



Individual Highlights:

Annual Membership Meeting	2
S.B. County Fair Wine Judging	3
2014 Gold Medal Winners	3
Que Syrah Syrah – Syrah Wine Info 4-5	
Contacts	6
Forms	8-10

President's Corner

Happy Holidays!

This year's crush was fast and furious with an earlier start than normal by a couple of weeks. With a total crush of 17,100 pounds and 22 different varieties, 44 members participated in this year's crush. I want to thank Jim Ford, our Grape Co-op Chairman, for doing an outstanding job together with Ron Redman who helped pick up and transport the grapes and Vern Veglia for providing a central crush location at his home in Orcutt.

Our last event was the Pizza Party on Saturday, November 15th, which was attended by 36 members and guests at Jim & Noris Bentivegna's home in Santa Maria! Once again chefs Jim Bentivegna, Jim Ford, and Hank Rickett planned and executed this event. Many thanks to Jim, Jim, and Hank!

As a volunteer association, we have wonderful members who contribute their own free time to make this an educational and beneficial club in which to belong. Our Board nominating committee is determining who is interested and willing to serve on the 2015 CCHVA Board of Directors. Please contact a member of our nominating committee (Gary Stanley, Jim Ford, Vern Veglia, or Fred Carbone) if interested. Also, be sure and vote for the Board openings we have on our ballot included in this newsletter.

We currently have 81 memberships. As the club continues to thrive and we strive to meet the needs of our membership, we highly encourage each member to get actively involved, whether directly with the Board, attending events, helping at individual events, or just by suggesting new ideas for the club. If you would like to sponsor an event or have a suggestion for one, please let a Board member know.

Our Annual Membership Meeting will be on Saturday, January 24th. The San Luis Yacht Club in Avila Beach is a beautiful venue, and always a great time with exceptional food and great homemade wine; details on page 2.

Steve Rau
President



“Wine is sure proof that God loves us and wants us to be happy!”

~ Benjamin Franklin



Annual Membership Dues – Payable by February 28th, 2015

For your annual membership payment of \$40.00 per household (2 adult persons) you will enjoy:

- Networking – meet like-minded wine people
- Mentorship – learn from experienced home winemakers
- Equipment use and supplies – a bargain
- Grape purchase – better buying power
- Seminars and events – help to expand your wine knowledge
- And so much more...

The membership dues help to ensure that we remain financially viable and cover our costs associated with equipment maintenance and replacement, liability insurance, etc.

“There are only 7 days in the week & “someday” is not one of them.”

~[Rita Chand](#)

The association year is February 1st through January 31st.

Use the form on page 10 to apply for membership.

Members who have not paid dues by February 28th will be dropped from the membership list and will not receive future newsletters nor club communications.



Annual Membership Meeting – Fun Starts Here Saturday, January 24th, 2015

Our very popular Annual Membership Meeting will be held at the San Luis Yacht Club in Avila Beach on Saturday, January 24th, 2015.

The cost is \$25.00 per person and is always one of our best club events, with delicious food planned and prepared by talented chefs Jim Ford, Hank Rickett, and Jim Bentivegna. This year’s menu:

- Prime Rib
- Scalloped Potatoes
- Green Beans

Attendance is limited to 72 members, so get your reservation in early to guarantee your spot. See additional details and use the form on page 9 to sign up.

RESERVATION DEADLINE: January 20, 2015

Attendance is limited at this event to current 2014 members only (no guests) due to its popularity and limited seating. Further, the overall intent of this meeting is to cap off the current CCHVA year and elect new Board members for the next year. Lastly, there are no refunds after the deadline as that is when the final attendance number is determined to purchase food.

2015 Santa Barbara County Fair Homemade Wine Judging

Saturday, June 13th, 2015

Judging will be held at the Santa Maria Fairpark in the late morning. After the judging, a catered lunch will be served accompanied by further tasting of the very best wines that were judged. Please support CCHVA to help make this event a big success!

