# Central Coast Home Vintners' Association

March 2023

## President's Message

Greetings CCHVA,



As the rain continues to fall and we're waiting on budbreak (check out our VP's poem at the end of this edition), your club continues to have many fun educational and tasting events to prepare you for the coming season. Last weekend, we attended a fabulous Tips from the Pros event with winemaker Steve Clifton. Later this spring and summer, we have additional winemaker events lined up with Wes Hagen (Native 9 wines), Aaron Walker (Pali Vineyard), Rob Dafoe (Dafoe Wines), and Peter & Rebecca Work (Ampelos).

We continue to hold wine evaluation seminars stepping through the various varietals on the third Thursday of each month. Our next event is March 16th with Rhone varieties. This will prepare our club members to conduct the wine judging for Allan Hancock's first annual college wine festival and the Santa Barbara County Fair homemade wine competition. Looking ahead, we plan to hold a Winemaking 101 seminar to prepare our members for the 2023 vintage grapes. Please stay tuned for details on the location.

Finally, I would like to extend my gratitude to our many new members and for our loyal renewing members who have recruited them to our CCHVA family. As an all-volunteer club, we rely on active participation by everyone to make our club a success. Your time and talent is much appreciated.

#### Thank you for joining our journey,

Jennifer Jeffries CCHVA President

### Vega Vineyard and Farms Tour

About 25 of us joined winemaker Steve Clifton on a rainy Sunday morning last weekend for our first Tips from the Pro's Event at Vega Vineyard and Farms. For those of you that don't know, Vega Vineyard is the old Mosby Wine Estate but was originally part of an old Spanish Land Grant and the Adobe on the property dates from 1853. The 18 acres of wine grapes were planted by Bill Mosby in 1980 and most of the varietals are Italian in origin. Winemaker Steve Clifton poured each of our samples himself and answered question posed by our members on grape growing philosophy as well as winemaking decisions.

After a wonderful lunch and Q&A, we caught a break in the rain and had a chance to tour the vineyard as well as see the farm animals and barn under construction. Steve talked more about sustainable farming practices, how some of the 12x12 rows will be reworked to increase yield, and the vision for the property in the future. As a home winemaker for many years, I have to say I always learn something valuable from these events and I would encourage everyone to attend if it fits your scheduling.

### Wine Evaluation Seminar

Hello to all you wine making and wine tasting geeks, and I (Aaron Farley) mean that fondly. Thank you to those who made the Rose' tasting last month, I thought it was a blast. Next up for the 3rd seminar in this CCHVA series will be wines representing the Rhone region of France.

So bring your Syrah, Grenache, Viognier (should you dare), or perhaps Mourvèdre, or a Grenache Blanc...maybe even Carignan or a blend? We will be tasting March 16th, the 3rd Thursday of the March, at Old Town Wine and Brew in Old Orcutt next to Naughty Oak. The time is 6pm. Come join the fun as we taste and banter about clarity, the nose, defining flavors and so much more.

If you have samples of your own Rhone wines, single varietal or blend, bring them along. Or you may purchase something commercially to share. Since our venue is a retail wine establishment, it is suggested you purchase commercial wine on the premises.

## Tips from the Pro's with winemaker Wes Hagen

Our next Tips program will be back at the Makers Son on Saturday April 8<sup>th</sup> at 1PM. Wes Hagen is the Brand Ambassador for Native 9 wines which are coming from another Old Spanish Land Estate belonging to the Ontiveros Family. This ranch was established in 1781 and winemaker James Ontiveros is 9<sup>th</sup> generation California born. Wes will be talking about the history of the ranch, winemaking in California in general, as well as the specifics of the Native 9 wines he will be pouring. Since Wes is also a long time writer for Winemaker Magazine (you do subscribe right?), he has also agreed to take on any and all questions we might ask. This is sure to be a sellout event. Cost is only \$15 and is strictly limited to 20 people because of the space we will be using. RSVP ASAP to this email if you wish to attend.

### And How about an "After Party"

CCHVA Board member Cheryl Decker is turning 70 this year and her husband Larry is inviting everyone in the club to their place to help celebrate. When is this Big Event? How about April 8th from 4-7 PM. Talk about the perfect After Party, count me in! Many of you have been to their rural Santa Maria property for club events in the past. The address is 5925 Olivera Canyon Road. Event will be catered (apps, main course, sides, and dessert) there is no charge to attend, and no gift needed. Larry just wants Cheryl to know we all appreciate her. If you plan on attending call or text Larry Decker at 321-229-2693 on or before April 1st so he has a solid head count.

