



The Wine Press



Newsletter of the Orange County Wine Society, Inc.
Volume 39, Issue 10, October 2015

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Celebrating
40
Forty *Years*





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October 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 September 2015 Board meeting:

- Alma Aperlo ■ Michelle Bybee ■ Anthony DiCenzo
 Gustavo Duran ■ Bernard & Cheryl Johnson
 Catherine Salazar ■ Steven & Anna Steach

As of the September Board of Directors' meeting the Orange County Wine Society has 968 members.

- **Brian McDonald, Membership Chair**



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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President's Message: Jim's Journal

As you are reading this, the OCWS is starting its 2015-16 fiscal year. It is hard to believe the Wine Society will turn 40 this next year! We could not have done this without our dedicated volunteers who help promote and work our events. From October to December, the OCWS will be hosting several events including the Chili Cook-off, Champagne Brunch, Cabernet Sauvignon Mini-Tasting, and the Holiday Dinner Dance. These events are always fun-filled events where we taste some outstanding food. Please refer to the articles in this newsletter for additional information.

During the 2015 Annual Business Meeting, Paul Peal was awarded the OCWS 2015 President's Award. Please refer to the article below for more information on Paul's outstanding contributions to the Wine Society.

During the months of April to August, the OCWS Board of Directors had contracted with a website design company to replace its website administrator, Judy Fox. After several meetings in July and August and many phone calls, the Board of Directors decided to terminate the contract as the Board felt the new website was not offering the OCWS what it needs to move forward. The OCWS Board of Directors is actively pursuing hiring a new website administrator and we will provide more information as it becomes available.

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 upcoming events.

- Jim Beard, President

2015 President's Award - Paul Peal

At the September 11, 2015 Annual Business Meeting, Paul Peal was awarded the OCWS's highest honor, the President's Award. This award is given to a member who has continuously gone above and beyond normal volunteer duties. Many of you have probably noticed Paul's smiling face when he has been around at The Courtyard or the OCWS office performing many of our handyman tasks.

Paul worked more than 350 volunteer hours during our last fiscal year. Most of his volunteer time was spent working on the Wine Extraordinaire and The Courtyard.

During the Wine Extraordinaire, Paul handled all logistical aspects of getting hardware to and from the event, assembling and heading a crew who moved items from storage prior to event, setting up items for the event, and then tearing down and placing items back into storage for another year.

During The Courtyard, Paul handled setup, ongoing maintenance, and teardown for the annual OC Fair. Paul started setup at The Courtyard approximately one week before the OC Fair opened, was on call for any necessary repairs and maintenance for the five weeks of the OC Fair, and spent a couple of days after the OC Fair closed getting everything properly organized and returned to storage.

I would like to lift a glass of wine and salute Paul for his warmhearted demeanor, work ethic, and dedication to OCWS.

- Jim Beard, President



Winemakers Newsroom

October Winemaker's Potluck and Wine Testing
Saturday, October 3, 2015
1:00 – 5:00 pm
Hosted by Bill Forsch & Noel DeSota
24702 Toledo Lane, Lake Forrest CA

The Winemakers' Group will hold its next Potluck on Saturday, October 3, from 1:00 to 5:00 pm, with SO2 testing starting at 11:00 am.

We are pleased to have Bill Forsch & Noel DeSota as our hosts for this event. The potluck and wine tasting series provides continued opportunities to discuss coming events and current and future winemaking activities. It is a great time to meet other winemakers and discuss their respective efforts to make the best wine possible.

Bring your favorite main dish, appetizer, salad, side dish, or dessert and a bottle of wine to share. We will furnish plates, napkins and tableware. You can also reheat foods if needed.

If you plan on attending, RSVP to Kevin Donnelly at kjd_ca@hotmail.com or 714.457.7229 so our hosts can plan accordingly. Make your reservation early and be considerate of the people who put this together. Do not wait, do it now. It is never too early. You can always cancel.

Upcoming 2015 Planned Events

October 3: Quarterly Potluck & SO2 Testing
December 19: Homewine Holiday Potluck

Sulfur Dioxide SO2 Wine Testing
October 3, 2015 at 11:00 am - 12:30 pm
Bill Forsch's & Noel DeSota's Residence

Our next SO2 wine testing will also be on the same day and location as the potluck. 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 fee will be \$4.00 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.

