

Central Coast Home Vintners' Association

Marh 2018

*Don't forget to change
your clocks this
weekend!*



PRESIDENT'S CORNER

Hello All,

Brrrrrrrr.....

Are we getting a cold snap here on the Central Coast or what? I'm fortunate that my vines still haven't gone through bud break so I'm not effected by the hard freeze we just had most every night, but I know other club members aren't so lucky and I'm sorry to hear about your loss. Time will tell how the local vineyards faired.

I've got a quick update on club activities for you. Our winter events are going well with the first of both the Wine Evaluation and TIPS programs well attended. If you haven't been to either of these before, you might want to check them out. They typically have a smaller number of people than our large get togethers do so there is more room for learning and getting questions answered. After making wine for over 15 years, I am still learning and find both these events beneficial. More info can be found below.

Finally, now is about the time of year people start bottling up their white wine and aged reds with designs on entering them in the Fair. I remind you that very high quality corks are available through the club for only \$.22 each. Contact Mark Plassard (email Dilplass@aol.com) if you need to order some. Remember Jim Ford (email pjford412@verizon.net) is the person to contact if you need to borrow the corker, barrel washer or any other equipment. Deadline to enter your wine in the Fair isn't until May 11th in case you are wondering.

That's it for now, have a great month!

Cheers,
Fred Carbone,
CCHVA Prez
DrFredCarbone@msn.com

WINE EVALUATION/JUDGING SEMINARS

*Wine Seminars With CCHVA More Fun Than _____ (you fill in the blank!)
Really? Well no, but they're pretty fun.*

Where else can you sample up to 14 different wines in one night, many of them home-made and then pit your tasting skills against the club experts. All kidding aside, this is serious business. You might even end up a judge for the Home Vintners Association for the Santa Barbara County Fair Home Winemaking Competition.

Three more seminars will be held this spring - March 22nd, Wines of Burgundy (Pinot Noir and Chardonnay as well as all white wines), April 26th, Rhone Valley wines and May 24th, Italian varietals. While there is no admission fee, everyone brings a bottle to share of either home made or commercial wine. Since the goal is to identify flaws in wine, some of the home vintners bring real stinkers. Sometimes people bring commercial bottles that they know are bad. But that's only a small percentage. Most of the wines that people bring are really good, which makes everyone a winner!

There are usually about four flights served during the evening. The flights vary from 2 to 4 wines. Everyone is given a rating sheet. We all individually evaluate the wines for appearance, bouquet, taste and body (or some variation of those). And, of course, whether it tastes like the varietal it is supposed to be. If you don't want to drink too much, you can always pour some out, or even spit! Your choice!

Once we have evaluated the wines and filled out the score sheet, we talk about it. If your score is similar to those of the experts- you win! If your score is really different, you can learn how others view wine or just stick to your guns! You might be smarter than anybody! You might be a super-taster!

This is all in preparation for the big judging event on June 9th at 10:00 a.m. That's a really great event, because you get breakfast, lunch and wine! But you have to spit while you're judging, that's the rules. Until you are almost done, and then it doesn't matter any more. Once everyone is done judging, then you are free to sample the wines that were found to be the best. What a deal!

But you don't have to be a judge to attend the wine tasting seminars. Anyone can attend any of the classes. You can just do it for fun- because it is fun. The Lake Marie clubhouse, where the seminars are held, is an awesome place. You can look out over the lake and watch the sunset and the birds and the frogs while you are sampling great or bad wines. All you need to do is bring a bottle. It doesn't even have to be a very expensive bottle.

Sound like a cheap date? Sound like fun? It certainly is. So we hope that you can join us in March for the wines of Burgundy (Pinot Noir, Chardonnay and all whites)!

Rhonda Cardinal



SEE, SMELL, SWIRL, SPIT, and REPEAT!

As a reference in the seminars, we will use the book entitled "Wine Folly, the Essential Guide to Wine". Written by Madeline Puckett and Justin Hammack, it is available to purchase on Amazon

TIPS FROM THE PROS

Join us in March!

March 17 at 10am – Dierberg and Star Lane Winery
1280 Drum Canyon Rd. Sta. Rita Hills, CA 93436

Note - \$20 per person tasting fee
Attendance is limited so please RSVP to DrFredCarbone@msn.com

Come hear the winemaker describe their wines and the winemaking process while you taste some of the fruits of their efforts.



