



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 41, Issue 1, January 2017

President's Message: Jim's Journal

Holidays

I hope that everyone had a fantastic time with friends and loved ones during the December holiday season. The OCWS Holiday Dinner and Dance was a fun-filled evening full of holiday cheer, great wine, amazing food, and music to dance the night away. Once again, our hats are off to Bill Redding and his crew for making this a memorable evening. Photos from this event can be found on the OCWS website. Many thanks to Liz and Lloyd Corbett and Brian McDonald who took over 140 photos capturing the festive spirit of the evening. These are high resolution photos that can

be downloaded onto your computer if you desire to do so. The Winemakers' Group Holiday Party & Potluck was also well attended and everyone had a fantastic time.

Winery Programs

We have four exciting wineries lined up this year. The first 2017 Winery Program, Alexander Valley Vineyards, is scheduled for February 10. It is an OCWS tradition to hand out chocolate at the February tasting. I encourage everyone to sign up for all OCWS events as soon as possible to avoid being left out due to a sell out.

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Uncork & Sip For a Cause

The OCWS's 2017 Wine Extraordinaire fundraiser will feature wineries that have been making excellent wines but remain small producers, new ventures, winemakers with their own labels, and larger well-known wineries.

When & Time: March 26, 2017. VIP admission will be from Noon to 1:00 pm. General admission will be from 1:00 pm to 4:00 pm.

Where: The Hangar at the OC Fair & Event Center, 88 Fair Drive, Costa Mesa, CA 92626.

VIP Entry: VIP admission will be limited to 150 people. This early entrance into the event provides an extra hour of tasting be-



fore opening to the general public, and an opportunity to meet the winemakers.

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New Member Corner

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 December, 2016 meeting:

Arian and Grant Soh ■ Susan and Michael Cheatham
 Terri and Michael Biehl ■ Danielle Biss
 Jeff Macarevich and Tim Matthews
 Eleanor Grimes

As of December 31, 2016, the Orange County Wine Society had 1,001 members.

New Member Mixer

Save the Date! A mixer for new members will be hosted by the OCWS Board of Directors on Sunday, February 12, 2017 from 2:00 pm to 4:00 pm (location to be determined). This is a free event for new members who have joined since September 1. The mixer will be an opportunity to meet members of the Board, other new members and learn more about the activities and events hosted by the OCWS. Invitations will be forthcoming, and an RSVP is respectfully requested.

Brian McDonald, Membership Chair

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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President's Message: Jim's Journal

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Mini-Tasting

The first Mini-Tasting of the New Year is scheduled for February 4, featuring Pinot Noir. Please refer to Bill's subsequent article for additional information. Pinot Noir, in addition to Cabernet Sauvignon and Zinfandel, is a favorite varietal of many Wine Society members.

Dine with Wine

In February, we have Valentine's Day. The OCWS Valentine event is scheduled for February 15 at Pescadou Bistro in Newport Beach. We currently have a "waitlist" for this popular February event. See Rich's featured article for more information.

Wine Extraordinaire

As we have been previously announcing, the 2017 Wine Extraordinaire will be held in The Hangar at the Orange County Fair & Event Center on March 26. Details have been finalized and more information can be found in Liz's featured column. This event provides everyone a chance to taste wines from many wineries throughout California. Liz will be looking for quite a few volunteers to run this dynamic and exciting event.

It will be a pleasure meeting each of you at our upcoming events. Remember to please use a designated driver if you have been drinking.

On behalf of the OCWS, Happy New Year!

- **Jim Beard, President**

Uncork & Sip For a Cause

(Continued from page 1)

What's Included:

- Reidel, or similar quality, wine glass
- An opportunity to talk with winemakers or winery principals
- An opportunity to taste wines from nearly 100 California wineries under one roof
- An opportunity to sample wonderful foods from local restaurants and possibly discover a new "favorite" restaurant
- An opportunity to take a chance to win a bottle of fine wine or culinary related item in our drawing or take home a perfect item in our silent auction

Cost Per Person: For the general public: VIP admission is \$100 online or \$125 at the door. General admission is \$75 online or \$95 at the door. Online tickets for the general public are available at WineExtra.org.

