



The Wine Press

Newsletter of the Orange County Wine Society, Inc.
Volume 38, Issue 8, August 2014

Dennis' Dialogue

As I write this article, we are just starting the Orange County Fair and by the time you receive the newsletter, we will be in the final days of a long intensive 'work party'. I know it will have been successful due to the excellent participation and countless hours by the OCWS volunteers. I would like to thank the support crews for the tremendous effort getting The Courtyard ready for opening day. Another major effort in readying The Courtyard is the Sort which took place between the Competition and the Fair.

This group of volunteers helped sort over 13,500 bottles of wine into award and non-award varietal groups, transported it to The Courtyard and then cleaned the area where the cataloging took place. Moving all this wine is one of the more strenuous tasks for our volunteers.

As this year's "Board Year" draws to a close, I would like to remind everyone about our Annual Business Meeting scheduled for Friday, September 5th.

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Upcoming Events:

| | |
|---------------------------------|-------------------------|
| July 11 - Aug. 106 | The Courtyard @ OC Fair |
| Sept. 51 | 2014 Business Meeting |
| Sept. 147 | Membership Barbeque |
| Sept. 219 | Champagne Brunch |
| Oct. 56 | Installation Dinner |
| Oct. 198 | Chili Cook-Off |

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Last Chance! 2014 OCWS Board Member Election

Each year the terms of three members of the Board of Directors expire and they are filled by a vote from the OCWS membership. The deadline for declaring candidacy for this year's election to the OCWS Board of Directors is Friday, August 22.

Qualifications are quite simple:

- Appreciation of wine. Need not be an expert.

- Desire to help OCWS thrive as a non-profit educational organization.
- Willingness to work with 8 other Board Members to "lead" OCWS.
- Fun Loving! We are a social organization; fun is central to our success.

Is there a unique profile for a successful Board Member? Absolutely Not! It is the

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2014 OCWS Business Meeting - Final Call

September 5, 2014 @ 7:00 pm
OC Fairgrounds
Baja Blues Restaurant

The OCWS 2014 Business meeting is open to all OCWS members. This meeting is closed to guests and no limitation is placed on the number of OCWS members who can attend this meeting (everyone is encouraged to attend).

There is no charge for attendance; how-

ever, OCWS does pay for all meals and if you are a "no show", you will be charged \$25 for this event. This is the most important meeting of each OCWS calendar year, which is why there is no charge to attend this event. All reservations must be completed by Wednesday, September 3, 2014 as OCWS needs to provide an ac-

(Continued on page 5)



Dennis... cont.

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This meeting is probably the most important meeting of the calendar year, and it is our only meeting that affords you the opportunity to review the previous year's business. The officers and directors will be on hand to address your questions, concerns, and suggestions. The most productive comments are those which provide concise, crisp suggestions for improvement. Whenever possible, the officers and directors will attempt to respond to members' input on the night of the meeting. The event is complementary for our members with dinner and wine; however if you sign up and then do not attend, you will be billed for the event. Baja Blues will provide the dinner and we will be serving wine from the cellar. There is no limit on the number of members desiring to attend, so send your sign-up sheet to the office.

The Business Meeting is also the time to hear the presentations from the candidates desiring to serve on next year's Board of Directors. I know there are many qualified members who may be thinking about declaring their candidacy. If you have served on a committee or headed one of our events, I encourage you to jump in the ring. It is a very rewarding experience to participate in determining the direction of future OCWS events.

I look forward to seeing you at the OC Fair and remember to always drink responsibly at our events.

- Dennis Esslinger, President

2013-2014 Board of Directors



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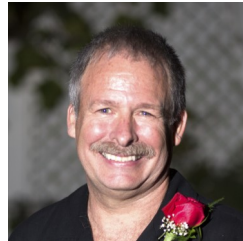
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The Orange County Wine Society is a non-profit 501(c)(3) educational organization incorporated under the laws of the state of California with its principal place of business in Costa Mesa, California.

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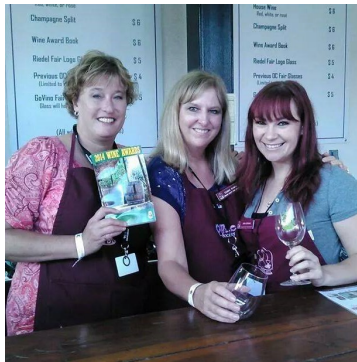
Membership Report

The Orange County Wine Society extends a warm welcome to its newest members! Membership for the following members was approved by the Board of Directors at the July Board meeting:

Sara Dodd & Courtney Lutkus ■ William & Amira Herdrich
Michael Higgins & Pam McVicar ■ Larry & Charlotte Hislop ■ Ed & Kim Meier

As of the July Board of Directors' meeting the Orange County Wine Society has 965 members.