Not sure you are ready to judge? Attend the Wine Evaluation and Judging Seminars. These valuable sessions will focus on varietal characteristics, wine flaws, evaluation criteria and practice with judging forms to prepare you for our annual Santa Barbara County Fair Homemade Wine Judging. The seminars are usually held at the Lake Marie Clubhouse in Orcutt, March-June.

There are 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



Q: What do you do with all your fantastic homemade wine?
A: Enter it in the County Fair competition, of course.

2014 Gold Medal Winners

Wine Maker	Varietal	Type	Year
Brad Bunkelman	Merlot, Cab Franc	Rose	2012
Vernon Veglia	Chardonnay	White	2013
Linda Leonard	Petit Syrah	Red	2012
Kris Beverly	Sangiovese	Red	2012
Paul Klock	Sangiovese	Red	2012
Kris Beverly	Super Tuscan	Red	2012
Fred Carbone	Syrah	Port	2010
Paul Klock	Zinfandel	Red	2011



Congratulations
Brad Bunkelman
Best of Show
2012 Merlot/Cab Franc R



Wine Tasting Notes and Food Pairing

“What wine goes with Captain Crunch?”

– George Carlin

Que Syrah Syrah – Whatever will be, will be drunk with syrah

Ted Loos, former editor of Wine Spectator referred to Syrah as the “International Grape of Mystery” because it flourishes nearly everywhere it’s planted and produces wines that taste remarkably different from one another.

Pairing Suggestions

Syrah is one of the versatile wines to pair with food. With its natural freshness, spice, and rich character, coupled with the wide variety of styles Syrah produces, it’s perfect for all types of roasted, grilled or smoked meat dishes like; duck, beef, veal, sausage and chicken dishes. Syrah based wines and game make a perfect wine and food pairing. Syrah also makes a great wine and food match with rich braised dishes and stews. Syrah is for many people the only wine that works with winter comfort dishes like cassoulet, grilled steaks and good old fashioned, American hamburgers. Syrah can also be easily paired with a myriad of different hard and soft cheeses. However, soft cheeses are better. So try pairing with softer stinkier cheeses, the fat texture and earthy flavors in a cheese such as Abbaye de Belloc will absorb the high tannin in Syrah.

Taste, Flavors, Aroma and Bouquet

Wines made from Syrah are often powerfully flavored and full-bodied. The variety produces wines with a wide range of flavor notes, depending on the climate and soils where it is grown, as well as other viticulture practices chosen. Aroma characters can range from violets to berries (usually dark as opposed to red), chocolate, espresso and black pepper. No one aroma can be called “typical” though blackberry and pepper are often noticed. With time in the bottle these “primary” notes are moderated and then supplemented with earthy or savory “tertiary” notes such as leather and truffle. “Secondary” flavor and aroma notes are those associated with several things, generally winemakers’ practices (such as oak barrel and yeast treatment).



7 Fascinating Facts About Syrah

- **Hermitage** - Some of the most expensive Syrah in the world is from the 340+ acre appellation called *Hermitage*. The best wines are sourced from a hill close to the village of *Tain-l'Hermitage* and are noted for their floral and smoky aromas of blackberry and grilled meat.
- **Name Origin** - The word Syrah may hail from "Syracuse" –a city in Sicily. Syracuse was a powerful city during the ancient Greek rule in 400 BC.
- **Lost blend** - Before appellation control in France, the Bordelais blended Syrah into their red wines to make them richer. Today, you can commonly find Cabernet-Syrah blends in both Australia and the United States.
- **Parentage** - Two very obscure grapes are the parents of Syrah: Dureza and Mondeuse Blanche. Dureza is from Southern France, just North of Nimes in the Ardèche department. Mondeuse Blanche can be found in Savoy.
- **Petite Sirah?** - Petite Sirah does not mean 'little Syrah.' Petite Sirah (aka Durif) is a different grape variety and is the genetic offspring of Syrah and the rarer Peloursin.
- **Viticulture** - Wine growers often say "Syrah likes a view" because the best vineyards are usually towards the top of hills where there is less soil, making the vines produce less (but more concentrated) grapes.
- **Winemaking Tricks** - Because Syrah wines have such thick skins and high tannin, it is a common practice for winemakers to cold soak Syrah grapes for days (or even weeks!). Cold soaking (aka extended maceration) increases color and fruitiness in a wine while also reducing harsh tannin and herbaceous flavors.



