

Central Coast Home Vintners' Association News



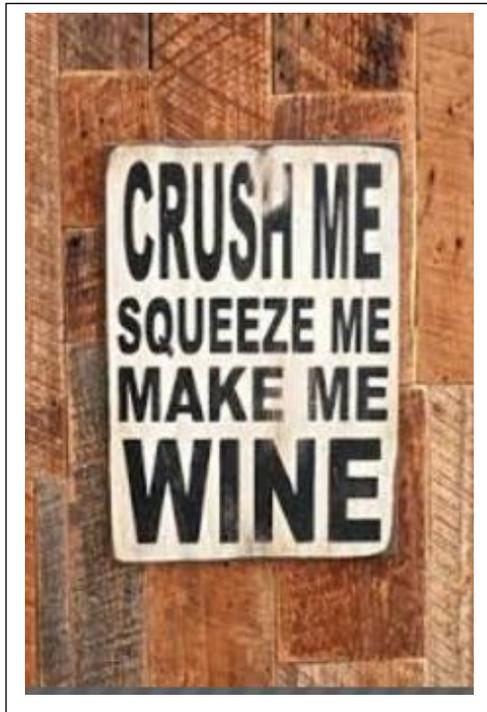
PRESIDENT'S CORNER

Fall.....

For a winemaker, that can only mean one thing CRUSH!

I find myself lately waking up at night in a hot sweat wondering when my grapes are going to come in. How does the heat, the humidity, the rain(s), the hail all affect the quantity and quality of our harvest? Do I have enough volunteers to pick the abundant crop my vines are carrying this year? Did I get the right yeast? Are my carboys sterile? Etc, etc, etc.

Stressful times, that's for sure.



Personally, as I write this I am waiting for my Pinot Noir grapes to come in. I'm checking the Brix, pH, and TA on my Viognier and Syrah grapes twice weekly, and gathering my harvest volunteers. I'm preparing to help another club member bottle 80 gallons of wine prior to picking his ½ acre vineyard. All the while I'm wondering if I will be able to take the 5 day vacation the last week of September I have been dreaming of all year. Stressful times indeed. Why do we all do it? The satisfaction that comes from enjoying that perfect glass of wine with our family and friends is something that those that don't share our passion can't EVER really understand, but I know ALL of you get it. Don't you?

So what are we doing as a club?

Lots of events, of course. If you missed the summer picnic and the Blending Workshop (which are talked about elsewhere in this newsletter), that's a shame but you still have 2 more opportunities before the end of the year to share some quality social and educational time with your fellow home winemakers. So enjoy this newsletter, and wear those purple hands (and feet) with honor.

Cheers,

Fred Carbone
Club Prez

NOW FOR THE FUN STUFF

CCHVA 2017 Events Calendar

Some dates, locations, and times are yet to be determined.

Check the members section on our website, www.CCHVA.org, for the most up-to-date details:

Samstag, 7. Oktober 2:00-6:00pm	It takes a lot of beer to make a good wine 4400 Kapalua Drive, Santa Maria
Saturday, November 4th, Noon	Wine and Food Pairing Event Larry and Sherryl Decker's house 5925 Olivera Canyon Road, Santa Maria
December	Nothing. Way to busy drinking our wine for holidays.

ANY OF THE ABOVE CAN ALWAYS USE AN EXTRA PAIR OF



ACHTUNG--OKTOBERFEST IS COMING TO CCHVA!

There is still room to get in on an excellent celebration of harvest where we prove the old adage "It takes a lot of beer to make a good wine."

We have at least 5 fellow home winemakers who plan on sharing their Beer Brewing skills and product with all of us.

We have a special speaker, Steve Kitts, owner of the Naughty Oaks Brewery giving us a special presentation. CCHVA will be providing **all** the food including homemade sauerkraut, bratwurst, apples and onions, pretzels, and other assorted German goodies.

All you need to do is RSVP for this no cost event and show up with beer stein in hand. For you dedicated winos, I'm sure you won't get kicked out the door if you bring a bottle of wine to the event.

Location is Kathy Sullivan and Gary Stanley's home, 4400 Kapalua Drive in Santa Maria. Yes, the irony that we will be drinking American made beer on a Hawaiian Street while celebrating all things German is not lost on us.

Call 934-1928 or 268-6401 if you get lost.
Event runs from 2:00-6:00pm on Saturday October 7th.

NOTE: Right now we have room for a few more people before we have to cut off attendance.

RSVP by October 1st to our Events Chair Tania Puro taniaca@aol.com if you wish to attend.



Wine and Food Pairing



What a fun way to kick-off to the holidays. Hosted by members Larry and Cheryl Decker, we will be enjoying a “cock-tail” party where everyone gets to bring a wine and paired food.

