

PRESIDENT'S CORNER

Hello All,

It's time for the 'once a month' what's going on with the Wine Club Bulletin. I promised Tara I would keep it brief this month and give some of our other members a chance to contribute something to this newsletter, so here it is:

1. Avila Rocked! A picture is worth a thousand words.



2. We've got great events planned for you this year, check the calendar regularly and plan on attending.
3. Renew your membership, it is due (and see points number 1 and 2). Form is attached.



4. We are going to ask for help at times this year. Please consider volunteering, it makes the events easier and more fun for you. See Wine Seminar, Wine Judging, and the Calendar in general for opportunities.

That's it! Short and sweet. Now back to the pruning.....

Fred Carbone
Club Prez

Thank you. Fred, for keeping it short and sweet!

GRAPE VINE CARE

Speaking of Pruning....

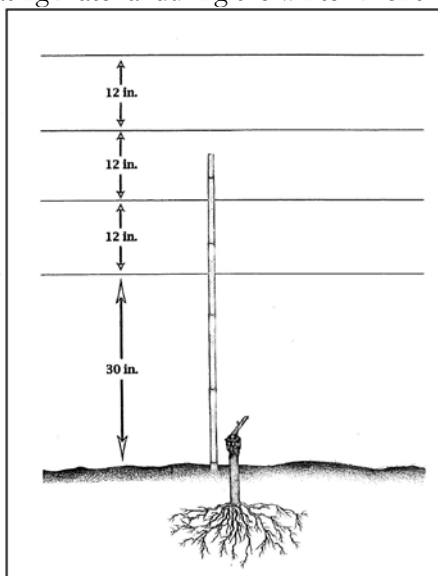
How and When to Prune a Grapevine

Grapes should be pruned during their dormancy, usually in late winter. When it comes to pruning grapes, the most common mistake people make is not pruning hard enough. Light pruning doesn't promote adequate fruiting whereas heavy pruning provides the greatest quality of grapes.

Knowing how to prune grapes can make the difference between a good crop and a bad one. When pruning grapes, you'll want to cut off as much of the old wood as possible. This will encourage the growth of new wood, which is where the fruit is produced. The most common method is Vertical Shoot Positioned training (VSP).

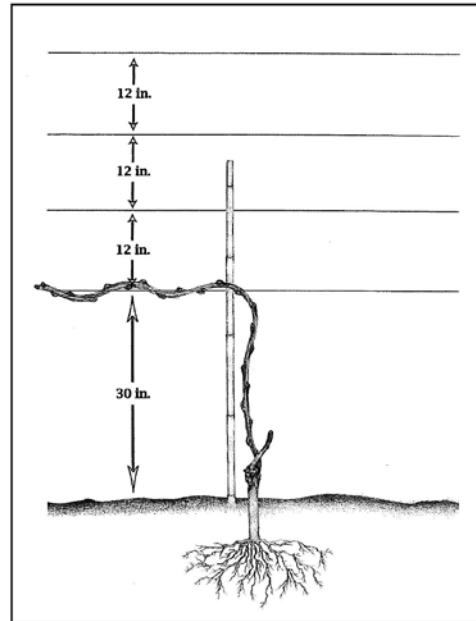
VSP training is used primarily for upright-growing cultivars, especially those that benefit from improved exposure to sunlight that minimizes summer fruit rots and/or increases potential wine quality. VSP training employs a fruiting wire at 30-36", and usually three sets of catch wires at 10-12" intervals above the fruiting wire.

Year One. At planting, one or two buds are retained near the graft union on grafted vines, or near the crown of the vine on own-rooted vines. Support is provided with a bamboo stake or other support. For grafted vines, the graft union should be planted above the ground so the scion variety does not produce roots. Where winter graft union protection is needed in order to prevent winter injury, it is critical that the graft union be planted close to the ground (1-2" above final ground level), with graft unions covered with soil or other insulating material during the winter months.



Year 1

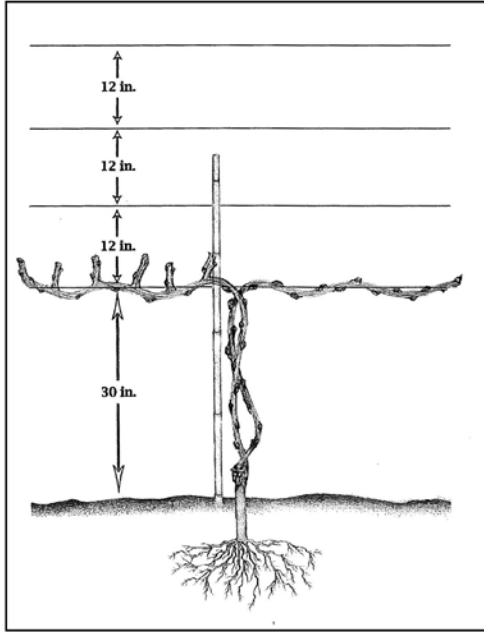
Year Two. One cane is retained from the previous year's growth. This cane can be pruned and tied to the bottom wire, or a longer cane can be trained on the fruiting wire. A second trunk can be started by leaving a short spur at the base of the vine, just above the graft union on grafted vines, or just above ground level on own-rooted vines. In Year Two, crop should be limited by cluster thinning or defruiting in order to encourage vegetative growth.