- Rich Skoczylas, Director



Members have fun with a selfie stick during the Annual Membership Barbeque.

It's Not Your Traditional Chili Cook-Off

Sunday, October 18, 2015 at 1:00 - 5:00 pm
OC Fair & Events Center

It is time once again for the annual Orange County Wine Society Chili Cook-off! This year we are going to renew some of our favorite traditions and incorporate a couple new things.

Something New: We will have a DJ who will be able to play whatever music genre suits your fancy. Whether you favor 60s, 70s or 80s, swing or country western, ballroom or salsa, our DJ will have something for everyone.

Awards: This year's award categories are as follows

~ Category One ~

People's Choice

Best Overall Traditional Chili – 1st Place

Best Overall Traditional Chili – 2nd Place

Best Overall Traditional Chili – 3rd Place

Most Unusual Chili

Best Vegetarian Chili*

Best Chili Without Beans*

Best Chili With Wine*

~ Category Two ~

Best Presentation

Categories marked with an asterisk (*) must be marked on the entry form. You may enter only one of these categories. The committee reserves the right to withdraw any category if there are not enough entrants for that category.

Now is your chance to show off your cooking skills and enter your own special "private stash."

If cooking is not your fancy and you just want to taste, you can simply attend and sample the many chilies being offered.

In addition to all the great diverse chilies, our Cooks' Caucus will be back cooking up barbecue picnic fare with all the accompaniments. We will also have a wide variety of wines and beer to cool your palette after tasting the chilies.

All chili entrants will be awarded a bottle of wine for your efforts. Prize-winning chili chefs will be awarded the highly coveted engraved Chili Ladle. Our distinguished panel of judges from the Culinary Arts Department at Orange Coast

College will again do the honor of tasting and judging the chilies.

Contestants will be able to begin setting up at 10:00 am. All presentations and chilies must be ready for judging by 11:15 am. The event formally begins at 1:00 pm and all entries will be available for general chili tasting.

For members who only want to participate in the tasting, the admission price is \$32 for members and \$42 for guests. Chili chefs and their team contestants are admitted free. Cooks must submit their entry form no later than Friday, October 14.

If you would like to volunteer to help put on this fun event, please contact our volunteer coordinator Jolen Zeroski at dolphinut4@yahoo.com.

~ Chili Cook-off Rules ~

1. Each team will consist of no more than two cooks, one of whom must be a member of the OCWS.
2. Each Chili Team will have four linear feet of work/display area.
3. Each entry must provide at least six quarts of chili.
4. Chili must be ready for judging by 11:15 am.
5. You need to provide a way to keep the chili hot (camp stove, crock pot, etc.)
6. If you need electricity, you must furnish your own extension cord. Extension cords must be the heavy-duty type.
7. Judging will start promptly at 11:30 am with open tasting to follow at 1:00 pm.
8. Bring your own ladle or spoon for serving.
9. Sign-up by October 14.



- Brian McDonald, 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, Director**



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

Holiday Potluck & Wine Tasting

Saturday, December 19, 2015

4:00 - 9:00 pm

East Lake Village Association Clubhouse

Yorba Linda, CA

The OCWS Winemakers' Group invites ALL Wine Society members to join us for our Holiday Party at the East Lake Village Association's Clubhouse in Yorba Linda. This is a beautiful venue, and the view will be beautiful overlooking all the Christmas lights on the lake.

There will be a nominal charge of \$12 per person. We keep the cost down, because this is a potluck, and we ask all attendees to bring enough food to feed eight people, and at least one bottle of wine per couple. We will furnish plates, napkins and tableware. The OCWS will not be providing food or wine for this event.

Join the Winemakers this holiday season and enjoy some



fabulous food, and learn why we are so enthusiastic about our award-winning homemade wines! You will be amazed to learn more about us!

Our capacity at this venue is limited, so please sign-up on the OCWS website to reserve your seat.

