

Central Coast Home Vintners' Association

January 2023



President's Message

Happy New Year CCHVA!

The current board members just had our first meeting of the year, and we are very excited about all the events we have started planning. We are also seeking your fabulous ideas for additional events to offer. First up for 2023, will be a wine evaluation seminar of Chardonnay and Pinot Noir burgundy varietals on January 19th at Old Town Wine and Brew in Orcutt. Then we roll into our annual membership party meeting on February 4th at the Maker's Son in Los Alamos. This is where we will announce our newly elected board members to represent the club for 2023. Please be sure to cast your online ballot by January 31st at the link provided in this newsletter. Don't miss the chance to win one of our many raffle baskets of wine goodies, including a special "mystery" basket, that will be showcased at the Maker's Son event.

As we start a new year, I would like to thank of all our 2022 board members and committee leads and volunteers for all they have contributed to our club. Please join me in thanking them for their time, talent and a job well done.

We are an all-volunteer organization and rely upon members like you to help make our club a success. If you are interested in contributing in any way, big or small, please let us know. We are currently seeking a BBQ committee chair and some additional committee members to lead the grilling efforts at our summer picnic and other social events where we BBQ.

I look forward to seeing you at our upcoming events and *encourage you to extend an invite to anyone who may be interested in joining the CCHVA as we kick off our new membership drive.* Please submit your dues by **February 28th** to remain an active member and on our newsletter distribution list. Thank you!

Join our journey,

Jennifer Jeffries
CCHVA President

Annual Membership Meeting

Our Annual Membership Meeting is set to kick off on February 4th. We have an exciting new Venue this year, The Maker's Son in Los Alamos. Unlike in the past, we will not be cooking or bringing appetizers to this Event, as it is a mostly catered affair, which is a change from the way we've done things in the past. But the location is cozy and refined, we have an indoor and an outdoor option, and best of all they let us bring in all the wine we want with no corkage fee. Remember, it takes a lot of set up, kitchen crew and serving work, and clean up off our hands, which should be factored into understanding the price. Even so, your CCHVA Board has agreed to cover part of the cost to keep our member's cost reasonable at \$40 per person.

We will be holding our traditional raffle with gift baskets featuring some of our best local wines. For food, we will be getting the Gaucho Celebration Buffet. House tortilla chips and assorted salsas would be served up front so there is some food to accompany wine tasting

Main Gaucho Celebration: 3 Filling Choices: Chimichurri Carne Asada, Braised Chicken with Smoked Jalapeno, and Chipotle Grilled Vegetables. We requested that they go heavier the on first two meat options and less on the grilled vegetables, but Vegetarians and those that don't eat beef still have good choices available. Served with Mexican Green Salad, Black Beans, Spanish Rice and includes guacamole, sour cream, limes, chopped cilantro and onions.

For deserts, members can bring a combination of Savory Desserts (Last name A-L) and Sweet Desserts (M-Z).

All members should bring their best bottle of homemade wine (or a commercial wine) to share with the group in addition to any wine you may wish to serve at your own table. Maker's Son is providing all wine glasses, plates and silverware, and of course will take care of the entire cleanup.

Deadline is January 20th. So, fill out the attached form and get it in, along with your Dues ASAP.

Election of Board Members

Like all years, CCHVA is having a turn of membership on your Elected Board. The current board members who hold the primary positions of President, Vice President, Treasurer and Secretary have agreed to stay on in their current capacity.

We have 3 board members who have or are stepping down for 2023: Melissa Moseley, Claire Shoemaker, and Vern Veglia. We should all reach out and thank them for the service and support they have given our club.

Melissa plans to still be in charge of new memberships and the website, though she may be interested in off-loading the responsibilities of the latter to someone who is more IT savvy and interested. Members interested in this capacity should talk to Melissa or Jen. Claire still plans to volunteer to help with committees; and will be building some of our raffle baskets. Vern's staying on in an advisory role, and definitely will remain on our BBQ team. Thank you all three for your commitment to Our Club.

