

PRESIDENT'S CORNER

Well it's everyone's favorite time of the year.....HARVEST!

If you have been driving up or down the 101 lately you can see all the lights and harvest crews out in the middle of the night picking grapes. I'm told that our weather has been near perfect this year with nice cool nights and warm days so our bundles of sugary goodness are ripening up nicely.

And if you have been by Vern Veglia's house where CCHVA has its crush pad set up, you will see we have been busy with white varietals already coming in, with the Pinot Noir right behind, the Paso Harvest and the L&L Reds behind that. An exciting time of year to be sure. Of course, YOUR grapes are going to come in on a day where you have 5 other commitments and your spouse has the big car.

But dammit..... Work can wait..... Doctor's visits can be rescheduled..... someone else can pick up the kids

WE ARE MAKING WINE HERE!!!!
We know where our priorities lie right? You know it's not just me ☺

CCHVA has events planned for you right through the end of the year. While it is impossible to make everything, consider joining us on some of these amazing events. First off, is our Wine Cellar Tour on September 17th. The focus on this tour of 4 member's homes is their winemaking equipment and the storing of finished wine. You will be inspired by the amazing cellars some of our members have. Details are in the newsletter.

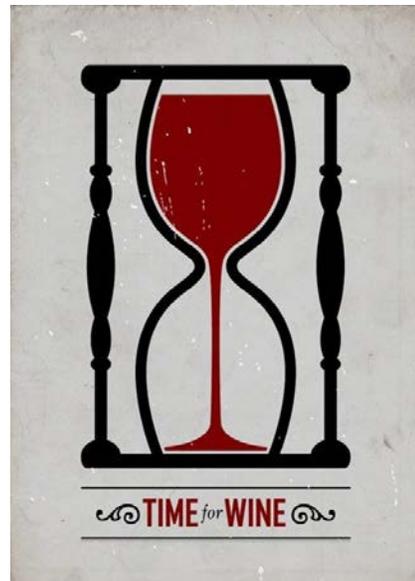
Our October event is a Pizza and Cannoli Night at Jim & Norris Bentivegnia's home. We haven't done this for a couple years now, but those who have attended have always enjoyed Jim's excellent food and hospitality. The date is October 15th and we are limited to 45-50

people, so mail back your RSVP form **ASAP**. This event is members only (2 per household).

Finally, on November 12th, plan on attending our first ever Pre-Holiday Wine and Food Pairing Event. The homemade treats our members bring to events are often raved about, so the idea is to bring both your favorite homemade (or bought) goodie and a wine that compliments it. Send me the recipe along with the wine name when you RSVP (DrFredCarbone@msn.com) and I will email everything to all who attend so we can have some great ideas and recipes to serve/bring to all our Holiday Parties. It will be at my house, probably in the later afternoon, details to follow. For now, just circle the date. No limit on attendees.

I think that's it for now. I've got some grapes to tend, some equipment to clean, or some juice to rack. Gotta get to it! See you all soon.

Cheers,
Fred Carbone
CCHVA President



WILLAMETTE, DAMN IT.

That is how I was instructed to say Willamette on a recent trip to Portland. I went for two reasons – most importantly, I went to see my daughter (pictured with my Destination Race wine glass), her boyfriend and my grand-puppy. Second, to run a “Destination Race” half marathon. You may be asking – “What does a trip to Portland, Tara’s daughter and running a half marathon have to do with wine?” Well, let me tell you....ALOT! At the end of a Destination Race, there is WINE and lots of it. They usually start at a winery (we started at Stoller Family Estate) and end at a location where many wineries set up tasting booths.