- Rich Skoczylas, 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 Judgment 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, Vice President

2015 Holiday Dinner and Dance

Friday, December 4, 2015 @ 5:30 pm
Atrium Hotel
18700 MacArthur Blvd.
Irvine, CA

The Holiday Season is right around the corner! Get in the holiday spirit and join your fellow Wine Society members at the Holiday Dinner and Dance. The festivities take place Friday, December 4th as we move to a new venue at the Atrium Hotel, Irvine.

The evening begins with a reception featuring sparkling wines and passed appetizers from 6:30 to 7:30 pm. Dinner will follow accompanied by a variety of fine wines provided by the Wine Society. The dinner menu is featured to the right.

After dinner be prepared to have a good time “dancing the night away”. The “Three 2 Sevens” will provide this year’s dance music. Even if you do not dance, you will be entertained and have a great time too. The band promises to play some “slow dance” music and Holiday rock tunes.

The cost for this fun-filled evening is \$90 per person which includes tax, tip, gratuity and self-parking. Valet parking is available at the discounted rate of \$5. Non-members accompanied by an OCWS member are welcome! Invite your friends, neighbors, or co-workers to join the party.

The Wine Society is also taking table reservations. Each table holds eight people. When your group of 4 to 8 has signed up, simply contact the OCWS office to reserve your group’s table. Additional seats will be filled by 1-to-4 individuals on the night of the event.

A special room rate of \$119 per night that includes parking, wireless internet access and breakfast for up to two (2) guests is available. The Atrium Reservations Line is 1-800-854-3012 and refer to “OC Wine Society Dinner”.

- Bill Redding, Vice President



~ First Course ~

Spinach Salad
with Feta cheese, almonds, green apples
& black pepper lemon vinaigrette

~ Entrée ~
(choice of one)

Stuffed Chicken Roulade
With prosciutto, spinach, boursin cheese,
and drizzled with buerre blanc

Grilled Salmon
With lemon dill sauce

Flat Iron Steak
topped w/gorgonzola butter and crispy shallots

All entrees are served with candied baby carrots and roasted garlic mashed potatoes

~ Dessert ~

Seasonal Fruit Tart Tatin



Sign-Up Sheets

Chili Cook-Off
OC Fairgrounds, Costa Mesa, CA
Sunday, Oct. 18, 2015 at 1:00 pm

Member _____
 Co-Member _____
 Day Phone _____
 Night Phone _____
 Email _____
 Number of Members @ \$32 each _____
 Number of Guests @ \$42 each _____

Chili Cook? () Yes () No

Chili Name: _____

Check Only One:
 () Traditional
 () Made with wine
 () Vegetarian
 () Made without beans

Payment

[] Personal Check

Total Enclosed _____

Reservation & Cancellation
Chili Cook Deadline: October 14

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 (M) _____
 Co-Member (C) _____
 Day Phone _____
 Night Phone _____
 Email _____

Number of Guests @ \$45 each _____
 (M) (C) (M) (C)
 () () Grouper () () Soufflé
 () () Lobster () () Crème Catalana
 () () Poulet (chicken)
 () () Cassoulet

Payment

[] Personal Check

Total Enclosed _____

Reservation Deadline: October 27

Holiday Dinner & Dance
Atrium Hotel
18700 MacArthur Blvd
Irvine, CA
Friday, Dec. 4, 2015 at 5:30 pm

Member (M) _____
 Co-Member (C) _____
 Day Phone _____
 Night Phone _____
 Email _____

Number of Guests @ \$90 each _____
 (M) (C)
 () () Chicken Roulade
 () () Grilled Salmon
 () () Flat Iron Steak

Payment

[] Personal Check

Total Enclosed _____

Reservation & Cancellation
Deadline: November 30

Save time by signing up
 online at
www.ocws.org



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

Holiday Potluck & Wine Tasting
East Village Homeowners Association
Saturday, December 19, 2015
4:00 pm

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

Number of Guests @ \$12 each _____

Payment

[] Personal Check

Total Enclosed _____

Reservation Deadline: December 16

OCWS Save the Date Calendar

- Oct. 3 Winemaker's Group Quarterly Potluck
- 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



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