

4/16/2016

## CCHVA NEWS

### PRESIDENT'S CORNER

Well, Spring has Sprung and if you have cruised our local roads you can see just about every vineyard is bursting with new growth! I'm pleased to report that our wine maker's club is also growing with 67 paid memberships. Since I joined the Board, that's the best I can remember for this early in the year. Additionally, many of you are coming out to CCHVA events as well. From our General membership meeting at the Avila Yacht Club, to the Wine Judging Seminars, to the "Tips from the Pro's" series, it's good to see a nice mix of new faces and seasoned veterans.

Speaking of Events, you can always find out exactly what we have planned by visiting our website, [www.cchva.org](http://www.cchva.org): look under the Members → Events tab. Here are two I want to highlight because they really shouldn't be missed.

We are trying something a bit different this year. Instead of our traditional May picnic or winemakers dinner, this special event is a combination of both. CCHVA is hosting a wine tasting, wine history/making talk by local wine legend Wes Hagen. I've had the opportunity to hear Wes speak a number of times including Winemaker Magazine's National Conference and in the Barrel room of Clos Pepe. He's funny, engaging, and a fountain of knowledge. I think his bio

speaks for itself so please, try not to miss this amazing event. Details are elsewhere in this newsletter, but please RSVP for you and ALL your guests.

Last but not least, once again CCHVA is running the Wine Judging Event for the Santa Barbara County Fair in June. I'm counting on everyone who has helped in the past to step forward once again, and those who would like to volunteer for the first time please contact me because it's an "All Hand's on Deck" affair. And to entice you a bit more – volunteers enjoy a catered lunch and a chance to sample all the best of best wines of the year. Again, details elsewhere.



I think that's it for now, I look forward to seeing you all on April 30th.

Cheers,  
Fred

*"The best wines are the ones we drink with friends."*

## TIPS FROM THE PRO'S

### Wine Tasting Sessions

Our previous two “Tips from the Pro’s” events have been well attended and enjoyed by all.



**Location:** 300 North 12st Street, Lompoc, CA

Our first Tips event was at Zotovich Winery in Lompoc.

Dan, Zotovich’s winemaker was entertaining and pleasant. He was able to answer all the questions and in a way that our less experienced wine makers understood.

As many are aware,

Zotovitch is located in Lompoc’s almost world famous Wine Ghetto that is now home to 15 or more wineries. It is fast becoming a wine lover’s destination.

There were 14 people who tasted at Zotovich in Lompoc.



**Location:** 3031 Lopez Drive, Arroyo Grande, CA

Talley Vineyards was our second Tips event.

Winemaker, Eric Johnson, reminded us that winemaking

is a passion. He carefully monitors the vines while the grapes are growing and selects them at their optimal sugar level (Brix) for the varietal. Then, utilizing the natural yeasts found on grapes, he and the rest of the crew make amazing wines.



There were 21 people who tasted at Talley.

## Don't miss our Spring Event: Wine and Food with Wes!

# J. WILKES

Our 3<sup>rd</sup> Tips Talk has not happened yet – there is no limit to the amount of people who can attend.

So, you can still attend.

**J Wilkes Wines/Wes Hagen**

**Location:** CCHVA member Jerry Shoemaker’s House  
1721 Sky Drive Santa Ynez

**Date/Time:** Saturday, April 30<sup>th</sup>, 11 AM – 3 PM

**Bring:** A wine glass, a bottle of wine and a dish that pairs well with wine. CCHVA will provide the plates and utensils.

## TIPS CON'T

There is not a limit to how many can attend and no charge, so feel free to bring guests. There will be a raffle.

**Please Note:** RSVP to [cchva2014@gmail.com](mailto:cchva2014@gmail.com) is mandatory by Monday April 25th so we can order tables and chairs for all.

Now – a bit about the winemaker ~

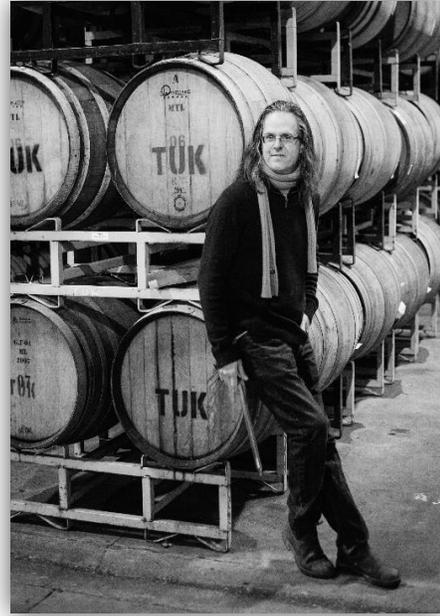
**Wes Hagen** is the Consulting Winemaker and Brand Ambassador for J. Wilkes Wines.

