



The Wine Press

Newsletter of the Orange County Wine Society, Inc.
Volume 39, Issue 9, September 2015

Jim's Journal

As you are reading this, the OCWS is in its last month of the 2014-15 year and the OCWS Board of Directors is preparing for the Annual Business Meeting to be held on September 11. Refer to Fran Gitsham's article for more information.

At the August Board of Directors meeting, Stacey Taylor was elected to fill the remainder of Tony Marino's term as Director. Tony's contributions to the OCWS Board of Directors will be missed. Stacey is an active member of the OCWS. He has hosted Mini-

Tastings, worked both Commercial and Homewine Competitions, and has designed the Home Wine Competition data entry system.

The Wine Society recently switched over to a new administrator for the website. There will be a learning curve and some differences as the Wine Society moves forward with automating event sign ups and membership renewals. Membership comments and suggestions are encour-

(Continued on page 2)

Annual Installation Dinner

Sunday, October 11, 2015
Andrei's Restaurant
2607 Main Street, Irvine, CA

We would like to invite all of our members to one of our most exciting and lovely traditions, the Installation Dinner. Each year we gather to celebrate the members of the Board that have completed their

terms, and extend our support to the newly elected members. These members have volunteered themselves to work at the highest level of the OCWS and help guide and manage the organization.

While we can't guarantee who we will be celebrating as the newly installed board

(Continued on page 9)

Membership BBQ: Hawaiian Luau & Fun in the Sun

Sunday, September 13, 2015
OC Fair & Events Center
Costa Mesa, CA
3:00 - 7:00 pm

It is time for the annual membership barbeque! This annual event is one of the most popular events of the year. Relax and have a good time enjoying the company of your fellow members and meet our newest members. Let's show them how we have fun in the Wine

Society. Wear your beautiful Hawaiian attire and pretend you are on vacation for a few hours.

Enjoy a variety of appetizers, grilled favorites, side dishes and desserts all provided by our very own Cooks' Caucus, masters of the grill. In addition we will be



(Continued on page 4)

Upcoming Events:

Sept. 11	5
Annual Business Meeting	
Sept. 13	1
Membership Barbeque	
Sept. 27	6
Dine with Wine: Catch of the Day	
Oct. 11	1
Installation Dinner	
Nov. 1	9
Champagne Brunch	
Nov. 14	9
Mini-Tasting: Cabernet Sauvignon	
Dec. 4	5
Holiday Dinner Dance	
Dec. 19	7
Winemakers Group Holiday Potluck	

Also in this Issue:

Call for Volunteers.....	3
Membership Report	3
Sign-Up Sheets	11
Volunteers Step Forward	4
Winemakers Newsroom.....	7

Jim's Journal... cont.

(Continued from page 1)

aged as we move forward with the new website.

The annual Membership Barbeque is scheduled for Sunday, September 13. Refer to Liz Corbett's article for additional information. This is a fun event with great food, wine, music, and friends. Everyone always has a great time enjoying a variety of great wine and the amazing food provided by the Cook's Caucus. If you desire, you may also bring your own wine to this event.

The next Dine with Wine is being held at Catch of the Day in Huntington Beach on Sunday, September 27. Please refer to Rich Skoczylas' article for more information. I suggest that you sign up early for this event. The owner is a long time supporter of the Wine Extraordinaire and many members frequent this restaurant for evening meals.

Rich has also set up the next Champagne Brunch to be held at Yves' Restaurant and Wine Bar on November 1. Yves is closed on Sunday afternoon and OCWS will be the only guests during this time. Come and enjoy some outstanding food and sparkling wines. Yves has been hosting a Champagne Brunch for OCWS since 2009 and it appears to get better each year! This event always sells out. I also encourage you to bring your sparkling wine in a small ice chest for your table. OCWS will provide ice for your small ice chest.

In closing, I encourage everyone to drink responsibly and use a designated driver at all of our events. I look forward to seeing you at our Annual Business Meeting and our Membership BBQ!

- Jim Beard, President

2014-2015 Board of Directors



Jim Beard
President
jim@ocws.org
949.302.7286



Rich Skoczylas
Vice President
rich@ocws.org
714.891.0737



Fran Gitsham
Treasurer
fran@ocws.org
714.287.9663



Liz Corbett
Secretary
liz@ocws.org
714.342.6652



John Carnes
Director
john.carnes@ocws.org
818.515.5702



Dennis Esslinger
Director
dennis@ocws.org
714.328.0454



Brian McDonald
Director
brian@ocws.org
714.227.7284



Bill Redding
Director
bill@ocws.org
949.248.1125



Stacey Taylor
Director
stacey@ocws.org

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.

