



The Wine Press

Newsletter of the Orange County Wine Society, Inc.
Volume 39, Issue 6, June 2015

Jim's Journal

Wow! This year is really going by quickly!

The month of May brought us Adam Lee of Siduri Winery and his entertaining presentation for our May Winery Program. Attendees enjoyed 6 wonderful Pinot Noirs, 1 Zinfandel, and 1 Syrah. The May Winery Program completes our 2015 calendar of five wineries.

The OCWS Commercial Competition

panel of 78 judges tasted over 2,300 wine entries this year. This annual event is the largest blind competition of California wines. This event would not be possible without the help of a very large group of volunteers, who worked many hours beginning Tuesday before the competition and ending the following Monday after the competition. We had 186 volunteers perform 530 different shifts. Our sincere thanks go out to the

(Continued on page 2)

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

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Seeking OCWS Board Candidates

Are you a candidate for the OCWS Board of Directors? A motivated few have volunteered to be candidates and were elected to the Board. 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 21, 2015.

You might be surprised as a member how qualified you are for the Board of

Directors. Do you volunteer to assist with events or have you participated on an event committee? If so, why don't you get involved and become a Board Member. Qualifications are quite simple:

- Appreciation of wine. Need not be an expert.



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Upcoming Events:

June 13 & July 96
OC Fair Volunteer Training

July 111
Gold Medal Mini-Tasting

July 17 - Aug. 165
The Courtyard

Oct. 1111
Installation Dinner

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Jim's Journal... cont.

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members of the Commercial Wine Competition committee who since the first of this year have worked many hours getting OCWS ready for the 2015 Commercial Wine Competition.

Our annual Home Wine Competition attracts 700-800 wines from all over the state of California and many of our members participate as judges, stewards, and other positions.

The OCWS July calendar features the Gold Medal Mini-Tasting (which is always a sell out event and presents Gold Medal wines from the 2015 Commercial Competition).

Many of our members anxiously await the annual Orange County Fair. I can honestly say that volunteering at The Courtyard is one of the most satisfying activities available to our members. As volunteers, we have the opportunity to not only share our wine knowledge with the public but sample the current vintages available for sale in Orange County.

As we enter July and August, our members will see articles and hear speeches encouraging members to run for the OCWS Board of Directors. With nine board members, three-year terms are staggered so that each year three directors retire from the board. This provides three open positions for interested members to campaign and run for. Being a board member is very rewarding and you have the chance to work with many interesting people who share your passion for wine.

Finally, I encourage everyone to drink responsibly and use a designated driver. I look forward to working with everyone this coming busy summer of 2015!

2014-2015 Board of Directors



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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 May 2015 Board meeting:

Robert & Coye Allshouse ■ Dennis & Gloria De Rosia ■ Don & Cody Gascoigne
Michael & Candace Gregg ■ Ed & Trish Ip ■ Kiely Jing & Todd Patten
Ian & Liz Thurner ■ Harry & Darlene Yim

As of the May Board of Directors' meeting the Orange County Wine Society has 980 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



Gold Medal Mini-Tasting

(Continued from page 1)

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***

Zinfandel Mini-Tasting Results

A total of 89 members and guests attended the May Zinfandel Mini-Tasting at five host sites. The blind tasting consisted of five flights of two wines each with wines from Napa, Sonoma, Lodi, Paso Robles and Rancho Cucamonga. The top three favorite wines of the five host sites are listed below:

| Placement | Winery Name | Year | Price | Description |
|-----------|----------------------|------|---------|---|
| 1st | Lust, Michael David | 2011 | \$54.00 | Lodi, <i>Gold San Francisco Chronicle</i> |
| 2nd | Macchia, Mischievous | 2013 | \$18.00 | O.V. |
| 3rd | Dry Creek | 2013 | \$15.00 | Heritage, Sonoma County |

