



The Wine Press

Newsletter of the Orange County Wine Society, Inc.
Volume 39, Issue 5, May 2015

Jim's Journal

Our last winery program tasting of the 2015 calendar year is Siduri Winery. We expect this tasting to sell out. We encourage you to sign-up early as seating is limited to 160 people. Adam Lee is well known for both his Pinot Noirs and his humor ensuring a good time will be had by all.

The 2015 Commercial Wine Competition will be held on May 30-31 and volun-

teers are still needed. Please refer to Robyn Strom's article for more information. For those who have never worked this event, we encourage you to sign-up to volunteer on either Saturday or Sunday. Not only do you get a chance to work alongside fellow OCWS volunteers, you will get a chance to talk with winemakers, sample some wine at the end of the day, and take home 8-10 partially full bottles for your volunteer

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Mini-Tasting: Zinfandel

Saturday, May 9, 2015
6:00 pm – 9:00 pm
Various Host Sites

(Please note: This event is currently sold out. A wait list is available.) Zinfandel was introduced to California during the Gold Rush somewhere between 1852 and 1857 and became widely planted because it thrived so well in the state's cli-

mate and soil. Today, Zinfandel is the third-leading wine grape variety in California. Zinfandel was California's "mystery grape" because its origins were unknown; however, DNA fingerprinting has confirmed that Italy's Primitivo and Crljenak Kastelanski, an ancient Croatian variety, are genetically identical to Zinfandel grapes. Popular descriptors for red Zin-

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Winery Program: Siduri Winery

Friday, May 15, 2015 @6:45 pm
Wyndham Hotel
3350 Avenue of the Arts
Costa Mesa, CA

Adam Lee from Siduri Winery will be presenting his wines at our May program. Siduri makes 27 different Pinot Noirs, and only Pinot Noirs, from over 20 vineyards with exceptional fruit in a bare-bones winery.

Salad, Beef Bourguignon with tender beef chunks, carrots, mushrooms and pearl onions served in a silky red wine sauce, buttered egg noodles, crusty bread and rolls with sweet butter.

The Heart Healthy meal will include Spinach Salad, a Health Conscious Bowl with grilled chicken



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Upcoming Events:

May 95
Mini-Tasting: Zinfandel

May 156
Siduri Winery

July 117
Gold Medal Mini-Tasting

July 17 - Aug. 165
The Courtyard

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effort.

The OCWS has its annual Gold Medal Mini-Tasting on Saturday, July 11. Everyone is encouraged to sign up early, since this event is very popular and will quickly sell out. Please see Bill Redding's article for more information.

Our biggest volunteer event of the year is the Wine Courtyard at the OC Fair. This is the 125th anniversary of the OC Fair and it will be held July 17 to August 16. Please refer to the articles in this newsletter for shift sign-ups and TIPS training. This event is a great way to meet fellow Wine Society volunteers, sample some great wine, interface with the public, and share and expand your wine knowledge and wine palette.

The 2015 Wine Extraordinaire is now history. Everyone had a great time and we have heard great comments back from the wineries. I would also like to thank Liz Corbett, Marie Hawthorn, Janet Marino, and Suzy Skoczylas for working 5 nights to package up 28 gift baskets and then spending another three hours (with more volunteers on the day of the event) packaging 40 more gift baskets for the silent auction. Please read more about the success of the Wine Extraordinaire in Liz Corbett's subsequent article.

In closing, I encourage everyone to drink responsibly and have fun at all of our events. After all, isn't wine, food, and friendship what life is all about?

- **Jim Beard, President**

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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 April 14, 2015 Board meeting:

Richard Alexander & Lubica Selecka ■ Pamela Howell ■ Vince Kalny & Deanna Sparring ■ Linda McDonald
Susan Marx ■ Douglas Mears & Carol Caldwell ■ Sean Mulligan

As of the April Board of Directors' meeting the Orange County Wine Society has 977 members.

NEW MEMBERS: Save the Date: New Member Mixer

A new Member Mixer has been scheduled for June 20, 2015 from 2:00 to 4:00 pm. New members will be invited to personally meet the Board of Directors. More details will follow.

- Brian McDonald, Membership Chair



Zinfandel Mini-Tasting

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Zinfandel include blackberry, raspberry, boysenberry, cherry, as well as black pepper, cloves, anise and herbs. The popularity of this varietal is attested to by Zinfandel followers through ZAP - the single largest varietal tasting of its kind. (Source: Wine Institute)

Hosts: Mini-Tastings are held at various host sites around Orange County. If you would like to host this event, please email Bill Redding at bill@ocws.org or call him at 949.248.1125. You will need to sign up and pay until hosts are selected. Reimbursement will be made for all host sites.

Locations: 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 specific site request; however, your assigned host site is also based on the order in which your sign-up is received in the OCWS office. The cost to attend the tasting is \$25 for members and \$30 for guests.

Dish: Each person attending brings a potluck dish (appetizer, entrée, side dish, or dessert) to serve a small portion to 18 people. The dish ideally should be designed to match the theme of the tasting, in this case Zinfandel. Please coordinate your food selection with your host site to assure an appropriate balance of food types served during the evening. There will be a special bottle of wine as a prize for Chef of the Evening. Our winning Chefs of the Evening may have their recipe published on the OCWS website.

