

Central Coast Home Vintners' Association

April 2023



President's Message

Happy Spring CCHVA!

I'll keep my message brief since our newsletter is jammed full of information on upcoming club activities. Thanks to everyone who has participated in our recent follies.

In case you are short time (like me), I will highlight the next three main attractions. First up is our upcoming Wine Evaluation Seminar on Bourdeaux next Thursday, May 20th at Old Town Wine and Brew in Orcutt. Next up is our third in the series of Tips from the Pros with winemaker Aaron Walker at Pali Vineyard on April 29th. Third is our Cinco de Mayo wine tasting at Allan Hancock Winery on May 5th, 2-5pm. Please feel free to bring some charcuterie or nosh to enjoy with the wine flight. You can read all the details in this newsletter for these fabulous events and our upcoming Spring Picnic with live music, dancing, and wine (of course!) on May 21st.

Finally, a quick plug for our new Events Committee led by Laura Atallah – we are seeking sub-committee members to help plan future events. Please consider signing up to be part of the fun planning.

Thank you for joining our journey,

Jennifer Jeffries
CCHVA President

Native 9 Wines with Wes Hagen

20 of us were able to gather at Maker's Son last weekend and had a chance to hear Wes Hagen talk about Native 9 wines and do a few "Deep Dives" into historical winemaking. As a 9th generation descendant of the owner of one of the original Spanish Land Grants, winemaker James Ontiveros crafts his wines using traditional methods with minimal intervention. We had a chance to taste a Chardonnay that had been aged for 3 years in oak and had a maturity and complex characteristics not often seen with straight to consumer wines we typically buy. We also tried 3 different Pinot Noirs that underwent a very non-interventionist approach. Native yeasts and malolactic fermentation, 3-4 weeks of fermentation, and no sulfite until bottling allowed these wines to develop their own unique characteristics. Finally on the flight was a "Cowboy Cab" that appealed even to this White wine drinker. Thank you, Wes, for continuing to be a good friend to CCHVA.

2023 Homemade Wine Competitions

Now is the time to enter your exceptional wines in one or both of our two local homemade wine competitions. You can learn a lot and have a little fun entering your wine into competition. The feedback from judges is informative, and you see what others in our region are doing. On the Central Coast we have two major opportunities for that experience. Both of these competitions are for homemade wines – that is, made by non-professionals, in a home (i.e. not a winery) with grapes from Santa Barbara or San Luis Obispo Counties. Here are our two local competitions:

California Mid-State Fair, in Paso Robles

- ENTRY DEADLINE: Sunday, April 23, 2023. Payment to be made on line, \$7 each
- WINE ENTRIES RECEIVED: All Wines Must be Received No Later than 4:00pm, Friday, April 28th,
- Links to the Handbook and to the Entry Form for the California Mid-State Fair are found at: <https://cmsfw.fairwire.com/>
- Fred Carbone has volunteered to run your wines to Paso if you wish on Thursday April 27th. Please gift Fred with 1 bottle of wine (no Red's Please) or \$5 for Gas.

Santa Barbara County Fair, in Santa Maria

- ENTRY DEADLINE is: May 15th. You must enter and pay on-line. Link is not available yet, I will provide it as soon as it is.
- Wine must be mailed or delivered to the Fair Administration Building by 4:00 pm May 26th.
- ENTRY FEE: \$10.00/entry Review the 2023 Santa Barbara County Fair Exhibitor Handbook for details.
- There is also a New Recognition for Best wine that comes from grapes sourced from the winemakers own property were the Winemaker is also the Farmer in true Vigneron tradition. I'm not sure how this will be handled this year, but it sounds really interesting for those of us that grow our own grapes.

Wine Evaluation Seminar

Hello again and welcome to all! Wine seminar #4 is fast approaching and this time we delve into some of the wine world's most famous varietals. Those from the region of Bordeaux.

Please share the evening with us at Orcutt Wine and Brew on Thursday, 20 April. We begin at 6pm and will sip and taste Cabernet Sauvignon, Cabernet Franc, Merlot, and Sauvignon Blanc to name but a few. Perhaps you have a Malbec or Petit Verdot stashed away. Maybe even a Blend?

The usual crowd is looking forward to seeing you, and Aaron Farley will be back guiding our tasting. This will be one of the last opportunities for Judges to polish their skills before our upcoming Fair Judging event in June.

