

PRESIDENT'S CORNER

Ah.....

Springtime!

My favorite time as both a winemaker and a farmer.

In the vineyard we are seeing bud break, the time when our vines are pushing new shoots that can grow up to 2" each day as they work their way up the catch wires. My biggest goal this year is to become a better farmer. To that aim, I have replanted over 30 dead and dying vines that were lost over the past 4 years by the drought. With the big rains the ground water table is higher than the past 3 years so I felt it is time to replant. Normally, I let anything and everything green grow from the spurs. But to get better fruit and stronger shoots, I've decided to thin early; which means going through the rows and pinching off extra

shoots. Stretching my farmer's hat further, I am using a couple new organic spray products to hopefully keep powdery mildew from EVER getting ahold of my precious vines. "Fred the Farmer" is committed this year like never before.

In the winery, it's bottling time! I've already bottled my white and rose wines. The red will come out of the barrel and into the bottle in a couple of weeks. I want it ready for the wine competition in a couple months.

Which brings us to Club Events! There is always lots happening in the spring with your CCHVA, most events are detailed right here in the newsletter. Some are very time sensitive so you need to act fast! At the risk of being TOO detailed oriented, here are the 7 events coming up in the next two months that you DON'T want to miss:

- April 22nd, 11AM--"Tips from the Pro's" with Phantom Rivers @ CCWS, \$12 tasting fee 2717 Aviation Way #101, Santa Maria RSVP by 4/17 to DrFredCarbone@msn.com for Security pass.
- April 26^h, 7PM--Wine Evaluation Seminar @ Lake Marie Clubhouse 2327 Fallen Leaf Dr, Santa Maria, CA 93455 Wines of Bordeaux. Bring 1 Bottle, Red or White for evaluation.
- April 28th--Deadline to Enter Wine in the Mid State Fair
- May 12th--Deadline to Enter Wine in Santa Barbara County Fair
- May 6th, Noon-- Spring Picnic at Jerry Shoemaker House 1721 Sky Drive, Santa Ynez, CA 93460. RSVP to Taniaca@aol.com by May 1st. No charge, Pot Luck so bring something nice to share.
- May 31st, 7PM-- Wine Evaluation Seminar @ Lake Marie Clubhouse
- June 10th, 10AM--Wine Judging for Fair @ Fairpark in Santa Maria

Whew! That's a lot. Someone get me a glass of wine. All this writing is making me thirsty!

Cheers,

Fred Carbone
Club Prez



SPRING MEANS Wine Competition(s)!!

Do you have an exceptional bottle of Homemade wine you think will win a Gold Medal this year? Of course you do.

Do you have a bottle that you feel is a little funky but you don't know why?



Nahhh

Wine Competitions are an excellent opportunity to get positive feedback on your creations from trained judges. There are two local competitions you can enter right here on our very own Central Coast.



One is the Mid-State Fair and the other is our own Santa Barbara County Fair. Both are now accepting online entries and the cost is only \$5 per bottle entered.

For the Mid-State Fair in Paso Robles~

REGISTER WINE **AND** MAKE YOUR PAYMENT ONLINE.

Registered by: Friday, April 21st by 11:59 pm

Wines must be received: April 24 – April 28 from 9:00am-4:00pm at the Mid-State Fairpark Office.

For rules & more info go to: [Mid-State Fair Registration Information](#)

Ribbons are awarded to the winners.

NOTE: If you are planning on entering this competition and/or are willing to bring some

fellow CCHVA members wine up to Paso before the April 28th deadline, please contact DrFredCarbone@msn.com so we can arrange a pick-up.

For our own Santa Barbara County Fair ~

REGISTER ENTRIES ONLINE:

<http://stbarb.fairwire.com> (link wants you to update your browser which isn't necessary, just type it in don't click).

Payment is made by **MAIL**.



No ribbons for this one. Just actual Gold, Silver, and Bronze medals (typically received in in the summer). Gold medal winners are displayed at the Santa Barbara County Fair in the CCHVA fair booth.



Entries must be made no later than May 12th at midnight.

BE AWARE: You need to send a separate check to the Fairpark and if you wait until the time to drop off your wine, it is too late. Wine drop off is May 13th-18th.

