



# The Wine Press

Newsletter of the Orange County Wine Society, Inc.  
Volume 38, Issue 9, September 2014

## Dennis' Dialogue



The 2013 – 2014 Board year is coming to a close and this September newsletter is my last opportunity to provide my “Dialogue.” It has been a good year for the OCWS.

The Commercial Competition had over 2,300 entries for the sixteenth year in a row. Our membership enjoyed many

tastings and social events through out the year. The Fair stressed our volunteer staff, but each shift was able to keep the waiting lines to a minimum. I especially want to thank the members who worked long hours and extra shifts to make it so successful. Many of these details will be presented at our Annual Business Meeting on September 5th. The meeting will finish with a light dinner prepared by Ovations and wines from the cellar. Also, as part of the evening agenda, we will present our volunteer recognition

*(Continued on page 2)*

## Upcoming Events:

- Sept. 5** ..... 1  
2014 Business Meeting
- Sept. 14** ..... 1  
Membership Barbeque
- Sept. 21** ..... 8  
Champagne Brunch
- Oct. 5** ..... 5  
Installation Dinner
- Oct. 19** ..... 7  
Chili Cook-Off
- Nov. 15** ..... 9  
Cabernet Sauvignon  
Mini-Tasting
- Dec. 5** ..... 5  
Holiday Dinner Dance
- Dec. 20** ..... 10  
Winemakers' Group  
Holiday Potluck

## Also in this Issue:

- Board of Directors ..... 2
- Featured Member ..... 3
- Membership Report ..... 3
- OCWS Calendar ..... 12
- OCWS Merchandise ..... 6
- Sign-Up Sheets ..... 11
- The Courtyard ..... 6
- Winemakers Newsroom 10

## Annual Membership BBQ

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

This year's Annual Membership Barbeque will be celebrating America's Favorite Pastime, Sports! Proudly wear your team's colors and tailgate (at the tables) at this year's event!

With the hard work and long hours by the volunteers at the OC Fair now just a

memory, it is finally time to relax and party with friends over fabulous food, wine and live entertainment.

Our own OCWS Cook's Caucus will be bringing new meaning to America's Favorite Pastime with an amazing array of tailgating inspired appetizers, main courses, side dishes and desserts.

*(Continued on page 4)*

## 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; however, 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 com-*



*(Continued on page 4)*

## Dennis... cont.

(Continued from page 1)

awards. To participate, see the related article and send your reservation for the meeting to the office by Wednesday, September 3.

Our Fall Calendar of Events has a "must-attend" list including the Installation Dinner, the Membership BBQ, Chili Cook-off, Champagne Brunch, a Cabernet Sauvignon Mini-Tasting, the Holiday Dinner Dance and several Winemakers' Group activities involving the harvest. Many of these are expected to sell out, so sign up early.

During the past year, it has been my honor to serve as president for the organization. I would like to thank the Board of Directors for their assistance in making all our events educational and entertaining. This will complete the term on the Board for directors Kevin Coy, Greg Hagadorn and Wendy Taylor. I would like to thank them for their assistance in making my job easier. I would also like to thank Janet Hammond for doing a great job keeping the office organized and for supporting our member activities. Last, but not least, thanks to all our members for being OCWS members and for volunteering the many hours that contribute towards making this such a great organization. It doesn't get any better than sharing wine with friends!

I look forward to seeing you at the Annual Business Meeting and remember to always drink responsibly at our events.

**- Dennis Esslinger, President**

## 2013-2014 Board of Directors



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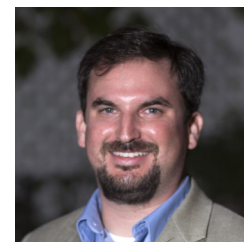
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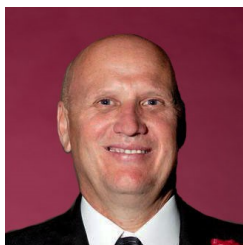
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*The Orange County Wine Society is a non-profit 501(c)(3) educational organization incorporated under the laws of the state of California with its principal place of business in Costa Mesa, California.*