PO Box 11059, Costa Mesa, CA 92627

Phone: 714.708.1636

Fax: 714.546.5002

Website: www.ocws.org www.facebook.com Twitter: @OCWineSociety

Office Administrator: Janet Hammond

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 2015 Board meeting:

Diana Aperlo ■ Marcine Georgia Crane ■ Michael Juergens & Erik Eklund
Pattie Kelleher ■ Cheryl Quadrelli-Jones & Roberto Quadrelli
Mack & Diana Ramsay ■ Nhung Tran ■ John & Sally Zuerlein

As of the August Board of Directors' meeting the Orange County Wine Society has 957 members.

- *Brian McDonald, Membership Chair*



Want your picture featured here? Next time you are at a Wine Society event, use #OCWineSociety on Facebook, Twitter, or Instagram to tag your photo, or email photos to winepress@ocws.org.



Did You Know?

The Oxford Dictionary recently added "wine o'clock" as an official word!

noun. An appropriate time of day to start drinking wine.

Call for Volunteers for Chili Cook-Off

The Chili Cook-Off is not until October but with the end of summer already here, October will be here before you know it. Now is the time to get a steering committee organized and start the planning. We need volunteers for the following positions: Vice Chair, Volunteer Coordinator; Judging Coordinator, Set Up and Decorations Coordinator, and Silent Auction/Raffle Coordinator. If you are interesting on assisting with this fun committee, please contact me at brian@ocws.org. Oh, and did I mention committee members receive complimentary admission to the event? Who can turn down an offer like that?

- *Brian McDonald, Director & Chili Cook-Off Chair*



Volunteers Step Forward to Clean Up The Courtyard

The 2015 Orange County Fair is now complete and we had another banner year. Thank you to everyone who worked the OC Fair! Each year on the Monday after the OC Fair closes, volunteers help tear down, box up, and store items for another year. We would like to thank Jim Graver and the Winemaker's Group volunteers for all their work disassembling and storing the Homewine Competition award winner display for another year. We would also like to extend a sincere thank you to the members who stepped forward to help us this year:

Charley and Vivian Owen, Paul Peal, Karl Kawai, Kevin Coy, Richard Ward, Fran Gitsham, Larry Graham, Roy Smoker, Brian McDonald, Mike Koval, Liz Corbett, Jim Beard, Dennis and Carol Esslinger, Peter Schlundt Bodin, Stacey Taylor, Cal Rietzel, Frank Solis, Bill Redding, Ron Gray, Kevin Donnelly, Eddie Petros, Rob Romano, Jim Kerins, & Jim Graver.

To all of the above mentioned volunteers, the OCWS Board of Directors wishes to thank everyone for his or her efforts toward another successful year at the OC Fair! Look to the next edition of *The Wine Press* for overall results of The Courtyard at the OC Fair.

- Jim Beard, President

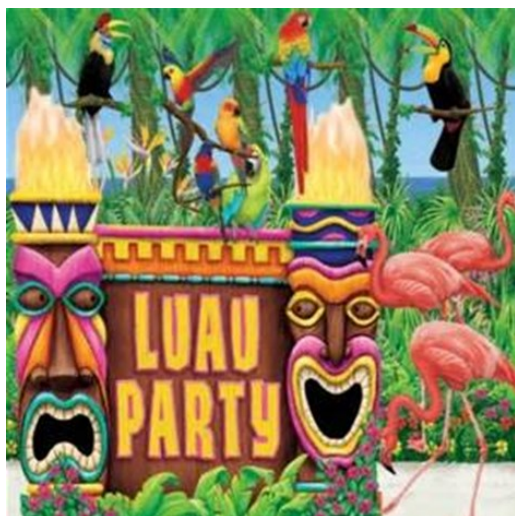
Membership BBQ: Hawaiian Luau & Fun in the Sun

(Continued from page 1)

providing a variety of wines from the OCWS Cellar for your tasting pleasure.

Entertainment will be provided by "The Green Natives", who will encourage you to kick up your feet and relax, or sing along with their catchy tunes. Join us for our Hula Hoop Contest and more.