We are planning a maximum of five sites for this mini-tasting so the limit is 90 attendees. Due to the high attendance at our Mini-Tasting Programs, we encourage you to sign-up early as sites tend to fill quickly. Due to the advance purchase of wines, you will not receive a refund if you cannot attend, unless there is a waiting list. The cut-off date for online sign-up has passed. Please contact Bill or the OCWS office to determine availability. The cancellation deadline is May 1, 2015.

Bon Appetit, Bill Redding, Director

2015 Commercial Competition Volunteers

With the Spring holidays flying by, and families full of ham (and wine), lamb (and wine), and prime rib (and wine), we are nearing the start of the 2015 Commercial Competition. The Competition will be held on May 30 and May 31 at the Costa Mesa Hilton Hotel.

In order for the event to be a continued success, we need your help! We have some areas where we still need volunteers. If you are new to volunteering at the Competition, or have a new volunteer opportunity you would like to try, rest assured we will place you with a team of experienced volunteers. We would like everyone to be as comfortable as possible. You never know which winemaker or fellow Wine Society member you may end up getting to know, or what new wine tip you may learn when you volunteer for a new assignment.

Stewarding is a great way to work with the judges. It is also a reason to skip the gym for those 2 days as you will get lots of mileage on your feet. A sign up form is included in this newsletter. The form identifies stewarding days, bagging nights, and other work parties with times and dates. In order to qualify for stewarding, we need you to sign up for two additional work parties. We can offer bagging and moving of wine to and from the Competition site. Sorting will be an option as well, this will be held in June.

You may fax your Volunteer form to OCWS at 714.546.5002 or mail to PO Box 11059, Costa Mesa, CA 92627. If you have any questions, please feel free to phone me at 562.822.3382 or email at strompharms@earthlink.net.

Please consider being a part of this exciting, important event. We look forward to your participation in this very important event.

- Robyn Strom, Volunteer Coordinator

Hotel Rooms at Commercial Competition

If you plan on staying at the Costa Mesa Hilton Hotel for the weekend of the Commercial Wine Competition, it would be best to make reservations no later than **May 16, 2015**. The OCWS has booked a block of rooms for OCWS members at a discounted rate and this rate is guaranteed only until that date. The special rate does not require advance payment and is \$135.00 per night plus \$10.00 per night parking. If you want to stay on the 7th floor executive level, the rate is \$175.00 per night for one person or \$190.00 per night for 2 persons.

You can make room reservations either by phone at 714.540.7000 or online at:

www.Hilton.com/Costa_Mesa

When making reservations be sure to indicate the discount code OCWS15.

- Lora Howard & David Hirstein

Winery Program: Siduri Winery

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breast, steamed brown rice, sautéed green beans, cherry tomato relish, avocado and chimichurri.



The cost is \$43.00 for members, \$48.00 for guests and a "heart healthy" option meal for \$50.00.

Attendees can park in the garage and either get their ticket validated at OCWS check-in or

pay \$10 for valet. Dinner begins at 6:45 pm with the meeting following at 7:30 pm. Sign up on the website.

Members may bring their own wine to enjoy and share during the buffet dinner. We do ask you remove your bottle from the table during the tasting.

Note: All sign-ups must be made by Monday, May 11, including any changes or cancellations to receive a refund.

- Rich Skoczylas, Vice President



2015 OC Fair Courtyard

The 2015 OC Fair is fast approaching and planning is underway for our most important fundraising effort, The Courtyard. The OC Fair is celebrating its 125th Anniversary this year and its theme is "ONE BIG PARTY". The OC Fair starts on Friday, July 17 and ends on Sunday, August 16. It is open Wednesday to Sunday for four weeks and five weekends. Income received at The Courtyard helps fund the OC Fair wine competitions (Commercial Competition and Home Wine Competition), OCWS office expenses and our Scholarship Program. Whether you are a new volunteer or a Courtyard veteran, this is your opportunity to experience the OC Fair while helping the Orange County Wine Society.

In addition to serving wines at the OC Fair we will also be conducting wine seminars on Saturday and Sunday afternoons at 3 pm and 5 pm. Our own Winemakers' Group will also be conducting Saturday seminars at 1 pm. A tentative seminar schedule is being developed and will be posted on the OCWS Website for members and the public to purchase tickets.

As a concessionaire, we must adhere to contractual requirements established by the OC Fair. One of our requirements is to have our volunteers be professionally trained and certified in alcohol awareness techniques. Individuals who took TIPS training in 2013 and 2014 have fulfilled the requirement for this year's Fair. New OCWS members and members who completed TIPS training prior to 2013 are required to take TIPS training. The sign-up form can be found in this edition of *The Wine Press*. Please use this form to indicate your availability to attend training. If you have any questions about alcohol server training, please contact Marcy Ott at 714.235.6459 or email TIPS@ocws.org. New trainees will need to have their picture taken by the OC Fair following TIPS certification. All volunteers will need to sign a Server Responsibility Statement and be screened against the Megan's Law database.

