

6/20/2017

Central Coast Home Vintners' Association News



PRESIDENT'S CORNER

Well, we are finally into summer on the Central Coast which means those precious little berries are through berry set and are now plumping up to turn color in a couple months.

My own vineyard is looking particularly good this year with lots of canopy and large clusters of grapes. I decided to go "All Louie Lucas" this year and have been adding zinc, iron, and even seaweed extract to my weekly mildew sprays. Those of you that were at the Spring Picnic know what I am talking about. And while I can't say that I have perfectly uniform rows upon rows of well managed vines, at least they are looking better than last year.

The club has also been very active since the last time we talked. We had a great talk and meal at our Spring Picnic and have concluded the Santa Barbara Home Winemaking Competition for the Santa Barbara County Fair. Thanks to everyone who helped out. Details and results are elsewhere in the newsletter.

So what's on the horizon?

What can you expect next from your CCHVA?

First off, we have our yearly Winemaking 101 Class. This year, it is offered in both San Luis Obispo and Santa Maria. If you are a new winemaker, this is a NOT TO MISS class since

all the basic aspects of winemaking will be covered. If you are an experienced winemaker, this is a good opportunity to introduce a friend or family member to your hobby. Maybe hook another sucker, uhhh, I mean enthusiast.

Secondly, we have our annual Summer BBQ up top of Orcutt Hill. We rolled back the price this year, so pony up and bring some friends. Want another shot at a Gold, Silver or Bronze – then plan on bringing your best Red or White wine to the competition. The grape co-op order sheet should be available by then so you can talk with some of your winemaking buddies to see what varietals you want to make this year. And according to every grower I've talked to, quality should be excellent.

Finally, we are holding a Blending Seminar. What can you do to get ready? Save some of your bulk wine to trade with other members and create a special Cuvee' you can be proud of. I personally have 5 gallons of Santa Margarita un-oaked Merlot that I want to use for a special Fred's Blend. Other Bordeaux varietals would be great ~ wink, wink, nudge, nudge.

That's it for now. Be sure to pass this newsletter along to your spouse. I've heard chatter from your significant other that you never let them know what's going on until too late.

Cheers,

Fred Carbone

Club Prez

Sometimes I write
"Drink Wine" on my
to-do list, just so I feel
like...

I accomplished
something.

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, July 8th, 2017

2:00pm – 5:00pm

2 LOCATIONS

Wine Making 101 Seminar

1. Santa Maria Library
421 S McClelland St, Santa Maria, CA 93454
2. San Luis Obispo PG&E Education Center
6588 Ontario Rd, San Luis Obispo, CA 93405

Saturday, August 12th, Noon

Summer BBQ Picnic at Orcutt Hill September
RSVP Form is attached

Saturday, September 9th

Blending Workshop
Details to follow

Samstag, 7. Oktober

Es braucht viel Bier, um Wein zu feiern - feiern Oktoberfest!

It takes a lot of Beer to Make Wine – Celebrate Oktoberfest!

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



ACHTUNG--OKTOBERFEST IS COMING TO CCHVA!

Break out the lederhosen and beer steins...

Yes, we know, we make wine.

However, we have members who are brew masters too. In an effort to include their drinking pleasure, your Club has decided to celebrate Oktoberfest!!! The event is still in the early planning stages.

What we need from you to finish up the planning is your feedback as to what you would like this event to offer.

Here are a few ideas to get your brains "hopping":

- Instruction in how to brew beer
- Bring my home brewed beer to share and get feedback
- Socializing; bring beer and/or wine to share
- All of the above



Please send your own suggestions or one of ours to cchva2014@gmail.com

Oktoberfest 2017 will be held on Saturday, October 7th.

A time and place will be announced at a later date.

Spring Picnic 2017

SUBMITTED BY CATHY DEL RE



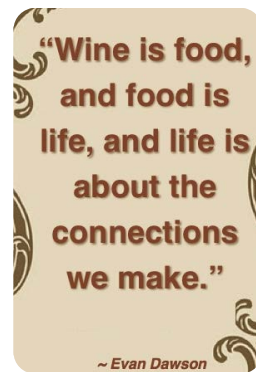
June 6th was quite the day...once again; we were graciously hosted by Jerry and Claire Shoemaker.