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OCWS Photographer: Jim Burk

## 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 August Board meeting:

Laura Acocella & Diana Aperlo ■ George Craves ■ Steve & Laurie Duncan ■ Mike & Mary Fox  
Fred & Cheryl Heinecke ■ Joan Marie Hill ■ Frank & Agatha Hill ■ Dennis & Debbie Horton  
Judy & Joyce Igasakii ■ Raymond & Dora Martinez ■ Steve & Stacy Messer ■ Judy Miller  
Brian & Jenna Olson ■ John Rowe & Sheryl Rhodes ■ Dave & Tami Stancil ■ Jim & Leslie Sullivan  
Raquel Vagenas ■ Mike & Alicia Whitney

As of the August Board of Directors' meeting the Orange County Wine Society has 973 members.



## Featured Member of the Month - Larry Graham



If you visited or volunteered at The Courtyard at the OC Fair this past summer, you likely interacted with OCWS member Larry Graham.

One of the largest tasks every year is the preparation and execution of The Courtyard during the OC Fair. In addition to the physical preparation of The Courtyard, there is the coordination of over 300 volunteers who inevitably have changes to

their schedules from the initial dates they sign up to volunteer in May through the duration of the Fair in August. In addition to the scheduling, each volunteer has different tasks they are trained to do, or training that needs to be coordinated. Finally, he makes sure managers are trained, the bookkeeping and accounting is provided for, and little details (such as the location of the steward key for the ice box) are taken care of. Larry has patiently and meticulously handled this overwhelming task with humility, grace, and a smile.

Larry is one of the long term members of the Wine Society and is always welcoming of new members (especially those willing to volunteer at The Courtyard!). He has previously served as President and on the Board of Directors of the OCWS and remains heavily involved in The Courtyard, working for months in advance with the preparation, and through the final numbers being counted after the end of The Courtyard.

Although the monumental task of The Courtyard accounts for much of his time, Larry currently spends time traveling the world with his partner, Luis Reyes. Earlier this year, they visited Lisbon, Portugal (picture at right). They have also visited France, Vienna, and Spain in recent years and have seen many of the famous sites, as well as have tasted the local wines.

Next time you see Larry at an OCWS event, be sure to introduce yourself to him - just use caution as you will surely be leaving the conversation having volunteered for next year's Fair!

**- Michelle Philo, The Wine Press Editor**

## Annual Membership Barbeque

(Continued from page 1)

**Costume Contest!** Needless to say, it wouldn't truly be a sports themed event without a little competition! Everyone is invited to enter this year's costume contest, which will include the following categories: **#1 Sports Fan, Top Athlete, Best Cheerleader and Craziest Tailgater.** Two winners will be selected in each category and crowned by the members! Let's see the team spirit!



Not interested in competing? You are still invited to wear your colors proudly. America has so many sports and members are invited to wear attire reflecting any sports ranging from baseball, basketball, football, and soccer to cricket, bowling, running, and rowing! Celebrate the colors of your favorite professional, college, high school, or local team. Show where your heart lies!

**Wine Wall:** Due to the overwhelming success of last year's inaugural Wine Wall, it is returning to make an ap-

pearance at the BBQ. For \$20, members will be able to blindly select a bottle of wine valued at \$20 or more. If members are interested in making a tax deductible donation of a bottle of wine to this year's Wine Wall, please contact the OCWS Office for more information.



Tickets for the BBQ are a great deal at \$36 for members and \$46 for guests.

As with any OCWS event, help is needed to make this event a success. Your consideration in joining the team for set-up, decorating, registration, serving, pouring or clean-up will be greatly appreciated. Short shifts are available before, during and after the event. For more information, please contact Fran Gitsham at [fran@ocws.org](mailto:fran@ocws.org) or Janet Hammond at the OCWS office.

Sports, food, drink and camaraderie, coupled with great live music, dancing and raffle prizes makes being at this event a must of the season. Sure hope to see you there!