Within this issue of *The Wine Press*, you will find a Wine Courtyard Volunteer Sign-Up form for volunteering at The Courtyard. Please take this opportunity to sign up now as a courtyard volunteer. Please use M for member and C for co-member on the form. Every effort will be made to assign you to shifts and duties you select. You will be notified if your requested shifts are not available. You will also need to indicate your parking needs whether they are for each of you (per member) or for both members (per membership).

There are four jobs to work at the courtyard:

- Servers: Volunteers who pour and sell wine to the customers.
- Stewards: Experienced workers who select wines for pouring and restocking as necessary.
- Cashier: Experienced courtyard volunteers who handle money, process credit cards and record sales on cash registers.
- Credit Card Processors: Volunteers who assist cashiers to process credit cards only on the 4 – 8 pm shifts.



All shifts are noted on the signup form and all schedules are similar to last year. Members are requested to work at least 3 shifts during the Fair. Typically weekend morning shifts fill up first. Also certain shifts are hard to fill. These understaffed shifts tend to be Wednesday, Thursday, Saturday and Sunday nights. When submitting your sign-up form, please consider volunteering for one or more of these shifts. This year we are going to continue staffing an 'Express Bar' from 5-9 pm, daily.

Assignments will be made on a first-come first-serve basis so please return this sign-up form as soon as possible. The deadline to turn in this newsletter form is May 30, 2015, however, sign-up as early as possible as most shifts are typically full by the end of May. You can sign up for shifts before you have taken TIPS, but you must complete TIPS prior to working the Fair. The availability of shifts will be periodically posted using an updated Volunteer Sign-Up form posted on the website so check the website for the current available shifts. A separate letter will confirm your final assignments in the early part of July. This mailing will also include your ID picture badge and parking pass(es), along with a copy of the parking map and the courtyard volunteer procedure. Please send an email to Larry Graham at larrygraham@cox.net for questions concerning assignments or special needs.

Remember, when submitting your volunteer request, please (1) fill out the Wine Courtyard Sign-up Form completely, (2) sign a Server Responsibility Statement for each member and (3, if necessary) complete the Alcohol Server Training Form.

See you at the Fair!

- Courtyard Committee

TIPS Alcohol Server Training for The Courtyard



Spring has sprung! Now it is time to spring into action with Alcohol Server Training (TIPS). If you have not previously done so, it is time to sign up for a TIPS class. If you were

TIPS certified in 2012 and are planning on volunteering to pour wine at The Courtyard during the 2015 OC Fair you will need to take the class again. You were sent a letter at the end of March notifying you that your TIPS card is expired and you will need to re-take the class. If you have never taken a TIPS class, you will need to attend and successfully complete a training class. Once successfully completed, you are certified for three years. Do not wait until after you take the TIPS class to sign up to volunteer in The Courtyard as the shifts you want may become full.



The 2015 OC Fair starts on Friday July 17th and ends on Sunday, August 16th. As a concessionaire of the OC Fair, the OCWS must adhere to contractual requirements established

by the OC Fair Board of Directors and Staff. Before any volunteer works in The Courtyard during the OC Fair, everyone must be "professionally trained and certified in alcohol awareness techniques."

The Alcohol Server Training sign-up form can be found in *The Wine Press* and on the OCWS website. Please use this form to indicate your availability and either mail or fax to the office at 714.546.5002 or you may email the form to TIPS@ocws.org. When selecting your availability, please remember the 2nd choice date cannot be prior to the 1st choice. The classes are held on the grounds of the OC Fair & Event Center. Confirmations and maps will be sent one week prior to the class.

If you have any questions regarding TIPS training, please call 714.235.6459 or e-mail us at TIPS@ocws.org.

See you at the Fair!

- **George & Marcy Ott,**
Alcohol Server Training Coordinators

2015 Wine Extraordinaire Wrap-Up

After months of preparation the 35th Annual Wine Extraordinaire was an outstanding success. Guests came early lining up to partake in tasting a myriad of wines offered by 67 boutique wineries. They also enjoyed the tasty samples offered by our participating restaurants and food purveyors. Orange Coast College Culinary students demonstrated their talents learned with the aid of OCWS scholarship funds. Many people participated in our silent auction containing over 60 baskets and took home autographed bottles of wine won in our raffle. We had new wineries and many returning wineries. In speaking with the winemakers and principals they commented on how much they enjoy participating in our event and speaking with our knowledgeable members who appreciate quality wines. They enjoyed sharing their winemaking stories and comparing methods of developing the perfect bottle of wine with our home wine makers.

The time and efforts of many volunteers brought this event to fruition. Their hours spent contacting wineries, restaurants and vendors to fill our event tables along with gathering donations to fill our many silent auction baskets, organizing our raffle wines and organizing our volunteers are greatly appreciated. This event would not occur without their hard work. We thank each of you and your families for their commitment to our event.

