

7/4/2016

CCHVA NEWS

PRESIDENT'S CORNER

Well, summer is in full swing, our future wine grapes are through berry set and starting to swell up to their full size. Vineyard managers are out in the fields managing mildew, thinning clusters, and exposing fruit to sunlight. Fortunately, most of you don't need to worry about any of that, because our Club only buys the best of fruit. Those that do.....I feel your pain.

There is a lot happening with CCHVA throughout the summer. Just take a look at our web site to see all we have planned, and many of our activities will be detailed later in this newsletter. I do, however, want to give a quick "heads-up" about some upcoming events that you will not want to miss. First up is a seminar for new wine makers on July 16th. We are hosting this in conjunction with the Santa Maria Parks and Recreation Department. The instructors are veteran winemakers Steve Rau and Vern Veglia. These gentlemen are too modest to toot their own horns, but both have received numerous medals from wine competitions including the almost impossible to earn Best of Show Award, I can't think of better instructors. They are pretty entertaining too, so any newbie wine makers should

plan on attending this educational and hands on event.

Next up, August 13th is our CCHVA Annual Summer Picnic on Orcutt Hill. This is the one to invite your friends to since the space is huge and open to all. We typically have a wine competition, raffle, and will present the Best of Show Awards from the fair. There will be an additional email blast with the rsvp mail-in form, but circle the date on your calendar and start telling people about it now. This one ranks right up there with Avila for our Best of the year event.

Finally, it is never too soon to start thinking about which varietals of grapes you wish to turn into wine this year. Right now, our Grape Co-op coordinator, Jim Ford, is talking with the vineyard managers we work with to source your grapes. When we have the information on what is available, we will get it to you as soon as possible. But now is a good time to check your equipment and be sure you have a plan for when those grapes arrive. Remember, it's easy to make alcohol, but it takes skill and experience to create a fine wine. And that's why we all belong to CCHVA!

Cheers,

Fred Carbone
CCHVA President

SANTA BARBARA...CABERNET?

New AVAs Fuel Bordeaux Varieties

Written by [W. Blake Gray](#) for The Palate Press online wine publication.

June 20, 2016

You've seen *Sideways*. You know Santa Barbara County. It's for Pinot Noir, right?

Santa Ynez Valley vintner Fred Brander thinks that will change. "I think in 10 years, Santa Barbara County is going to be better known for Cab than Pinot," he says. "Because that's where the money is. Around the world, Cab is still king."

This would not be a popular position in most of the county, or in the wine world. Personally I don't agree with it. But Brander has an interesting point. Santa Barbara County has begun to discover its hot spots (literally) for Cabernet. And vintners there have helped by doing a much better job than the rest of California in creating AVAs that actually mean something.

That effort to identify a section of the county that's particularly good for one type of wine started with Pinot Noir, specifically the Sta. Rita Hills AVA, which was approved in 2001. Sta. Rita Hills has the long, cool, dry growing season that has made it and its wines famous. But it also has come to define the entire county in the minds of many wine drinkers.

"I was tired of going to tastings and having people say, 'Pinot Noir is the best wine from Santa Barbara County,'" Brander said. "You guys on the east side can't make good wine'."

Like most coastal counties in California, Santa Barbara County is warmer on its east side, further from the ocean. But wine bottles don't come with county maps.

There also has been residual market resistance to Bordeaux varieties from Santa Barbara because the first Cabs and Merlots planted in the county were in places that now grow Pinot and Chardonnay because they should. Thanks to vintner Greg Martellotto, I tasted a 1980 Cabernet Sauvignon from Sanford & Benedict Vineyard, one of the most respected Pinot vineyards in California. I liked it because its high acidity kept it fresh

all these decades, but it had some of that vegetal flavor that is not popular in a fruit-loving country.

The first step to changing that reputation hasn't really paid dividends yet. The Dierberg family came from the Midwest, where they made money as bankers, and in 1996 bought a huge ranch in beautiful Happy Canyon in eastern Santa Barbara County. Called Star Lane, it had been a dude ranch and a horse-riding retreat for Hollywood celebrities. Its owner during the 1960s, an aerospace magnate at Lockheed, designed bridges on the property to hold and launch nuclear missiles.



