

Central Coast Home Vintners' Association

September 2022



President's Message

Happy Harvest CCHVA Members,

We do not have many organized events this time of year since most of us are busy harvesting and fermenting our ripened grapes into wine. For those of you who are seeking more involvement or social events, there are still many ad hoc things going on behind the scenes in the club, and we welcome your help in any capacity. Our Vice-President, Fred Carbone, is hosting weekly Q&A sessions for all things harvest and winemaking on Thursdays at 5pm at his home in Santa Maria. If you join us for the Oct 6th Q&A, you can make it a two-fer by staying for our next board meeting which kicks off at 6:30pm that evening. This is a great opportunity to influence what we will do in the coming year.

The club has acquired some new winemaking equipment that is available to borrow at no cost. There will be an end of crush celebration on Nov 5th. The newsletter includes details for all these happenings and more.

We are still seeking a suitable venue for our annual member meeting on Feb 4th. If you know of a location (club house, golf course, private club, etc.) please let us know.

Join our journey,

Jennifer Jeffries
CCHVA President

The State of the Grape

As you all know, we are in the middle of Crush which has brought us some very strange weather indeed. First we had a week of record breaking heat, followed by high humidity, and earlier this week a storm that dropped over 2" of rain in Santa Maria and only .02" in Santa Ynez. A crazy farming year to be sure. A few of our CCHVA farmers reported their fruit got a bit 'cooked' during the heat and now the rain is stressing out the more thin skinned varieties. Speaking with Jim Ford this morning it sounds like our farming partners have everything well in hand and are still bringing us high quality grapes. Most of the White wines are done with only Riesling and Chardonnay yet to go. The Valley View Pinot Noir has not yet been picked, and all the red grapes at Margarita Vineyard are expected to come in next Tuesday. Lucas and Lewellen Vineyard still has nothing scheduled. Stay vigilant and be patient.

New Equipment

I'm happy to announce that CCHVA has purchased some new equipment for the year. We now have what I call a "Torpedo" which is used to draw off juice from a bin of grapes. Many winemakers will use it to make a Rose' wine while increasing the skin to juice ratio on their main red wine ferment. It came in too late for me to use this year, but is available to anyone who needs it. Comes with triclover fittings and a pump as well. The photo below shows club President Jennifer Jefferies with the new tool.

We also have a pressure washer on order that can be used for pressure cleaning barrels with hot water and a new motor for our old Crusher Destemmer. Remember all equipment can be checked out and used by club members as long as they know how to use it.



Thursday Q&A

Weekly meet ups continue at my House, the beer on tap is now Figueroa Mountain Danish Red Ale. People are welcome to keep coming by to discuss anything wine related over a pint or two. I'm trying to start them at 5 PM, but if you need to come by earlier just text first. 805-264-0611. It just so happens that our next CCHVA Board meeting is also at my place on Thursday October 6th at 6:30 PM. These are open to any member who might have something they would like to share with the Board. Again, let me know if you are coming. It's a Pirate Theme, so don't be afraid to bring a little Bootie.

Wine Competitions

If you have read the latest addition of Winemaker Magazine, you may have noticed that there are not one, but two, big competitions coming up before the end of the year. First up is the American Wine Society's Amateur Wine Competition. \$35 entry per bottle and more information is available on their website <https://www.awscompetitions.com/on-line-entry> Deadline is October 7th. Second up, our sister club Cellarmasters LA is holding their annual competition. All wines must be dropped off or shipped to their Woodland Hill Shop by 10/31. Details can be found at <https://cellarmastersla.org/49th-annual-us-amateur-wine-competition/> Competition fee is \$20 per bottle. If there is someone willing to run bottles down South, please let me know and maybe we can co-ordinate a drop off.

End of Crush Celebration

Please circle your calendar for November 5th which is our End of Crush Celebration. Thank you to Donna and Jerry Lucido for hosting. The theme and/or time is not set as of yet, but I'll share it in our next newsletter.

We are also still looking for a location to replace Avila for our February Members meeting. If you know of a location (club house, golf course, private club, etc.) please let us know. Wineries do not work because their license will not allow us to bring in our own wine. That is a deal breaker as you can imagine.

Website

We have a number of items for sale or trade listed by members on the website under the Buy*Sell*Trade Tab on our website. Be sure to keep checking regularly, you never know what you may score before it's gone.

Coming Events at a Glance!

Mark your calendars for the following events. As of this date, here is what we're working on.

<u>Date</u>	<u>Event</u>
Every Thursday	Q&A at Carbone's starting Sept. 8 th .
September/October	Grapes are coming in, no events planned.
November 5th	End of Crush Celebration at Lucido's Home in Santa Maria

Your Club Board and Committee Chair persons for 2022!

Want to volunteer? Give Jennifer a call!

Contacts

* = Board Member *(Save this information as it will not be posted on the website)*

We are an all-volunteer organization. Join us and have some fun!

President	Jennifer Jeffries*	Jshutz96@yahoo.com
Vice President	Fred Carbone*	drfredcarbone@msn.com
Secretary	Arthur George*	artlgeorge@gmail.com
Treasurer	Chris Mertz *	merzce@gmail.com

ASSIGNMENTS / COMMITTEES

Communications	Fred Carbone *	drfredcarbone@msn.com
Equipment	Jim Ford*	pjford412@verizon.net
Supplies (corks)	Mark Plassard	dilplass@aol.com
Website	Melissa Moseley *	mmoseley327@gmail.com
Grape Co-op	Jim Ford*	pjford412@verizon.net
Wine Seminars	Aaron Farley	farleyaaron38@gmail.com
Fairpark/Judging Coordinator	John Larson *	chemdem@sbcglobal.net
New Members	Melissa Mosely *	Mmoseley327@gmail.com
Events/Picnics	Claire Shoemaker *	Decshoe1@gmail.com
BBQ Crew	Volunteer Needed	
Raffle Baskets	Volunteer Needed	
Board Member	Paul Klock *	tictocfive@gmail.com
Board Member	Cheryl Decker *	triczzy@gmail.com
Board Member	Justin Redmond *	justinredmond3@yahoo.com
Board Member	Carmen Smyth *	carmensmyth@yahoo.com
Board Member	Vern Veglia *	vpveglia@gmail.com

CCHVA Membership Application

New Members and Renewals with Information Changes

Member 1

Name:

Phone:

E-mail address:

Current address:

City:

State:

ZIP Code:

Updated Contact Information? YES NO *(Please circle)*

Member 2 (Same Household as Member 1)

Name:

Phone:

E-mail address:

Updated Contact Information? YES NO *(Please circle)*

Amount Enclosed:

Comments:

*Important Notes:

- E-mail address is **REQUIRED** as all CCHVA communication is via e-mail only
- Annual membership dues are \$40.00 (California residents) and \$20.00 (out-of-state) for one year membership that includes two people from the same household (Renewals for fiscal year 2/1/21 to 1/31/22 have a one-time discount to \$20)
- Membership year is February 1st – January/ 31st/
- Members who have not paid dues by February 28th will be dropped from the membership list and **WILL NOT** receive future newsletters or club communications

Mail the completed form with annual membership dues to:

Central Coast Home Vintners' Association
P.O. Box 71
Buellton, CA 93427