In addition, attendees brought a delicious dish to share and then voted on a Chef of the Evening. The results of the Chef of the Evening at each host site are:

- Hosts **Virginia & Karl Kawai**: “Duck, 2 ways” by **Jim Burk**
- Hosts **Judy & Bob Koeblitz**: “Enchilada Casserole” by **Pam Carter**
- Hosts **BJ & Tina Fornadley**: “BBQ Ribs with ‘rub’” by **Vince Porto**
- Hosts **Rob & Germaine Romano**: “Vegetable Medley” by **Maxine Allen**
- Hosts **Earl & Christina Ziemann**: “Scalloped Potatoes” by **Drew Young**

Congratulations to all the winners! A big Thank You to the hosts! Please send your recipes to Bill Redding at bill@ocws.org for possible posting on the OCWS website.

- **Bill Redding, Director**

Seeking OCWS Board Candidates

(Continued from page 1)

- Commitment to help the OCWS thrive as a non-profit educational organization.
- Willingness to work with other Board Members to “lead” OCWS.
- Want to have fun! 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 exchange of differing ideas among the 9 Board Members, and the combination of differing skills that is the legacy of our success. However, a candidate 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.
- Selected event and budget management skills.

The overall time commitment for a member of the Board of Directors varies, based on assignments and participation. A Board Member’s term is for three years. All Board Members are expected to attend the monthly Board Meetings. Board Members are also expected to organize/manage certain events and projects as assigned by the President; these responsibilities will generally require several hours per month of your time. Additionally Board Members are expected to attend as many OCWS events as possible and are granted free attendance at most events for their participation.

If being an OCWS leader interests you, contact me with any questions related to director responsibilities and/or the election process at 949/705-9676 or larrygraham@cox.net. Involvement as a Director of the OCWS can be both personally and professionally satisfying. We hope you will become more involved and become a candidate for the Board of Directors.

- **Larry Graham, Past President,
2015 Election Chairman**

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 1 pm, 3 pm, and 5 pm. A seminar schedule is being developed and will be posted on the OCWS website for members and the public to purchase tickets. Finally, selected improvements are planned for The Courtyard serving areas and the OC Fair has contracted with a different company to supply more functional tables and chairs.

As a concessionaire, the OCWS 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 for the remaining June classes 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.

The most current edition of the Wine Courtyard Volunteer Sign-Up form for volunteering at The Courtyard. Is available on the website at www.ocws.org. Please take this opportunity to sign up now as a Courtyard volunteer. Shifts that are already **FULL** are filled in **RED**. 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 available shifts are noted on the sign up form and all schedules are similar to last year. Members are requested to work at least three shifts during the Fair. 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 the sign-up form is June 15, 2015.** 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



Tick...Tick...Tick...time is running out to schedule alcohol server training (TIPS) for the 2015 OC Fair. The last classes are being held this month. 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 in March and a second reminder in April 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. Do not wait until after you take the TIPS class before signing up to volunteer in The Courtyard, the shifts you want may be 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**

Attention All 2015 Courtyard Volunteers

Whether you are a new member volunteering for the first time or an established volunteer interested in learning something new, you are invited to attend a complimentary volunteer training session before the beginning of the OC Fair.

Training will be given for servers, cashiers, credit card processors, and stewards.

Saturday, June 13, 2015 at 10 am

-or-

Thursday, July 9, 2015 at 6 pm

Training will be held in The Courtyard and will run approximately 2 hours. Please park in Lot F and enter the fairgrounds through the campground gate near the administration building.

- Courtyard Committee



OC Fair Server Statements

The OC Fair requires each person pouring alcohol to sign a Server Statement. Please use a separate form for each person as there should be only one name and signature per form. This is an OC Fair form, not an OCWS form. Please do not write messages on the form or copy your badge from last year.