Cinco de Mayo

Allan Hancock College has invited all CCHVA members to their Cinco de Mayo wine tasting on Friday May 5th, 2-5PM. Stop by the winery and raise a glass to help celebrate. While there, say hello to CCHVA friends Alfredo Koch and Kelsie Norris and ask about summer classes.

Spring Picnic

A BBQ and dance will be held at the Cardinal's house for our Spring Picnic this year. This fun filled event will be on May 20th and cost a mere \$20 per person. Smoked chicken, potatoes and bread will be provided, along with cutlery and plates. Please bring a bottle of wine to share, plus an appetizer, salad or a dessert. And, of course, your own wine glass.

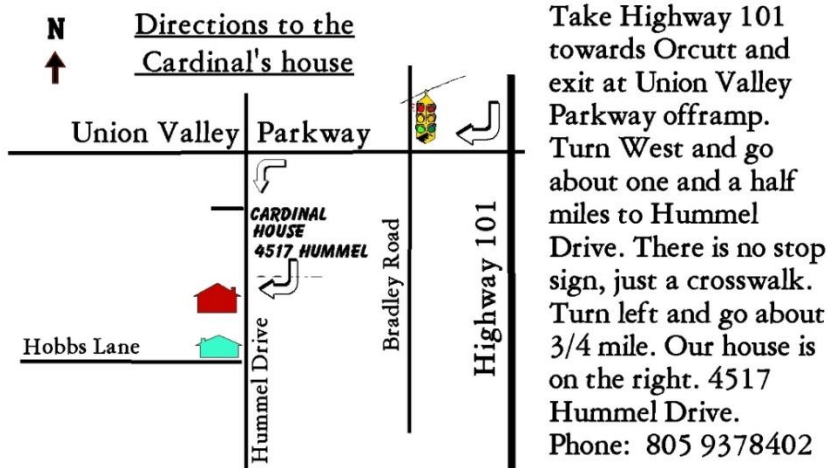
We will have live music that day, provided by Three Martini Lunch. And winemaker Rob DeFoe will be speaking to the club about how he makes his wines.



Three Martini Lunch

Dancing will be on the patio. There are plenty of folding chairs available, but you can bring your favorite comfy chair if you want. This is an excellent way to get your friends interested in the wine club, so please bring some guests, but let us know how many! You can pay your \$20 at the event. Please provide a headcount in advance to Rhonda Cardinal at 805 937-8402 or by e-mailing her at jwcardinal@msn.com.

Some parking will be available on the property. Additional parking should be on Hobbs Lane or the other surrounding side streets. You cannot park on the street directly in front of our house. Please plan to make it to this great event. Map and directions to the Cardinal house are below.



Timeline (subject to change):

11:30 start arriving

12:30 to 1:30 Three Martini Lunch plus dancing

1:00 to 1:30 Lunch is served

1:30 to 2:30 Winemaker Rob DeFoe speaks to the club

2:30 to 3:30 Three Martini Lunch plays

Calling all Volunteers

Judges, Stewards, Secretaries, and Glass Washers:

The judging for the 2023 Santa Barbara County Fair Homemade Wine Competition will be on Saturday, June 24, from about 10:00 a.m. to noon, or so. Lunch will be provided for volunteers, along with the opportunity to taste wines.

We expect 60-100 entries, and we will probably have four judging tables with 3-4 judges per table, along with secretaries and stewards. The kitchen crew will also be busy washing glassware. There is a lot to do, and we will be working quickly. For these reasons, this event is not open to the public and visitors are not encouraged.

The event will again be at the Santa Maria Fairpark but this year we will be in a different building: the Fountain Pavilion (NOT the Park Plaza building as in prior years).

Volunteers have been responding, and we would like to express special gratitude ahead of time to Justin Redmond and Laura Atallah for agreeing to help with the coordination of this very important CCHVA event.

We'll be in communication with all volunteers in the next few weeks. Any additional help will be appreciated.

If you have not already responded, please send a note to John Larson. Cell phone: 805-235-8106 or E-mail: chemdem@sbcglobal.net

Events Committee

We are looking for a few volunteers to aid on the newly forming Events Sub- Committee. This committee will aid in planning and some logistics for our yearly events. If you are interested, please reach out to Laura Atallah at laura.atallah@gmail.com for more information.

Tips from the Pro's at Pali Wine Company

Our next Tips from the Pros is with Aaron Walker (Pali Wine Co.) at their Sta Rita Hills vineyard on April 29th at 9am. Location 1901 Gypsy Canyon Road, Lompoc, CA 93436. Cost is \$20 each, max of 30 people. Please bring \$20 cash or a check to CCHVA for \$20.

