variety code, and price. **Place your order by August 21, 2018.**

### **Margarita Vineyard**

Along the southernmost reaches of Paso Robles AVA lies Margarita Vineyard, cradled by the Santa Lucia mountains just 14 miles from the Pacific Ocean. There are no other vineyards in the vicinity, so Margarita Vineyard stands alone in benefiting from the remarkable growing conditions of the surrounding Santa Margarita Ranch AVA. Here, the vines unfold along a rare diversity of five soil types—ancient seabed, shale, rocky alluvium, granitic and volcanic—amid one of Paso Robles' coolest growing environments. This is the same vineyard that provides grapes for the Ancient Peaks label.

	Code	Varietal	Cost/lb	Harvest Dates*
Reds	MV1	Cabernet Sauvignon	\$2.00	10/10-10/22
	MV2	Malbec	\$1.73	9/29 -10/17
	MV3	Merlot	\$1.45	9/27
	MV4	Petit Verdot	\$1.73	No Dates Available
	MV5	Pinot Noir	\$2.00	9/14 - 9/27
	MV6	Syrah	\$1.56	9/29 -10/4
	MV7	Petite Syrah	\$1.73	10/7-10/14
	MV8	Zinfandel	\$1.62	9/27 -10/22
Whites	MV9	Chardonnay	\$1.56	No Dates Available
	MV10	Pinot Gris	\$1.67	9/10
	MV11	Riesling	\$1.45	No Dates Available
	MV12	Sauvignon Blanc	\$1.45	9/10

\* The harvest dates are an estimate only based on previous seasons and are provided for your planning purposes.

**Lucas & Lewellen Vineyards Goodchild, Los Alamos , Valley View**

Goodchild - Santa Maria Valley

Along both sides of the acclaimed Foxen Wine Trail, these vineyards consistently produce prize-winning Pinot Noir and Chardonnay grapes. The soils vary from clay and gravel river deposits to hillside and hilltop sites reminiscent of the great vineyards of Burgundy.

Los Alamos Vineyard - Los Alamos Valley

Stretching for over a mile of Highway 101 frontage just south of the town of Los Alamos, these vineyards are home to over 20 varieties of grapes, representing the principal varieties of the Rhône, Burgundy and Bordeaux regions of France, as well as Italian varieties. With some of the vines planted from cuttings brought over from Europe over 25 years ago, these vineyards have long been a favorite source for many of California's most acclaimed wineries.

Valley View Vineyard - Santa Ynez Valley

Sloping gently toward the Santa Ynez River, the south-facing lower vineyard features what many consider Santa Barbara County's best Cabernet Sauvignon. The hilltop vineyard produces outstanding Cabernet Franc and Syrah.

Reds	Code	Varietal	Cost/lb	Harvest Dates*
	LLV1	Barbera – Los Alamos	\$1.30	10/8 – 11/6
	LLV2	Cabernet Franc – Los Alamos	\$1.50	10/10 – 11/20
	LLV3	Cabernet Franc – Valley View	\$1.60	10/4 - 10/29
	LLV4	Cabernet Sauvignon – Valley View	\$1.90	9/29 – 11/20
	LLV5	Dolcetto – Los Alamos	\$1.20	9/14 - 10/13
	LLV6	Malbec – Los Alamos	\$1.70	10/2 – 10/29
	LLV7	Merlot – Los Alamos	\$1.50	10/1 -11/15
	LLV8	Nebbiolo – Los Alamos	\$1.50	10/2 – 11/20
	LLV9	Petite Verdot – Los Alamos	\$1.60	10/29
	LLV10	Petite Syrah – Young	\$1.30	No Dates Available
	LLV10a	Petite Syrah - Old	\$1.60	10/7 – 11/8
	LLV11	Pinot Noir – Los Alamos	\$1.95	9/3 -10/13
	LLV12	Pinot Noir Goodchild High 9	\$2.45	9/4 - 9/23
	LLV13	Sangiovese – Los Alamos	\$1.30	9/22 – 11/22
	LLV14	Syrah – Los Alamos	\$1.20	9/26 – 11/6
	LLV15	Syrah – Valley View	\$1.50	9/14 -10/15
Whites	LLV16	Chardonnay –Goodchild	\$1.30	9/10 – 10/26
	LLV17	Chardonnay –Los Alamos	\$1.05	9/10 – 10/21
	LLV18	Chenin Blanc – Los Alamos	\$1.20	9/18 - 10/31
	LLV19	Gewurztraminer – Los Alamos	\$1.30	8/22 - 9/20
	LLV20	Muscat Canelli – Los Alamos	\$1.10	9/19 – 10/26
	LLV21	Orange Muscat – Los Alamos	\$1.20	9/19-10/9
	LLV22	Riesling – Los Alamos	\$1.20	9/12 -11/3
	LLV23	Sauvignon Blanc – Los Alamos	\$1.25	9/8 – 10/17
	LLV24	Pinot Grigio	\$1.25	8/29 – 10/9
	LLV25	Viognier	\$1.20	8/21 - 10/13