Syrah Grape Clusters: medium; long cylindrical, loose to well-filled; very long peduncles causing the clusters to hang free from the canes.

"The Secrets to Syrah Wine | Wine Folly." *Wine Folly*. Web. 1 Dec. 2014.
<<http://winefolly.com/review/the-secrets-to-syrah-wine/>>.

Allrecipes.com Easy and Delicious Slow Cooker Cassoulet



INGREDIENTS:

- | | |
|--|--|
| 1 tablespoon olive oil | 1 teaspoon dried thyme leaves |
| 6 slices turkey bacon | 2 bay leaves |
| 1 large onion, finely chopped | 1/2 teaspoon ground black pepper |
| 4 boneless, skinless chicken thighs, chopped | 1/4 cup tomato paste |
| 1/4 pound fully cooked smoked sausage, diced | 3 (15 ounce) cans great Northern beans, drained and rinsed |
| 3 cloves garlic, minced | 1 (14.5 ounce) can diced tomatoes, drained |
| | 3 tablespoons minced fresh parsley |

DIRECTIONS:

1. Heat olive oil in a large skillet over medium heat and cook bacon until crisp and brown, turning often, about 10 minutes. Remove bacon and drain on paper towels; crumble when cool. Set bacon aside.
2. Cook and stir onion in the same skillet until translucent, about 5 minutes. Stir in chicken, sausage, garlic, thyme, bay leaves, and black pepper; cook until chicken pieces are browned, 5 to 8 minutes. Stir in tomato paste.
3. Transfer chicken mixture to a slow cooker and stir in crumbled turkey bacon, great Northern beans, and diced tomatoes. Cover the cooker, set on Low, and cook until cassoulet is thickened and the chicken is very tender, 4 to 5 hours.

Calendar of Events

CCHVA Board Meeting

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

CCHVA 2015 Annual Membership Meeting

Saturday, January 24, 2015, at the San Luis Yacht Club in Avila Beach

2015 Wine Evaluation and Judging Seminars

To be announced

CCHVA 2015 Spring BBQ

Usually held in May at Los Alamos Park, Los Alamos

Santa Barbara County Fair Home Winemaking Judging

Saturday, June 13th, Santa Maria Fairpark

Winemaker's Dinner

A swanky event set for early spring

Contacts

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

President	Steve Rau *	937-7464	fourbrotherswine@verizon.net
Vice President	Jim Ford *	925-3890	pjford@gte.net
Secretary	Tara Crandall *	720-9565	tfru2009@gmail.com
Treasurer	Paul Klock	937-8081	tictocfive@gmail.com
ASSIGNMENTS / COMMITTEES			
Communications	Steve Rau *	937-7464	fourbrotherswine@verizon.net
Equipment	Vern Veglia *	714-9547	vveglia@earthlink.net
Supplies	Mark Plassard	489-1718	dilplass@aol.com
Website	Steve Rau *	937-7464	fourbrotherswine@verizon.net
Grape Co-op	Jim Ford *	925-3890	pjford@gte.net
Events/Picnics	Vern Veglia *	714-9547	vveglia@earthlink.net
Seminars	Hank Rickett	937-7181	rickett.hank@gmail.com
New Members	Fred Carbone *	937-8754	dfredcarbone@msn.com
Fairpark Coordinator	Steve Rau *	937-7464	fourbrotherswine@verizon.net
Fair Judging	Linda Thunen	474-1308	jlthunen@sbcglobal.net
Fair Judges	Fred Carbone *	937-8754	dfredcarbone@msn.com
Fair Booth	Tara Crandall *	720-9565	tfru2009@gmail.com
Board Member	Rhonda Cooper *	434-5231	rccgeo@yahoo.com
Board Member	Tom Del Re *	929-4988	tdelre@mac.com
Board Member	Kathy Sullivan *	473-9606	Ksulli2026@aol.com
Board Member	Paul Klock *	937-8081	tictocfive@gmail.com

* Current 2014 Board Members (12 total)

Central Coast Home
Vintners' Association
P.O. Box 271
Santa Maria, CA 93456
E-MAIL:
cchva2014@gmail.com

We're on the Web!
See us at:
www.cchva.org

Board of Directors Openings

The Board of Directors provides the leadership for CCHVA.