This year's committee members were:

- **Rochelle Randel**, Winery Coordinator
- **Kevin Coy**, Restaurant & Security Coordinator
- **Marie Hawthorn**, Vendor & Silent Auction Coordinator
- **Cheryl Knapp**, Raffle Coordinator
- **Michelle Philo**, Logistics Coordinator; Graphics & Program Designer
- **Melinda Guillory**, Volunteer Coordinator
- **Wendy Taylor**, Website & Ticketing Coordinator

We also extend a special "Thank You!" to the following people:

Janet Hammond, our central coordinator; **Charley Owen**, **Paul Peal**, and **Charley's Crew** that moves

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Gold Medal Mini-Tasting

Saturday, July 11, 2015
6:00 pm – 9:00 pm
Various Host Sites

The Gold Medal Mini-Tasting is the largest and most popular of the year. It is a chance to taste many of the Gold Medal wines from the 2015 Commercial Wine Competition. The tasting will feature different varietals that won Gold Medals and we try to obtain as many Four-Star and Chairman's Award winners as possible. This event is always a sell-out, so please sign up early!

Hosts: Mini-Tastings are held at various host sites around Orange County. If you would like to host this event, please email Bill Redding at bill@ocws.org or call him at 949.248.1125. You will need to sign up and pay until hosts are selected. Reimbursement will be made for all host sites.

Locations: 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 specific site request; however, your assigned host site is also based on the order in which your sign-up is received in the OCWS office. The cost to attend the tasting is \$30 for members and \$35 for guests.

Dish: Each person attending brings a potluck dish (appetizer, entrée, side dish, or dessert) to serve a small portion to 18 people. 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.



We are planning a maximum of nine sites for this mini-tasting. Due to the high attendance at our Mini-Tasting Programs, we encourage you to sign-up early as sites tend to fill quickly. The cut-off date for online sign-up is Monday, June 29th 2015. After this date please contact Bill or the OCWS office to determine availability. Due to the advance purchase of wines, you will not receive a refund if you cancel after the July 3, 2015 cancellation deadline.

***Bon Appetit,
Bill Redding, Director***

2015 Wine Extraordinaire Wrap-Up

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everything from the fairgrounds, sets up at the event, does the tear down and returns all to the fairgrounds to be placed in storage for another year; **Charles English** and **Fran Gitsham** for collecting our Silent Auction Payments; **Bob Topham**, our Dock Supervisor; **Beverly Genis**, our Vendor Check In Supervisor; **Ken Knapp**, our raffle computer specialist; and **John Carnes** for setting up the credit card machines.

Please visit the wineries that supported us at our event and thank them for their participation. Also, please visit the restaurants and food vendors to taste the variety of foods offered on their menus, and to let them know you enjoyed their participation at the Wine Extraordinaire.

- Blender's BBQ Sauce
- Carolina's Italian Restaurant - Garden Grove

- Catch of the Day – Huntington Beach
- Citrus City Grille – Orange
- Crystal Geyser Beverages
- Farm Fresh To You – Fullerton
- Le Grand Marketing - Anaheim
- Mad Mike's American Gourmet – Temecula
- Nothing Bundt Cakes - Tustin
- The Black Marlin Restaurant - Tustin
- Trader Joe's – Bread Donation
- Cabot Creamery Cooperative – Cheese Donation

Thank you everyone for participating in our event!

***- Jim Beard, President, and Liz Corbett, Secretary,
Event Chairs***

Winemakers Newsroom

The 39th Homewine Competition OC Fair & Event Center – The Courtyard June 6, 2015, 7:30 am to 3:00 pm

The 39th Annual Orange County Wine Society Home Wine Competition will be held at the Orange County Fairgrounds on Saturday, June 6. This event continues to be recognized as a quality event by the participants and the Winemakers Group meets every year to identify areas for improvement. Look for flyers announcing the details of the wine competition.

The success of the Home Wine Competition depends heavily on the volunteers from the entire Orange County Wine Society. We are soliciting your help. Jim Downey will be the Chief Steward and will be managing the stewarding functions. If you want to serve as a steward, complete the sign-up page in this newsletter and mail it to Jim, or copy the form to another file, fill it out and attach it to an e-mail to Jim at jedowney@inbox.com. To all of those that served last year, thank you and we listened to your comments. This year there will be chairs for each server to relax in when they are not serving the judges. So if you volunteered last year, try it again. It is fun for all.

Breakfast and lunch will again be provided by the famous Cooks' Caucus. The crew will serve their famed Citrus and Vodka Cured Lox and bagels, selections of freshly baked quick breads and a California-Mexican Wine Country Feast for lunch.

CALL FOR NEW JUDGES! The Competition needs new judges every year. If you are an experienced winemaker or have a discerning palate and would like to learn how to become a wine judge, please contact Rich McCormick, Judging Chairman, at rdmccormick@cox.net. There will be a mandatory Judging Seminar for all new judges, and

Upcoming 2015 Planned Events

May 16: Quarterly Potluck Meeting & SO2 Testing

May: Homewine Competition Judging Seminar

June 6: Homewine Competition

June 20: Kit Wine Making Class

July – Quarterly Pot Luck & SO2 Testing

July 17 – Aug. 16: OC Fair: Saturday Winemaker Seminars

October: Quarterly Pot Luck & SO2 Testing

December: Homewine Christmas Pot Luck

those who need to hone their skills at a time and location to be determined. This fun event includes a mock judging using real wine and our score sheets in a panel setting. Contact Rich McCormick now to participate!

For those existing judges, the 2015 Judges' Invitation has been emailed out.