Star Lane Vineyard

The Dierbergs like Bordeaux wines and they planted 200 acres of Bordeaux varieties at Star Lane – a strong statement for Santa Barbara County. They also built a no-expense-spared winery. At first it seemed to be a mistake, as their early wines were all over the map. Even now, Santa Barbara County has only 700 acres of Cabernet Sauvignon, less than it did 15 years ago, so the Star Lane vineyard is enormously important. In fact, it is to Cabernet in Santa Barbara County what the Antinori family's huge plantings of Sangiovese on Atlas Peak in Napa Valley in the 1990s were to the image of Sangiovese in the state. Star Lane is not too big to fail, but if it does fail, it fails everyone.

The jury is still out on that, frankly, but Happy Canyon at least has its own AVA; its application was approved in 2009.

Two key things happened in 2013. First, Ballard Canyon, on the east side of Santa Barbara County, had an AVA approved (like all the others, it was written by winemaker and TTB filing expert Wes Hagen.) The AVA requires vintners to make Syrah, but Ballard Canyon AVA is more important to the Cab story than you might think. Not only does it get people thinking about a grape other than Pinot; all of its official communications contrast it with cooler Sta. Rita Hills and warmer Happy Canyon even further east. Plus, Ballard Canyon's eastern border served as the western border for the next application, for Los Olivos AVA, which was approved earlier this year. Los Olivos District has about half Bordeaux varieties planted.

The other key thing that happened in 2013 was that the Dierbergs hired Tyler Thomas as winemaker away from a top Syrah producer in Sonoma County, Donelan Family Wines. Thomas, who has a background in plant physiology, convinced the Dierbergs to focus on freshness rather than worrying about eliminating pyrazines, an obsession in warmer Paso Robles to the north, not to mention most of Napa Valley. The hope is to have fresh herb flavors – instead of kale – but not to leave the grapes on the vine so long that the wines are flabby.



Tyler Thomas

“We’ve discarded worrying about greenness and we’re fully focused on texture,” Thomas said. “If we’re not true to what Santa Barbara County can give, we’re never going to succeed.”

It’s too early to tell how Thomas’ wines at Star Lane will be. He started in July 2013 and the 2013 vintage has just been released. It has good freshness but the tannins are formidably dense.

But some of Star Lane’s neighbors are making fine Cabernets and having a group of them together will make them easier to sell. It may not be too early to say that managing tannin, not pyrazines, is their true challenge.

Brander Santa Ynez Valley Cabernet Sauvignon Reserve 2014 is excellent, with characteristic Cab character of cherry fruit, fresh herb and a touch of cigar box. It’s well-balanced, complex and elegant, and 14.1% alcohol. Grassini Happy Canyon Cabernet Sauvignon 2013 has 14.7% alcohol and formidable tannins but they’re well-managed; this wine might age well.

I really enjoyed a Cabernet-Syrah field blend inadvertently planted by Steve Beckmen’s father, the Beckmen Vineyard TLB Santa Ynez Valley red wine 2013. It’s nicely fresh and fruit-driven with a touch of minerality.

Beckmen’s father mistook some young Syrah plants for Cabernet, though Steve seems to doubt that it was an accident. “At first I was like, ‘Oh no,’” Steve Beckmen said. “But then I sat on it for a little while and said, it could be cool. I think the Syrah works with the Cab to give a different type of tannin than you get with pure Cabernet.”

Beckmen is best known for Syrah, but he more or less agrees with Brander that Cabernet will be a future well-known wine from Santa Barbara, especially outside California.

“Our Cab sells in the Midwest. It sells in Texas,” Beckmen said. “Syrah continues to be challenging (to sell).”

Now if only there was more varietal Merlot from Miles and Jack country. Haha, just kidding, put the motorcycle helmet down.

All photos courtesy of Jarvis Communications.

WE NOW KNOW JUST HOW GOOD OUR WINE IS!

Wine Competition Results!!



The results are in! The overall quality of home wines entered in this year's competition was outstanding!

Our five panels of judges evaluated 73 homemade wine entries from 18 exhibitors.



A special **thank you** to the ALL CCHVA volunteers who helped to make the competition and this year's judging a success!



Our gold medal and best of show winners: Brad Bunkelman, Christopher Sine, Bernadette Sine, Ron Redman, Jim Ford, Steve Rau, Jerry Shoemaker, Mark Plassard, and John Larson (not pictured Jeff Mathieu and Gary Laub)

There were 16 gold medals, 31 silver medals, 17 bronze medals, and 7 honorable mentions awarded.

Congratulations to this year's winners!!