- Fran Gitsham, Director



**Great Food \* Live Entertainment \* Wine Wall \* Costume Contest \* Prizes**

## 2014 Annual Business Meeting

(Continued from page 1)

pleted by Wednesday, September 3, 2014 as the OCWS needs to provide an accurate attendee count for catering.

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 the 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 poten-

tial OCWS Board members. This meeting provides the best opportunity for OCWS members to meet with and learn about interests and objectives of the candidates.

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 2014-2015 Board Members and Officers as well as honor the hard work of the three outgoing Board Members who have just finished three years of excellent work organizing a multitude of events to make the Wine Society special.

This past year's events have included The Extraordinaire, Chili Cook-Off, Annual Membership Barbecue, Annual Auction, Holiday Dinner Dance, and most notably, the Commercial and Homewine Competitions. On top of this, there is The Courtyard at the Fair, Mini-Tastings, Dine with Wine, and the Winery Programs with guest speakers from various wineries. This annual dinner is a great time to realize what work was accomplished and what work needs to get done in the future.

We will be celebrating the accomplishments of the exiting Board Members and welcoming the incoming Board Members. We thank them for running for the Board and their willingness to undertake all that is ahead of them. We congratulate the incoming Board members and wish them the best on the three year journey ahead of them.



The Five Crowns signifies class, honor, and dignity. As in the past, the attendees will be treated accordingly. The evening will begin in the beautiful outdoor Greenhouse Patio with a Sparkling Wine reception, including passed hors d'oeuvres and then 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 requests to sit with fellow members or if you have any special dietary requests, please contact Tony at [tony@ocws.org](mailto:tony@ocws.org) or 949.209.7115. All guests with a request for group seating must be paid prior to the request.

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 and has sold out in the past. Sign up online or by using the form in this edition of *The Wine Press*.

- Tony Marino, Director

## Save the Date! Annual Holiday Dinner Dance



Mark your calendars! The annual OCWS Holiday Dinner Dance will be held on the evening of December 5th. Details for this classic event will be posted in the October and November editions of *The Wine Press*.

- Jim Beard, Director



## New OCWS Merchandise: Women's Tees

The OCWS is featuring new women's tees with short sleeves, a V-neck and a collar. The tees are available in light pink or light blue and members have their choice of using the traditional or merchandising logo. The tees are \$25 and are available in sizes S, M, L, XL, and XXL.

The tees will be available for purchase at the Annual Membership BBQ on September 15th. Alternatively, contact the OCWS office to place your order.

*- Maria Webb, Merchandise Coordinator*



## The Courtyard Wrap Up

This year's OC Fair, with a "Summer Starts Here" theme, near record attendance, and overall nice weather, proved to be among our most successful years to date. With gross sales of over \$350,000, approximately matching those of 2012 and only around 5% off last year's record-setting sales, we had an incredible year thanks to our approximately 300 volunteers who served wine, sold selected merchandise and conducted seminars. Over 17,000 bottles of wine were poured including servings for the varietal, award, manager specials and house wine tastings. Over 2,000 Fair logo glasses were sold, a record of over four times previous years thanks to the new GoVino glasses and the great volunteers who helped promote them to our customers. Nearly 300 people participated in our seminars which were presented over the five weekends of the Fair.

Overall, it was a challenging year for the Fair. Reduced attendance and hotter days meant fewer people were there to drink wine. Thanks to the contributions from our volunteers, we were able to pull out an impressive success. Thank you to everyone for their dedicated service. These results allow us to offset the costs of the Commercial and Homewine Competitions while supporting our annual Scholarship Program.

We look forward to seeing you at the 2015 OC Fair!

*- John Carnes, Director  
& The Courtyard Committee*

As in previous years, a dedicated group of people volunteer to tear down and stow away items at the The Courtyard for next year's OC Fair. A hearty thank you goes to the following: Charley Owen, Vivian Owen, Janet Peal, Paul Peal, Karl Kawai, Kevin Coy, Brian McDonald, Richard Ward, Fran Gitsham, Janet Marino, Peter Schlundt Bodien, and Larry Graham. A special thanks you to Jim Graver and the Winemakers Group for their work in dismantling the Homewine award winner display.