In 2013, Michael Cervin (Wall Street Journal, Decanter) rated Wes as one of the 100 Most Influential Winemakers in the Unites States (#68).

Wes worked as Vineyard Manager and Winemaker at Clos Pepe Vineyards and Estate Wines in the Sta. Rita Hills for 21 years and is considered an industry leader in Santa Barbara Wine, having served for more than a decade on the Board of Directors for both Santa Barbara County Vintners and Santa Rita Hills Winegrowers Alliance.

Wes is an accomplished wine writer, researcher and lecturer. He has researched, wrote and had approved the last three AVA's in Santa Barbara County: Sta. Rita Hills, Happy Canyon and Ballard Canyon.

He has written for the L.A Times Magazine, Sommelier Journal, and Burgundy Report and has appeared and been featured / quoted numerous times in the Wine Spectator, Wine Advocate and Wine Enthusiast.



Wes taught the Food and Wine Pairing program at Allan Hancock College for four years and has lectured on the History of Wine and Santa Barbara Wine at Cornell University, Caltech and many, many other prestigious institutions.

He has also been nominated for a TED-talk on the History of Wine.

Wes has a special place in his heart for Home Winemakers and he reached out to our club and volunteered to give us a talk.

“EVERY WINE DESERVES AN HOUR AT TABLE, DELICIOUS FOOD AND TWO PEOPLE IN LOVE. WINE CANNOT BE FULLY UNDERSTOOD UNLESS ALL THREE OF THESE CONDITIONS ARE MET.” –WD HAGEN

# TIPS CON'T

## Wine Tasting Sessions



**Location:** Cambria Tasting Room,  
5475 Chardonnay Lane, Santa Maria, CA 93454

**Date/Time:** Sunday, May 15<sup>th</sup>, 2016 at 11:00 AM

**Winemaker:** Denise Shurtleff



"I'm a morning person.

When I get to the winery around 6:30 the light is amazing. I'll stand by the winery with the mountains behind me and the Sisquoc River below me and gaze out over a sea of bright green vineyards as far as the eye can see. The grandeur of the Cambria Estate is impressive."

Denise, a Santa Maria native, attended California State Polytechnic University in nearby San Luis Obispo,

where she received a Bachelor of Science degree in Dietetics and Food Administration. She joined Cambria in September 1999.

When not making wine Denise lives with her husband and two sons on their five-acre property. Denise loves to cook and grow fruits and vegetables on their land.

Chardonnay and Pinot Noir are the heart of Cambria's wine program, while the Winery Exclusives consist of Syrah, Viognier and Pinot Gris. Within these varietals, they have a number of stylistically distinct bottlings that result from their small-lot practices. This approach allows them to focus on individual vineyard parcels, clones, and soil types, as well as individual winemaking and fermentation techniques, in order to produce their acclaimed wines.



## GLASS FOR SALE

Talley Winery has wine bottles for sale. Please contact Fred Carbone at [DrFredCarbone@msn.com](mailto:DrFredCarbone@msn.com). He will drive up and pick them up within the month.

<u>Type</u>	<u>Quantity</u>	<u>Cost</u>
Bordeaux Magnums	14 cases + 4bottles	\$10/ case obo
Hock-Cork-Flint-Cont	30 cases	\$10/ case obo
Claret-Cork-Ag-Cont (Heavy)	82 cases + 6bottles	\$10/ case obo
Cabo Burgundy- Ag-Cont	94 cases	\$12/ case

# JUST HOW GOOD IS YOUR WINE?

## Wine Competition(s)!!

Do you have an exceptional bottle of Homemade wine you think will win a Gold Medal this year? Do you have a bottle that you feel is a little funky but you don't know why? Wine Competitions are an excellent opportunity to get positive feedback on your creations from trained judges.



Here on the Central Coast, there are 2 local competitions to enter. One is the Mid-State Fair and the other is our own Santa Barbara County Fair. Both are now accepting online entries and the cost is only \$5 per bottle entered.