Rules are on page 45 of the guidebook: [Santa Maria Fair Park Competition Guide Book](#)

*Speaking of the Santa Barbara County Fair
Home Wine Makers Competition.....*

Mark your calendars for

Saturday, June 10th, 2017

This is the day you become a famous wine connoisseur!

Ok, really, this is the day the wines are judged! For over 15 years, CCHVA has successfully coordinated this event. Why? Because our membership has consistently stepped up and judged, poured, and washed!



At least 20 judges and 15 support team members are needed to help with this year's competition. We hope those who have participated in the past, as well as those who have expressed an interest in future judging, will volunteer for this fun and educational event.

Yummm!!!



Judging is held on Saturday June 11th at the Santa Maria Fairpark beginning at 9:00 am (set-up), ending no later than 2 pm.

And there are other roles you can help us with:

- Stewards – pour wine and bring to judges
- Set up/clean up – need we say more?
- Table Secretary – record and tabulate scores
- Apprentice Judge – someone who has taken our seminars and wants to test their skills this year before becoming official next.



To further entice you to volunteer, after the judging, a catered lunch will be served accompanied by polishing off the very best wines that were judged.

Contact Fred Carbone at 264-0611 or drfredcarbone@msn.com if you will be able to help in any capacity or would like additional information.

**Please support CCHVA
to help make this event a
big success!**

**This will be our only June
event.**

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:

April 22nd, 11AM Tips from the Pro's	Phantom Rivers at CCWS 2717 Aviation Way #101, Santa Maria, CA 93455 RSVP by 4/14 to DrFredCarbone@msn.com for security pass Cost: \$12 tasting fee
April 26h, 7PM Rhône Wine Evaluation Seminar	Lake Marie Clubhouse 2327 Fallen Leaf Dr., Santa Maria, CA 93455 Cost: Bring 1 Bottle red or white Rhône varietal for valuation RSVP to Hank Rickett
April 28th	Deadline to Enter Wine in the Mid State Fair
May 12th	Deadline to Enter Wine in Santa Barbara County Fair
May, 11AM	Spring Picnic/Wine Tasting with Louie Lucas (tentative) Jerry Shoemaker House 1721 Sky Drive, Santa Ynez, CA 93460
May 31st, 7PM Wines of Italy Wine Evaluation Seminar	Lake Marie Clubhouse 2327 Fallen Leaf Dr. Santa Maria, CA 93455 Cost: Bring 1 bottle red or white Italian varietal or blend for valuation RSVP to Hank Rickett
June 10th, 10AM	Wine Judging for Fair Fair park in Santa Maria
July 1PM	Wine Making 101 Seminar
August 12th, Noon	Summer picnic at Orcutt Hill
September	Blending Workshop
October	It takes a lot of Beer to Make Wine – Celebrate Oktoberfest!
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



TIPS FROM THE PROS

How'd they do that?
Why'd they do that?



Zaca was a blast.

If you missed Zaca, you can join the last Tips for 2017. This fun and educational event will be hosted by two of our own. John and Linda Thunen have been home winemakers who moved into the commercial wine world in 2004.

Last year, our four events were different, entertaining and educational. Not only did we get to taste great wines and hear how the pros do it but, most importantly, enjoyed club camaraderie.

Our last Tips this year will prove no different. Knowing the winemakers started where we are today makes this Tips a bombdigitty opportunity to ask how they moved from home to commercial.

April 22nd, 11AM

Phantom Rivers at CCWS
2717 Aviation Way #101
Santa Maria, CA 93455



WHO ARE WE TO JUDGE?

Taste like a Pro

See, smell, swirl, spit. Repeat

As Hank Rickett, seminar leader, stated “We have a climate on the Central Coast that favors many of the Rhone, Pinot Noir and Italian varietals as well as most Bordeaux” giving us a unique opportunity to educate ourselves about the varietal characteristics of each. We only have four meetings, and Hank says “we need to cover them best we can” in the short time frame.

These seminars are designed to educate anyone to appreciate wine from a **judging** point-of-view. Wine from a judging point-of-view is different than

WINE FROM A JUDGING POINT-OF-VIEW IS DIFFERENT THAN DRINKING WHAT YOU LIKE.

drinking what you like. We will evaluate the wines in flights of like wines and use the CCHVA judging forms. Putting to use what you have learned is a great way to continue your judging education....so come help judge homemade wines with CCHVA in June.