And of course, thank you to our Courtyard Committee: John Carnes, Leslie Brown, Chris Cunningham, Fran Gitsham, John Goodnight, Larry Graham, Janet Hammond, Tony & Janet Marino, George & Marcy Ott, Charlie Owen, Paul Peal, Rochelle Randel, and Karen Ward. Their familiarity with The Courtyard operations and attention to detail was and is significant to the continued success of The Courtyard.

*- Jim Beard, Director*



## 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.

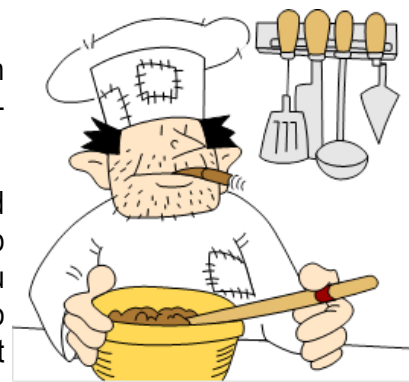
Additionally, we will need a few volunteers to help with this event. If you would like to join me to put on this fun event, just send an e-mail to [scottlouischappell@gmail.com](mailto:scottlouischappell@gmail.com) or [spencer0911@cox.net](mailto:spencer0911@cox.net). Remember, you can volunteer and 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 10:00 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 11:30 am.
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 am, open tasting to follow at 1:00 pm.
10. Bring your own ladle or spoon for serving.
11. Sign-up by October 1st.

**- Scott Chappell & Spenser Wilson,  
Chili Cook-Off Chairs**



## 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 ups will close Sunday, September 14th. 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



## Cabernet Sauvignon Mini-Tasting

**Saturday, November 15, 2014**

**Various Locations**

**6:00 pm - 9:00 pm**

Our next Mini-Tasting theme is Cabernet Sauvignon. It is favorite by many to accompany fine dinners, and especially dinners featuring red meats. Cabernet Sauvignons are typically full bodied with wonderful nuances of black currants, green bell pepper, cedar, smoke, and tannins. The aging of this varietal is generally recommended to balance the wine to its precious point of perfection. This grape was developed in the 17th century with the crossing of Cabernet Franc and Sauvignon Blanc grapes.

**Locations:** Mini-Tastings are held at various host home sites around Orange County. Host sites and directions will be announced to those attending approximately one week prior to the event. We try to place you at the location nearest your home or to accommodate your site-specific request. However, your assigned host site is also based on the order in which your sign-up is received in the OCWS office.

**Dish:** Each person attending is requested to bring a potluck dish (appetizer, entrée, side dish, or dessert) to serve a small portion for 18 people and designed to match the theme of the tasting. Please coordinate your food selection with your host site to assure diversity in food pairings with the wines. As usual, there will be a special bottle of wine that evening as a prize for Chef-of-the-Evening. Our winning Chefs-of-the-Evening may have their recipe published on the OCWS website.

**Hosts:** If you would like to host this event, please e-mail Wendy Taylor at [wendy@ocws.org](mailto:wendy@ocws.org) or call her at 949.521.2229. Selected hosts attend the tasting at no cost.

You may need to sign up and pay until hosts are selected. Reimbursement will be made for all host sites.

The cost to attend this tasting is \$30 for members and \$35 for guests. To attend, just complete the sign-up in this newsletter or on the OCWS website. Due to advance purchase of wines, you will not be refunded if you cannot attend unless there is a waiting list. The cut-off date for online sign up is Monday, November 3rd. After this date, please call Wendy to determine availability. The cancellation deadline is November 7th.

