

Member Monthly October 2018



GENERAL MANAGER - COLIN RADCHENKO, PGA



General Managers Report

Fall is here and with it comes the usual golf course maintenance practices that are common to every course in Southern California. We have begun the process of a small-tine aeration of our greens and over seeding the tee boxes and green surrounds with winter rye grass. Unlike most other golf courses, this maintenance work has no impact on course conditions at Steele Canyon, because of our 27-hole layout. We simply close those 9 holes to allow for sufficient growth and recovery time. Meanwhile all our members and guests are able to play the other 18 holes in excellent condition. This process is repeated for the other two 9 nine-hole courses and will all be completed by October 26.

Even though our team is busy with this fall work, they are still working diligently at other projects on the course. Specifically, they've been doing some bunker work by putting in new Caltega sand in a few of the bunkers that needed it the most like the one on Ranch #7.

Also, during the closing of the Canyon 9 for aeration, Antonio and his team plan to do some work on the pot bunkers at the front of the green on Canyon #7. Currently, if you hit your tee shot into one of those bunkers, the ball will roll back up against the back lip so that you cannot make a swing at the ball. The plan is to take down the level of the back lip and at the same time, raise up the level of the sand. Once completed, the ball will not roll back against the lip which will allow for a good swing to be made. Look for that work to be completed by the end of October.

Vineyard Update

We are forging ahead with our plans to make wine from the grapes of our vineyard. Our wine consultants at Casi Cielo Winery in Jamul have agreed to make wine for us for the next several years in exchange for a portion of the grapes that we grow. This is a tremendous win-win proposition for us as it takes a great deal of time, specialized equipment and expertise to produce the final product of a labelled bottle of wine. We are currently developing our own private wine label to use when the time comes. We look forward to the grand unveiling in the near future. Cheers!





**Pinehurst Results
September 8, 2018**

	Score
Champion's — Mike Regan & Scott Dupree (\$120ea)	63.0
Runners Up — Rod Mason & Steve Fink (\$90ea)	63.4
Third Place — Scott Whitley & Bill Lee (\$60ea)	63.8
Fourth Place — Tony Ventura & Brian Bane (\$40ea)	65.4

MOST IMPROVED GOLFERS

Congratulations to the following golfers for being the most improved for the month of September.

**Men — David Hone from a 2.0 to a 0.5
Taerance Oh from a 14.1 to a 11.7**

Ladies — Anh-Chi Furey from a 15.3 to a 13.7

Calendar Of Events

October 06 — Canyon Challenge
October 12 — Wine Maker's Dinner
October 13 — PXG Fitting Day
October 27 — Black Knight Member Guest
October 29 — SC Guest Invitational

**Men's & Ladies Canyon Challenge
September 1, 2018**

Canyon Flight Results

Low Net	Rod Mason	\$50	62
2nd Net (Tie)	Tony Ventura	\$30	68
2nd Net (Tie)	Mike Rahn	\$30	68

Ranch Flight Results

Low Net	Mike Regan	\$50	67
2nd Net	Ray Cox	\$40	71
3rd Net (Tie)	Kevin King	\$20	74
3rd Net (Tie)	Phil Chapman	\$20	74

Vineyard Flight Results

Low Net (Tie)	Sandy Wichelecki	\$30	69
Low Net (Tie)	Anh-Chi Furey	\$30	69



**4th Annual
Black Knight Invitational**

**Open to all Full & Associate Members!
Saturday, October 27, 2018
8:00am Shotgun**

**Price Per team:
\$250 Associate Members
\$200 Full Members**

Includes:
18 Hole Partners Best Ball
Gross and Net Prizes
Special Commemorative Tee Prize
Breakfast & Lunch

In Addition:
On Course Contests
Hole In One Prize

Proposed Prize Distribution Per Team (Based Upon 60 Team Field)

	Net	Gross
1 st	\$500	\$300
2 nd	\$400	\$200
3 rd	\$300	\$100
4 th	\$250	
5 th	\$200	
6 th	\$100	

EST 1991

Player #1: _____

Player #2: _____

Sign Up in the Golf Shop or Contact ascheer@steleecanyon.com
Sign up today to reserve your spot!

2017 Black Knight Co-Champions



Join us for this year's Member/Guest Black Knight Invitational on Saturday October 27. 2 Person teams play in a Better Ball of Partners format. Gross and Net prizes along with many raffle items will be awarded. Breakfast and lunch will also be included. Sign up in the golf shop now.



October Newsletter

Fall is in the air and you can't help but notice the days are getting shorter but there is no shortage of fun still on our calendar for the weeks ahead at Steele Canyon. Mark your calendars for our Wine Pairing Dinner on Friday, October 12th. Chef Calvin's skills will be on full display as he has put together an incredible lineup to pair with our selection of Rombauer Wines. If you haven't experienced the quality and exceptional finish of Rombauer Vineyards collection, this will be a special treat for you. We are taking reservations for this event with limited seating. Call our event office at (619) 441-6907 or email events@steelecanyon.com to reserve your place now.

We are delighted to show off one more opportunity for amazing wedding photography in our beautiful vineyard. Brides and grooms have one more beautiful location to add to their wedding album of memories! If you are planning a wedding or any catered event, contact our event department to see how we can help make your occasion unforgettable.



Food & Wine Pairings

ROMBAUER WINES

FRIDAY OCTOBER 12, 2018

7:00 PM \$52.95

Food & Wine Pairings

Greeting
Chef's Selection Hors D' Oeuvres

Station 1
*Jumbo Scallops wrapped in candied Applewood smoked bacon served on a bed of sliced avocado and drizzled with Mango Buerre Blanc sauce
Paired with Rombauer Napa Valley Sauvignon Blanc*

Station 2
*Pan seared salmon fillet with a chardonnay lemon garlic sauce. Served with Parmesan Garlic Risotto
Paired with Rombauer Carneros Chardonnay*

Station 3
*Bone in Porterhouse Pork Chop in a Dijon mushroom glaze on a bed of butter Fettuccini
Paired with Rombauer Napa Valley Merlot*

Station 4
*Slow Braised Barbeque Short Ribs accompanied by creamy au gratin potatoes
Paired with Rombauer Vineyards Zinfandel*

Dessert
Chef's Choice assorted desserts



For information and reservations
(619) 441-6907
or via email: events@steelecanyon.com
Event card is valid for this event



Golf Course Maintenance

In the month of September, our team started the regular fall maintenance work. It was time to aerate the greens after the summer heat stress. The aeration process helps reduce soil compaction on the greens and also improves water and air filtration. At this time of the year, we use ½" hollow tines that pull cores to remove the organic matter. Then we have two of our team members pick up the cores with scoop shovels. After that, we blow the green off with a walk behind Billy Goat blower which results in a clean surface on the green. Next, we top dress with a 30-grade silica sand to fill in the holes and finally will drag the sand into the holes with a coco mat that we pull with a golf cart.

Other fall work included the over-seeding of the tee boxes and collars around the greens. We over seeded the tees and collars at 5lbs /1000 sf. A drop spreader is used to define the perimeter of the tee boxes and then we used a rotary spreader to do the inside of the tees. Then we only used a drop spreader to over seed the single wrap around the

All of this work was completed on the Vineyard course towards the end of September and we will do the Ranch and Canyon courses in October.