- John Carnes, Membership Chair



Scholarship Thank You Note

To the Orange County Wine Society

There is no way to explain the feeling I get when I see an email that says that I have been awarded a scholarship. Unless you know what it feels like to be a Scholarship recipient; it's hard to explain.

Being an Orange County Wine Society Scholarship recipient opened doors for me in order to pursue my dreams for the future. I don't think I would have made it if



I hadn't received help from organizations like yours. I have become stronger because of it. I am now more motivated than ever before and I cannot thank you enough for your help. Once again, thank you for your generous contribution. I will keep in touch with my progress.

It's wonderful knowing people as kind and considerate as you are. Once again, thank you.

*Armando N.
Student, Napa Valley College*

Pictured Above: OCWS Board Member Kevin Coy, Armando, and OCWS member Maria Loera after Armando was presented with the scholarship.

Call for OCWS Board Candidates

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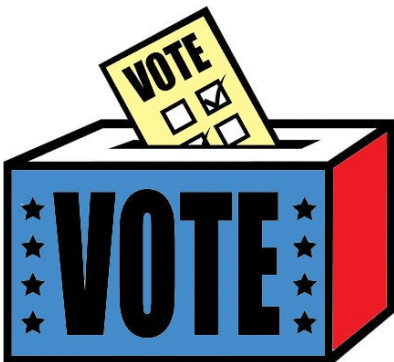
exchange of differing ideas among the 9 Board Members and the combination of differing skills that is the legacy of OCWS success. However, candidates should possess some of the following skills and experience:

- General knowledge of OCWS activities;
- Experience as a volunteer in some events; involvement with event committees;
- Some organizational and teamwork abilities; and
- Some simple budget management skills.

A Board Member's term is for 3 years. The overall time commitment for a member varies, based on assignments and participation. All Board Members are expected to attend the monthly Board Meetings. Board Members will be expected to organize/manage certain events and projects, as assigned by the President; these responsibilities will generally demand several hours per month. Board Members are also asked to attend as many OCWS events as possible. Generally speaking, free attendance is granted for most events for the Board Member and their Co-Member.

To become a candidate a member must present their Declaration of Candidacy to the Election Committee in writing no later than Friday, August 22nd. The Declaration of Candidacy should include a picture and a brief written Statement of Qualifications. Both the Statement and the accompanying picture will be posted on the OCWS website under the "Election Central" tab for consideration by the membership in completing their ballots. Additionally each candidate will be introduced at the Annual Business Meeting on Friday, September 5th and given the opportunity to address the attendees regarding their qualifications and platform.

Following the Business Meeting, an official ballot will be mailed to each member who may vote for up to three candidates. Also included with the ballot will be each candidates picture and Statement of Qualifications. The Election Chairman must receive member's ballots no later than Saturday, September 27th in order to be counted. The Election Committee will count votes the following day. The President will notify each candidate of the results. The new Directors will be inducted at a special Board Meeting the week of September 29 and presented to the membership at the Installation Dinner on October 5th.



Questions? Ask a member of the Election Committee:

Kevin Coy & Maria Loera – 562.243.3234

Craig & Ronna Rowe – 949.583.0921

Janet Hammond – 714.708.1636

If being an OCWS leader interests you, contact any member of the Election Committee or myself with any questions related to the election including director responsibilities or the election process. I can be reached at 949.705.9676 or larrygraham@cox.net. Involvement as a Director of the OCWS is personally and professionally satisfying. You won't regret being more involved.

- Larry Graham, Past President, 2014 Election Chairman



Featured Member of the Month - Paul Peal

The Orange County Wine Society would not be the organization it is without its volunteers. While many of our volunteers are visibly seen, there are a few who work in the shadows of events, making it easier for the volunteers to do their tasks. Paul Peal is one of these volunteers.

What are some examples of his efforts? At the Wine Extraordinaire, he works with the Extraordinaire Committee from a logistics aspect where he assists a team in bringing the hardware, such as signposts, from storage to the hotel, assembles it before the event, disassembles it after the event, and restores the materials so they are ready for the next year's event. If an issue arises, he is quick to trouble shoot it and provide a long term solution.