We will feature raffles, silent auction baskets and the Wine Wall where you can purchase a mystery bottle of wine for



\$20. All the proceeds from the Wine Wall go directly to our Scholarship Fund for students studying enology, viticulture, culinary and hospitality arts in various California Colleges.

Donations Needed: Please assist us with any donations for the raffle or silent auction baskets. Your donations are greatly needed. Do you have a timeshare that is not being used, sports tickets to donate for a good cause, a special painting or any other items to help raise money? Please dig deep into your wine cellar and donate a bottle(s) of wine valued in excess of \$20 for the Wine Wall. You will receive not only the satisfaction of donating to the Scholarship Fund but also a tax deductible receipt for all of your donations.

Volunteers Needed: We also need members to volunteer with set-up, decorations, registration, serving food, pouring wine and cleaning up. Shifts are available before, during and after the event. Please contact Liz Corbett for Wine Wall and other donations or volunteer assignments at liz@ocws.org or at 714.342.6652.

The cost of this fun-filled event is \$36 for members and \$46 for guests. I hope to see you there!

Aloha!
- Liz Corbett, Secretary

2015 OCWS Annual Business Meeting

Friday, September 11, 2015 at 7:00 pm
OC Fair & Events Center
Baja Blues Restaurant

The Annual Business Meeting will be held this year on Friday, September 11th, at Baja Blues, located within the OC Fair & Events Center. The Annual Business Meeting is free to all OCWS members in good standing and all are encouraged to attend. There is no charge to attend, although any member who signs up and does not attend will be charged \$25, as OCWS is required to pay for the number of meals arranged for, which is based on the actual number of members who have signed up.

Please use the sign-up form found in this newsletter or sign-up via the OCWS website link. All reservations must be received no later than Tuesday, September 8, 2015.

This is considered the most important member meeting of the year. The meeting will begin promptly at 7:00 pm with an overview of the year's activities, followed by a summary of the finances for the 2014-2015 OCWS Board year. Volunteer awards will be presented after the business presentations. Thereafter, the current OCWS Board of Directors will be available to answer questions and listen to any comments from the general membership. This meeting is

conducted in accordance with OCWS Bylaws and government regulations for 501(c)(3) non-profit organizations.

After presentations and the OCWS question and answer segment, board candidates for the 2015-2016 year will be introduced and each will have an opportunity to present their qualifications and interests as potential board members. This meeting provides the best opportunity for members to meet with and learn about interests and objectives of the candidates.

Please note that no food or drinks will be served until the conclusion of the business portion of the meeting (approximately 90 minutes). We will conclude the evening with a light meal and accompanied by wines from the OCWS cellar. Some members elect to bring their own wines to this event and, if you choose to do so, please refrain from opening your wine until the meal has commenced following the end of the meeting.

Your 2014-2015 OCWS Board of Directors look forward to seeing you as we review our 39th year and look excitedly forward to our 40th.

- Fran Gitsham, Treasurer



Save the Date: Holiday Dinner & Dance

Mark your calendars! The annual OCWS Holiday Dinner & Dance will be held on the evening of December 4, 2015 at the Atrium Hotel in Irvine. Details of this event will be posted in the October and November editions of *The Wine Press*.

- Bill Redding, Director



Dine With Wine: Catch of the Day

Catch of the Day
Sunday, September 27, 2015 @ 5:30 pm
6854 Edinger Avenue
(SW corner of Edinger/Goldenwest)
Huntington Beach, CA



Catch of the Day is one of the restaurants that supports the Wine Society at the Wine Extraordinaire

Catch of the Day serves fresh seafood and prepares it to your satisfaction – grilled, broiled, blackened or macadamia nut-

encrusted, a favorite. A fresh Garden Salad or the Catch's famous White Clam Chowder is included with each meal. For this evening, we will also offer special dessert selections made by "Chef Rich."

The cost for this dinner will be \$30.00 per person, inclusive of 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 or cancellations must be made by September 23, 2015.

Be sure to wear your name tag and bring a cellar quality bottle of wine per person to share, but be sure to drink responsibly.