- The harvest dates are an estimate only based on previous seasons and are provided for your planning purpose.

**To Order:**

Place your order early to allow us to time to coordinate the requirements of all the home winemakers

Place your order with Jim Ford by **August 24<sup>th</sup>, 2018**, e-mailing him at [pjford412@verizon.net](mailto:pjford412@verizon.net), or telephone at 1-805-268-1222 (cell), or by mail to 412 S. Palisade Drive, Santa Maria, CA 93454. In order that we can notify you when your grapes will be delivered, please include your home, cell, and work telephone numbers, as well as your home and work e-mail addresses. We will normally provide you a day or two advance notice of the delivery time but weather and vineyard requirements may result in a very short notification.

Make checks payable to CCHVA, indicate on the check that it is for the Grape Co-op, and mail it to Jim Ford, 412 S. Palisade Drive, Santa Maria, CA 93454, by **September 1<sup>st</sup>, 2018**. Please include 100% of the amount due. If you have not renewed or joined the CCHVA for 2018, please send a separate check for \$40.00 for 2018 dues in addition to your payment for your grapes.

**Grape Pick-up Location:**

1333 Bush Lane, Orcutt, CA 93455

Directions:

From the North

Turn **right** onto **Union Parkway**. 3.0 mi

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Turn **left** onto **S Blosser Rd**. 0.5 mi

Turn **right** onto **Solomon Rd**. 0.3 mi

- *Solomon Rd is 0.1 miles past Rick Rd*

- *If you reach Terrazzo Way you've gone about 0.2 miles too far*

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Take the 2nd **right** onto **Bush Ln**. 0.2 mi

- *Bush Ln is just past Kris Ln*

- *If you reach Appaloosa Trl you've gone a little too far*

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**1333 BUSH LN** is on the **right**.

- *If you reach the end of Bush Ln you've gone a little too far*

**From the South**

Take the **US-101 N**.

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Take the **Clark Ave** exit, **EXIT 164**, toward **Orcutt**. 0.2 mi

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Turn **left** onto **E Clark Ave** 3.3 mi

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Turn **right** onto **S Blosser Rd.** 0.5 mi

*If you reach Arabian Trl you've gone about 0.1 miles too far*

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Take the 1st **left** onto **Solomon Rd.** 0.3 mi

◦ *Solomon Rd is 0.2 miles past Terrazzo Way*

◦ *If you reach Rick Rd you've gone about 0.1 miles too far*

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Take the 2nd **right** onto **Bush Ln.** 0.2 mi

◦ *Bush Ln is just past Kris Ln*

◦ *If you reach Appaloosa Trl you've gone a little too far*

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**1333 BUSH LN is on the right.**

◦ *If you reach the end of Bush Ln you've gone a little too far*

To all our previous grape buyers, we thank you for your participation in past years, and we hope to serve you again this year with prize-winning grapes.

See you at the crush:      Jim Ford  
CCHVA Grape Co-op Coordinator  
Phone: 1-805-268-1222  
E-mail: [pjford412@verizon.net](mailto:pjford412@verizon.net)