The form states you have attached a copy of your server certificate to the form. This is taken care of in the OCWS office prior to submitting all the signed Server Statements to the Fair. Please do not write anything but your name and date where indicated, sign the form and send it or **fax it to the OCWS office at 714.546.5002** not the fax number on the form.

- Courtyard Committee

Winemakers Newsroom

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 website 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 afternoon - 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 pre-packaged 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).

OC Fair Homewine Competition Update

By the time you read this newsletter, the Winemakers’ Group will have just completed its OC Fair Homewine Competition at The Courtyard. At the time of this writing, we are ahead of the past two years in bottle entries, and we are hoping for a record breaking year!

July Winemaker’s Potluck and Wine Tasting
Saturday, July 11, 2015
1:00 to 5:00 pm
Hosted by Robin & Rich McCormick
147 Agate Street, Laguna Beach

The Winemakers’ group will have their next Potluck & SO2 Testing on Saturday, July 11. We will also review the programs for the remainder of the year. Bring your favorite main dish, appetizer, salad, side dish, or dessert and a bottle of wine to share. Plates, napkins & tableware will be furnished. We will be able to heat up any food if needed.

Note that parking is tight at the beach. Drivers may want to drop off passengers and food items, and then find parking above PCH and cross the street at Bluebird Canyon Road signal. Alternatively, find parking at Albertson’s or Mission Hospital (free on weekends) and take the cool trolleys to the Bluebird Canyon stop. They run about every 15 minutes in the summer.

If you plan on attending, please RSVP. Call or e-mail your reservation to Kevin Donnelly at 714.779.6293 or kjd_ca@hotmail.com so that we can plan accordingly. Do not wait, make your reservation now.

Sulfur Dioxide SO2 Wine Testing
July 11, 2015
11:00 am – 12:30 pm
The McCormick Residence

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 \$4.00 per sample for those who give Jerry advance notice of the number of samples

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Winemakers Newsroom

(Continued from page 7)

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. We expect to be conducting the next test lab in August or September.

- Rich Skoczylas, Vice President

Watch for "Wine Making by Kits" and "Winemaking for Mere Mortals" seminars on Saturdays at the OC Fair!

Upcoming 2015 Planned Events

June 6: Homewine Competition

June 20: Kit Wine Making Class

July 11 – Quarterly Potluck & SO2 Testing

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

October: Quarterly Potluck & SO2 Testing

December: Homewine Christmas Potluck

Winemakers Group Exemplifies OCWS Mission

The Winemakers Group, a group of over 300 members within the OCWS, continually bring forth the mission of the Wine Society - that of wine education. To a novice as me, the complexity of wine and judging a competition was never more evident than at the judging seminar held on May 9 at the fabulous home of Lynn and Mike Hess. From appearance, color and bouquet, to body, texture, taste and overall quality, the seminar afforded an opportunity to, not only learn about judging at the annual home wine competition, but to learn the little known and understood complexities of wine overall.

The seminar was taught by Jerry Guerin, whose warm demeanor and quick wit made it seem more like a fun, social gathering than a class. The seminar itself, coupled with the combined knowledge of an intelligent and heartwarming team of welcoming winemakers including Kevin Donnelly, Competition Chairman, Kim Guerin, Assistant Competition Chairman, Rich McCormack, Judging Chairman, Ed Reyes, Assistant Judging Chairman, and Jim Downey, Chief Steward for the competition, made for an incredible, not to be missed, learning experience.

Be sure to check out the home wine seminars being given on Saturdays in the Courtyard at the OC Fair this summer. They are "Wine Making for Mere Mortals" and "3x3 in 3 (Kit Wine in Virtually No Space and Time)". I, for one, will not miss any opportunity to learn more from this group of won-



derfully passionate people. The winemakers welcome, and encourage, anyone interested in wine making to join them. For further information, contact Kevin Donnelly at kjd_ca@hotmail.com.

