

7-30-2017

Central Coast Home Vintners' Association News



MESSAGE FROM THE PREZ

Ah summertime.....

It has to be a winemaker's favorite time of year.

Not only do we get a chance to enjoy those nice whites and rose' wines we made last year, but we get to look out over the vineyard and see our precious grapes begin to turn color as we dream about this year's vintage. I actually saw my very first purple grape yesterday which means the nets will have to go up soon. For now, I'm just enjoying the sunshine and anticipating harvest.

So, what's up with the club? Well, as you will see from our Website, we have lots of things planned. This newsletter blast is really to introduce you to the Big Two:

Summer Picnic Grape Coop Order

I realize that maybe half of you just stopped reading and downloaded the Coop Brochure and the Picnic Form because that is more exciting than hearing me wax poetic about purple grapes. For the rest of you (and maybe a few who have come back), the details of our recent and upcoming events are included in the newsletter.

That's all folks; see you at the Picnic,
Fred Carbone
Club President



7-30-2017

July Winemaking Class (PAST EVENT)

Our esteemed “Professor of Wineology”, Steve Rau, gave an entertaining and engaging class at the Santa Maria library to 28 Newbie Winemakers.

Information and tips were shared, questions and answers were flying, problems were solved and quite a few people are now much more excited and comfortable about

jumping in with both feet to make wine this year.



Our Club gained a few new members from the event. For you old timers (you know who you are 😊), be sure to show off your talents to the new members at upcoming events.

Thank you, “Professor” Rau.



Santa Barbara County Fair CCHVA Fair Booth



As you know, each year CCHVA hosts the home wine makers wine judging event.

What you may not know, CCHVA also creates, sets up and tears down a booth at the Fair that displays our medal winners to fair attendees. In addition, it is an opportunity for CCHVA to give information to possible new members.

This year, the booth was craftily set up and graciously taken down by **John and Theresa Larson, Mary Michael, Cathy Del Re and Tania and David Puro.**

A big thank you to our members for stepping up!



7-30-2017

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:

Saturday, August 12th, Noon	Summer BBQ Picnic at Orcutt Hill September RSVP Form is attached
Saturday, September 9th	Blending Workshop RSVP – taniaca@aol.com
Samstag, 7. Oktober	Es braucht viel Bier, um Wein zu feiern - feiern Oktoberfest! Kein Wein erlaubt. RSVP - taniaca@aol.com It takes a lot of Beer to Make Wine – Celebrate Oktoberfest! No wine allowed.
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



Are these the faces of people not having fun? I didn't think so either. See why they are smiling on the next page.



7-30-2017



Are you like this man, are you wondering what event CCHVA has instore for August?

Wonder no more...

CCHVA SUMMER BBQ

August 12th, 2017

Our get together on top of Orcutt Hill is one of the Top 3 Events our Club hosts each year.

Unlike the other two, there is no limit on the number of people who can attend so we ENCOURAGE you to bring guests.

If you have someone who helps you make wine each year, an interested family member, or an out-of-town guest, this is the time to invite them to come along.

Everyone wants to attend this event.



The venue is extraordinary with a great view of the Santa Maria Valley. AND THE FOOD...New York Strip Steak and all the fixings, is exceptional. Where else can you eat and drink for \$20 per person? And possibly get your picture in the Newsletter? Bring your over 21 friends.

PLUS, in true CCHVA fashion a competition for the Best Wines Red or White/Rose' from our members will be held. No judging experience necessary, pick the ones you like best and medals will be given to the top 3 winners.



If that's not enough, "Best of Show" plaques will be awarded to those who won the Santa Barbara County Fair Competition. Definitely don't want to miss that.

Finally, for all of you that plan on making wine this year (and I know that's just about all of you), this is your chance to talk to your fellow members to see what everyone is making and hopefully get enough people together for that all important 500# minimum coop order. Our mentors will be on hand if you want to find someone to help you this year

The form to RSVP is attached, fill it out and mail it in before our deadline on August 9th.

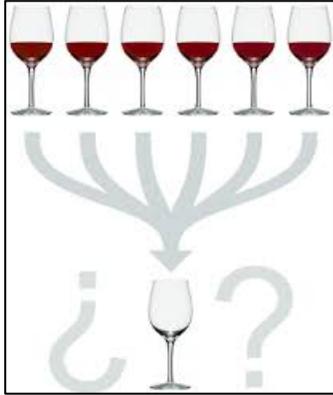


7-30-2017

And really, don't you want to share this amazing location, amazing food, the nicest people with everyone you know and look as happy as these folks? Please RSVP and invite everyone on your Facebook Friends List☺



Blending 101



September 9th Blending Workshop

In response to the requests for an Advanced Winemaking class with a “hands on” workshop, we are introducing a blending workshop.