The potluck portion of this event treated our taste buds to many appetizing dishes brought by the 63 CCHVA members who attended. As always, there was no shortage of wines.

Jerry spoke to the group about their stunning ranch-style hay bale home; so interesting to hear the details of inception, approval and building of such a unique home. Their property is located on Santa Ynez boasting some 300 grape vines.

Next, we were treated to a talk by Megan McGrath Gates, winemaker of Lucas and Lewellen Winery; always interesting to hear from folks about their journey in winemaking. Megan then turned center stage over to Louis Lucas.

CCHVA's Co-op has been fortunate enough to purchase a variety of grapes from Louis's vineyards for a number of years, thanks to Jim Ford. We were both entertained and informed by stories Louis shared, based on over 45 years of experience, about the ever growing and changing wine industry. He and Megan poured L & L wines for us to taste, as well as giving insight into how they were produced.



An invitation was extended to all in attendance, to visit the Lucas and Lewellen Tasting Room in Solvang.

We were given a generous discount on wines purchased that day.

Quite a few of us took advantage of this offer.

THANK YOU LOUIS!

Once again, many thanks to our Host and Hostess for opening their home for this CCHVA event.

PSST! Word on the street, **they are up for it again in 2018!!**

2017 APRIL TIPS FROM THE PROS

SUBMITTED BY TANIA PURO



On Saturday April 22, 14 CCHVA members enjoyed blending their own GSM at the Phantom Rivers Winery facility at Central Coast Wine Services in Santa Maria, as well as tasting some of the new releases crafted by wine maker, John Thunen, PhD.

Starting as “wine hobbyists”, John and Linda Thunen made wine and grew grapes in the 1960’s until their retirement in 1999. At that time, their daughter, Laurie, was a member of CCHVA and they learned a lot from the membership. Winemaking moved beyond a hobby and became a serious pursuit.

That serious pursuit created Phantom Rivers; named after “the rivers of fog that fill the central coast valleys, keeping the vineyards cool at night and early morning, then evaporating into the air like a phantom.” The Nipomo Wine Group, John, Linda and three other couples, who loved wine and living in California’s central coast founded the winery in 2004.

3 years later, 2007 brought the opening of the Phantom Rivers tasting room in Arroyo Grande Village in a lovely Victorian home. Debbie Rau, tasting room and wine club manager, said “besides wine tasting, you can order a lunch delivered, pair with a glass of wine and enjoy both on the beautiful backyard patio.” They currently make 20 varieties of wine, but not all varieties every year.



When we made our GSM blends, we learned that:



- **Grenache** was sourced from the Santa Barbara highlands, and was a lighter colored, smoother wine with fruity, sweet plum overtones.
- **Syrah** had a much deeper color, a more dense wine with “muscle”, tannin and notes of cassis, coffee and leather. It was a cooler climate Syrah sourced from the Solvang area.
- **Mouvedre** added the complexity with intense fruit with notes of blackberry.

Their 2012 GSM, Confluence, won a best of class Gold Medal.

We enjoyed our blend of 2:1:1 and thought it came close!

Thank you to Debbie, Linda and John for such an enjoyable event.



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Wine Making 101

Winemaking is one of those romantic-sounding careers you dream about as you're sipping that glass of fine local Pinot Noir after a long day at your desk job.

But have you ever thought—just maybe—you could make that perfect glass of wine to enjoy yourself?

Yes? Then let us introduce you to the hobby of Home Winemaking!

The Central Coast Home Vintners' Association is offering a **FREE** 3 hour class on how to make wine at home from two of our award winning winemakers.

- What equipment do you need?
- How do you source quality grapes?
- What steps are involved from Fermentation, to Pressing, to Bottling?
- What local resources are out there to help you out?
- And any questions you have will be answered!