Recently, Paul's volunteer efforts can be seen at The Courtyard. He contributed numerous hours towards the preparation of The Courtyard so it was ready on opening day. Paul was literally volunteering at all levels, being on ladders drilling some of the largest signs in place and later kneeling, making sure the tiniest screw was in place. He handled large cleaning tasks and assisted with pre-sorting volunteer drink tickets.

When around Paul, the whisper of an idea on how to improve something almost instantaneously and magically seems to become reality. Taking input from last year's Express Bar, Paul created the wine barrel themed cashier stand, the wrought iron archway to bring attention to the

area, and made sure the area was well lit so the patrons could see the menu and our volunteers were not left in the dark.

The silent strength behind the physical upkeep of The Courtyard and many other areas of the Wine Society can, in great part, be attributed to Paul.



With the support and always evident pride of his loving wife, Janet Peal, and under the watchful eyes of his In-laws, Charlie and Vivien Owen, Paul, with his soft demeanor, delightful sense of humor and ever present smile, has proven that he is the epitome of a dedicated volunteer. He is one volunteer that the OCWS would be grateful to duplicate many times over! Cheers to Paul for his dedication, work ethic and big heart!

**- Fran Gitsham, Director
& Michelle Philo, The Wine Press Editor**

2014 Annual Business Meeting

(Continued from page 1)

curate attendee count.

The OCWS annual business meeting will begin with an overview of the year's activities followed by a summary of finances for the 2013-14 OCWS Board year. The presentation will be followed by volunteer awards and a question and answer session where current OCWS Directors will be available to answer questions and listen to comments from the general OCWS membership. This meeting is conducted according to OCWS bylaws and government regulations for 501(C)(3) non-profit organizations.

After presentations and a question and answer session, board candidates for 2014-2015 year will be introduced and will present their qualifications and interests as potential OCWS Board members. This meeting provides the best op-

portunity for OCWS members to meet with and learn about interests and objectives of the candidates. If you are interested in becoming an OCWS board member, please refer to Larry Graham's article in this newsletter.

As a reminder, this meeting will begin promptly at 7 pm and no food or drink will be served until the conclusion of the business portion of the meeting (~ 90 minutes). Afterwards, a light meal will be served and accompanied by wines from the OCWS cellar. If you elect to bring your own wine to this event, please refrain from opening your wine until the light meal and wine pouring has commenced (at the end of the meeting). The 2013-2014 OCWS Board of Directors look forward to seeing you as we review our 38th year of the OCWS and look forward to our 2014-2015 OCWS calendar year.

- Jim Beard, Director

2014 Installation Dinner

Sunday, October 5, 2014 @ 6:00 pm
The Five Crowns
3801 East Coast Highway
Corona Del Mar, California

The Installation Dinner is the traditional formal announcement of the results of the annual OCWS election. It is your opportunity to welcome the newly elected Board Members and 2014 Officers as well as honor the hard work of the Board Members who will be stepping down after serving three years.



The evening will begin in the beautiful outdoor Greenhouse Patio with a Sparkling Wine reception, including passed hors d'oeuvres. The event will move in to the Garden Room for dinner and the Installation program.

The famous Five Crowns restaurant will be offering selections from the menu below. Your selection of a Starter, Entrée, and Dessert is required at the time you sign up.

Choice of Starter

Mary Alice's Pride Salad
Lobster Bisque

Choice of Entrée

Signature Roasted Prime Rib of Beef

With Mashed Potatoes, Creamed Spinach & Yorkshire Pudding

Seared Salmon

With Seasonal Accompaniments

Leg of Lamb or Lamb Chop (Chef's Choice)

With Seasonal Accompaniments

Choice of Dessert

C.C. Brown's Hot Fudge Sundae

Classic Crème Brûlée with Seasonal Fruit

You will also have featured wines from the OCWS Cellar to accompany your meal. If you have any dietary requests, please submit them to tony@ocws.org.

Don't miss this fabulous evening at one of the area's finest restaurants. The cost is \$70 per person, inclusive of wine, tax and gratuity. This exclusive dining event has limited seating. As a result, it is recommended to sign up early as the event is expected to sell out. Sign up online or by using the form in this edition of *The Wine Press*.

- Tony Marino, Director

Scholarship Update

Thank you to everyone for continuing your efforts in raising funds for the Scholarship Fund. This year's recycling efforts are adding up. We have implemented the simple action of recycling at OCWS events such as the Wine Extraordinaire and at the OC Fair. As a result, we have raised \$213.73 in recycling funds. We have also raised \$335.90 from the scarf/knitted item sales, totaling \$549.63.