*Bon Appétit,*

*- Wendy Taylor - Director & Mini-Tasting Chair*



**Cabernet Sauvignon Mini-Tasting  
Various Locations  
Sunday, November 15, 2014  
6:00 pm - 9:00 pm**

Member \_\_\_\_\_

Co-Member \_\_\_\_\_

Day Phone \_\_\_\_\_

Night Phone \_\_\_\_\_

Email \_\_\_\_\_

Number of Members @ \$30 each \_\_\_\_\_

Number of Guests @ \$35 each \_\_\_\_\_

**Payment**

[ ] Personal Check

Total Enclosed \_\_\_\_\_

**Reservation Deadline: Nov. 3  
Cancellation Deadline: Nov. 7**

## Winemakers Newsroom

### Winemakers Quarterly Potluck & Wine Tasting

The Winemakers' Group held its July potluck and meeting at the seaside home of Robin and Rich McCormick on Saturday, July 19. We had a great time sampling about 50 wines and tasting the delicious foods brought by the winemakers and other Wine Society members. Several members said that the food was some of the best they have had at a potluck. In all, there were approximately 52 people attending and they also brought some outstanding food as well.

A short meeting was held to review the various programs held over the past several months and to recognize those who had taken an active part in the Homewine Competition and other programs.

We give many thanks to Robin and Rich for opening up their picturesque ocean side home, in Laguna Beach, for our event.

### SO2 Sulfur Dioxide Wine Testing

Prior to the potluck, Jerry Guerin conducted the quarterly SO2 testing, assisted by Kim Guerin, Eddie Petros and Mike Paz. They conducted almost 50 tests this time. This service continues to be very important for a winemaker to know how much sulfite must be added to protect against unwanted bacteria and yeasts. Thank you to Jerry and his crew!

### Wine Basics Seminars at the OC Fair

The OCWS Winemaker's Group presented a series of one-hour seminars on Saturdays during the Orange County Fair on "Winemaking Basics." Bill Forsch and Mike Paz presented these seminars covering topics such as how to start with Vinifera wine grapes from California vineyards to create Red, White and Rose wines. These seminars were interesting and informative to the curious and to potential new winemakers, and discussed much of the basic equipment used in making award-winning wines.

*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](mailto:winepress@ocws.org).

**Editor-in-Chief:** Michelle Philo

**Contributing Writers:** Board of Directors, Scott Chappell, Michelle Philo, Spencer Wilson

**Contributing Editors:** Chris Cunningham, Judy Fox, John Goodnight, Larry Graham, Janet Hammond, Janet Marino, Linda Mihalik, Karen Ward

**Contributing Photographers:** Jim Burk, Michelle Philo, Wendy Taylor

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### Upcoming 2014 Planned Events

**September** - Group Purchase of Grapes

**October** - Winemaker Magazine Winemaker Group Subscriptions & Renewals

**October** - Quarterly Potluck Meeting & SO2 Testing

**November** - Post Crush Roundtable/Seminar

**December 20** - Holiday Potluck & Wine Tasting

### Future Winemakers' Group Meeting Locations

As many Winemakers' Group members know, the OCWS office has relocated and now space is very limited. It is difficult to use this location for any meetings, programs, workshops or seminars, especially if water or a sink is needed. Since it may be some time before we have a more permanent location, we would appreciate any recommendations on possible locations to hold future Winemakers' Group activity meetings. If anyone has an idea, please inform Kevin Donnelly at 714.779.6293 or [kjd\\_ca@hotmail.com](mailto:kjd_ca@hotmail.com), for possible locations to hold our meetings.

### Winemaker Group Email Addresses

Quite some time ago, the Winemakers' Group discussed sharing an email list of its members with other members of the Winemakers Group. Jim Downey took on this project, as Membership Coordinator, and prepared a list of members who were willing to be on the shared list. This list was distributed and, if you did not receive one, then perhaps your name was not on our regular email list. Our goal is for our members to contact each other and not have to wait until they meet at a future activity. If you have any questions or changes in your mail or email address, contact Jim Downey at [jedowney@inbox.com](mailto:jedowney@inbox.com).

- **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**

**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. 14**

## OCWS Upcoming Events Calendar

Sept. 5	Business Meeting
Sept. 14	Membership Barbeque
Sept. 21	Dine with Wine: Champagne Brunch
Sept. 27	Deadline to Return Election Ballots
Sept. 28	Counting of Election Ballots; Results
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](http://www.ocws.org)



### ***The Wine Press***

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