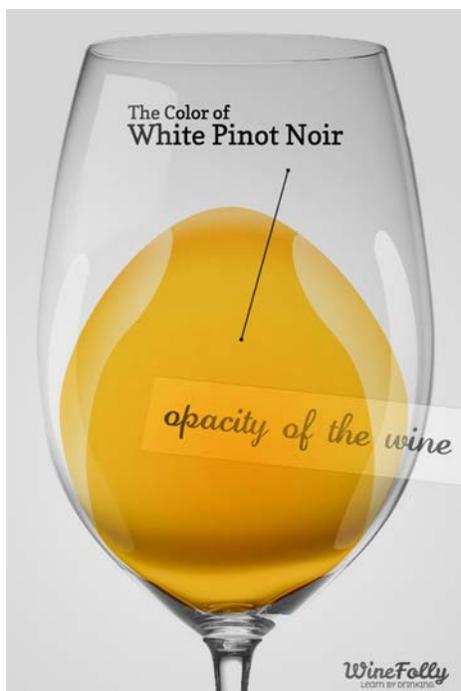


Now you know the reason I run half marathons ~ for the wine. One of the wines we tasted and loved was a

WHITE pinot noir. It was complex and a wine that should be taken seriously, but I will let the Wine Folly experts tell you more –

WHITE PINOT NOIR PROFILE

MAJOR REGIONS: Champagne, **Oregon**, California, Alsace, Italy and Germany



White Pinot Noir Characteristics

FRUIT: Baked apple, pear, lemon and orange zest

OTHER: Honey, ginger, almond, pickled gobo

OAK: either. Usually unoaked.

TANNIN: Low

ACIDITY: Medium +

ABV: 9.5 – 13.5%

COMMON SYNONYMS: Pinot Noir Blanc, Pinot d'Alsace, Blanc de Noirs, Burgunder, Blanc de Noir Spätburgunder, Vin Gris of Pinot Noir, Pinot Nero Bianco

WHAT DOES WHITE PINOT NOIR TASTE LIKE?

Tara says “a little slice of heaven” but Wine Folly states “White Pinot Noir is richer than many white wines because it’s made with red wine grapes. It has flavors of baked apple and pear, with zesty notes of honey, orange and ginger.”

Depending on how it’s made, the color can range from a pale white gold to a deep saffron yellow.

HOW WHITE PINOT NOIR IS MADE?

White Pinot Noir is made like a white wine. It is juice fermenting in the absence of skins and a very different fermentation than red wine fermentation.

It can be barrel fermented, like Chardonnay or fermented in stainless steel. It is a much cooler/slower fermentation than red wine fermentation.



WHITE PINOT NOIR FOOD PAIRING

White Pinot Noir is a lot like Chardonnay when pairing with food.

A sip of White Pinot Noir would be the perfect quenching sip to crab and avocado salad with lemon dressing. Try it with cream-based soups and dishes with cream-based sauces. Pinot Noir in all its forms is a great partner to mushrooms (Recipe for mushroom risotto below). So if you’re a mushroom lover, go get a bottle of White Pinot Noir.

Selecting a meat? Think “White” and go for chicken, pork chops or even fish and chips.



MUSHROOM RISOTTO

- Prep 20 m
- Cook 30 m
- Ready In 50 m

Authentic Italian-style risotto cooked the slow and painful way, but oh so worth it. Check the rice by biting into it. It should be slightly al dente (or resist slightly to the tooth but not be hard in the center).

Ingredients

- 6 cups chicken broth, divided
- 3 tablespoons olive oil, divided
- 1 lb Portobello mushrooms, thinly sliced
- 1 lb white mushrooms, thinly sliced
- 2 shallots, diced
- 1 1/2 cups Arborio rice
- 1/2 cup dry white wine
- sea salt to taste
- freshly ground black pepper to taste
- 3 tablespoons finely chopped chives
- 4 tablespoons butter
- 1/3 cup freshly grated Parmesan cheese

Directions

1. In a saucepan, warm the broth over low heat.
2. Warm 2 tablespoons olive oil in a large saucepan over medium-high heat. Stir in mushrooms, and cook until soft, about 3 minutes. Remove mushrooms and their liquid, and set aside.
3. Add 1 tablespoon olive oil to skillet, and stir in the shallots. Cook 1 minute. Add rice, stirring to coat with oil, about 2 minutes. When the rice has taken on a pale, golden color, pour in wine, stirring constantly until the wine is fully absorbed. Add 1/2 cup broth to the rice, and stir until the broth is absorbed. Continue adding broth 1/2 cup at a time, stirring continuously, until the liquid is absorbed and the rice is al dente, about 15 to 20 minutes.
4. Remove from heat, and stir in mushrooms with their liquid, butter, chives, and parmesan. Season with salt and pepper to taste.