At this time of year many winemakers bottle last year’s vintage to free up space for this year’s harvest. While freeing up space, there is always a few gallons of this and that left, so we felt this is an excellent time to talk about blending.

Experienced winemaker and medal winner, Brad Bunkelman, will give a short talk on what to look for when you combine two or more varieties together.



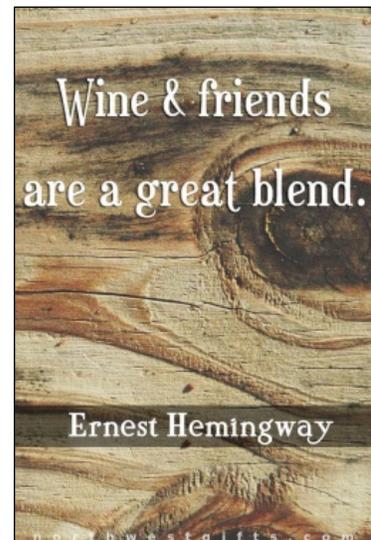
Then the group will be turned loose to play “Mad Scientist” and come up with drinkable blends. The Big Vision on this class is that if you come with 1-5 gallons of single varietal wine, you will leave with the same amount of blended wine traded with your fellow club members.

Be sure to bring a little extra to taste and blend so your carboy doesn’t go home a bit light.

If you want to bottle on the spot, Mark Plassard, whose winery we will be using, has an enomatic bottle filler and sells corks for the club. You do take advantage of our reasonably priced corks right? Bring empty bottles if you want to bottle ‘em up.

Club Prez Carbone will be bringing 5 gallons of un-oaked 2016 Santa Margarita Vineyard Merlot and really wants to go home with a blend or two.

RSVP to our Events Chair Tania Puro taniaca@aol.com if you wish to attend. Be sure to tell her what varietal you will be bringing. This event is Club Members only.

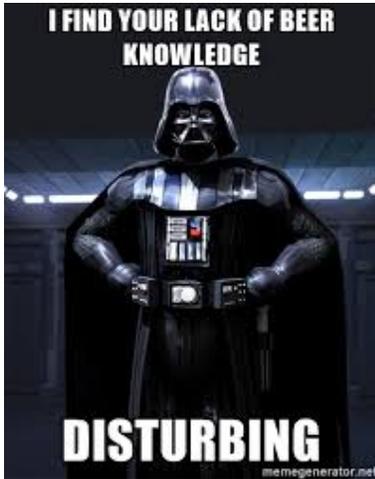


7-30-2017

ACHTUNG--OKTOBERFEST IS COMING TO CCHVA!

October 7th, 2017

Break out the lederhosen and beer steins...because it takes a lot of beer to make a good wine. This event is a bit of a departure for our Winemaking Club in that NO WINE WILL BE SERVED.



Instead, we venture to the “Dark Side” of alcohol hobbies:
Brewing Beer

For an afternoon of everything BEER, Gary Stanley and Kathy Sullivan have graciously offered to host the event at their Orcutt home.

Club members who practice the art of “Home Brew” are invited to show off their beer at this event.

Steve Kitts, will be talking to us about the transition from homebrewer to owner of Orcutt’s hottest Microbrewery: The Naughty Oak. He will share some of the Naughty Oak selections and teach us what to look for when appreciating a beer.

There is ***no charge*** for this member’s only event. However, it is limited to 60 people. CCHVA will provide the food. More details will follow as we get closer to the event.

RSVP to our Events Chair Tania Puro taniaca@aol.com by October 1st if you wish to attend and let her know if you are bringing your home brew.

Don’t forget to bring your stein.

YO!
I HAVE
MOVED!
☺

Our Communications Chair has moved out of state and we want to replace that deserter with a local member that attends CCHVA events to continue to create the newsletter. Now is the chance to bring out your crafty side - take photos at events and write up articles for the newsletter. This does not have to be one person, so grab a fellow wine maker and make history. (The deserter wrote this request).

We need someone who is Facebook Savvy that can take our Facebook Page (what, you didn’t know we had one?) 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.