Fortunately (for ALL of us), we have 3 additional members willing to step up and fill the vacancies. Aaron Farley, Laura Atallah, and David Maharaj. We are doing our voting by Survey Monkey so you can cast it right here: <https://www.surveymonkey.com/r/N5HZNTX>

Wine Evaluation Seminar

We have our First Wine Evaluation on Thursday, January 19th, 6-8PM at Old Town Wine and Brew which is next door to Naughty Oak in Old Town Orcutt. Aaron Farley will lead the discussion as we evaluate our regions two best known Wines, Chardonnay and Pinot Noir. You may bring samples of your own homemade wines in these 2 varieties, and we will taste them side by side with some of our regions best. Cost is minimal and knowledge is priceless.

Pruning at Carbone's

I have to say, the amount of water we have had recently has been fantastic! Vines have had a 'Root Flush' like they haven't in years. Trunks seem to be plumper as water fills the roots and capillaries, and I can tell that the initial push at Bud Break is going to be something this year, and I for one can't wait to see it.

But it's also the time of year when we start pruning. I've got 17 Rows of Vines in my Vineyard of Syrah and Viognier. The Syrah is spur pruned and the Viognier is cane pruned. Struggling vines are often head pruned or encouraged to grow a new trunk. I've been laying down new arms for some of the Syrah that's died back, and I even have a Trellis Pruned Vine that is not irrigated. Believe me, there are a lot of different types of pruning styles in my small Family Vineyard.

Pruning Days for me are Thursday, Saturday, or Sunday provided the Sun is shining and I'm around. Call or Text 805-264-0611 if you would like to help out or have a lesson.

Competition Submissions for Winemaker Magazine

This is the World's Largest Competition for Hobby Winemakers and some of our members have done quite well with their entries. March 17, 2023 is the Entry Deadline to submit your wine. For full competition entry information, you can [click here](#). Don't miss this chance to get valuable feedback on your wines from experienced judges while competing for awards with top home winemakers.

Bottles need to be shipped to Vermont to compete, and in the past members have worked together to save on shipping costs. If you plan to enter, let us know and we can put you all in touch with each other to help with that. Here is their online entry system instead of filling out the downloaded form. [Please click here to enter your wines online.](#)

Dues is Due

Finally, and I don't know of any other way to put this, but Your Dues is Due. That's the bad news, the good news is that it is still only \$40 per couple. I don't know of any other clubs membership fee that gives back so much Value for the dollar. But fill out the form and send us your checks. Don't delay and get dropped from our roster of active members.

Coming Events at a Glance!

We are obviously still working on the 2023 Calendar of Events. As of now, I'm just sharing what we have scheduled through March. If you have ideas on Events/Seminar/Field Trips or other fun things you wish to pursue this year, bring your ideas to the Membership meeting on the 4th.

CCHVA 2023 Events Calendar

(Current as of 5 Jan 2023)

| | |
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| Now until Done | Pruning Lessons @ Carbone Family Vineyard. Every Thursday, Saturday, and Sunday if the Sun is shing. Call or text 805-264-0611 |
| January 19, 6-8PM | Wine Evaluation Seminar #1, Old Town Wine & Brew, 165 S Bradley Old Town Orcutt. |
| February 4th, 12-4PM | Annual Membership Meeting, The Maker's Son, Los Alamos |
| February 16th, 6-8PM | Wine Evaluation Seminar #2, (Tentative) Steller's Cellar, Old Town Orcutt |
| March 17th, 2023 | Deadline for Wine Maker International Amateur Wine Competition Entries |
| March 16th, 6-8PM | Wine Evaluation Seminar #3, TBD Old Town Orcutt |

Watch for this space to grow as New Events become finalized before our February Meeting. Have an idea of what we should do as a club? Send us a note and we will see if it is possible.

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!

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|----------------|--------------------|--|
| President | Jennifer Jeffries* | Jshutz96@yahoo.com |
| Vice President | Fred Carbone* | dfredcarbone@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 Moseley | Mmoseley327@gmail.com |
| Events/Picnics | Laura Attalah | lauraatallah37@gmail.com |
| BBQ Crew | Volunteer Needed | |
| Raffle Baskets | Cathy Del Re | cjdelre@me.com |
| 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 |