May Winemaker's Potluck and Wine Tasting Saturday, May 16, 2015 1:00 – 5:00 pm

**Hosted by Ed Reyes & Debbie Renne
26121 Talega Avenue, Laguna Hills**

The Winemakers' Group plans to have its next Potluck on Saturday, May 16, from 1:00 to 5:00 p.m. As with all Wine-maker's Group activities, this event is open to ALL OCWS MEMBERS. Come and learn about the Winemakers' Group, and taste some fabulous home wines!

Bring your favorite main dish, appetizer, salad, side dish, or dessert and a bottle of wine to share. Plates, napkins and tableware will be furnished. We will be able to heat up any food if needed. If you plan on attending, please RSVP to Kevin Donnelly at kjd_ca@hotmail.com or 714.457.7229. Don't wait, make your reservation now. You can always cancel later if need be.

Sulfur Dioxide SO2 Wine Testing May 16, 2015 at the Reyes' & Renne's Residence 11:00 am – 12:30 pm

Our next SO2 wine testing will be on the same day and location as the potluck. This continues to be a very important service we do for the group so each winemaker knows how much sulfite to periodically add to the wines for protection against unwanted bacteria and yeast. Please let Jerry Guerin (949.642.8682, jeromeguerin@earthlink.net) know if you are going to have wine tested and the quantity. This is important to insure that we have enough supplies to do the testing.

The normal fee continues to be \$3.00 per sample for those who give Jerry advance notice of the number of samples to be tested. There will be an additional charge of \$2.00 for any additional wines tested, but not originally scheduled as time and supplies allow.

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Winemakers Newsroom

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Kit Wine Making Class
Saturday, June 20, 2015
1:00 to 5:00 pm
Cost: \$25.00



The Winemakers Group is again offering a “kit wine making” class for OCWS members who may be interested in making wine, but are intimidated by the “process” of securing and processing the grapes or their time does not match the availability of the matured grapes, usually only during the Fall.

The session is a lot of fun, full of up to date information delivered in an easy to understand and non-threatening format.

This class has been given for the past two years, both times selling out quickly. Space is limited to 25 people and sign-ups will be confirmed. Sign-up on the OCWS web site under “Sign Ups,” and select Kit Wine Making Class. A waiting list will be taken once the class is filled.

If you want to learn how to make wine, to also improve the wine quality of your kit wine, or have a fun Saturday after-

noon - this is the seminar for you!

This class will be “hands-on”, and cover all phases of the kit wine making process! The attendees will experience making wine made from prepackaged juice, physically taking a wine kit from Fed Ex receipt, checked mid-course for specific gravity, stabilized and cleared, bottled, corked, labeled, and capped. Attendees leave the class with an actual bottle of wine that they have bottled, corked, & labeled themselves.

Part I: – “Introduction to wine kits by the “Tsar’s of Kit Wine Making”; various types of kit concentrates, kit suppliers, ingredients in those kits, equipment needed, and The Ten Commandments of Wine Kit Making.

Part II – “Hands-on”; starting a kit, checking specific gravity, racking a kit mid process, filtering, bottling, labeling, capsuling the bottles and techniques for taking your kit wine up to another level!

Part III – “Tasting & Talking!!!”; Actual wines made from kits will be available to taste (as will a selection of crackers and cheeses).

- Rich Skoczylas, Vice President



The Winemakers Group Pours at Wine Extraordinaire

The Orange County Wine Society Winemakers Group participated in the Wine Extraordinaire and poured some of their award winning wines.

Guests were able to taste Chardonnay and Cabernet Sauvignon from Gary Stuebgen, Cabernet Sauvignon from Jerry Guerin, Grapefruit and Rosé wine from Kevin Donnelly, Chocolate Port from Germaine Romano, Cabernet Sauvignon and Pinot Noir from David Rutledge, and Peach wine from Jim Graver.

Pictured here are Lynda Edwards, Kim Guerin, Kevin Donnelly, Gary Steubgen, Sylvia Donnelly, Rob Romano, Pam and Don Brennan.

The Winemakers’ Group is an integral part of the OCWS and runs the OC Fair’s Homewine Competition. The Group meets on a regular basis. Please contact OCWS if you would like more information.



- Rich Skoczylas, Vice President

OCWS Scholarship Update

A few months ago, I came up with the idea that it would be nice if my wife, Janet, and I could go to all the colleges that received monies from the Orange County Wine Society's Scholarship Funds and actually present the checks to them by hand, instead of mailing them. Well, from March 11 through March 20 it came to fruition. It was such a wonderful experience meeting not only the directors of these seven colleges, but to actually meet some of the present and past recipients. I shall not name them all here as the pictures will speak for themselves. I would be remiss if I didn't remind you of all seven Colleges: those up North are Allan Hancock College, Cal Poly San Luis Obispo, Napa Valley College, UC Davis and Fresno State University. The local colleges are Cal Poly Pomona and our very own Orange Coast College in Costa Mesa. The intention was to put a face on the organization and vice versa.

We started out at Allan Hancock College in Santa Maria, a small college, but well organized in the fields of Oenology, as well as Viticulture. Toni McCracken and her associate Marilyn Cox were ecstatic that we actually came out of our way to visit them. Boy, that felt good! We chatted for some time and did our picture taking and were shown the area. It was very impressive.