Exhibitor Name	Varietal	Type	Year	Award
Jerry Shoemaker	Cabernet Franc	Red	2014	Best of Show Red
Steve Rau	Chardonnay	White	2015	Best of Show White
Bernadette Sine	Pinot Gris	White	2014	Gold
Ron Redman	Pinot Gris	White	2015	Gold
Jeff Mathieu	Chardonnay	White	2014	Gold
Jim Ford	Chardonnay	White	2015	Gold
Brad Bunkelman	Merlot	Rose	2015	Gold
Mark Plassard	Pinot Noir	Red	2013	Gold
Mark Plassard	Zinfandel	Red	2014	Gold
Mark Plassard	Dolcetto	Red	2014	Gold
John Larson	Syrah	Red	2014	Gold
Mark Plassard	Tuscan Blend	Red	None listed	Gold
Gary Laub	Bordeaux Blend	Red	None listed	Gold
Brad Bunkelman	Faux Bordeaux	Red	NonVt	Gold
Ron Redman	Bordeaux Blend	Red	None listed	Gold
Steven Rau	Cabernet Sauvignon	Red	2014	Gold
Tania Puro	Sauvignon Blanc	White	None listed	Silver
Jim Ford	Pinot Gris	White	2015	Silver
Ron Redman	Pinot Gris	White	2015	Silver
Fred Reed	Riesling	White	2015	Silver
Gary Laub	Gewurztraminer	White	None listed	Silver
Jim Ford	Persimmon	Fruit	2015	Silver

Exhibitor Name	Varietal	Type	Year	Award
Cathy Del Re	Chardonnay	White	2014	Silver
Brad Bunkelman	Viognier	White	2014	Silver
Brad Bunkelman	Cabernet Sauvignon	Rose	2015	Silver
Fred Carbone	50/50 Syrah and Viognier	Rose	2015	Silver
Brad Bunkelman	Malbec	Rose	2014	Silver
Paul Klock	Pinot Noir	Red	2014	Silver
Fred Quigley	Pinot Noir	Red	????	Silver
Jim Ford	Pinot Noir	Red	2014	Silver
Mark Plassard	Merlot	Red	2013	Silver
Mark Plassard	Sangiovese	Red	2013	Silver
Michael Greer	Sangiovese	Red	None listed	Silver
Jim Ford	Syrah	Red	2014	Silver
Jeff Mathieu	Syrah	Red	2014	Silver
Gary Laub	Syrah	Red	None listed	Silver
Ron Redman	Syrah	Red	2014	Silver
Brad Bunkelman	Tuscan Blend	Red	NonVt	Silver
Brad Bunkelman	Bordeaux Blend	Red	NonVt	Silver
Brad Bunkelman	Bordeaux Blend	Red	2009	Silver
Brad Bunkelman	Bordeaux Blend	Red	NonVt	Silver
Brad Bunkelman	Bordeaux Blend	Red	NonVt	Silver
Brad Bunkelman	Bordeaux Blend	Red	NonVt	Silver
Ron Redman	Cabernet Sauvignon	Red	2014	Silver
Bernadett Sine	Cabernet Sauvignon	Red	2014	Silver
Jim Ford	Cabernet Sauvignon	Red	2014	Silver
Cathy Del Re	Cabernet Sauvignon	Red	2012	Silver
Jerry Shoemaker	Sauvignon Blanc	White	2014	Bronze
Paul Klock	Chardonnay	White	2015	Bronze
Fred Carbone	Chardonnay	White	2015	Bronze
Jeff Mathieu	Viognier	White	2014	Bronze
Michael Greer	Viognier	White	????	Bronze
Bernadette Sine	Viognier	White	2015	Bronze
Jerry Shoemaker	Syrah	Rose	2014	Bronze
Ron Redman	Grenache	Rose	2015	Bronze
Jason Mergenov	Grenache	Rose	2015	Bronze
Paul Klock	Merlot	Red	2013	Bronze
Jerry Shoemaker	Sangiovese	Red	2014	Bronze
Jerry Shoemaker	Tempranillo	Red	2014	Bronze
Michael Greer	GSM Blend	Red	None listed	Bronze
Jim Ford	Petite Syrah	Red	2014	Bronze
Jerry Shoemaker	Cabernet Sauvignon	Red	2014	Bronze
Fred Carbone	65% Syrah, 35% Cab Franc	Port	2012	Bronze
Fred Carbone	Zinfandel	Port	2014	Bronze

WORDS FROM A PRO

Jerry Shoemaker, CCHVA Member

Ask any winemaker what the trick to making award winning wine and they will say "It depends..."

Jerry Shoemaker, this year's Best of Show winner for his Cabernet Franc is no different. He stated that "Wine making is not an exact science" when asked about the steps he followed to make his award winning Cabernet Franc.