- Rich Skoczylas, Vice President



~ **First Course** ~
(choice of one)

Fresh Garden Salad
or
White Clam Chowder

~ **Entrée** ~
(choice of one)

Halibut

Served with seasonal vegetables

Salmon

Served with seasonal vegetables

Calamari Steak

Served with seasonal vegetables

Mediterranean Chicken Breast

Served with seasonal vegetables

Huntington Linguini

Fresh Fish, Shrimp, and Scallops served with Alfredo or Garlic Butter Sauce over Linguini Pasta

~ **"Chef Rich" Special Desserts** ~
(choice of one)

Black Forest Cake

Layers of chocolate fudge cake, with whipped cream, chocolate ganache and scrumptious red cherries

Luscious Lemon Cream Delight

Luscious layers of lemon pudding, cream cheese, and whipped cream atop a pecan crust

Coffee or tea extra

Winemakers Newsroom

Save the Date
Homewine Holiday Potluck & Wine Tasting
Saturday, December 19, 2015



The Winemakers' Group is having its holiday party at the East Lake Village Association's clubhouse in Yorba Linda, overlooking all the holiday lights on the lake. As with all our events, this is a potluck and open to all OCWS members. Sign-ups will become available in October. We hope to see many of you there!

2015 Fall Grape Crush

Time to jump-in with both feet to make wine! If you have thought about making some wine on your own, now is the time. The Winemaker's Group is taking requests for grape purchases. We will assist you to get good grapes and we also have winemaker mentors who will help you through all the steps.

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

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

Coordinators Needed: We are looking for some volunteers to assist in coordinating the grape purchases from southern California and the Central Coast. If anyone can help with coordinating the 2015 grape purchase, contact Kevin Donnelly at kjd_ca@hotmail.com. He will be glad to answer any questions you may have. In addition, we have

Upcoming 2015 Planned Events

September: Group Purchase of Grapes
October 3: Quarterly Potluck & SO₂ Testing
December 19: Homewine Holiday Potluck

members that have done it previously that can help you along as well and share their experience.

Getting Ready for the Crush

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

When purchasing outside fruit, consideration should be given to harvest criteria, picking, cost of the fruit, transportation, etc. Hot fermentations are often disastrous, so always try to avoid warm fruit. Talk to the grower about your needs. If the grower continues to provide warm fruit year after year, find another supplier. However, be realistic, sometimes picking grapes late in the day is unavoidable. Picking times are determined by grape varieties, vineyard location, weather conditions and many other factors. Conscientious winemakers follow fruit development carefully, so they will be ready when harvest time finally arrives.



Winemaker's Group member Bill Forsch presents a Kit Wine Making seminar to guests at the OC Fair.

Well before harvest time, all of the winemaking equipment should be assembled and carefully inspected. Any needed repairs should be made, and then the equipment should be
(Continued on page 8)

Winemakers Newsroom

(Continued from page 7)

carefully cleaned. Tanks and containers should be checked for leaks and then cleaned. Special attention will be needed when barrels have been stored empty. Arrangements for borrowing or renting winemaking equipment should be made several weeks ahead of crush session.

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

Winemaking Equipment Rentals

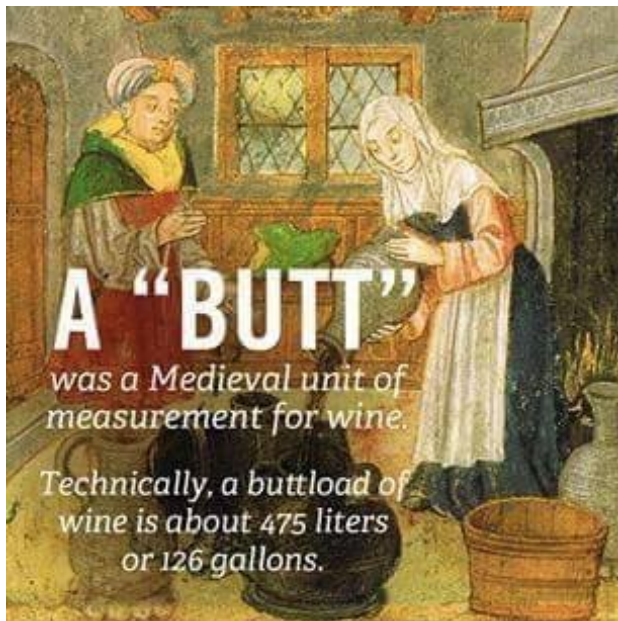
The Winemakers Group has a variety of winemaking equipment available for rental to members of the Group. The money collected for rentals and testing will be used to buy necessary chemicals, repairs and more equipment as the funds become available. Durations of rentals are determined by the equipment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

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

Blending Seminar

Kevin Donnelly and Jim Graver will hold a Blending Seminar, tentatively planned for mid-September. Contact Kevin at kjd_ca@hotmail.com for details if you are interested.