Join us in one of two locations:

Date: Saturday, July 8th, 2017

Time: 2PM-5PM

Location:

- 1. Santa Maria Library
421 S McClelland St, Santa Maria, CA 93454**
- 2. San Luis Obispo PG&E Education Center
6588 Ontario Rd, San Luis Obispo, CA 93405**

Please **RSVP to drfredcarbone@msn.com or 264-0611** so that we can have notes prepared for you to take home.

Must be 21 years old to attend. No alcohol will be served. This is not a University or College Sponsored Event.



The much anticipated results from the 2017 wine judging for the Santa Barbara County Fair

- 95 Wines Entered, 90 judged ~ A new record for the Santa Barbara County Fair.
- 32 Flights of Wines: White Wines, Fruit Wines, Rose Wines, Red Wines, Blends, and Dessert Wines.
- 32 Volunteers: Judges, Apprentices, Secretaries, Stewards and Dishwashers

And the winners are....

Name	Varietal	Year	Award	Special Award
Victoria Adam	Sauvignon Blanc		Gold	Best of Show--White
Ron Redman	Dolcetto	2015	Gold	Best of Show--Red
David Runstrom	Zinfandel Port	2013	Gold	Best of Show--Dessert
David Swanson	Syrah	2014	Gold	Double Gold
Ron Redman	Sauvignon Blanc	2016	Gold	
Susie Gregg	Viognier	2016	Gold	
Thomas Del Re	Chardonnay	2016	Gold	
Brad Bunkelman	Cabernet Sauvignon Rose	2015	Gold	
Fred Carbone	Syrah Rose	2016	Gold	
Victoria Adam	Pinot Noir		Gold	
Ron Redman	Pinot Noir	2015	Gold	
Ron Marotto	Zinfandel	2014	Gold	
Patricia Eleanor Hood	Malbec	2014	Gold	
David Swanson	Syrah	2014	Gold	
Thomas Del Re	Syrah	2014	Gold	
Ron Marotto	Mouvedre	2015	Gold	
Brad Bunkelman	Cabernet Sauvignon	2003	Gold	
Mary Michael	Cabernet Sauvignon	2014	Gold	
Brad Bunkelman	Bordeaux Blend		Gold	
Victoria Adam	Late Harvest Muscat Canelli		Gold	
David Runstrom	Syrah Port	2014	Gold	
Clyde Christensen	Pinot Gris	2014	Silver	
Clyde Christensen	Grenache Blanc	2015	Silver	
Jim Ford	Chardonnay	2016	Silver	
Michael Greer	Chardonnay	2015	Silver	
Jason Mergenov	Grenache Rose	2016	Silver	



*Ron Redman – Best of Show Red
Victoria Adam – Best of Show White*

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Name	Varietal	Year	Award	Special Award
Jim Ford	Petite Syrah Rose	2016	Silver	
Steve Rau	Grenache	2015	Silver	
John Larson	Merlot	2015	Silver	
David Runstrom	Zinfandel	2014	Silver	
Fred Carbone	Zinfandel	2014	Silver	
George Brown	Zinfandel	2015	Silver	
Jerry Shoemaker	Sangiovese	2016	Silver	
Jim Ford	Malbec	2015	Silver	
Mary Michael	Dolcetto	2015	Silver	
Linda Tedsen	Dolcetto		Silver	
Mary Michael	Dolcetto	2015	Silver	
Ron Marotto	Primitivo	2014	Silver	
David Runstrom	Syrah	2012	Silver	
David Swanson	Syrah	2013	Silver	
Michael Greer	Syrah	2014	Silver	
Fred Carbone	Petite Syrah	2015	Silver	
George Brown	Petite Syrah	2015	Silver	
Brad Bunkelman	Tuscan Blend		Silver	
Jerry Shoemaker	Tuscan Blend	2015	Silver	
Brad Bunkelman	Tuscan Blend		Silver	
Ron Redman	Rhone Blend	2015	Silver	
Brad Bunkelman	Bordeaux Blend		Silver	
Brad Bunkelman	Bordeaux Blend		Silver	
Brad Bunkelman	Bordeaux Blend		Silver	
Fred Carbone	Zinfandel Port	2014	Silver	
Jim Ford	Port Blend		Silver	
Clyde Christensen	Sauvignon Blanc	2013	Bronze	
Jerry Shoemaker	Sauvignon Blanc	2016	Bronze	
Jim Ford	Sauvignon Blanc	2016	Bronze	
Brad Bunkelman	Pinot Gris	2016	Bronze	
Gregory Fields	Vernaccia de San Gimignano		Bronze	
Gregory Fields	Apple Wine		Bronze	
Brad Bunkelman	Viognier	2014	Bronze	
Fred Carbone	Viognier	2016	Bronze	
Carole Brown	Chardonnay	2015	Bronze	
Paul Klock	Chardonnay	2015	Bronze	
Steve Rau	Chardonnay	2016	Bronze	
Jerry Shoemaker	Syrah Rose	2016	Bronze	
George Brown	Grenache	2015	Bronze	
Ron Redman	Grenache	2015	Bronze	
Clyde Christensen	Pinot Noir	2014	Bronze	