They picked up their 125 lbs. on September 11th, then crushed and destemmed the grapes. They moved the wine must to the craft room where it's warmer. He explained that the winery is kept at about 60° and red wines like to be fermented at about 80-90°.



1Example of wine must.

They took the necessary measurements to help determine how to proceed. The measurements were: **Brix 24, PH 3.5, TA .62**. Those numbers are in the median range for first measurements. The PH is a little high but should come down in time. They added 3.7 GMS KMBS(Potassium Metabisulfate) and 2.5GMS Enartis Color Plus Enzyme.

Sept 14th, Sunday. Added 3.7 GMS Nutrifirm Energy. Pitched 7 GMS ES 488 yeast.

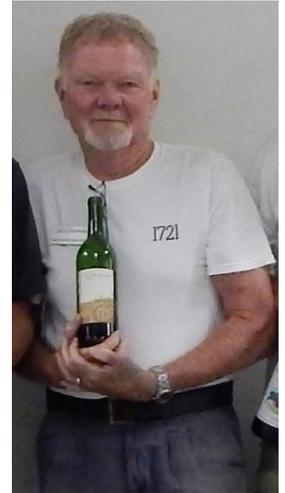
Sept 15th. Already down to 19 Brix. Added 7.4 GMS Nutrifirm Advanced. Punching down 3 times a day.

Sept 19th down to .5 Brix. Added 7 GMS Nutrifirm ML and 2 vials MLF375 Bacteria.

Sept 29 PH was 3.8, so I added 35 GMS Tartaric Acid which brought it down to 3.5. Added 1.3 GMS KMBS for an estimated 300ppm.

They pressed more gallons of juice from the 125 lbs. of Cabernet Franc than expected. They pressed off 10 Gallons and should finish with around 8 gallons. "One of the better wines I have made," Jerry said.

P.S. June 11, 2016. Won Gold Medal and Best of Show at the Santa Barbara County Fair



****Brix** (°Bx) is a way to measure the potential alcohol content of a wine before it's made by determining the sugar level in grapes. Each gram of sugar that's fermented will turn into about a 1/2 gram of alcohol.

****pH** winemakers use pH as a way to measure ripeness in relation to acidity. Low pH wines will taste tart and crisp, while higher pH wines are more susceptible to bacterial growth. Most wine pH's fall **around 3 or 4; about 3.0 to 3.4** is desirable for white wines, while **about 3.3 to 3.6** is best for reds.

****Titratable acid (TA)** is a measure of the sum of all the organic acids in juice or wine. In healthy wine, the major acids are tartaric and malic, but all wines contain small quantities of citric, succinic, acetic, butyric, lactic and other organic acids.

"It Depends"

-Socrates

TO DECANT OR NOT TO DECANT?

That is the Question~

Decanting is one of those elements of wine service that remains mysterious and intimidating to many drinkers: Which wines need it? When to do it? And how? Is it really even necessary or just a bit of wine pomp and circumstance?

Get the Sed(iment) Out

Fundamentally, decanting serves two purposes: to separate a wine from any sediment that may have formed and to aerate a wine in the hope that its aromas and flavors will be more vibrant upon serving.



Older red wines and Vintage Ports naturally produce sediment as they age (white wines rarely do); the color pigments and tannins bond together and fall out of solution. Stirring up the sediment when pouring will cloud a wine's appearance and can impart bitter flavors and a gritty texture. It's not harmful, but definitely less enjoyable.

Decanting is the process of separating this sediment from the clear wine. It's fairly safe to assume that a red will have accumulated

sediment after five to 10 years in the bottle, even if this can't be verified visually, and should be decanted.

Air on the Side of Caution

The question of whether—or how long—to aerate a wine can generate extensive debate among wine professionals. Some feel that an extra boost of oxygen can open up a wine and give it extra life.

Others feel that decanting makes a wine fade faster, and that a wine is exposed to plenty of oxygen when you swirl it in your glass. Plus, it can be fun to experience the full evolution of wine as it opens up in your glass; you might miss an interesting phase if you decant too soon.

A good rule of thumb to help decide:

- Fragile or old wine (especially one 15 or more years old) should only be decanted 30 minutes or so before drinking.
- A younger, more vigorous, full-bodied red wine—and yes, even whites—can be decanted an hour or more before serving.

If you're curious, experiment for yourself with multiple bottles of the same wine—one decanted and one not, or bottles decanted for different lengths of time—and see which you prefer.

In dog wines, I only had one.