Continue to save your empty plastic bottles for recycling. We only need another \$450.37 to make an additional \$1,000 scholarship to assist another well deserving student continue their viticulture or culinary education.

- Tony Marino, Director



The Wine Press is the official newsletter of the Orange County Wine Society, Inc. The newsletter is published monthly. *The Wine Press* welcomes input from the OCWS membership. Forward comments, questions, event reviews and suggestions to winepress@ocws.org.

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Annual Membership BBQ Celebrating America's Favorite Pastime... Sports

Sunday, September 14, 2014
The Courtyard
3:00 pm - 7:00 pm



After months of hard work, from the Commercial Competition to the OC Fair, and everything in between, it will finally be time to relax and share stories over fabulous food and wine.



The OCWS Annual BBQ is a longstanding tradition that brings together old and new members alike in an atmosphere of relaxation, laughter and just down home fun. With this year's menu looking to rival our own Cooks' Caucus' finest, rest assured, no one will go hungry

or thirsty. Food, drink and camaraderie, coupled with great live music and dancing, makes being at this event a must!

Tickets for the BBQ are a great deal at \$36.00 for members and \$46.00 for guests.

As with all OCWS events, volunteers are always needed. Please join the team for set-up, decorating, registration, serving, pouring or clean-up. Shifts are available before, during and after the event. For more information, please contact Fran Gitsham at fran@ocws.org.

Don't forget to sign up early to secure your place for this fun filled event!

- Fran Gitsham, Director

Volunteers Step Forward to Clean The Courtyard

As this edition goes to press, the 2014 Orange County Fair is well underway. The Courtyard has been happily accepting patrons during the month of July, pouring numerous tastes of award winning wine and glasses of non-award winning wine.

However, before the OC Fair starts, a lot of preparation takes place, much of it unnoticed by the many volunteers who work throughout the OC Fair. As in previous years, a dedicated group of people have stepped forward to clean up The Courtyard. This year, an extraordinary thank you goes to the following people:

- Charley Owen, Paul Peal, Karl Kawai, Tom Noad, Greg Hagadorn, Kevin Coy, Maria Loera, Larry Scott, Dean Strom, Richard Ward, Fran Gitsham, and Larry Graham who helped clean The Courtyard prior to the start of the Fair
- Jim Graver and the Winemakers Group for all their work in setting up the homewine award winner display

The OCWS Board of Directors wishes to thank everyone for his or her effort toward another successful year at the OC Fair!

- Jim Beard, Director

THANK YOU

2014 Chili Cook-Off

Sunday, October 19, 2014
The Courtyard
OC Fair & Event Center
1:00 pm - 6:00 pm

It is time once again for the annual OCWS Chili Cook-off. Now is your chance to show off your closet cooking skills and enter your own special "private stash." If you want to simply attend and sample the many chilies being offered, that is great too!

In addition to all the great diverse chilies, our Cooks' Caucus will be back cooking up barbecue picnic fare with all the accompaniments. We will have a wide variety of wines and beer to cool your tongue after tasting the chilies. We are working on the entertainment so we will keep you updated.

Chili Award categories are as follows...

Best Chili Overall – 1st Place
Best Chili Overall – 2nd Place
Best Chili Overall – 3rd Place
Hottest Chili
Mildest Chili
Most Unusual Chili
Best Chili with Wine
Best Presentation
People's Choice
Best First-Time Chili Cook

All chili entrants will be awarded a bottle of wine for your efforts. Prize-winning chili chefs will be awarded a famous Engraved Chili Ladle denoting your winning category. Our distinguished panel of judges from the Culinary Arts Department at Orange Coast College will again do the honors of tasting and judging the chilies. All chilies entered are eligible for one or more awards. The Best Chili with Wine category will be judged separately. As such, if your chili contains wine, then so indicate on the entry form.

Please indicate the name of your chili on the entry form. Allow enough time to set up your presentation display and prepare your chili for judging. Set-up time will be available from 10:30 am. Remember, your presentation and chili must be ready by 11:30 am for chili-judging. At approximately 1:00 pm, the event will formally begin and all entries will be available for general chili tasting.

Admission price is \$30 for members and \$35 for guests who want to "taste" only. Chili Team contestants are admit-

ted free. I need your sign-up by Wednesday, October 1.

Additionally, we will need a few volunteers to help with this event. If you would like to join me to put on this fun event, just drop us an e-mail to john4wine@msn.com, scottlouischappell@gmail.com, or spencer0911@cox.net. Remember, you can volunteer and still enter a chili. Do not let one interfere with the other—the more chili cooks, the better. I will be needing help with the following...