- Rich Skoczylas, Vice President



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:
Board of Directors, Vito Castellano

Contributing Editors:
Judy Fox, John Goodnight,
Larry Graham, Janet Hammond,
Janet Marino, Linda Mihalik,
Ron Nickens, Karen Ward

Contributing Photographers:
Jim Burk, Rich Skoczylas

Copyright © 2015 Orange County Wine Society, Inc. and its licensors. All rights reserved.

Annual Installation Dinner

(Continued from page 1)

members, we can guarantee a fun night filled with great food and wine. As with all previous events, we will be starting with a sparkling wine and an hors d'oeuvres reception. Wine will be provided for dinner. You are also welcome to bring your own wine should you wish.

New for this year, we will be having our event at Andrei's in Irvine. Andrei's is a unique restaurant owned by Natalia Olenicoff and her father Igor Olenicoff. The restaurant, named for Natalia's brother Andrei, was established with 100% of the proceeds going to the Andrei Foundation, a non-profit seeking to treat and cure Retinitis Pigmentosa. It is dedicated to the principles of sustainability and fine dining. We are excited to support Andrei's and their mission, along with being able to enjoy what many members have experienced as being among the best dining in Orange County.

The meal will begin with a Tuscan Caesar Salad, followed by meal choices including

Andrei's famous Hangar Steak, Grilled Salmon, or Roast Chicken, each served with their seasonal accompaniments. The menu will conclude with a Seasonal Fruit Tart.

All members are invited to attend the Installation Dinner; however, we anticipate this will be another sell out event. Attire for the event is business casual. Members are requested to wear their name badges. The cost per person is \$70, inclusive of tax and gratuity. Self-parking will be validated. Sign-ups must be completed by October 6, 2015.

We look forward to seeing you there!

- John Carnes, Director



Cabernet Sauvignon Mini-Tasting

Saturday, November 14, 2015

6:00 pm - 9:00 pm

Various Host Sites

The next Mini-Tasting theme is Cabernet Sauvignon. Cabernet Sauvignon is probably the most famous red wine grape variety on Earth. The 1976 Judgement of Paris put California's Cabernet Sauvignon on the map. From its origins in Bordeaux, Cabernet Sauvignon has successfully spread to almost every winegrowing country in the world. This grape was developed in the 17th century with the crossing of Cabernet Franc and Sauvignon Blanc grapes. It is a favorite wine to accompany fine dinners, especially dinners featuring red meats. Cabernet Sauvignon is typically full bodied with wonderful nuances of black currants, green bell pepper, cedar, smoke, and tannins.

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 may 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. The dish ideally should be designed to match the theme of the tasting, in this case Cabernet Sauvignon. 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 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 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. The cut-off date for online sign-up is Monday, November 9. After this date please contact Bill or the OCWS office to determine availability. The cancellation deadline is November 6 for a refund. After that date, due to the advance purchase of wines, you will not receive a refund unless there is a waiting list.

Bon Appetit, Bill Redding, Director

Champagne Brunch

Sunday, November 1, 2015

11:30 am

Yves' Restaurant & Wine Bar
5753-A East Santa Ana Canyon Road
Anaheim Hills, California

One of our most popular Dine with Wine events is the bubbly Champagne Brunch. We will meet again at the popular Yves' Restaurant & Wine Bar in Anaheim.

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, inclusive of tax and gratuity. Sign-up online or use the form included in *The Wine Press* to reserve your seats at this fun event. Sign up early as this event is expected to sell out.

Due to the wide variety of sparkling wines being shared, it is advisable to bring your own champagne flute or flutes. Be sure to wear your nametag and drink responsibly.