For OCWS Members: VIP Admission is \$90 online or \$125 at the door. General Admission is \$65 online or \$95 at the door. Online tickets for OCWS members are available at ocws.org.

A Call for Volunteers: Approximately 120 volunteers will be needed for setup, check-in of attendees, wineries and vendors, pouring, servicing the wineries and tear down. By donating 2 hours of your time, each volunteer will receive a

\$35 refund mailed to you approximately two weeks after the event. You must pay the full member price when purchasing your ticket. Volunteer signup will be handled by logging into the OCWS website at ocws.org and will be available in January.

Sponsors: Sponsorship opportunities, vendor openings and restaurant spaces are available at this time. Any member who brings in a new restaurant or a sponsor that participates will receive a refund of their event ticket approximately two weeks after the event. If you know of a potential sponsor, please contact Terry McLean at terry@ocws.org for details. If you have a favorite winery, please reach out to them and have them contact Rochelle Randel, Winery Coordinator, at rochelle@ocws.org.

Donations: Donations for the silent auction will be greatly appreciated. Upon completion of the event, you will be sent a tax deductible receipt for your generous donation. Marie Hawthorn will be in charge of the silent auction and can be contacted at MHawthorn3@gmail.com.

More details will be forthcoming at WineExtra.org. Any questions regarding the event can be directed to Liz Corbett at liz@ocws.org or Brian McDonald at brian@ocws.org

Invite your family, friends and co-workers to join the Wine Society for an afternoon of fun.

- **Liz Corbett, Chair**

- **Brian McDonald, Co-Chair**

- **Terry McLean, Board Asst./Sponsorship**

Pinot Noir Mini-Tasting

Saturday, February 4, 2017
@ Various Host Sites
6:00 pm to 9:00 pm

Pinot Noir is the wine considered by many to be the “holy grail” of wine. This temperamental grape varietal requires warm daytime and cool evening temperatures and is partial to coastal climates. The Burgundy region of France’s Cote d’Or region is well known for Pinot Noir, where only Chardonnay is planted in greater abundance. In California, plantings began in the 1940s with a significant push in Sonoma starting in the 1960s. Today, high quality Pinots are produced in Sonoma, Mendocino and Santa Barbara Counties of California.



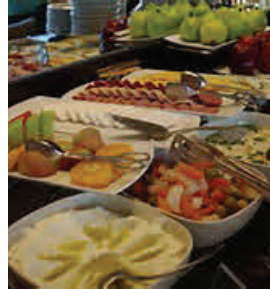
Pinot Noir has great variation. One of the major factors affecting Pinot Noir is the amount of time spent in oak. From France, Pinot Noir is rustic, earthy and acidic. From Sonoma, it’s lush with rich black cherry flavors and higher in alcohol than French Pinot Noir.

Pinot Noir is a versatile wine. Lighter, fruitier wines pair well with salmon, fatty fish, pasta or roasted chicken. The bigger, more tannic Pinots pair well with duck, game birds and stews, such as beef bourguignon.

Hosts: Mini-Tastings are held at various host sites around Orange County. If you would like to host this event, please e-mail Bill Redding at bill@ocws.org or call him at 949.248.1125. You may need to sign up and pay until host sites 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 Pinot Noir. Please coordinate your food selection with your host to assure an appropriate balance of food types served during the evening. There



will be a special bottle of wine awarded that evening as a prize for Chef of the Evening. Our winning Chefs of the Evening can have their recipes 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. The cut-off date for OCWS website sign-up is Monday, January 30. After this date, please contact Bill or the OCWS office to determine availability. The cancellation deadline is January 27, 2017.

Bon Appetite!
- Bill Redding, Director

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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February Winery Program: Alexander Valley Vineyards

Friday, February 10, 2017
Dinner @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

The 2017 Winery Program starts with Alexander Valley Vineyards. Winemaker Kevin Hall has worked at Sebastiani Vineyards, R.H. Phillips and wineries in Germany and New Zealand. Kevin's work experiences gave him irreplaceable insight that he still uses today and easily explains why Kevin's wines have a traditional old world style.