Co-Founders Tim and Judy Perr indulged their passion for wine through years of travel to the well-regarded wine regions of Europe and Northern California. After many visits to the Central Coast wine regions and with a little back-of-the-napkin business planning, the Perris decided to follow their dreams from being wine lovers to winery owners and founded Pali Wine Co. in 2005 with a focus on producing high quality Pinot Noir and Chardonnay.

Knowing little about the business side of winemaking, the Perris tapped into the wealth of wine-growing knowledge of the local farmers and vintners whose lives were already dedicated to Central Coast winemaking. In 2007 Pali's founders brought on a young and local winemaker, Aaron Walker, who remains Pali's head winemaker today. Together, the Pali team has produced remarkable and fair-priced wines vintage after vintage. The Perris were achieving what they had set out to do – building a winery promising high quality wines in a more casual climate without a shred of snobbery. The effort was based on an uncompromised pairing of excellence and fair price, only achievable with total commitment to do all things Pali's way.

Pali is offering a generous 30% discount on all purchases!! Orders can be placed at the vineyard and will be available to pick up from the tasting room the following weekend (or can be shipped).

Coming Events at a Glance!

CCHVA 2023 Events Calendar

(Current as of March 10, 2023)

April 20th, 6-8PM	Wine Evaluation Seminar #4 (Bordeaux Varietals) Old Town Wine & Brew (next to the Naughty Oak in Old Town Orcutt)
April 29th, 9AM	Tips from Pros with Winemaker Aaron Walker (Pali Wine Co.)
May 5th, 2-5pm	Cinco de Mayo Wine Tasting, Allan Hancock College Winery

April 23rd	Deadline for Central Coast Home Winemaking Competition hosted by California Mid-State Fair (\$7/entry) Drop off by April 28 th .
May 15th	On-line Registration due for SBC Fair Home Winemaker Competition
May 18th, 6-8PM	Wine Evaluation Seminar #5 (White Blends & Red Blends) Old Town Wine & Brew (next to the Naughty Oak in Old Town Orcutt)
May 21st	CCHVA Spring Picnic, The Cardinals Backyard & Bandstand Pavilion with Three Martini Lunch Band Trio & Winemaker Rob Dafoe
May 26th	Deadline for wine delivery to Fairpark Office for Santa Barbara County Fair
June 10th, 10AM	CCHVA Judging for Allan Hancock 1st annual Wine Festival
June 24th, 10AM	CCHVA Judging event at 2023 Santa Barbara County Fair
July 8th, 1-4PM	Winemaking 101 led by Steve Rau, (T) Santa Maria Library
July TBD	Bird netting Demo @ Rancho Luis, 648 Ballard Canyon Rd, Solvang, CA 93463
Early Aug TBD	RSVP & payment for Summer Picnic (Aug TBD) due
August 5th, 12-4pm	Summer picnic at Los Alamos Park, Pavilion A, 500 Drum Canyon Rd
August 26th, 11:30am	Tips from Pros with Winemakers Peter & Rebecca Work (Ampelos)
Late Jul/early Aug TBD	Grape Co-op selections due to Jim Ford at pjford412@verizon.net
September 1st	All Grape Co-op orders must be turned in and paid
Oct TBD	Octoberfest, The Tedsens
Feb 3rd, 2024, 12-4PM	Annual Members Meeting, Makers Son in Los Alamos

T=tentative and TBD=to be determined. Some events are still evolving but this should give everybody some things to add to the family calendar.

*Native 9 Winery
April 8, 2023*



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 Merz *	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*

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Board Member

Justin Redmond*

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Board Member

Carmen Smyth*

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Board Member

David Maharaj*

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The Last Grape

The Rains they look done.
Next 10 days are all clear.
Heat may be coming
74 is the number I hear.

Pushing toward the sunlight
How Fast will they grow?
Powered from beneath
But engaged in the flow

Reaching ever upward
Some with Vigor
Others reserved
Most growing straight
Some becoming more curved.

But all are productive
Yet too many they'll be.
For the crop to be balanced
And it's Spirit set Free.

All Farmers know
That to nurture our crop
We need to cull the misdirected
Make their growth stop.

Then the shoots pointed upward
Will continue to thrive.
Our Vineyard will blossom
And prove she's Alive.

Watching for flower,
Protecting from pests
Winemaking never ceases
Until the last grape hits the press.

FreddyC