- Fran Gitsham, Treasurer

OCWS Scholarship Update

In last month's edition of *The Wine Press*, I mentioned that I would report on our two local colleges that are recipients of our Scholarship program. Both of these schools deal primarily in Culinary Arts programs. Janet and I were delighted to discover what some of these young people have accomplished in their studies.

Orange Coast College has its own fully-operational campus cafe with impressive top of the line equipment. The café is open to the students and the public, Monday through Friday. During the school year, OCC features a Captain's Table on Thursday evenings and the Eclectic Café on Fridays (the Thursday and Friday meals are special events). The prices are very reasonable and the food is outstanding. All of the food is prepared by the Culinary Arts Department students. We also had an opportunity to meet a few award recipients and were very impressed with their positive attitudes.

We also visited Cal Poly Pomona. It was unfortunate that the students were on Spring Break so we were unable to see any activity there. We also learned the Collins School of Hospitality Management was a separate part of the institution and is dedicated solely to the Culinary and Agricultural part of this enormous college campus. Dr. Don St. Hilaire, who teaches just about anything at the college, is perhaps a genius. Every aspect of what is done with regards to the Culinary Arts Department has state of the art equipment and offers pretty much the same things that are offered at Orange Coast College, at perhaps a higher level. Some of these classrooms were designed by him and I can only say that when a giant screen comes down with a

picture of a large computer and each desk has an individual PC open to them, it is quite a sight to behold.

Dr. Don St. Hilaire accepted our scholarship check graciously and mentioned how much he appreciated funds allocated from the OCWS to these future chefs of America.

The overall ten days spent meeting with all seven colleges was truly an eye opener as to what we do as the Orange County Wine Society. These highly ambitious students are able to benefit from each of you who support and add to the Scholarship Fund. Your continuing donations help students in achieving the next step of success in their lives.

The whole concept of delivering the checks in person was something that worked out just as I had hoped and I hope you enjoyed reading about it. Each of you help to make this possible. Please continue to participate in all OCWS activities, donate where you can (designate a specific college if you desire), purchase OCWS merchandise and other items for sale (scarves, baby items and tea towels made by our very own Janet Hammond), and also donate your CRV recyclables. All of the money from the recyclables goes towards additional scholarships. Our 2014-2015 collections will be awarded for the 2016-2017 school year. This is all very exciting for us to do what we can to be of assistance to the students.

- Tony Marino, Director

The images below are of students preparing for the daily lunch in the Café and of Dr. St. Hilaire showing a small Oenology part of his wine collection.





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

Sign-Up Sheets

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

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.

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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

Wed. June 10 1st [] 2nd []

~ Saturday Training ~

9:45 am - Check In

10:00 am - Training Begins Promptly

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

Exclusively Online

Sign Ups are now available for Seminars at
 The Courtyard during the 2015 OC Fair.

Visit www.ocws.org for seminar information.



Installation Dinner Update

I know it's early, but watch what happens after the OC Fair is over... zoom, zoom, zoom!!!

The annual Installation Dinner will be held on October 11, 2015 at Andrei's Restaurant in Irvine. The cost will remain the same at \$70 per person. The price includes a Champagne reception, Sparkling and Still wines, Hor's D'oeuvres, starter salad, your choice of entrees, and dessert.

Further information on the dinner entrees will follow. However, to entice your appetite, guests will have the choice of Hangar Steak, Grilled Salmon, or a Roasted Garlic, Sage, and Ricotta Cheese Penne Pasta. Andrei's uses all local foods with a heavy emphasis on organic foods. More details will follow as we get closer to signing up.

- Tony Marino, Director

OCWS Save the Date Calendar

| | |
|-------------------|--|
| June 6 | Homewine Competition |
| June 13 | The Courtyard Volunteer Training |
| June 20 | Kit Wine Making Class |
| June 27 | Commercial Competition: Sorting of Wines |
| July 9 | The Courtyard Volunteer Training |
| July 11 | Winemakers Group Quarterly Potluck |
| 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

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