Kevin has selected the following wines to pour this evening:

- 2015 Estate Chardonnay
- 2014 Alexander School Reserve Chardonnay
- 2014 Estate Cabernet Sauvignon
- 2014 Estate Cabernet Franc
- 2013 Alexander School Reserve Cabernet Sauvignon
- 2012 CYRUS
- 2013 Sin Zin
- 2013 Alexander School Primitivo

This evening attendees will have the opportunity to order these wines at significant price savings with the special offers afforded to OCWS members.

We will be fortunate to taste the famous CYRUS Meritage, produced from seven distinctive lots of classic estate Bordeaux grapes. CYRUS has dark purple color and intense earthy aromas of cassis, black cherry, chocolate, and cherry along with toasty oak and vanilla. This is a silky wine with flavors of cassis, dark chocolate, dark fruits and chocolate

covered cherries that boasts smooth texture, excellent balance and a long structured finish.

The cost of the buffet meal is \$37 for members and \$42 for guests. Dinner includes a salad of Baby Mixed Greens with Fresh Raspberries, Goat Cheese, Candied Walnuts and Raspberry Vinaigrette, along with warm Artisan Breads and Rolls with Sweet Butter. An entrée of Beef Stroganoff will be served with Butter and Parsley Noodles, and Baby Mixed Winter Vegetables.

We offer a separate option of a "Heart Healthy" sit-down meal for \$42.00 for members and \$47.00 for guests. The February selection includes a table-served salad of Baby Mixed Greens with Fresh Raspberries, Goat Cheese, Candied Walnuts and Raspberry Vinaigrette, with an entrée of Sautéed Salmon with Lemon Caper Sauce, Chive Cous Cous, and Baby Mixed Winter Vegetables.

Attendees can self-park in the hotel garage and either get their ticket validated at OCWS check-in or pay \$10 for valet parking. Dinner begins at 6:30 pm with the meeting following at 7:15 pm.

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

Sign up is available on the OCWS website. Be sure to wear your nametag. Note: As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a refund is Sunday, February 5.

- Rich Skoczylas, Director

Wednesday, February 15, 2017 @ 6:30 pm
Pescadou Bistro
3325 Newport Boulevard
Newport Beach, CA

THIS EVENT IS SOLD OUT! A recap to those confirmed to attend: Plan to bring a quality bottle of wine per person to share and most importantly, drink responsibly! Be sure to wear your OCWS name tag. A public parking lot is located at the corner of Newport Blvd. and 32nd Street and is free to park **after** 6:00 pm, and there is also metered street parking. **DO NOT PARK** in the small private parking lot between the public parking lot or at the "Las Fajitas" Mexican restaurant – they tow away! In addition, **DO NOT PARK** in the Pavilion Shopping Center.

Get On The Waiting List

The cost for this French bistro dinner will be \$55.00 per person, inclusive of tax, gratuity and fees. **Please phone the OCWS Office to be placed on a waitlist.**

- Rich Skoczylas, Director

March Winery Program: The Brander Vineyard

Friday, March 10, 2017
Dinner @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

The Wine Society is proud to present The Brander Vineyard as the second winery of the 2017 Winery Program series.



Fabian Bravo joined Brander Vineyard in 2007

Winemaker Fabian Bravo started his career as an Electrical Engineer working in aerospace. His growing interest in winemaking changed his life. His wine style keeps individual lots of grapes (from specific blocks or sub-blocks in the vineyard) separate during fermentation. This provides a greater variety of options by producing individual lots based on clonal selection or ripeness of the grapes at harvest.

Thus, the finished wines have greater nuance and complexity than would otherwise be possible.

Brander is situated on 52 acres of land just east of Los Olivos, property that was purchased by the Brander family in 1974. The site was chosen for its favorable combination of factors: a gently south-facing aspect, excellent soil, and a climate ideally suited to growing the grape varieties found in the Bordeaux region of France. The first vines on the property were planted in 1975, with Sauvignon Blanc, Cabernet Sauvignon, Merlot, and Semillon.



The first Sauvignon Blanc harvest in 1977 won Brander their first gold medal at a major wine competition. In the 2016 OCFEC Commercial Wine Competition, the Brander 2015 Sauvignon Blanc won the Chairman's Award. Many other Brander wines have won numerous awards year after year in this Competition.