About the winery (from their website): Thirteen miles from the Pacific Ocean in one of the cooler winegrowing corners of Santa Barbara County, Dierberg Vineyard is on the western edge of the Santa Maria Valley appellation and is comprised of Pinot Noir and Chardonnay. Perched on a mesa above the south bank of the Santa Maria River, the property consists of sandy loam soils, heavily infiltrated by the marine sediments of yesteryear and kissed by the fog from the Pacific.

Missed the February TIPS Event? Enjoy some photos of the event.



CCHVA 2018 Events Calendar

Get out your calendars and mark em' up!

Updated 3-5-18

- | | |
|--------------------------------|--|
| March 17 th , 10AM | Tips @ Dierberg Vineyards * Star Line Wines 1280 Drum Canyon Rd. Sta. Rita Hills, CA 93436 \$20 per person RSVP to DrFredCarbone@msn.com |
| March 22 nd , 7PM | Wine Evaluation Seminar @ Lake Marie Clubhouse: Wines of Burgundy
2327 Fallen Leaf Dr. |
| April 7 th , 10AM | Tips @ Fiddlehead Cellars 1597 E Chestnut Ave, Lompoc |
| April 20 | Deadline to Enter Wine in the Mid State Fair, Deliver entry to them by 4/27 |
| April 26 th , 7PM | Wine Evaluation Seminar @ Lake Marie Clubhouse: Rhone Valley Wines |
| May 11 th | Deadline to Enter Wine in Santa Barbara County Fair – Guidebook on Santa Maria Fairpark website. |
| May 19 th , Noon | Spring Picnic and Wine Tasting at Jerry Shoemaker's with winemaker Andrew Murray. |
| May 24 th , 7PM | Wine Evaluation Seminar @ Lake Marie Clubhouse: Italian Varietals |
| June 9 th , 10AM | Wine Judging for Fair @ Fairpark in Santa Maria |
| July | Beginning Wine Making Seminar at SM Library |
| August 11 th , Noon | Summer picnic at Orcutt Hill |
| September 1 st | All Grape Co-op orders must be turned in and paid |
| September 8 th | Beginnings of CCHVA to today @ Jim Allen's |
| October 20 th | Pizza Dinner and Wine Sharing @ the Bentivegna's. |
| November | Tour of Hancock College Winery and Tasting. |
| December | Nothing. Way to busy drinking our wine for holidays. |
| January 2019, Noon | Annual Members Meeting @ San Luis Yacht Club, Avila Beach |

Save the Date! Alan Hancock College is hosting an open hours at their winery on Sunday April 29 from 1-4pm. There will be food and, of course, wine. Wine is available for sale to the public. The winery is located at: 800 S College Dr, Bldg O, Room 211, Santa Maria, 93454

Board Meetings

Board Meetings are held the first week of the month on either a Wednesday or Thursday at a board members home. Meetings are open to the membership. If you would like to come at any time simply contact a board member for the date and location of the upcoming meeting.

Your Club Board and Committee Chair persons for 2018!

Contacts

* = Board Member

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

President	Fred Carbone*	drfredcarbone@msn.com
Vice President	Kathy Sullivan *	Ksulli2026@aol.com
Secretary	Cathy DelRe *	cjdelre@mac.com
Treasurer	Paul Klock*	tictocfive@gmail.com
ASSIGNMENTS / COMMITTEES		
Communications	Mary Michael *	msmartymike@aol.com
Equipment	Jim Ford*	pjford412@verizon.net
Supplies	Mark Plassard	dilplass@aol.com
Website	Linda Rickett *	ltis17@msn.com
Grape Co-op	Jim Ford	pjford412@verizon.net
Board Member	Gary Stanley *	Gary.Stanley.bear@gmail.com
Seminars	Hank Rickett	rickett.hank@gmail.com
Fairpark/Judging Coordinator	John Larson *	helix931@sbcglobal.net
New Members	Jeff Mathieu *	Jeff.mathieu@tetrattech.com
Events/Picnics	Claire Shoemaker *	decshoe1@gmail.com
Board Member	Steve Rau*	fourbrotherswine@verizon.net

Other important info!

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:

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)

Hot tip!

Rhonda Cardinal shared that the Kenneth Volk winery is clearing out their library wines and are selling cases of Mystery Wines for \$122. That's \$10 per bottle of Premium Kenneth Volk wines. While supplies last.