### *For the Mid-State Fair in Paso Robles~*

REGISTER WINE AND MAKE YOUR PAYMENT ONLINE.

Win prize money, ribbons and **BRAGGING RIGHTS!**

Online Entry Deadline: April 22nd, 2016.

Wines must be received: April 25 – April 29 from 9:00am-4:00pm at the Fairpark Office.

For rules & more info go to: [Mid-State Fair Registration Information](#)

### *For our own Santa Barbara County Fair ~*

REGISTER YOUR ENTRIES ONLINE: [Competition Registration](#) and make your payment by **MAIL**.

No ribbons for this one, you get actual Gold, Silver, and Bronze Medals. And your bottle is displayed at the Fair.



Entries must be made no later than May 13<sup>th</sup> at midnight.

**Be aware**, you need to send a separate check to the Fairpark and if you wait until the time to drop off your wine, it is too late. Wine drop off is May 14<sup>th</sup>-19<sup>th</sup>.

Rules are on page 45 of the guidebook: [Santa Maria Fair Park Competition Guide Book](#)



# TO JUDGE OR NOT TO JUDGE?

That is the question -



Speaking of the Santa Barbara County Fair Home Wine Makers Competition.....

Mark your calendars for Saturday, June 11<sup>th</sup>, 2016 – this is the day the wines are judged! CCHVA has successfully coordinated this event for over 15 years and we need all hands on deck!

At least 20 judges and 15 support team members are needed to help with this year's competition. We hope those who have participated in the past, as well as those who have expressed an interest in future judging, will volunteer for this fun and educational event.

Judging will be held at the Santa Maria Fairpark beginning at 9:00 am Saturday June 11<sup>th</sup>, ending no later than 2 pm.



## *Not sure you are ready to judge?*

See the information regarding CCHVA's Wine Judging Seminars on the next page or participate in other opportunities to help at the Wine Judging event:

- Stewards – pour wine and bring to judges
- Set up/clean up – need we say more?
- Table Secretary – record and tabulate scores
- Apprentice Judge – someone who has taken our seminars and wants to test their skills this year before becoming official next.

To further entice you to volunteer, after the judging, a catered lunch will be served accompanied by further tasting of the very best wines that were judged.



Contact Fred Carbone at 264-0611 or [drfredcarbone@msn.com](mailto:drfredcarbone@msn.com) if you will be able to help in any capacity or would like additional information.

Please support CCHVA to help make this event a big success! This will be our only June event.

# WINE JUDGING SEMINARS

## Taste like a Pro

### *Note from Hank:*

Next Wednesday is the wine seminar on Rhone wines (red) and Pinot Noir.

Please bring a bottle of Syrah, a southern Rhone varietal or a Rhone blend or a Pinot Noir and don't forget your tasting glasses (4) and a pen or pencil.

There will be a special tasting of Syrah, Grenache and Mourvedre and then a classic Rhone blend of the 3 wines to illustrate the transformation of good wines into a great blend and how they each contribute to the power and elegance of the blend.

I mentioned the Wine Folly book- "The Essential Guide to Wine" last month and after spending more time with it, I strongly recommend buying this book to use as a reference to varietal characteristics.

It is available on Amazon for \$15.00 and a great bargain at that price.

Here is a link to Wine Folly's description of the book:

<http://shop.winefolly.com/products/the-essential-guide-to-wine>

See you at the seminar,  
Hank

The seminars are designed to educate anyone to appreciate wine from a **judging** point-of-view. Wine from a judging point-of-view is different than drinking what you like. We will evaluate the wines in flights of like wines and use the CCHVA judging forms. In addition, putting to use what you have learned is a great way to continue your judging education....so come help judge homemade wines with CCHVA at the Santa Barbara County Fair on June 11th.

### **Dates, Times, Location, What to Bring**

Location: Lake Marie Clubhouse in Orcutt (2400 Glacier Ln, Santa Maria, CA 93455) at 7:00pm. Please bring 4 tasting glasses for your own use. Bottled water and spit buckets will be provided.

**April 20<sup>th</sup>, 7:00pm:** Bring a Rhone (Syrah, Grenache, Mourvedre, Petite Syrah, Carignan, and Cinsault) or Pinot Noir.