TRY IT PAIRED WITH ONE OF THESE WINES:

From Oregon: Anne Amie, Domaine Serene, Willakenzie Estate, J.K. Carriere, and Ghost Hill

From California: *Pinot Noir Blanc and Blanc de Noirs* Schramsberg, Domaine Carneros



WINE CELLAR TOUR

Questions, so many questions ~

What equipment might you need as this addiction we call a hobby grows and you end up making bigger and bigger batches of wine? How do I store it? Well, guess what? This is the event for you!

On Saturday, September 17th, we will be touring 4 member's home wineries and cellars to answer these questions. The event will be rounded out with a Pot Luck at Dave's home. Join us for all or part of the tour, bring a bottle (or two) of wine to share and decide what delicious dish you will bring.

TOUR SCHEDULE:

9:00 AM ~ start at Mark Plassard's House: 2054 Curtis Place in Arroyo Grande.

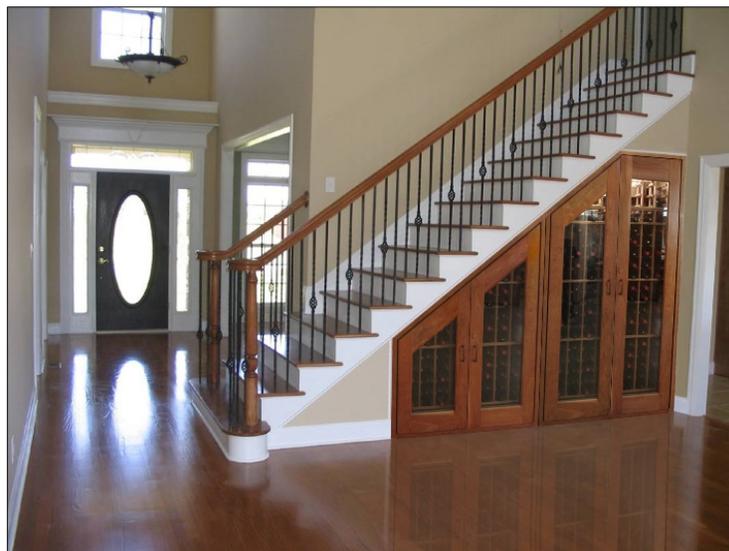
10:00 AM ~ Second stop is Gary Smith's House: 300 Village Glen Drive in Arroyo Grande.

11:00 AM ~ Third stop is Greg Fields' Figliuolo Cellars: 135 Old Summit Rd., Arroyo Grande.

12:00 Noon ~ Finale is Dave Runstrom's Property: 1660 Hi Mountain Rd, Arroyo Grande. This is 6 miles past Lake Lopez, so just keep driving.

There you have it, 4 home wine makers who have answers and will give you ideas about your own home wine making adventure.

RSVP to Fred Carbone, DrFredCarbone@msn.com, 264-0611 and to let him know how many in your party. Plan on bringing a bottle (or two) to share and something for the communal Pot Luck.



Just one idea for what to do with the space under the stairs ☺

PIZZA! PIZZA!

Homemade in a pizza oven and you are invited! Well, at least the first 45-50 members who send in their RSVP form are.



Jim and Norris have graciously opened their home to us in the past and presented us with amazing truly homemade Italian pizza fired in the oven you see in the picture.

As we say about all our events, this is one you don't want to miss. Jim is a fantastic cook and has hinted there may be homemade cannoli for dessert. The RSVP form is attached – this is important as the event is limited to 45-50 CCHVA members only.

WINE AND FOOD PAIRING



November 12th brings an opportunity to test the theory that certain wines taste better when paired with the right foods. Fred and Katherine are hosting our November event. There will be more information to come but for now, circle the date on your calendar – and plan to stay as long or little as you want. Now, for the pairing, if you are unsure how to proceed with the pairing, there are some guidelines included to get you started.