Our second college stop was Cal Poly San Luis Obispo. It was a little overwhelming and where we spent a little more time because the campus is so large. Lisa, Maryann and Geri were just as overwhelmed meeting us and learning so much about what we do here with the Wine Society and where we get the money to donate. Little did they know how much the membership is involved. We met a couple students who had just applied for a scholarship. According to a recent response I received, both Haley and Joseph did receive \$1200 each. I will send the whole list out from SLO as soon as I have an opportunity. Were both just in awe about how the college functions and how the students learn. We learned of the numerous donors of equipment for the wine-making process and of the trellis system used for grape growing. The whole process takes quite a bit of money, but they assured us that our designated funds went directly to students.

The next morning we headed for UC Davis and Napa Valley College. UC Davis was as big a thrill for me as it was for them to meet us. To actually meet the "Man" Dr. Andrew Waterhouse, who nearly built the place, was fascinating. He has taught so many students about Oenology. The school had state of the art equipment and all of the mod-

ern technology that one would need to become a great winemaker. In fact, I met a student named Robert Fiore who actually had just finished making his second release of his wine. He rented equipment from Clos Pepe to put out two vintages. He has been a recipient of the OCWS scholarships. Robert and his brother-in-law created a company called Wan Fiore, which is called "Project La Famiglia Pinot Noir." We had a tour there as well and Dr. Waterhouse and Nicole Rabaud were more than accommodating.

At Napa Valley College, we met not only Directors Lissa Gibbs and Valerie, who just made so much of us it was almost embarrassing. We also had the pleasure of meeting students George and Stacy, who were two students who took us on a little field trip showing us what the school had to offer. Both were recipients of OCWS scholarships. In addition, Napa Valley received the returned stipends from last year's Commercial Competition judges, who gave back their money to give to a college student. For you unfamiliar with these stipends, this money is rotated to a different college each year. It was a great experience.

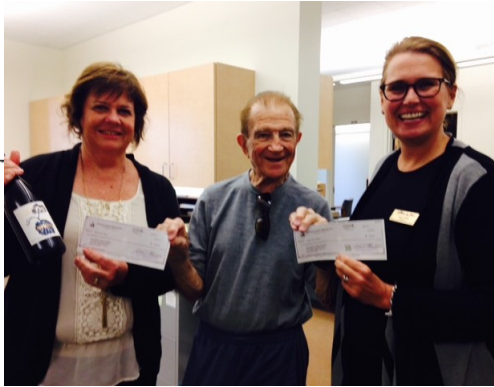
After we spent several days in the Russian River area, it was on to Fresno State. You could feel the passion these students had for making wine. Most of them wanted to stay in school to continue doing what they loved. We got into an electric cart for a tour and found they grew more raisin grapes than wine grapes. This is really Raisin Country. Regardless, their wines are doing fine and are very nicely priced. Thank you to Shannon, Alcidia, and Mr. Kennedy for the wonderful experience of seeing what you do and how you use our funds. This was to be the beginning of a greater relationship between the OCWS and the colleges we've been working with for so many years.

This article is becoming a bit lengthy, so I have decided to tell you about Cal Poly Pomona and Orange Coast College in my next directive. Stay tuned, it gets better.

- Tony Marino, Director



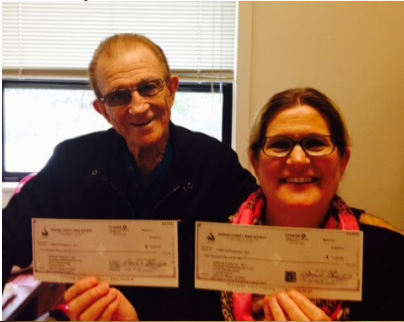
OCWS Scholarship Update



Napa Valley College:
Lisa, Tony, Valerie



Fresno State University:
Tony, Sharon Fast, Janet, Alicidia



UC Davis:
Robert Fiore, Dr. Waterhouse, Tony, Nicole Rauband, Janet



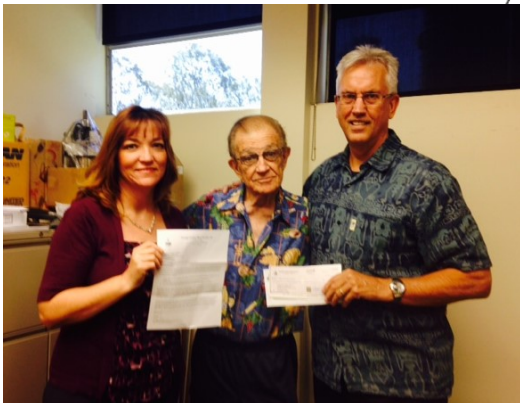
Cal Poly San Luis Obispo:
Tony, Geri Hatten (above); Tony and Janet with award recipients (below)



Allen Hancock College:
Marilyn Cox, Tony, Toni McCracken



Cal Poly Pomona:
Tony, Dr. Don St. Hilaire



Orange Coast College:
Rene, Tony, Dan Beard



39th Annual Orange County Fair Commercial Wine Competition



Please contact Robyn Strom at 562.822.3382 or via email to strompharms@earthlink.net with any questions.