**May 25<sup>th</sup>, 7:00pm:** Bring an Italian varietal or blend. There are many from which to pick.

**Last note- please rsvp to [rickett.hank@gmail.com](mailto:rickett.hank@gmail.com) 2 days or more ahead for each session so we can accommodate everyone.**

Directions: The address is 2400 Glacier Lane, Orcutt, CA 93455. Take Highway 101 to the Clark Avenue exit. Head east ~0.8 miles. Turn left on Telephone Road (the first street). Go ~0.4 miles and turn right onto Fallen Leaf (the second street). Go ~0.5 miles to the end of Fallen Leaf and enter through the clubhouse gates (Fallen Leaf dead-ends at the clubhouse property).

## **Calendar of Events**

### **CCHVA Board Meeting**

First Wednesday of the month (check with a board member for date, time and location)

### **WINE JUDGING SEMINAR**

Wednesday, April 20<sup>th</sup>, 2016, 7:00 pm at Lake Marie Clubhouse in Orcutt. 2400 Glacier Ln, Santa Maria, CA 93455

### **Santa Barbara County Fair Home Winemaking Judging**

Saturday, June 11<sup>th</sup>, Santa Maria Fairpark – see page 5 for more information.

### **CCHVA 3<sup>rd</sup> Tips from the Pros**

Saturday, April 30<sup>th</sup>, 11 – 3, 1721 Sky Drive Santa Ynez.

### **CCHVA 4<sup>th</sup> Tips from the Pros**

Sunday, May 15<sup>th</sup>, 11am, Cambria Winery.

## Contacts

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

President	Fred Carbone*	264-0611	<a href="mailto:drfredcarbone@msn.com">drfredcarbone@msn.com</a>
Vice President	Kathy Sullivan *	473-9606	<a href="mailto:Ksulli2026@aol.com">Ksulli2026@aol.com</a>
Secretary	Tara Crandall *	720-9565	<a href="mailto:tfru2009@gmail.com">tfru2009@gmail.com</a>
Treasurer	Paul Klock	937-8081	<a href="mailto:tictocfive@gmail.com">tictocfive@gmail.com</a>

### **ASSIGNMENTS / COMMITTEES**

Communications	Tara Crandall *	720-9565	<a href="mailto:Tfru2009@gmail.com">Tfru2009@gmail.com</a>
Equipment	Jim Ford	925-3890	<a href="mailto:pjford412@verizon.net">pjford412@verizon.net</a>
Supplies	Mark Plassard	489-1718	<a href="mailto:dilplass@aol.com">dilplass@aol.com</a>
Website	Steve Rau *	937-7464	<a href="mailto:fourbrotherswine@verizon.net">fourbrotherswine@verizon.net</a>
Grape Co-op	Jim Ford *	925-3890	<a href="mailto:pjford412@verizon.net">pjford412@verizon.net</a>
Events/Picnics	Gary Stanley *	937-8499	<a href="mailto:Gary.Stanley.bear@gmail.com">Gary.Stanley.bear@gmail.com</a> ;
Seminars	Hank Rickett	937-7181	<a href="mailto:rickett.hank@gmail.com">rickett.hank@gmail.com</a>
Fairpark Coordinator	Steve Rau *	937-7464	<a href="mailto:fourbrotherswine@verizon.net">fourbrotherswine@verizon.net</a>
Fair Judging	Fred Carbone *	264-0611	<a href="mailto:drfredcarbone@msn.com">drfredcarbone@msn.com</a>
Fair Booth	Tara Crandall *	720-9565	<a href="mailto:tfru2009@gmail.com">tfru2009@gmail.com</a>
New Members	Jeff Mathieu *	455-4751	<a href="mailto:Jeff.mathieu@tetrattech.com">Jeff.mathieu@tetrattech.com</a>
Board Member	Cathy Del Re *	929-4988	<a href="mailto:cjdelre@mac.com">cjdelre@mac.com</a>
Board Member	Alex VanDellen*	720-4847	<a href="mailto:alex.vandellen@tetrattech.com">alex.vandellen@tetrattech.com</a>
Board Member	Mary Michael*	452-8098	<a href="mailto:msmarymike@aol.com">msmarymike@aol.com</a> ;
Board Member	Linda Rickett*		

\* Current 2016 Board Members

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We're on the Web!

*See us at:*

**[www.cchva.org](http://www.cchva.org)**