- Set-Up (9:00 to 10:30 am)
- Clean-Up (5:30 to 6:30 pm)
- Stewarding
- Registration and Reception
- Wine and Beer Serving

~ Chili Cook-off Rules ~

1. Each team will consist of no more than two cooks, one of whom must be a member of the OCWS.
2. Each Chili Team will have four linear feet of display area.
3. Each entry must provide at least six quarts of chili.
4. Chili must be ready for judging by 11:30a.m.
5. The name of your chili must be on the entry form.
6. If wine is used as an ingredient, please state the varietal. Chilies with wine will be separately judged.
7. Provide a way to keep the chili hot (camp stove, crock pot, etc.)
8. If you'll need electricity, you must furnish your own extension cord. Extension cords must be the heavy-duty type.
9. Judging will start at 11:30 a.m., open tasting to follow at 1:00 p.m.
10. Bring your own ladle or spoon for serving.
11. Sign-up by October 1st.



**- John Goodnight,
along with Scott Chappell
and Spenser Wilson
aka The Head Jalapeno
or Chief Chili Pepper**

Champagne Brunch

Sunday, September 21, 2014

Yves' Restaurant & Wine Bar

5753-A East Santa Ana Canyon Road

Anaheim Hills, CA

11:30 am

Our next Dine with Wine event is the bubbly Champagne Brunch. This is our second brunch of the year and is always our most popular event. It will again be held at Yves' Restaurant & Wine Bar.



For this Champagne Brunch, we ask members to bring a bottle of sparkling wine or champagne per person to share. Yves' will provide us with their outstanding food and sociable atmosphere.

The cost is \$45 per person and includes tax and gratuity. Sign-up online or use the form included in *The Wine Press* to reserve your seats at this fun event. Sign up early as this event is expected to sell out.

Due to the wide variety of sparkling wines being shared, it is advisable to bring your own champagne flute or flutes.

Be sure to wear your name tag and drink responsibly.

- Rich Skoczylas, Director



2014 Champagne Brunch Menu

Appetizers

(All three items served on one plate)

Crab Cake

A cake of blue crab meat, diced red bell peppers, onions and celery, lightly breaded, baked, served with a mustard seed crème fraiche

Stuffed Mushroom

A large mushroom cap stuffed with spinach, artichoke hearts, Parmesan and fresh Mozzarella cheese served hot with a delicious herb garlic butter

Coconut Shrimp

Deep-fried coconut shrimp served on a mango chutney with a spicy, sweet & sour dipping sauce

Soup

Gingered Butternut Squash

Ginger butternut squash with a touch of cinnamon and a hint of cream

Main Course

(Choice of the following)

Wild Caught Alaskan Salmon

Salmon, grilled medium, topped with sautéed Cremini and Shiitake mushrooms, fresh diced tomatoes, leeks with a splash of truffle oil and Chardonnay

Chicken Crepe

Chicken with leeks and mushrooms with a champagne cream sauce

Truffle-Lobster Mac & Cheese

Macaroni noodles in a creamy Parmesan cheese sauce, tossed with lobster chunks and black truffle peelings

Dessert

(Choice of the following)

Yves' Special

Soufflé served with ice cream and an irresistible combination of Bailey's Irish Cream, Amaretto and Grand Marnier

Crème Brûlée

Creamy custard topped with caramelized sugar and fresh raspberries

Soft Beverages

Coffee, Iced Tea, Hot Tea, Assorted Soda

Gold Mini-Tasting Results

The Gold Medal and 4 Star Gold winners from the OC Fair Commercial Wine Competition were presented at this popular tasting for our members and their guests. Much thanks to Chris Cunningham, who graciously offered, as usual, to help purchase wines for this tasting. Also, thank you very much to all the hosts for opening up their homes to our membership so that this unique type of tasting can exist.