**- Vito Castellano, Co-Chair &
Rich Skoczylas, Vice President**



2015 Champagne Brunch Menu

~ Appetizers ~

(All three items included and served on one plate)

Salmon Cake

A cake of salmon meat, diced red bell peppers, onions and celery, lightly breaded, baked and served with a melon-apple chutney

Tempura Portobello Mushroom Fries

Deep fried Portobello mushroom fries sprinkled with Parmesan cheese and served with red bell pepper aioli

Stuffed Zucchini Flower

Fresh zucchini blossoms stuffed with a Ricotta cheese and fresh herb filling, lightly battered and fried until crisp

~ Soup ~

Cream of Asparagus

Fresh asparagus, potatoes and onions blended into a delicious and creamy soup topped with a crouton and asparagus slivers

~ Main Course ~

(Choice of one of the following)

Poulet Façon Yves

Spinach, mushrooms and Mozzarella cheese wrapped in a breast of chicken and served with Champagne cream sauce, creamy mashed potatoes and lightly herbed fresh vegetables

Grouper Papillote

Fresh Grouper, asparagus, carrots, Kalamata olives, capers, red bell peppers, lemon, butter and white wine wrapped in parchment paper and baked; served with Jasmine red rice and green and red cauliflower

Lobster Nouille Roulet

Chunks of lobster, asparagus, Crimini mushrooms, sun-dried tomatoes, chervil and Gruyère cheese rolled in a wide pasta and served with a brandied lobster cream

Cassoulet

Traditional French hearty casserole of white beans, duck confit, and braised veal in a savory sauce

~ Dessert ~

(Choice of one of the following)

White Chocolate Pecan Soufflé

Soufflé made with chunks of white chocolate and candied pecans, served with vanilla ice cream and crème anglaise

Crema Catalana

Almond brittle shell with rich Crema Catalana, topped with fresh mixed berries and garnished with a raspberry sauce

Sign-Up Sheets

2015 Annual Business Meeting
Baja Blue Restaurant
OC Fairgrounds, Costa Mesa, CA
Friday, September 11, 2015
7:00 pm

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

Reservation Deadline: September 8
If a reservation is made and not
honored, the member(s) will be
charged a \$25 "no show" fee.

Annual Membership Barbeque
OC Fair & Events Center
Costa Mesa, CA
Sunday, September 13, 2015
3:00 - 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: September 10

Dine With Wine
Catch of the Day
6854 Edinger Avenue
Huntington Beach, CA
Sunday, Sept. 27, 2015 at 5:30 pm

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

Number of Guests @ \$30 each _____
 (M) (C) (M) (C)
 () () Halibut () () Salad
 () () Salmon () () Chowder
 () () Calamari
 () () Chicken () () Black Forest
 () () Linguini () () Lemon Cream

Payment

[] Personal Check
 Total Enclosed _____

Reservation & Cancellation
Deadline: September 23

Installation Dinner
Andreï's
2607 Main Street, Irvine, CA
Sunday, October 11, 2015
6:00 pm

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

Number of Members @ \$70 each _____
 (M) (C)
 () () Hangar Steak
 () () Salmon
 () () Roast Chicken

Payment

[] Personal Check
 Total Enclosed _____

Reservation Deadline: Oct. 6

Champagne Brunch
Yves' Restaurant & Wine Bar
5753-A East Santa Ana Canyon Road
Anaheim Hills, California
Sunday, Nov. 1, 2015 at 11:30 am

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

Number of Guests @ \$45 each _____
 (M) (C) (M) (C)
 () () Grouper () () Souffle
 () () Lobster () () CrèmeCatalana
 () () Poulet (chicken)
 () () Cassoulet

Payment

[] Personal Check
 Total Enclosed _____

Reservation Deadline: October 27

Cabernet Sauvignon Mini-Tasting
Various Host Sites
Saturday, November 14, 2015
6:00 - 9:00 pm

Member _____
 Guest _____
 Day Phone _____
 Night Phone _____
 Email _____

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

Payment

[] Personal Check
 Total Enclosed _____

Cancellation Deadline: November 6
Reservation Deadline: November 9

OCWS Save the Date Calendar

Sept. 11	Annual Business Meeting
Sept. 13	Membership Barbeque
Sept. 27	Dine with Wine: Catch of the Day
Oct. 3	Winemaker's Group Quarterly Potluck
Oct. 11	Installation Dinner at Andrei's
Oct. 18	Chili Cook-Off
Nov. 1	Champagne Brunch: Yves' Restaurant
Nov. 14	Mini-Tasting: Cabernet Sauvignon
Dec. 4	Holiday Dinner Dance
Dec. 19	Winemakers Group Holiday Potluck



Orange County Wine Society



www.ocws.org



The Wine Press

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