Year 2

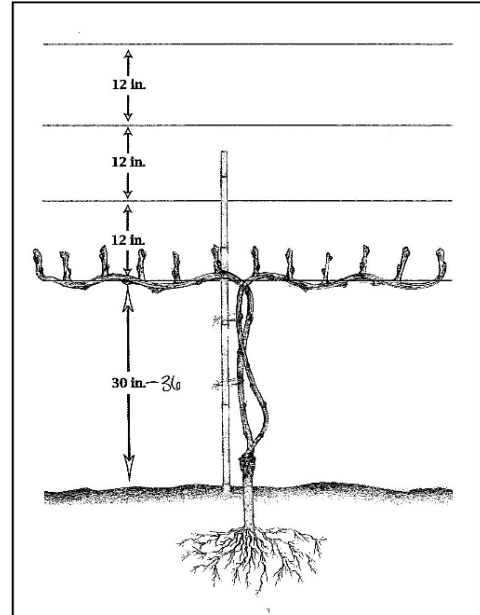
Year Three. A single cane can be pruned and trained in each direction from the head of the vine for cane-pruned systems (right side of diagram), or, spur-pruned cordons can be retained for spur-pruned systems (left side of diagram). In either case, three to five buds are retained per foot of row (for example, 18 to 30 buds are retained on vines spaced six feet apart within the row). Where possible, shoots emerging from cane growth below the fruiting wire should be removed to avoid overcrowding and shading at the head of the vine, but on cane-pruned systems, one or two shoots should be retained below the fruiting wire as renewal canes for the subsequent year's growth. During the growing season, shoots are manually "tucked" or shoot positioned between the sets of catch wires. Shoots that emerge through the top set of catch wires are summer pruned to encourage upright growth and minimize shading of the fruiting zone. Third year vines should yield between one-half and a full crop, depending on the amount

of trellis fill achieved. Vines that achieve full trellis fill can be fully cropped (as appropriate for the variety and desired wine quality attributes), while weaker vines may require some fruit removal by cluster thinning so that vines are not over-cropped.



Year 3

reducing crop load, usually by removing second and/or third clusters on developing shoots. In regions where winter injury to trunks is anticipated, new trunks can be trained by retaining one or more suckers annually, and used to replace older, winter-injured trunks.



Year 4

Year Four (and Beyond). Canes or cordons should be fully established and annual growth should fill the available trellis space. Depending on the variety, wine quality may be improved by



Our Prez pruning his grape vines.
Wearing the proper safety gear!

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:



February 18th, 11am	Tips from the Pro's Nagy in Old Orcutt 145 S. Gray Street #103 No RSVP necessary Cost: \$10 tasting fee
February 22nd, 7PM	Burgundy Wine Evaluation Seminar Nipomo Chamber of Commerce 239 W Tefft St, Nipomo, CA 93444 Cost: 1 bottle white or red Burgundy varietal for valuation RSVP to Hank Rickett
March 11th, 11AM	Tips from the Pro's Zaca Mesa Winery 6905 Foxen Canyon Rd, Los Olivos, CA 93441 Limited to 40 people RSVP by Wednesday, March 8th No Cost
March 29th, 7PM	Bordeaux Wine Evaluation Seminar Nipomo Chamber of Commerce 239 W Tefft St, Nipomo, CA 93444 Cost: Bring 1 bottle Bordeaux varietal for valuation RSVP to Hank Rickett
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	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 RSVP to Hank Rickett
April 28th (Tent)	Deadline to Enter Wine in the Mid State Fair
May 12th (Tent)	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 More details to follow
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 More details to follow
July 1PM	Wine Making 101 Seminar More details to follow
August 12th, Noon	Summer picnic at Orcutt Hill More details to follow
September	Blending Workshop More details to follow
October	It takes a lot of Beer to Make Wine – Celebrate Oktoberfest! More details to follow
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.
January 27th 2018	Avila Members Meeting at noon.



Any of the above events can always use an extra pair of

If you would like to help out, please contact either the RSVP contact or one of the club board members (listed on the Contacts page).

WINE JUDGING SEMINARS

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

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

from a judging point-of-view is different than 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.

February 22nd, 7:00pm:

Burgundy Wine Evaluation Seminar
Nipomo Chamber of Commerce
239 W Tefft St, Nipomo, CA 93444
Cost: 1 bottle white or red Burgundy varietal for valuation

March 29th, 7:00pm:

Bordeaux Wine Evaluation Seminar
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239 W Tefft St, Nipomo, CA 93444
Cost: Bring 1 bottle Bordeaux varietal for valuation

April 26th, 7:00pm

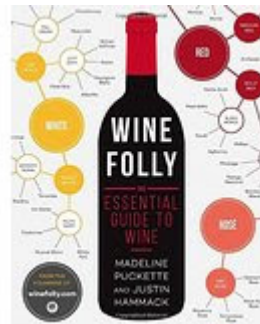
Rhone Wine Evaluation Seminar
Lake Marie Clubhouse
2327 Fallen Leaf Dr., Santa Maria, CA 93455
Cost: Bring 1 Bottle red or white Rhone varietal for valuation

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](#)



ANNUAL MEMBERSHIP MEETING

Another great day for our Annual Membership Meeting at Avila. Several members brought amazing appetizers and desserts...from the maple bacon to the lemon bars...YUMMMMMY! I think all members would love the recipes. If you want to share your culinary expertise, please send me your recipe and I will include in a newsletter.