5 Wine & Food Pairing Guidelines



Champion the Wine

The number one guideline is to bring out the best characteristics of a wine. A high tannin red wine will taste like sweet cherries when paired with the right dish. Focus on the characteristics that you want to champion and make sure that the wine will shine instead of fighting against the food.



Bitter + Bitter = Bad

Since our taste buds are very sensitive to bitterness, it's important to pay special attention to not pair bitter food and high tannin wine. Green Beans with Cabernet Sauvignon will multiply bitter tastes. If you want to pair a high tannin wine, look to foods with fat, umami and salt for balance.



Wine Should be Sweeter

As a general rule, make sure that the wine is sweeter than the food and you will have a successful wine pairing. If the wine is less sweet than the food it's matched with, it will tend to taste bitter and tart. This is why Port wine is perfect with dessert.



Wine Should be More Tart

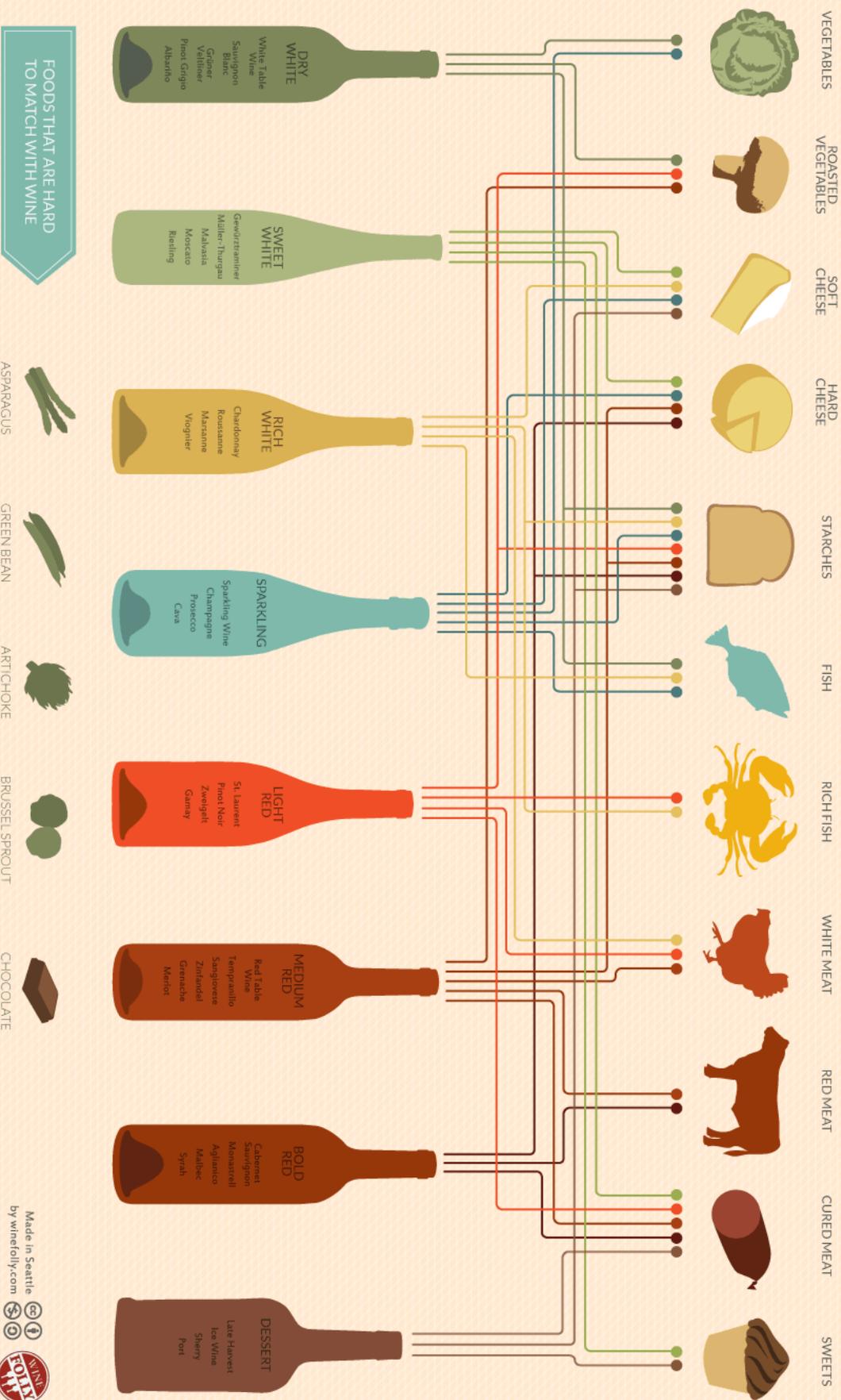
A wine should have higher acidity than the food it's matched with otherwise it will taste flabby. For instance, a salad with vinaigrette is better with an extra brut Champagne than a buttery Chardonnay.