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



7-30-2017

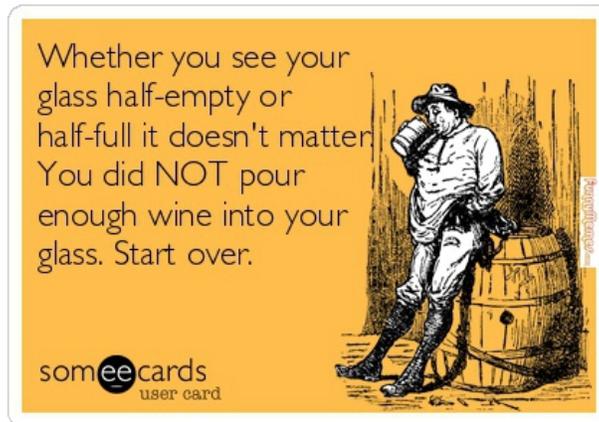
Grape Coop Brochure is Out!

Old news, I know.... But EXCITING!

This year every grower I know is expecting an exceptional harvest. The winter rains have washed the salts out of the root zones so the vines are very vigorous this year.

Also, it appears harvest will most likely be in September and October like it should be and not August as it has been the past 2 years.

More details are in the attached brochure. Plan and order now so you will be like this bloke and not have enough wine -



You might remember that last month I put the call out for someone to step up and help out Jim Ford this year? Fortunately, **John Larson** has answered that call. Thank you John, we all appreciate it. Jim is still hoping for one more assistant this year so contact him soon please.

Snail Mail, Social Media, Website...

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

LIKE US ON FACEBOOK - [CCHVA Facebook Like](#)

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

Follow Us on Instagram (all the cool kids do):
Search for CCHVA1 to follow Tag your photo with CCHVA1 to post
Hashtag your post to build up the CCHVA pictures (#CCHVA1 or hashtag any CCHVA)

CCHVA Summer BBQ
(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

Reservations Deadline is August 9th, 2017

Location: Newlove Picnic Grounds, Orcutt Hills
Date: August 12, 2017
Time: 12:00-4:00 p.m.
Cost: \$20.00 per person for full meal (No Meat: \$10.00 per person)
Menu: **New York Strip Steak**, Beans, Salad and Bread
Deadline: August 9th, 2017 (no refunds for cancellations after this date)

_____ # of persons @ \$20.00 per person

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

What to bring: A-L – bring an appetizer
M-Z – bring a dessert
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, wine glasses, and table settings. Plasticware will be provided if you forget yours.

Wine Competitions: Bring your home made wine for the competition. We will have separate red and white wine competition and medals for the winners.

ALL wines for the competition must arrive at Newlove by 12:15 p.m.!

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

Directions to Newlove Picnic Grounds: From Highway 101, exit Orcutt Hill Road (south of the Orcutt Clark Avenue interchange) and follow signs up the hill to the picnic grounds.

Central Coast Home Vintners' Association

2017 Grape Co-op Catalog

Follow us on Facebook at:

<https://www.facebook.com/CCHVA-Grape-Co-op-267639245172/>

CCHVA Mentors

CCHVA mentors are available to assist new winemakers. Please contact one of the individuals in your area if you have questions or need some assistance.

Rhonda Cooper	Templeton	rccgeo@yahoo.com	704-7355
Fred Carbone	Santa Maria	drfredcarbone@msn.com	264-0611
Ron Redman	Santa Maria	redman_11@msn.com	937-0333
Jim Ford	Santa Maria	pjford412@verizon.net	268-1222
Jerry Shoemaker	Santa Ynez	js7290@gmail.com	688-0533
Greg Fields	AG/Pismo	gsfields2004@yahoo.com	503-8034

2017 Grape Harvest Selections Available

This year, the Central Coast Home Vintners' Association Grape Co-op continues to select those vineyards that consistently offer excellent, award winning fruit. The vineyards this year are Margarita, Los Alamos, Goodchild, and Valley View.

Keep in mind that all our grapes are harvested by hand, which adds a small cost for quality fruit. In addition, CCHVA adds a small surcharge to the price the vineyards charge to cover the cost of transportation to pick up the grapes, equipment maintenance, and use of the property for the crush.