# **Coming Events at a Glance!**

### **CCHVA 2023 Events Calendar**

(Current as of March 10, 2023)

March 16th, 6-8PM	Wine Evaluation Seminar #3 (Rhone Varietals)	
	Old Town Wine & Brew (next to the Naughty Oak in Old Town Orcutt)	
March 17th	Deadline for Wine Maker International Amateur Wine Competition	
	Entries	
April 8th, 1PM	Tips from Pros with Winemaker Wes Hagen (The Maker's Son)	
April 8th, 4-7PM	"After Party" Cheryl Decker's 70 <sup>th</sup> birthday celebration (The Deckers)	
April 20th, 6-8PM	Wine Evaluation Seminar #4 (Bordeaux Varietals)	
	Old Town Wine & Brew (next to the Naughty Oak in Old Town Orcutt)	
April 29th, 9AM	Tips from Pros with Winemaker Aaron Walker (Pali Wine Co.)	
May 5th, 2-5pm	(T) Cinco de Mayo Wine Tasting, Allan Hancock College Winery	
May 13th	Deadline for Central Coast Home Winemaking Competition hosted by	
	California Mid-State Fair (\$7/entry)	
May 15th	On-line Registration due for SBC Fair Home Winemaker Competition	
May 18th, 6-8PM	Wine Evaluation Seminar #5 (White Blends & Red Blends)	
	Old Town Wine & Brew (next to the Naughty Oak in Old Town Orcutt)	
May 21st	CCHVA Spring Picnic, The Cardinals Backyard & Bandstand Pavilion	
	with Three Martini Lunch Band Trio & Winemaker Rob Dafoe	
May 26th	Deadline for wine delivery to Fairpark Office for Santa Barbara County	
	Fair	
May 27th	Wine Bottle Entries due for SBC Winemaker Competition	
(T) Late May	Tips from Pros with Winemaker Mike Larner (Larner Vineyard)	
June 10th, 10AM	CCHVA Judging for Allan Hancock 1st annual Wine Festival	
June 24th, 10AM	CCHVA Judging event at 2023 Santa Barbara County Fair	
July 8th, 1-4PM	Winemaking 101 led by Steve Rau, (T) Santa Maria Library	
July TBD	Bird netting Demo @ Rancho Luis, 648 Ballard Canyon Rd,	
	Solvang, CA 93463	
Early Aug TBD	RSVP & payment for Summer Picnic (Aug TBD) due	
August 5th, 12-4pm	Summer picnic at Los Alamos Park, Pavilion A, 500 Drum Canyon Rd	

August 26th, 11:30am	Tips from Pros with Winemakers Peter & Rebecca Work (Ampelos)
Late Jul/early Aug TBD	Grape Co-op selections due to Jim Ford at pjford412@verizon.net
September 1st	All Grape Co-op orders must be turned in and paid
Oct TBD	Octoberfest, The Tedsens
Feb 3rd, 2024, 12-4PM	Annual Members Meeting, Makers Son in Los Alamos

T=tentative and TBD=to be determined. Some events are still evolving but this should give everybody some things to add to the family calendar.

#### Your Club Board and Committee Chair persons for 2022! Want to volunteer? Give Jennifer a call!

Contacts * = Board		formation as it will not be posted on the website)
We are an all-vo	lunteer organization. J	oin us and have some fun!
President	Jennifer Jeffries*	Jshutz96@yahoo.com
Vice President	Fred Carbone*	drfredcarbone@msn.com
Secretary	Arthur George*	artlgeorge@gmail.com
Treasurer	Chris Merz *	merzce@gmail.com
ASSIGNMENTS / COMMITTEE	S	
Communications	Fred Carbone *	drfredcarbone@msn.com
Equipment	Jim Ford*	pjford412@verizon.net
Supplies (corks)	Mark Plassard	dilplass@aol.com
Website	Melissa Moseley	mmoseley327@gmail.com
Grape Co-op	Jim Ford*	pjford412@verizon.net
Wine Seminars	Aaron Farley*	farleyaaron38@gmail.com
Fairpark/Judging Coordinator	John Larson*	chemdem@sbcglobal.net
New Members	Melissa Moseley	Mmoseley327@gmail.com
Events/Picnics	Laura Attalah*	lauraatallah37@gmail.com
BBQ Crew	Volunteer Needed	
Raffle Baskets	Cathy Del Re	cjdelre@me.com
Board Member	Paul Klock*	tictocfive@gmail.com

Board Member	Cheryl Decker*	tricrzy@gmail.com
Board Member	Justin Redmond*	justinredmond3@yahoo.com
Board Member	Carmen Smyth*	carmensmyth@yahoo.com
Board Member	David Maharaj*	david.maharaj@gmail.com

#### Waiting on Budbreak

The pruning is finished And I rest in the Sun. The spray has been applied And the Season begun.

Soon I'll see Budbreak As out come the shoots Intelligence in Action From the Tips to the Roots.

Patience is a Virtue It's Time we must keep Waiting for Confirmation Ground warming beneath feet.

And at that moment When they push and then grow Vigilance is rewarded And we join in the flow. If Water is abundant Roots fill and go deep. Searching for nutrients Top shaking off sleep.

But it's the heat In the ground that's doing the trick Life Forces are multiplied. As each bud begins to kick.

Only then can I reflect And perhaps get to perceive What the grapes are whispering When they grow some more Leaves.

FreddyC ∄ 🕄 🛣 😳

*Tips from the Pros with Steve Clifton Vega Vineyards March 5, 2023* 

