TEST YOUR KNOWLEDGE

Serving wine is a fine art:

Different glasses for different wines, what to put with cheese and to decant or not to decant. Do you think you know the answers? Test your wine serving knowledge with this quiz adapted from decanter.com. Answers are at the end of the newsletter – no cheating ☺

Q.1 According to Decanter consultant editor Steven Spurrier, around what temperature should a young red Burgundy be served at?

1. 15°C
2. 22°C
3. 11°C
4. 8°C

Q.2 When serving wine, how much of the glass should you fill with wine?

1. Just enough for a sip at a time
2. Right up to the brim
3. To the widest point on the glass, usually a third of the way up depending on the shape
4. Half full

Q.3 What is "room temperature" generally referring to when serving wine?

1. 23-25°C
2. 16-18°C
3. The temperature of the room you are in at the point in time
4. The average temperature of the kitchen in the winemakers house who made the wine

Q.4 Which one of these wines would you match with dark chocolate?

1. Recioto Valpolicella
2. Marlborough Sauvignon Blanc
3. Pfalz Riesling
4. Barossa Shiraz

Q.5 The picture below shows a Riedel glass designed for wine made from a specific grape variety. Which variety is it?

1. Malbec
2. Cabernet Sauvignon
3. Pinot Noir
4. Riesling

Q.6 What type of wine glass was recently criticized by winemakers and experts in a feature in Decanter's January issue?

1. Champagne flutes
2. Stemless glasses
3. Paris goblet
4. Tumblers

Q.7 Some wines can benefit greatly from decanting. Why is this?

1. The aged colour of the wine looks better in a decanter
2. The wine needs aerating and it gives the chances to remove sediment
3. Old, delicate wines benefit from decanting
4. It's a great way to hide the fact you are serving "not very good" wine to your friends and family

Q.8 According to Gerard Basset OBE MW MS, vintage Port should always be decanted before serving. What should it be poured through?

1. A funnel and muslin cloth
2. Chicken wire
3. A piece of paper
4. Fine silk

Q.9 What advice did Jean-Baptiste Lécaillon, Champagne Louis Roederer chef de cave and executive vice-president, offer to masterclass guests at the Decanter Fine Wine Encounter in November 2014?

1. 'Never serve Champagne after a meal'
2. 'Always keep Champagne in the fridge for 48 hours before drinking it'
3. 'Rosé Champagne should be served at a warmer temperature than red wine'
4. 'Placing a stainless steel fork into the top of an open Champagne bottle really can help the wine to retain its fizz'

Q.10 Which of these varietal wines would be the best to serve with soft cheeses such as brie or camembert, according to Decanter's wine and cheese guide?

1. Cabernet Sauvignon
2. Merlot
3. Malbec
4. Gamay

HOME WINEMAKING CLASS

How's that done?

You know you can trust the Winemakers in Black.

Especially two of CCHVA's finest, Vern Veglia and Steve Rau, will share what you need to know about the process from sourcing quality fruit to equipment needs to yeast inoculation to bottling.



Both are gold medal winners and have won Best of Show from the Santa Barbara County Fair Home Wine Makers Competition.

We have partnered with the City of Santa Maria Parks and Recreation Department to host a 3 hour long class on the home winemaking process.

Attendees must be at least 18 years old and RSVP's are required.

Date: Saturday, July 16th, 2016

Time: 1:00pm to 4:00pm

Location: Elwin mussel Community Center, 510 E. Park Avenue

RSVP: (805)925-0951, ext. 2260.

CCHVA ANNUAL SUMMER PICNIC

What to do in August?

Elvis had Blueberry Hill but CCHVA has Orcutt Hill. Our Annual Summer Picnic is held in one of the most beautiful locations, the view is stunning and there is room for all your family (at least the 21 and over crowd). AND the food, the friends, the raffle, the WINE...all great reasons to mark your calendar for August 13th, 2016.



Our menu this year will be Santa Maria Style Barbequed Beef, Beans, Salad and Bread. There will be an additional email with the RSVP form next week.



Location: Newlove Picnic Grounds, Orcutt Hills

Date: August 13, 2016

Time: 12:00-4:00 p.m.

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We're on the Web!

See us at:

www.cchva.org

Answers:

Q.1 15°C

Q.2 To the widest point on the glass, usually a third of the way up depending on the shape.

Q.3 16-18°C

Q.4 Recioto Valpolicella

Q.5 Pinot Noir

Q.6 Champagne flutes

Q.7 The wine needs aerating and it gives the chances to remove sediment

Q.8 A funnel and muslin cloth

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