Improve an Earthy Wine

Ever hear that Old World Wine is better with food? On their own, Old World wines can be very earthy and tart. However, when you pair an earthy wine with something *even more* earthy like mushroom stroganoff, then the wine tastes more fruity.

PAIRING WINE & FOOD



FOODS THAT ARE HARD TO MATCH WITH WINE



CALENDAR OF EVENTS

- Sept 17th – Home Cellar Tour 9:00 am
- Oct 15th – Pizza and Cannoli at the Bentivegna's 2:00 – 5:00 pm
- Nov 12th – Wine and food pairing – Carbone's
- Dec - No event due to the holidays
- January – Annual Membership Meeting – Avila Yacht Club
- Feb/March/April – Tips from the Pros/Winemaker's Lectures



KUDOS KORNER

None of CCHVA events would happen without our membership and volunteers.

Gary Stanley, our Event Chair wanted to be sure all the helpers from our successful August picnic were thanked: Ron, Vern, Jim, Steve, Paul, Cathy, Mary and Victoria (I am sure I missed someone, please know your efforts were appreciated too).

Last, but not least pictures from some of the recent crushes:



Contacts

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

President	Fred Carbone*	264-0611	drfredcarbone@msn.com
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Treasurer	Paul Klock*	937-8081	tictocfive@gmail.com

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Board Member	Mary Michael*	452-8098	mmarymike@aol.com ;
Board Member	Linda Rickett*		
Board Member	Steve Rau*	937-7464	fourbrotherswine@verizon.net ;

* Current 2016 Board Members

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E-Mail: cchva2014@gmail.com

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

CCHVA PIZZA & CANNOLI NIGHT
(Please use this form for your reservation)

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

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

Reservation Deadline is October 10, 2016

Location: Bentivegnia Home, 3540 Pinewood Rd Santa Maria CA 93455
Date: October 15, 2016
Time: 2:00-5:00 p.m.
Cost: \$15.00 per person **LIMITED TO 45-50 PEOPLE, SO CCHVA MEMBERS ONLY**
Menu: Various Pizza's cooked in a stone pizza oven.
Deadline: October 10, 2016 (no refunds for cancellations after this date)

_____ # of persons @ \$15.00 per person

Member(s) Name _____
Address _____
Phone Number _____
E-Mail Address _____
Amount Enclosed _____

What to bring: Lawn Chairs, Wine Glasses and of course
Everyone – bring your best bottle of homemade or a commercial wine of your choice to share with the group.
Plasticware will be provided if you seriously don't want to eat your pizza by hand.

Don't forget your glass and a bottle of wine to share!!

Directions to Jim and Norris Bentivegnia's House: From Highway 101 in the South: exit Clark Ave, drive all the way to the end at Highway One. Turn Right on US Highway One and travel 7 miles north to turn right on Sandalwood Drive. Follow Sandalwood to the end and left turn on Pinewood. From Highway 101 in the North: Take the Betteravia Road Exit and head west about 3 miles. Slight left at the "Y" onto Mahoney Road which becomes Black Road. Follow Black Road to the intersection with Highway One and turn left. Then Left turn on Sandalwood and left turn on Pinewood.