I'M NOT HAVING A GLASS OF WINE. I'M HAVING SIX. IT'S CALLED A ~~TASTING~~ AND IT'S CLASSY.

Judging



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Name	Varietal	Year	Award	Special Award
Gregory Fields	Sangiovese	2016	Bronze	
Cathy Del Re	Dolcetto	2015	Bronze	
Jim Ford	Dolcetto	2015	Bronze	
Jeff Bucher	Syrah	2010	Bronze	
Susie Gregg	Syrah	2014	Bronze	
David Swanson	Syrah	2015	Bronze	
Jerry Shoemaker	Other Red Wine	2014	Bronze	
Gregory Fields	Cabernet Sauvignon		Bronze	
David Runstrom	Rhone Blend		Bronze	
David Runstrom	Rhone Blend		Bronze	
Fred Carbone	Chardonnay	2015	Honorable Mention	
Susie Gregg	Syrah Rose	2016	Honorable Mention	
Jerry Shoemaker	Cabernet Franc	2016	Honorable Mention	
Ron Redman	Pinot Noir	2015 B	Honorable Mention	
Jerry Shoemaker	Trempranillo	2016	Honorable Mention	
Cathy Del Re	Chardonnay	2015		
Jerry Shoemaker	Syrah Rose	2014		
Fred Quigley	Pinot Noir			
Paul Klock	Pinot Noir	2015		
Tania Puro	Amerone			
Jerry Shoemaker	Petite Syrah	2016		
Jerry Shoemaker	Cabernet Sauvignon	2016		





Growing Pains

Your CCHVA has been growing rapidly over the past few months. We are currently at 80 members strong (most of them couples) and expect more with our upcoming Winemaking Classes and crush just a couple months away. This has presented us with some challenges which we hope some of you can help us with. There are 3 areas we really need some immediate help.



First, is picking up the grapes for the co-op. Jim Ford has been handling this for as long as I can remember. Sometimes he has help, most times he doesn't. But Jim is looking for at least 2 volunteers to help apprentice this year. If you find you are the type of person who can drop everything and be available to drive up to Santa Margarita or down to Los Alamos and help hook up our trailer to fill it full of grapes and help supervise the clean-up at crush Jim can sure use your help. Needless to say, this is probably THE MOST IMPORTANT job in CCHVA.



**YO!
I HAVE
MOVED!
☺**

Secondly, we can use some help with communications. Our Communications Chair has moved out of town so we are looking to replace her with locals who can and do attend events. Ideally, we would like someone to take photos at events and write up articles for the newsletter. Knowing your way around Adobe Acrobat would be great, but not essential. Again, this can be more than one person who would like a byline in the newsletter.

Last, someone who is Facebook Savvy that can take our Facebook Page (what, you didn't know we had one? See the end of the Contacts Page for all our social/electronic media) 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. I've used them, but how to set it up? I don't have a clue, but maybe one of you do.



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

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)

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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.