We currently have openings on the Board in 2015.

If you are interested in serving a two-year term, please contact:

Gary Stanley (Gary.Stanley.bear@gmail.com)

Jim Ford (pjford@gte.net)

Vern Veglia (vveglia@earthlink.net), or

Fred Carbone (dfredcabone@msn.com).

See the enclosed ballot on page 8 and be prepared to vote at the Annual Membership meeting in January.

For Sale

To purchase any of the following supplies, contact Mark Plassard at 489-1718 or e-mail him at dilplass@aol.com. *Please remit payment to Mark when you pick up your supplies.* Thanks!

Corks - Premium Agglomerated.....\$0.22 each (5-year guarantee)

Potassium Metabisulfite (KMS).....2.5 pounds for \$5.00 each

Citric Acid.....2.5 pounds for \$5.00 each



CENTRAL COAST HOME VINTNERS' ASSOCIATION 2015 BALLOT FOR ELECTION OF BOARD OF DIRECTORS

Please vote for a maximum of 3 (three) nominees for positions on the Board of Directors for 2015. Each person elected will serve a term of 2 years.

Return your ballot before January 17th, 2015 to:
CCHVA
P.O. Box 271
Santa Maria, CA 93456
Attention: Nomination Committee

Or bring it to the Annual Membership Meeting on January 24th.

Please Note: You may also enclose your dues for 2015 with your ballot!

_____ Other _____ (Write in Name)

_____ Other _____ (Write in Name)

_____ Other _____ (Write in Name)

The current Board Members will continue their terms in office in 2015:

Fred Carbone
Tara Crandall
Tom Del Re
Jim Ford
Paul Klock
Mary Michael
Steve Rau
Gary Rounds
Kathy Sullivan
Alex VanDellen
Vern Veglia



_____ Signature

One signature required per membership

**Central Coast Home Vintners' Association's
2015 Annual Membership Meeting**
(Please use this form for your reservation and to pay dues)

Central Coast Home Vintners' Association
P.O. Box 271
Santa Maria, California 93456

COMPLETE FORM AND MAIL WITH A CHECK PAYABLE TO CCHVA TO THE ABOVE ADDRESS

Reservations deadline is January 20, 2015

Location: San Luis Yacht Club (located on the pier in Avila Beach)
Date: January 24th, 2015
Time: 12:00-4:00 p.m.
Cost: \$25.00 per person (current members only)
Deadline: January 20, 2015 (no refunds for cancellations after this date)

I am enclosing _____ dollars for _____ # of persons @ \$25.00 per person.

Member(s) Name _____

Address _____

Phone Number _____

E-Mail Address _____

What to bring: A-L – bring a dessert
M-Z – bring an appetizer
Everyone – bring your best bottle of homemade wine or a commercial wine of your choice to share with the group ***in addition*** to any wine you may want to serve at your own table
Don't forget to bring your own glass too!!

CCHVA Annual Dues

Dues cover the association year from February 1st through January 31st.
Annual membership dues are \$40.00 per household (2 persons).
Use this form if attending the annual meeting.

I am enclosing _____ dollars my annual dues.

Members who have not paid dues by February 28th, 2015, will be dropped from the membership list and will not receive future newsletters or club communications.

CCHVA Membership Application

Member 1

Name:

Phone:

E-mail address:

Current address:

City:

State:

ZIP Code:

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

Member 2

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 for one year membership that includes two people from the same household.
- 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 member dues to:

Central Coast Home Vintners' Associations
P.O. Box 271
Santa Maria, CA 93456