The tasting began with a reception serving, Yorkville Cellars, 2011, 4 Star Gold, Sparkling, "Cuvee Brut", from Mendocino for \$40.00. The blind tasting consisted of 7 flights, of 2 similar varietals, served in the order below. The accumulated results from the votes cast by 169 members on their favorite wine during this tasting are listed in the first column:

| Voted by Members & Guests | Wine (Medals awarded at 2014 OC Fair Commercial Competition) | Year | Varietal | Price |
|---------------------------|--|------|--------------------|---------|
| | Clos Du Val, <i>Gold, Napa Valley, Carneros</i> | 2012 | Chardonnay | \$28.00 |
| | Russian River Valley, <i>Gold, Sonoma County, Sonoma Coast</i> | 2013 | Chardonnay | \$30.00 |
| 2nd Place | Chamisal Vineyards, <i>4 Star Gold, Edna Valley, Estate Bottles, SIP Certified</i> | 2012 | Pinot Noir | \$40.00 |
| | Lucas & Lewellen, <i>4 Star Gold, Santa Barbara County, Estate Vineyards</i> | 2011 | Pinot Noir | \$30.00 |
| | Sivas-Sonoma, <i>4 Star Gold, Sonoma County Appellation, Old Vine</i> | 2010 | Zinfandel | \$18.99 |
| | MV, <i>4 Star Gold, Fair Play, Reserve</i> | 2010 | Zinfandel | \$29.00 |
| 1st Place (tie) | Halter Ranch, <i>4 Star Gold, 'Ancestor', Paso Robles, Estate Reserve, Estate</i> | 2011 | Meritage | \$50.00 |
| | Artiste, <i>Gold, 'Le Vase Bleu', Santa Barbara County</i> | NV | Meritage | \$42.00 |
| 1st Place (tie) | Earthquake, <i>4 Star Gold, Lodi Appellation</i> | 2012 | Cabernet Sauvignon | \$26.00 |
| 3rd Place | M2, <i>4 Star Gold, Cab 64%/Syrah 32%/Petite Sirah 4% Blends, 'Tiro', Sierra Foothills</i> | 2012 | Cabernet Blend | \$26.00 |
| | Graveyard Vineyards, <i>4 Star Gold, Paso Robles</i> | 2012 | Cabernet Sauvignon | \$32.00 |
| 4th Place | Paul Dolan Vineyards, <i>4 Star Gold, Mendocino</i> | 2011 | Cabernet Sauvignon | \$25.00 |
| | San Simeon, <i>4 Star Gold, Paso Robles, Estate Reserve</i> | 2010 | Petite Sirah | \$22.00 |
| | Envy Wines, <i>Gold, Napa Valley, Calistoga Estate, Estate Grown</i> | 2011 | Petite Sirah | \$49.00 |

Each attendee brought a delicious dish to share. These culinary specialties were voted on by the attendees to select the Chef of the Evening. See the results from each host site below:

Hosts Wanda Andreas & Scott Chappell: **Ron Nickens** for *Cheese Grits topped with BBQ Shrimp and Grilled Chicken Apple Sausage*

Hosts Chris Cunningham & Rochelle Randel: **Bernie Torbik** for *Tri-Tip*

Hosts Leslie & Dave Brown: **Judy Fox** for *Lasagna*

Hosts Pat & Frank Solis: Tie between **Jim Burk** for *Cheesecake* & **Janet Hammond** for *Lobster Mac & Cheese*

Hosts BJ & Tina Fornadley: Tie between **Judy Davison** for *Posh Potatoes* & **Greg Stoddard** for *Espresso Smoked Brisket with Naughty Naga Sauce*

Hosts Carol Frank & Sam Puzzo: **Floyd & Maxine Allen** for *Chilean Bean and Corn Stew*

Hosts Germaine & Rob Romano: **Irene Burdi** for *Rum Cake*

Hosts Ronna & Craig Rowe: **Monica McCarthy** for *Beef Bourguignon*

Hosts Marcia & James Vaughan: **Marcia Vaughan** for *Pork Tenderloin with Roasted Apples & Onions*

Congratulations to all winners! Please send your recipes to Wendy Taylor at wendy@ocws.org for posting on our website. Thank you to all the hosts for making this tasting possible by opening up your homes to our members for a memorable time of wine tasting and dining.

Winemakers Newsroom

Save the Date!
Homewine Holiday Potluck & Wine Tasting
Saturday, December 20, 2014

The Winemakers' Group is having its holiday party at the East Lake Village Association's clubhouse in Yorba Linda, overlooking all the Christmas lights on the lake. As with all our events, this is a potluck and open to all OCWS members. There will be a nominal charge of \$12 per person. Details will be coming in future newsletters. We hope to see many of you there!