The idea is that you pick your favorite variety of homemade or commercial wine and pair it with any food of your choice. The pairing can be anything you can think of. Feel free to be as creative or as outlandish as you wish.

Rules of the Game:

- Upon arrival, write down the name of the wine and the name of the dish on the provided 3x5 cards.
- Gold, Silver, and Bronze medals will be awarded to the 3 best wine and food pairings in a “members choice” fashion similar to our best wines at the summer picnic.
- Those that win will prove to all that they are not only exceptional winemakers but also gourmet cooks. Or, at the very least, how to make food and wine sing together.
- Finally, BEFORE the event, please provide the recipe to our Events Chair, Tania Puro, so she can make it up into a sort of “cook book” of pairing ideas that will come in handy for your Holiday Parties.

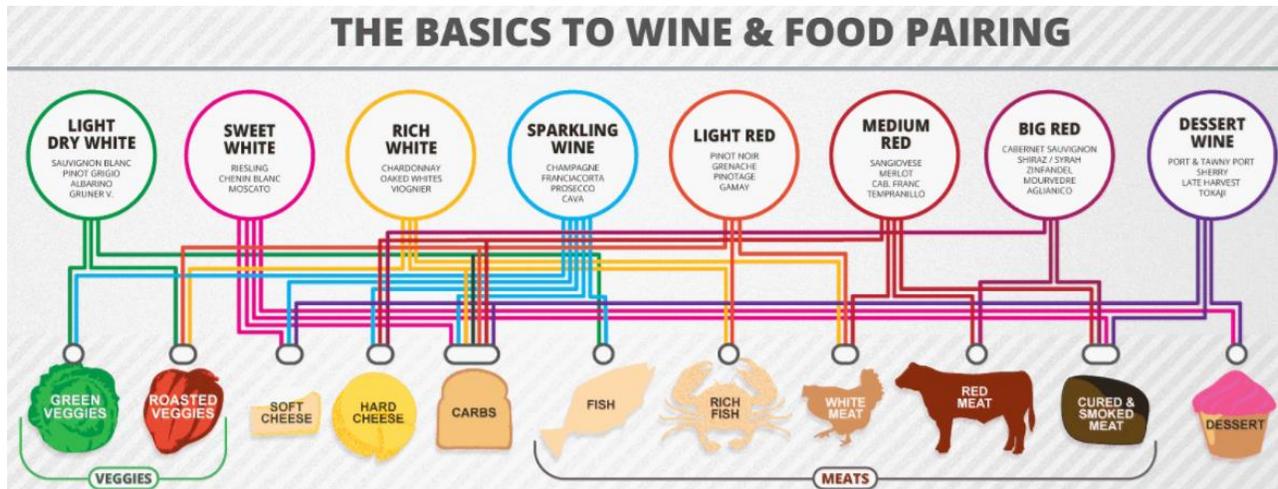
*We will then email the Pairing Guide to all that attend.
A gift from CCHVA.*

The Decker’s beautiful home is in the hills East of Santa Maria with room for 50-60 people and ample parking space. Fortunately, the event can be held both inside and outside depending upon on the weather.

Saturday November 4th, noon-3pm is the date you need to put on your calendar. Their address is 5925 Olivera Canyon Road, Santa Maria. Call 407-421-2512 or 321-229-2693 if you get lost.

RSVP no later than November 1st to our Events Chair Tania Puro taniaca@aol.com.

Don’t forget that recipe.



09-30-2017

WHY WINE GOES BAD AND HOW TO STORE IT

Short Answer: Wines stored after opening can go bad in two major ways. The first is when acetic acid bacteria consumes the alcohol in wine and metabolizes it into acetic acid and acetaldehyde. This causes the wine to have a **sharp, vinegar-like smell**. Second, the alcohol can oxidize, causing a **nutty, bruised fruit taste** that robs the wine of fresh, fruity flavors. Both chemical reactions, and the lower the temperature you keep a wine, the more slowly this will happen.

Sparkling Wine

1–3 days in the fridge with a sparkling wine stopper

Sparkling wines lose their carbonation quickly after opening. A traditional method sparkling wine, such as Cava or Champagne, will last a little longer than a tank method sparkling wine like Prosecco. The traditional method wines have more atmospheres of pressure (more bubbles) in them when they're bottled, which is why they tend to last longer.

Light White, Sweet White and Rosé Wine

5–7 days in fridge with a cork

Most light white and rosé wines will be drinkable for

up to a week when stored in your refrigerator. You'll notice the taste will change subtly after the first day, as the wine oxidizes. The overall fruit character of the wine will often diminish, becoming less vibrant.