The cost of the buffet meal is \$37 for members and \$42 for guests. Dinner includes an Orange County Salad of Mesclun Greens with Toasted Pistachios, Oranges, Goat Cheese and Sweet Shallot Vinaigrette, with warm Artisan Rolls and Breads with Sweet Butter, an entrée of Grilled Breast of Chicken under a White Wine Mustard Cream Sauce, Wild Rice Pilaf, and Seasonal Fresh Vegetables.

We offer a separate option of a "Heart Healthy" sit-down meal for \$42 for members and \$47 for guests. The March selection includes table-served Orange County Salad of Mesclun Greens with Toasted Pistachios, Oranges, Goat Cheese, Sweet Shallot Vinaigrette, along with warm Artisan Rolls, Breads and Sweet Butter, an entrée of Grilled Salmon with Orange Fennel Reduction and Baby Arugula, Wild Rice Pilaf, and Seasonal Fresh Vegetables.

Attendees can self-park in the hotel garage and either get their ticket validated at OCWS check-in or pay \$10 for valet parking. Dinner begins at 6:30 pm with the meeting following at 7:15 pm.

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

Sign up is available on the OCWS website. Be sure to wear your nametag. As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a refund is Sunday, March 5.

- Rich Skoczylas, Director

OCWS Wine Auction — Save the Date

Sunday, April 9, 2017
11:00 am to 5:00 pm
OC Fair & Event Center
Location TBD

The OCWS Wine Auction is right around the corner...terrific opportunity to purchase outstanding wines of all varietals at great prices! Details and signup information will be available in the February, 2017 newsletter.

- Bill Redding, Auction Chair

Winemakers Newsroom



Wrap Up: The Wine-makers' Group third Annual Holiday Party & Potluck took place on December 18, and a grand time was had by all! The party was held in the Eastlake Community Clubhouse in Yorba Linda, overlooking the beautiful view of Christmas lights reflecting off the lake's surface, and decorations from Irene Burdi and Linda McLean.

Fabulous potluck food was provided by all who attended. Bill Forsch prepared amazing BBQ pork and Rich Skoczylas prepared a wonderful prime rib style tri-tip. Appetizers and desserts were out of this world, and of course, unless you were present, it's hard to describe how fabulous all of our home wines tasted!

Our next Quarterly Meeting will be in February and more details will appear in the February edition of the newsletter.

Contact Kevin at 714.457.7729 if you have any questions, or would like to learn to make wine or participate in our events.

What's Ahead: In January, the leadership group of the Wine-makers' Group will be planning the 2017 calendar and some great events are in the making. Stay tuned for our updates!

- Kevin Donnelly

What a Party! 2016 Holiday Dinner and Dance — Wrap Up



"Super party," "great dance music," and "the best holiday dinner dance" were some of the many descriptions by attendees of the 2016 Holiday Dinner and Dance held at the Atrium Hotel in Irvine on December 3. As members and their guests got reacquainted and made new friends over passed appetizers and sparkling wines, the evening was off to a fantastic start.



The reception was followed by the arrival of representatives from the Newport Beach Fire Department who came by to pick up items for the "Spark of Love" toy drive campaign generously donated by OCWS members.



After a scrumptious meal and great wines provided from the OCWS cel-



lar, this year's band, the "Three to Seven's," played amazing dance music. The band's high energy kept the dance floor crowded from the time they started to the very last song played. Be sure to check additional photos on the OCWS website or OCWS Facebook Page courtesy of Liz and Lloyd Corbett and Brian McDonald.

A very special thanks goes to our volunteers: Carolyn Redding, Stephen Martinez and Lindalee Iverson, Karl and Virginia Kawai, Brian and Sue McDonald, Liz and Lloyd Corbett, Terry McLean, and Debbie Renne and Ed Reyes.

- Bill Redding, Vice President



OCWS Save the Date Calendar

Feb. 4 — Pinot Noir Mini-Tasting

Feb. 10 — Alexander Valley Vineyards

Feb. 15 — Valentine Dine with Wine

Mar. 10 — The Brander Vineyard

Mar. 26 — Wine Extraordinaire — OC Fair @ The Hangar

Apr. 9 — OCWS Wine Auction



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2017 Winery Program:

Apr. 14 — Cass Vineyard & Winery and Seven Angels Cellars

May 12 — Jamieson Ranch Vineyards



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