Congratulations to our grape winner – Dorie Zwinger – \$250 worth of grapes in the varietal of your choice.

That being said, here is the recipe for the prime rib roast our chefs prepared.

- Size of roast is up to you 😊. The internal temperature will be your indicator of doneness.
- Bring roast to room temp and pre-heat oven to 500f.
- While oven is heating rub meat liberally with McCormick Grill Mates Montreal Steak Seasoning.
- Roast 25 minutes at 500f then reduce temp to 300 and roast until internal temp is 115-120f.
- Remove roast, wrap twice with heavy duty foil and hold in a heated beer for 2 hours before serving. The hold time will tenderize the beef and it will be medium rare.

Wait, how do I heat a beer cooler? Fill cooler with very hot water for 15 minutes then dump water out before you put the roast in.

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)



NEW GRAPE VARIETAL

I read today that winemakers have developed a new hybrid grape that acts as an anti-diuretic. The aim is to reduce the number of trips to the bathroom that older people have to make during the night. They're going to call it, "Pinot More". I heard it through the grapevine.

TIPS FROM THE PROS

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

Last year was our first year for the Tips from the Pros series. We were hosted by Zotovitch in Lompoc, Talley in Arroyo Grande, Cambria in Santa Maria and J. Wilkes at Jerry Shoemaker's house. All four events were different, entertaining and educational. Not only did we get to taste great wines and hear how the pros make wine but also enjoyed club camaraderie. Once again, we have set up 3 events at local wineries – for the price of their normal tasting fee (usually \$10-15) attendee's get to listen to the winemaker discuss how they make wine and get our questions answered about how we can do it ourselves at home.



February 18th, 11am

Nagy in Old Orcutt
145 S. Gray Street #103
No RSVP necessary.
Cost: \$10 tasting fee.

April 22nd, 11AM

Phantom Rivers at CCWS
2717 Aviation Way #101
Santa Maria, CA 93455
*We need a list of attendees for security passes, so **PLEASE** RSVP by 4/14 to DrFredCarbone@msn.com*
Cost: \$12 tasting fee

March 11th, 11AM

Limited to 40 people
Zaca Mesa Winery
6905 Foxen Canyon Rd., Los Olivos, CA
RSVP by Wednesday, March 8th to Gary.Stanley.bear@gmail.com



Contacts

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

President	Fred Carbone*	264-0611	drfredcarbone@msn.com
Vice President	Kathy Sullivan *	473-9606	Ksulli2026@aol.com
Secretary	Tara Crandall *	720-9565	tfru2009@gmail.com
Treasurer	Paul Klock*	937-8081	tictocfive@gmail.com

ASSIGNMENTS / COMMITTEES

Communications	Tara Crandall *	720-9565	Tfru2009@gmail.com
Equipment	Jim Ford	925-3890	pjford412@verizon.net
Supplies	Mark Plassard	489-1718	dilplass@aol.com
Website	Linda Rickett *		
Grape Co-op	Jim Ford *	925-3890	pjford412@verizon.net
Board Member	Gary Stanley *	937-8499	Gary.Stanley.bear@gmail.com
Seminars	Hank Rickett	937-7181	rickett.hank@gmail.com
Fairpark/Judging Coordinator	Fred Carbone *	264-0611	drfredcarbone@msn.com
New Members	Jeff Mathieu *	455-4751	Jeff.mathieu@tetrattech.com
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	msmarymike@aol.com
Board Member	Steve Rau*	937-7464	fourbrotherswine@verizon.net

* Current 2016 Board Members

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)

Q. WHAT DID THE GRAPE SAY WHEN IT WAS CRUSHED?

A. NOTHING, IT JUST LET OUT A LITTLE WINE.

CCHVA Membership Application

Member 1

Name:

Phone:

E-mail address:

Current address:

City:

State:

ZIP Code:

Updated Contact Information? YES NO *(Please circle)*

Member 2

Name:

Phone:

E-mail address:

Updated Contact Information? YES NO *(Please circle)*

Amount Enclosed:

Comments or suggestions for events:

*Important Notes:

- E-mail address is **REQUIRED** as all CCHVA communication is via e-mail only
- Annual membership dues are \$40.00 for one year membership that includes two people from the same household.
- Membership year is February 1st – January 31st.
- Members who have not paid dues by February 28th will be dropped from the membership list and **WILL NOT** receive future newsletters or club communications.

Mail the completed form with annual member dues to:

Central Coast Home Vintners' Associations
P.O. Box 271
Santa Maria, CA 93456