A minimum order of 100 pounds is required. As a rule of thumb, 100 pounds will make 5 to 6 gallons of wine. It is best if you can encourage your wine making friends to join with you to order a half bin (500 lbs); however, this is not a requirement as we are coordinating orders from many areas in California. ***We will inform you if the varietal you select does not receive orders of at least 500 pounds. At that time you may want to select an alternate variety. The 500-pound minimum total order per vineyard and varietal will be strictly followed this year.***

Place your order by August 21th, 2017, to make sure that the vineyard of your choice will be able to deliver. A 100% deposit is required by September 1st, 2017.

We will crush and de-stem the fruit at Vern Veglia’s place in Orcutt, Ca, and we will provide initial measurements of Brix. It is also recommended that each wine maker also verify all measurements before starting your fermentation. For those vintners who choose a white grape, we will provide a press at the time of crush. You will need to provide your own containers for transporting your grape must or juice to your wine cellar. ***Due to the number of people involved during the crush and nature of the equipment, children should not attend the crush.***

We are very thankful to Vern Veglia for the use of his property during the two or three months of the crush period. Please respect his property when picking up your order.

It is imperative for you to be available to pick up your grapes on their delivery date. If for any reason you cannot pick-up your grapes at the time of crush, you are responsible for making arrangements to take delivery.

The following information identifies the vineyard, variety code, and price. **Place your order by August 21, 2017.**

Margarita Vineyard

Along the southernmost reaches of Paso Robles lies Margarita Vineyard, cradled by the Santa Lucia mountains just 14 miles from the Pacific Ocean. There are no other vineyards in the vicinity, so Margarita Vineyard stands alone in benefiting from the remarkable growing conditions of the surrounding Santa Margarita Ranch AVA. Here, the vines unfold along a rare diversity of five soil types—ancient seabed, shale, rocky alluvium, granitic and volcanic—amid one of Paso Robles' coolest growing environments. This is the same vineyard that provides grapes for the Ancient Peaks label.

	Code	Varietal	Cost/lb	Harvest Dates*
Reds	MV1	Cabernet Sauvignon	\$1.90	10/10-10/22
	MV2	Malbec	\$1.63	9/29 -10/17
	MV3	Merlot	\$1.35	9/27
	MV4	Petit Verdot	\$1.63	No Dates Available
	MV5	Pinot Noir	\$1.90	9/16 - 9/27
	MV6	Syrah	\$1.46	9/29 -10/4
	MV7	Petite Syrah	\$1.63	10/7-10/14
	MV8	Zinfandel	\$1.52	9/27 -10/22
Whites	MV9	Chardonnay	\$1.46	No Dates Available
	MV10	Pinot Gris	\$1.57	9/10
	MV11	Riesling	\$1.35	No Dates Available
	MV12	Sauvignon Blanc	\$1.35	9/10

* The harvest dates are an estimate only based on previous seasons and are provided for your planning purposes.

Lucas & Lewellen Vineyards Goodchild, Los Alamos , Valley View

Goodchild - Santa Maria Valley

Along both sides of the acclaimed Foxen Wine Trail, these vineyards consistently produce prize-winning Pinot Noir and Chardonnay grapes. The soils vary from clay and gravel river deposits to hillside and hilltop sites reminiscent of the great vineyards of Burgundy.

Los Alamos Vineyard - Los Alamos Valley

Stretching for over a mile of Highway 101 frontage just south of the town of Los Alamos, these vineyards are home to over 20 varieties of grapes, representing the principal varieties of the Rhône, Burgundy and Bordeaux regions of France, as well as Italian varieties. With some of the vines planted from cuttings brought over from Europe over 25 years ago, these vineyards have long been a favorite source for many of California's most acclaimed wineries.

Valley View Vineyard - Santa Ynez Valley

Sloping gently toward the Santa Ynez River, the south-facing lower vineyard features what many consider Santa Barbara County's best Cabernet Sauvignon. The hilltop vineyard produces outstanding Cabernet Franc and Syrah.