NOTE: To be a steward, you must volunteer to work a task from both Task List #1 and Task List #2

**COMPETITION ~ Saturday, May 30, 2015 and Sunday, May 31, 2015
Hilton Hotel, Costa Mesa, CA**

Member	Co-Member	Task	Day	Date	From	To
<input type="checkbox"/>	<input type="checkbox"/>	Stewarding	Saturday	May 30th	7:30 a.m.	5:00 PM
<input type="checkbox"/>	<input type="checkbox"/>	Stewarding	Sunday	May 31st	7:30 a.m.	5:00 PM

TASK LIST #1

(Check all dates that you are available)

<input type="checkbox"/>	<input type="checkbox"/>	Bagging	Tuesday	May 26th	6:30 p.m.	9:30 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Bagging	Wednesday	May 27th	6:30 p.m.	9:30 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Bagging	Thursday	May 28th	6:30 p.m.	9:30 p.m.

TASK LIST #2

<input type="checkbox"/>	<input type="checkbox"/>	Move wine to hotel	Friday	May 29th	9:00 AM	1:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Set-up hotel ballroom	Friday	May 29th	2:00 p.m.	4:30 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Move wine to Fairgrounds	Monday	June 1st	9:00 a.m.	1:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Sorting	Saturday	June 27th	9:00 a.m.	5:00 p.m.
Assigned	Assigned	Ribbon Mailing	Saturday	June 27th	Assigned	Assigned

TASK LIST #3

<input type="checkbox"/>	<input type="checkbox"/>	Glass Drying	Saturday	May 30th	7:30 a.m.	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Glass Drying	Sunday	May 31st	7:30 a.m.	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Score Computer Input	Saturday	Assigned	11:00 AM	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Score Computer Input	Sunday	Assigned	10:00 AM	4:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Score Verification	Saturday	May 30th	11:00 AM	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Score Verification	Sunday	May 31st	10:00 AM	4:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Kitchen Help or Traffic Control	Saturday	May 30th	7:30 a.m.	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Kitchen Help or Traffic Control	Sunday	May 31st	7:30 a.m.	5:00 p.m.

PLEASE PRINT

Member _____ My first Competition? Yes No
 Co-Member _____ My first Competition? Yes No
 Address _____ City & Zip _____
 Day Phone _____ Night Phone _____
 Email Address _____

**Deadline for sign-up is Thursday, April 17, 2015
Assignments will mailed out the first week in May**



2015 ORANGE COUNTY FAIR Wine Courtyard Sign-Up ~ July 17 - August 16, 2015



MEMBER _____ CO-MEMBER _____

ADDRESS _____ DAY PHONE _____

CITY & ZIP _____ NIGHT PHONE _____

Mark "M" for member and "C" for co-member. If working on same shift, mark "MIC" NOTE: You must sign up for a minimum of three shifts!

FROM	TO	FRI JUL 17	SAT JUL 18	SUN JUL 19	MON JUL 20	TUE JUL 21	WED JUL 22	THU JUL 23	FRI JUL 24	SAT JUL 25	SUN JUL 26	MON JUL 27	TUE JUL 28	WED JUL 29	THU JUL 30	FRI JUL 31	SAT AUG 1	SUN AUG 2
9:00	1:00				DARK	DARK						DARK	DARK					
11:00	4:00				DARK	DARK						DARK	DARK					
1:00	4:00				DARK	DARK						DARK	DARK					
4:00	8:00				DARK	DARK						DARK	DARK					
5:00 - 9:00	EXPRESS BAR				DARK	DARK						DARK	DARK					
8:00	11:30				DARK	DARK						DARK	DARK					
FROM	TO	MON AUG 3	TUE AUG 4	WED AUG 5	THU AUG 6	FRI AUG 7	SAT AUG 8	SUN AUG 9	MON AUG 10	TUE AUG 11	WED AUG 12	THU AUG 13	FRI AUG 14	SAT AUG 15	SUN AUG 16			
9:00	1:00	DARK	DARK						DARK	DARK								
11:00	4:00	DARK	DARK						DARK	DARK								
1:00	4:00	DARK	DARK						DARK	DARK								
4:00	8:00	DARK	DARK						DARK	DARK								
5:00 - 9:00	EXPRESS BAR	DARK	DARK						DARK	DARK								
8:00	11:30	DARK	DARK						DARK	DARK								

PARKING - ENTER YOUR PREFERENCES

1 Pass per member No pass needed
 1 Pass per membership

ASSIGNMENTS - ENTER YOUR PREFERENCES

Cashier Wine Server
 Steward Credit Card Processor

Return this form to OCWS, Attention: Wine Courtyard Volunteer, PO Box 11059, Costa Mesa, CA 92627 or fax to 714.546.5002 by May 30, 2015



July 17 - August 16, 2015

SERVER RESPONSIBILITY STATEMENT

Server: Please read and sign

I understand that the OC Fair is dedicated to the safe and responsible sale and service of alcoholic beverages.

All concessionaires shall require anyone selling or serving alcohol to sign this Server Responsibility Statement issued by OC FEC.

It is the sole responsibility of the concessionaire selling or serving alcohol to ensure that accurate documentation of both the annual certification of alcohol awareness techniques and the server responsibility statement is on file with OC FEC prior to a server being allowed to serve or sell alcohol on the fairgrounds.