Winemakers' Group Solterra Winery Tour and Program

Last month, members of the Winemakers Group and other Wine Society members accepted an invitation from one of our long-time grape suppliers. Chris Van Alyea has been making wine for the last 14 years from grapes sourced from Sonoma County, Lake County, Paso Robles, San Diego County, and Baja Mexico. The wines have garnered Gold Medals and Best of Class at top wine competitions in California. The Winemaker's Group has been purchasing quality grapes from Chris for about the past seven years from the Sonoma Dry Creek area. Many of these wines



Upcoming 2014 Planned Events

August - Saturday Winemaking Seminars at OC Fair

August - Pre-Crush Roundtable/Seminar

August/September - Group Purchase of Grapes

October - Winemaker Magazine Subscriptions

October - Quarterly Potluck Meeting & SO2 Testing

December 20 - Holiday Potluck

have been entered into various wine competitions resulting in many awards. Last year, Chris built and started the Solterra Winery in Encinitas along with a small restaurant and tasting room.

Our program consisted of an introduction by Chris and a tasting of six wines accompanied by different types of tapas, which are a wide variety of appetizers or snacks in Spanish cuisine. In Spain, people can order many different tapas and combine them to make a full meal.

This was followed by a very delectable Shrimp Paella prepared by the staff of the Solterra Kitchen with some of the Solterra wines. It ended with a tasting from several barrel samples from the winery. We want to thank Chris, his wife Audrey and the Solterra staff for making our day educational, eventful and giving us great food. We also thank Kevin Donnelly for coordinating this program from his chair where he is recovering from a broken leg. What a guy!

Grapes Through Solterra Winery

Chris Van Alyea of Solterra Winery and Kitchen in Leucadia will again be offering OCWS winemakers grapes from trusted Northern sources this year. The fruit will be crushed, chilled and available for pick up at the winery. Rich McCormick will notify the home winemakers with the details shortly. If you are interested and have not received it by July 15, contact Rich at rdmccormick@cox.net to be added to the list.

2014 Fall Grape Crush

Time to jump-in with both feet to make wine! If you have thought about making some wine on your own, now is the time! The Winemaker's Group is taking requests for grape purchases. We will

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Winemakers Newsroom

help you to get good grapes and we also have winemaker mentors who will help you through all the steps!

Plans are underway for the “Great Grape Crush” and we are looking into sources of grapes from Southern California and Central Coast. More definitive information will be forthcoming and sent out to you. In the meantime, think about what types of grapes you would like and the quantity.

We may also have the opportunity to purchase premium grapes from the Christopher Cameron Vineyards, in the Dry Creek Valley. They are shipped down from Northern California in a refrigerated truck. Chris has Merlot available in limited quantities. He has been an excellent source of quality grapes in the past.

Coordinators Needed: We are looking for some volunteers to assist in coordinating the grape purchases from Southern California and the Central Coast. If anyone can help with coordinating this year’s grape purchase, contact Kevin Donnelly at kjd_ca@hotmail.com. He will be glad to answer any questions you may have. In addition, we have members that have done it previously that can help you along as well and share their experience.

Getting Ready for the Crush

Professional winemakers develop a “crush plan” each session to help them through the hectic crush season and most home winemakers benefit by making a crush plan. The first step in developing a crush plan is to decide what styles and quantities of wine will be produced. Then the winemaker can select the varieties and quantities of grapes and any special supplies needed.



When purchasing outside fruit, consideration should be given to harvest criteria, picking, cost of the fruit, transportation, etc. Hot fermentations are often disastrous, so al-

ways try to avoid warm fruit. Talk to the grower about your needs. If the grower continues to provide warm fruit year after year, find another supplier. However, be realistic, sometimes picking grapes late in the day is unavoidable. Picking times are determined by grape varieties, vineyard location, weather conditions and many other factors. So, conscientious winemakers follow fruit development carefully, so they will be ready when harvest time finally arrives.

Well before harvest time, all of the winemaking equipment should be assembled and carefully inspected. Any needed repairs should be made, and then the equipment should be carefully cleaned. Tanks and containers should be checked for leaks and then cleaned. Special attention will be needed when barrels have been stored empty. Arrangements for borrowing or renting winemaking equipment should be made several weeks ahead of crush session.

Supplies and laboratory chemicals should be checked. Suppliers become very busy at crush time, so any needed supplies should be ordered early. Purchasing supplies in larger quantities can result in significant savings, so home winemakers often get together and order winemaking supplies in commercial quantities each season.

Winemaker Manual by Lum Eisenman

There is a link to this book online on the OCWS website under Homewine Wine Manual. Lum is an experienced winemaker, who has been a member of the Winemakers Group, mentor, instructor, judge (both in the Homewine and Commercial Competitions) and former vineyard owner. He has a great deal of knowledge and expertise that he gladly shares with other winemakers in this book. Check it out!