Reds	Code	Varietal	Cost/lb	Harvest Dates*
	LLV1	Barbera – Los Alamos	\$1.30	10/8 – 11/6
	LLV2	Cabernet Franc – Los Alamos	\$1.30	10/10 – 11/20
	LLV3	Cabernet Franc – Valley View	\$1.60	10/8 - 10/29
	LLV4	Cabernet Sauvignon – Valley View	\$1.90	9/29 – 11/20
	LLV5	Dolcetto – Los Alamos	\$1.20	9/14 - 10/13
	LLV6	Malbec – Los Alamos	\$1.70	10/2 – 10/29
	LLV7	Merlot – Los Alamos	\$1.50	10/1 -11/15
	LLV8	Nebbiolo – Los Alamos	\$1.50	10/2 – 11/20
	LLV9	Petite Verdot – Los Alamos	\$1.60	10/29
	LLV10	Petite Syrah – Young	\$1.30	No Dates Available
	LLV10a	Petite Syrah - Old	\$1.60	10/7 – 11/8
	LLV11	Pinot Noir – Los Alamos	\$1.95	9/3 -10/13
	LLV12	Pinot Noir Goodchild High 9	\$2.45	9/4 - 9/23
	LLV13	Sangiovese – Los Alamos	\$1.30	9/22 – 11/22
	LLV14	Syrah – Los Alamos	\$1.20	9/26 – 11/6
	LLV15	Syrah – Valley View	\$1.50	9/14 -10/15
Whites	LLV16	Chardonnay –Goodchild	\$1.45	9/10 – 10/26
	LLV17	Chardonnay –Los Alamos	\$1.20	9/10 – 10/21
	LLV18	Chenin Blanc – Los Alamos	\$1.20	9/18 - 10/31
	LLV19	Gewurztraminer – Los Alamos	\$1.30	8/22 - 9/20
	LLV20	Muscat Canelli – Los Alamos	\$1.30	9/19 – 10/26
	LLV21	Orange Muscat – Los Alamos	\$1.20	9/19-10/9
	LLV22	Riesling – Los Alamos	\$1.30	9/12 -11/3
	LLV23	Sauvignon Blanc – Los Alamos	\$1.25	9/8 – 10/17
	LLV24	Pinot Grigio	\$1.25	8/30 – 10/9
	LLV25	Viognier	\$1.20	8/21 - 10/13

- The harvest dates are an estimate only based on previous seasons and are provided for your planning purpose.

To Order:

Place your order early to allow us to time to coordinate the requirements of all the home winemakers

Place your order with Jim Ford by **August 21th, 2017**, e-mailing him at pjford412@verizon.net, or telephone at 805-268-1222 (cell), or by mail to 412 S. Palisade Drive, Santa Maria, CA 93454. In order that we can notify you when your grapes will be delivered, please include your home, cell, and work telephone numbers, as well as your home and work e-mail addresses. We will normally provide you advance notice of the delivery time but weather and vineyard requirements may result in a very short notice.

Make checks payable to CCHVA, indicate on the check that it is for the Grape Co-op, and mail it to Jim Ford, 412 S. Palisade Drive, Santa Maria, CA 93454, by **September 1st, 2017**. Please include 100% of the amount due. If you have not renewed or joined the CCHVA for 2017, please send a separate check for \$40.00 for 2017 dues in addition to your payment for your grapes.

Grape Pick-up Location:

1333 Bush Lane, Orcutt, CA 93455

Directions:

From the North

Turn **right** onto **Union Parkway**. 3.0 mi

Turn **left** onto **S Blosser Rd**. 0.5 mi

Turn **right** onto **Solomon Rd**. 0.3 mi

- *Solomon Rd is 0.1 miles past Rick Rd*

- *If you reach Terrazzo Way you've gone about 0.2 miles too far*

Take the 2nd **right** onto **Bush Ln**. 0.2 mi

- *Bush Ln is just past Kris Ln*

- *If you reach Appaloosa Trl you've gone a little too far*

1333 BUSH LN is on the **right**.

- *If you reach the end of Bush Ln you've gone a little too far*

From the South

Take the **US-101 N**.

Take the **Clark Ave** exit, **EXIT 164**, toward **Orcutt**. 0.2 mi

Turn **left** onto **E Clark Ave** 3.3 mi

Turn **right** onto **S Blosser Rd.** 0.5 mi

If you reach Arabian Trl you've gone about 0.1 miles too far

Take the 1st **left** onto **Solomon Rd.** 0.3 mi

- *Solomon Rd is 0.2 miles past Terrazzo Way*
- *If you reach Rick Rd you've gone about 0.1 miles too far*

Take the 2nd **right** onto **Bush Ln.** 0.2 mi

- *Bush Ln is just past Kris Ln*
- *If you reach Appaloosa Trl you've gone a little too far*

1333 BUSH LN is on the **right**.

- *If you reach the end of Bush Ln you've gone a little too far*

To all our previous grape buyers, we thank you for your participation in past years, and we hope to serve you again this year with prize-winning grapes.

See you at the crush: Jim Ford
CCHVA Grape Co-op Coordinator
Phone: 805-268-1222
E-mail: pjford412@verizon.net