Full-Bodied White Wine

3–5 days in fridge with a cork

Full-bodied white wines, like oaked Chardonnay and Viognier, tend to oxidize more quickly because they saw more oxygen during their pre-bottling aging process. Be certain to always keep them corked and in the fridge.

Red Wine

3–5 days in a cool dark place with a cork

The more tannin and acidity the red wine has, the longer it tends to last after opening. So, a light red with very little tannin, such as Pinot Noir, won't last open as long as a rich red like Petite Sirah. Some wines will even improve after the first day open. Store open red wines in a chiller or a dark cool place after opening them. If you don't have a chiller, your fridge is better than letting the wine sit out in a 70°F (21°C) room.

[Wine Folly Blog Post](#)

For the gamers in our club:



Have you played Farmville? You know, the game where you create a virtual farm and keep adding bits and pieces...watering the veggies and feeding the animals? Well, now, you can be a Vineyard Tycoon!

[Vineyard Tycoon - Game Download](#)

☺ An excerpt:

“Terroir: A Winemaking Tycoon Game puts players in control of their own wine estate, making decisions on which varieties of grow, how to manage the vineyard, make their wine and oversee

the business to expand and develop the estate.

Players can choose from a selection of different red and white grape varieties, from Cabernet Sauvignon to Pinot Noir, managing their needs in the vineyard depending on the characteristics of each grape and changing simulated weather, with the game's weather system apparently based on Bordeaux's climate.

“Each type of grape needs to be crafted a certain way to achieve the best results, so you'll have to learn and master each one,” the game's makers note.

Following the harvest, which is also determined by the player, you can then choose your preferred winemaking methods, through crushing, fermentation, pressing and ageing, to make a wine that, presumably, is popular with a virtual market, whether you are aiming for a high volume wine or a premium, small batch wine.”

CCHVA WINE BLENDING EVENT - SEPT. 9, 2017

Submitted by Peggy Golden

A dozen or so members gathered at the home and vineyard of Club President Fred Carbone at noon. A lively afternoon of activities led by master winemaker Hank Rickett ensued.



We began by discussing some reasons for blending wines - they included:

- 1) Improving color of the wine
- 2) Increasing complexity
- 3) Ability to put to good use a small amount of wine
- 4) Adjusting the acidity level
- 5) Improving the fruit expression and mouth feel

Several members were generous in bringing some of their wines, which included:

- 1) SANGIOVESE - 2016, Nipomo
- 2) MERLOT - 2016, Santa Margarita Vineyard
- 3) CAB FRANC - 2012, Santa Margarita Vineyard
- 4) MALBEC - 2015, Lucas & Lewellen Vineyard
- 5) CABERNET SAUVIGNON - 2016 Eastside Paso Robles

Then, the blending magic began!

We made three variations of a Sangiovese/Merlot –

1. 80% S / 20% M
2. 50% S / 50% M
3. 20% S / 80% M

What fun!

The general consensus was number 3, 20% Sangiovese/80% Merlot, had the superior nose, acidity level, and mouth feel, so we set that aside for our first blend.



On to the next - We put together a 90% Malbec with 10% Cab Franc, the author's favorite. Third, was our "Super Tuscan" - we went with: 50% Sangiovese, 20% Malbec, 20% merlot, and 10% cab franc.

Finally, we put all the remaining wine together into a "kitchen sink Bordeaux" blend that came up as 50% Cabernet, 20% Malbec, and 10% Cab Franc. Even that came out great!

Once we combined the different volumes together in 5 gallon carboys, we bottled them up on the spot. We all went home with some knowledge and a few bottles of wines for later...

In summary, I would like to extend my gratitude to Fred Carbone and Hank Rickett for hosting this event and recommend to all that you put this event on your "must do" list in the future!

CHEERS UNTIL NEXT TIME

Growing Pains

YO!
I HAVE
MOVED!
☺

Hello, Hello,Hello; we can use some help with communications. Our Communications Chair has moved out of town so we are looking to replace her with locals who can and do attend events. Ideally, we would like someone to take photos at events and write up articles for the newsletter. Knowing your way around Adobe Acrobat would be great, but not essential. Again, this can be more than one person who would like a byline in the newsletter.

Last, someone who is Facebook Savvy that can take our Facebook Page (what, you didn't know we had one? See the end of the Contacts Page for all our social/electronic media) to the next level would also be cool. Right now, it is set up as a business page, but maybe it could be more fun as social club site where anyone can post. I've used them, but how to set it up? I don't have a clue, but maybe one of you do.



Anyway, contact DrFredCarbone@msn.com, if you can help in any way.

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More Blending Event Pictures