Winemaking Equipment Rentals

The Winemakers Group has a variety of winemaking equipment available for rental to members of the group. The money collected for rentals and testing will be used to buy necessary chemicals, repairs and more equipment as the funds become available. Durations of rentals are determined by the equipment demand at the various times of the year.

To rent the available equipment, contact Jerry Guerin at jeromeguerin@earthlink.net. The equipment must be returned clean and in good shape for the next person to rent.

- Rich Skoczylas, Director

Sign-Up Sheets

2014 Annual Business Meeting
Baja Blue Restaurant
OC Fairgrounds, Costa Mesa, CA
Friday, September 5, 2014
7:00 pm

Member _____
 Co-Member _____
 Day Phone _____
 Night Phone _____
 Email _____
 Number of Members _____

Reservation Deadline: September 3
If a reservation is made and not
honored, the member(s) will be
charged a \$25 "no show" fee.

Membership Barbeque
OC Fairgrounds, The Courtyard
Sunday, September 14, 2014
3:00 pm - 7:00 pm

Member _____
 Co-Member _____
 Day Phone _____
 Night Phone _____
 Email _____
 Number of Members @ \$36 each _____
 Number of Guests @ \$46 each _____

Payment

[] Personal Check
 Total Enclosed _____

Reservation Deadline: Sept. 11

Chili Cook-Off
OC Fairgrounds, The Courtyard
Sunday, October 19, 2014
1:00 pm - 6:00 pm

~ Time Schedule ~

9:00 - 10:30 Venue Set-Up
10:30 - 11:30 am - Chili Chef's Set-Up
11:30 am - Chili Judging
1:00 pm - Open Tasting

Member _____
 Co-Member _____
 Day Phone _____
 Night Phone _____
 Email _____

I can't even open up a can of chili. Just sign me up as a Chili Taster...

Number of Members @ \$30 each _____
 Number of Guests @ \$35 each _____

~ Chili Registration ~

I want to enter a chili this year...

[] Name of chili: _____

 [] Chili with wine. Name of Varietal _____

Electricity Required? [] Yes [] No

Note: We will have a limited number of heavy-duty junction boxes available. The wall outlets in The Courtyard cannot handle the high wattage of most hot plates. As such, we cannot guarantee you will have access to an outlet. Be sure to bring your own heavy duty extension cord!

First time entrant? [] Yes [] No

Payment

[] Personal Check
 Total Enclosed _____

Reservation Deadlines
Chili Cooks - October 17
Chili Tasters - October 1

Installation Dinner
The Five Crowns
3801 East Coast Highway
Corona Del Mar
Sunday, October 5, 2014 @ 6:00 pm

Member _____
 Co-Member _____
 Day Phone _____
 Night Phone _____
 Email _____
 Number of Members @ \$70 each _____

Select your starter, entrée and dessert courses:

(M) (C) (M) (C)
 () () Pride Salad () () Prime Rib
 () () Lobster Bisque () () Salmon
 () () Lamb

(M) (C)
 () () Hot Fudge Sundae
 () () Crème Brulee

Payment

[] Personal Check
 Total Enclosed _____

Reservation Deadline: Sept. 29

Orange County Fair Seminars

Did you know? You can sign up for Fair Seminars in advance online! Visit the "Sign-Ups" tab on the OCWS website to learn more.

Dine with Wine Champagne Brunch
Yves' Restaurant & Wine Bar
Anaheim Hills, CA
Sunday, September 21, 2014
11:30 am

Member _____
 Co-Member _____
 Day Phone _____
 Night Phone _____
 Email _____
 Number of Guests @ \$45 each _____

Payment

[] Personal Check
 Total Enclosed _____

Reservation Deadline: Sept. 17

OCWS Upcoming Events Calendar

| | |
|-------------------|----------------------------------|
| July 11 - Aug. 10 | OC Fair - The Courtyard |
| Sept. 5 | Business Meeting |
| Sept. 14 | Membership Barbeque |
| Sept. 21 | Dine with Wine: Champagne Brunch |
| Sept. 28 | Count OCWS Election Ballots |
| Oct. 5 | Installation Dinner |
| Oct. 19 | Chili Cook Off |
| Nov. 15 | Mini-Tasting: Cabernet Sauvignon |
| Dec. 5 | Holiday Dinner |
| Dec. 20 | Winemakers Group Holiday Potluck |



Orange County Wine Society



www.ocws.org



The Wine Press

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