Each month we will discuss and taste a different group of wines. The wines can be commercial or homemade wines and Hank will include a couple examples of common flaws.

We will use as a reference "Wine Folly, the Essential Guide to Wine" in the seminars***

The details for each month are below.

Dates, Times, Location, What to Bring

The seminars are once a month starting this month. Please see each date for the location as we are using

TWO locations this year. Please bring 4 tasting glasses for your own use. Bottled water and spit buckets will be provided.

April 26th, 7:00pm

Rhone Wine Evaluation Seminar

Lake Marie Clubhouse

2327 Fallen Leaf Dr., Santa Maria, CA 93455

Cost: Bring 1 Bottle red or white Rhone varietal for valuation

May 31st, 7:00pm:

Wines of Italy Wine Evaluation Seminar

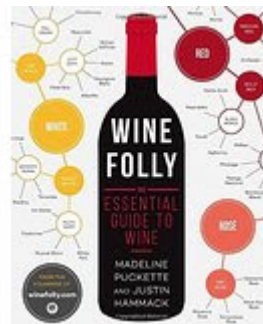
Lake Marie Clubhouse

2327 Fallen Leaf Dr., Santa Maria, CA 93455

Cost: Bring 1 bottle red or white Italian varietal or blend for valuation

Please rsvp to rickett.hank@gmail.com 2 days or more ahead for each session so we can accommodate everyone.

***You can purchase the book on Amazon



Best Seller

Wine Folly: The Essential Guide to Wine

Sep 22, 2015

by [Madeline Puckette](#) and [Justin Hammack](#)

SOMETHING NEW.....

Ladies CCHVA Lunch Group

We are now in the process of forming a ladies lunch group to meet at restaurants and wineries for fun, food and friendship!

If you are interested in getting to know each other, trade recipes, drink wine, etc. please contact our [newest](#) board member, Tania Puro at:

taniaca@aol.com
[\(805\) 704-0824](tel:8057040824)



SPRING PICNIC SATURDAY MAY 6TH, 12 NOON

RSVP: Monday, May 1

**To: Tania Puro at taniaca@aol.com
or (805) 704-0824**

Why RSVP? - We need to place the order for tables and chairs by then.

Will include "Tips from the Pros" speakers, Louis Lucas and his winemaker Megan McGrath Gates. They will be pouring their wine for us to sample at no cost!

Our Speakers and Hosts

Louis Lucas: Originally from the California central valley, he was one of the first commercial grape growers in Santa Barbara and San Luis Obispo counties. A graduate of Notre Dame (go Irish), his vast knowledge and vinicultural expertise span over four decades

Megan McGrath Gates: An appointed winemaker for Lucas & Lewellen Vineyards in 2007. She is a graduate of Cal Poly San Luis Obispo, and earned her winemaking certificate at U.C. Davis.

Most of us have made wine from the grapes that Louis Lucas grows in Los Alamos. Hear from him and his winemaker about the grape growing process and the tricks you can use to get the most out of them.

Where: Jerry Shoemaker's House, 1721 Sky Drive, Santa Ynez

Bring: a wine glass, a bottle of wine and a dish that pairs well with wine. Also bring your own plates, utensils and napkins. CCHVA will provide water.

There is no charge or limit as to how many can attend-so feel free to bring guests.

Jerry and Claire Shoemaker: You may remember the wonderful setting from last year. They built their spectacular straw bale home themselves and grow grapes and make wine. We will have lots of space, protection from sun or wind, great food, and wine.

You will have the opportunity to purchase bottles of Lucas and Lewellen wines to enjoy while you craft your winemaking plan for this year.

Hope to see you all there!



WINE IS HEALTHY

I enjoy a glass of wine each night for it's health benefits.
The other glasses are for my witty comebacks and my flawless dance moves.

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	Cathy Del Re *	929-4988	cjdelre@mac.com
Events/Picnics	Tania Puro*	704-0824	taniaca@aol.com
Board Member	Mary Michael*	452-8098	msmartymike@aol.com
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* Current 2016 Board Members

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www.cchva.org

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Hashtag your post to build up the CCHVA pictures (#CCHVA1 or hashtag any CCHVA)