I have attached a copy of my server certification to this statement.

Server Signature

ORANGE COUNTY WINE SOCIETY
Concessionaire

Server Print Name

Date

OC Fair • July 17-August 16, 2015 • One Big Party 125th Celebration
OC Fair & Event Center • 88 Fair Drive, Costa Mesa, CA 92626 • (714) 708-1500 • ocfair.com

2015 OC Fair & Event Center Wine Competition
Sponsored by the Orange County Wine Society



Homewine Competition
STEWARDS RESPONSE
Saturday, June 6, 2015
7:30 A.M. – 3:00 P.M.
The Courtyard - OC Fairgrounds



- Yes, I am interested in serving as a Steward at this year's Homewine Competition
- No, I am unable to serve this year, but wish to remain on your mailing list
- Please remove my name from the mailing list

NAME: _____ CO-MEMBER _____

ADDRESS: _____

CITY: _____ ZIP CODE: _____

DAY PHONE _____ EVENING _____ CELL _____

E-MAIL ADDRESS _____

Do you have experience stewarding at an OCWS Commercial or Home Wine Competition?

If "yes" Commercial or Home Wine? _____

If "yes" how many years? _____

Have you served as a Best of Show Steward? Yes No

If selected, will you serve as Best of Show Steward? Yes No

Yes / No (Circle One) I am willing to receive future communications via email to help reduce competition costs

Please E-mail or mail this response form to:

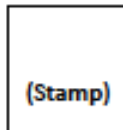
Jim Downey at 56 La Paloma, Dana Point, CA 92629

E-mail jedowney@inbox.com Home Phone : 949-276-5624

Fold



Orange County Wine Society, Inc.
P.O. Box 11059
Costa Mesa, CA 92627



**Jim Downey
56 La Paloma
Dana Point, CA 92629**

Fold

Sign-Up Sheets

Zinfandel Mini-Tasting
Locations TBA
Saturday, May 9, 2015
6:00 pm - 9:00 pm

Member _____
 Co-Member _____
 Day Phone _____
 Night Phone _____
 Email _____
 Number of Members @ \$25 each _____
 Number of Guests @ \$30 each _____

SOLD OUT!

Payment

Personal Check
 Total Enclosed _____

Reservation Deadline: April 27
Cancellation Deadline: May 1

May Winery Program
Siduri Winery
Wyndham Hotel
3350 Avenue of the Arts
Costa Mesa, CA
Friday, May 15, 2015
6:45 pm Dinner; 7:30 Program

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

Number of Members @ \$43 each _____
 Number of Guests @ \$48 each _____
 Heart Healthy Option @ \$50 each _____

Payment

Personal Check
 Total Enclosed _____

Reservation Deadline: May 11
Cancellation Deadline: May 11

2015 OC Fair
Courtyard Volunteer
Alcohol Server Training
OC Fair & Events Center
Weeknights @ 6:30 pm
Saturdays @ 10:00 am

Member _____
 Co-Member _____
 Address _____
 City & Zip _____
 Day Phone _____
 Night Phone _____
 Email _____

~ Dates and Times ~

Please indicate your 1st and 2nd choice for training. 2nd choice cannot be before 1st choice. You will receive confirmation within one week prior to the class.

~ Weeknight Training ~

6:15 pm - Check In
6:30 pm - Training Begins Promptly

Mon. May 4	1st []	2nd []
Mon. May 18	1st []	2nd []
Wed. May 27	1st []	2nd []
Wed. June 10	1st []	2nd []

~ Saturday Training ~

9:45 am - Check In
10:00 am - Training Begins Promptly

Sat. May 9	1st []	2nd []
Sat. June 6	1st []	2nd []

Mail/Fax reservation to:
OCWS Training Coordinators
Attn: George & Marcy Ott
PO Box 11059
Costa Mesa, CA 92627
Fax: 714.546.5002
Email: TIPS@ocws.org

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, and suggestions to winepress@ocws.org.

Editor-in-Chief: Michelle Philo

Contributing Writers:

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Contributing Photographers:

Jim Burk, Tony & Janet Marino, Rich Skoczylas, Wendy Taylor

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Gold Medal Mini-Tasting
Locations TBA
Saturday, July 11, 2015
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: June 29
Cancellation Deadline: July 3

OCWS Save the Date Calendar

May 9	Mini-Tasting: Zinfandel
May 15	Winery Program: Siduri Winery
May 16	Winemakers Group Quarterly Potluck
May 26, 27, 28	Commercial Competition: Bagging of Wines
May 30-31	Commercial Competition
June 6	Homewine Competition
June 27	Commercial Competition: Sorting of Wines
July 17 - Aug. 16	OC Fair
July 11	Mini-Tasting: OC Fair Gold Medal Winners
Sept. 13	Membership Barbeque
Oct. 11	Installation Dinner - New Location!
Oct. 18	Chili Cook-Off
Nov. 14	Mini-Tasting: Cabernet Sauvignon



Orange County Wine Society



www.ocws.org



The Wine Press

Orange County Wine Society, Inc.
PO Box 11059
Costa Mesa, CA 92627