



# The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 41, Issue 4, April 2017

## President's Message: Jim's Journal

The OCWS has scheduled three major events during the months of April through June 2017. I encourage all members, especially our newest members, to get involved with current and upcoming events. Please refer to articles on the Wine Auction, Commercial Wine Competition, and Homewine Competition in *The Wine Press* and also on the OCWS website. Please consider volunteering - it will be a rewarding experience and greatly appreci-

ated. These events owe their success to the dedicated efforts of all of our member volunteers.

### Wine Auction

Each spring the OCWS clears out any remaining wine in our cellar to make room for incoming wine for the Commercial Wine Competition and the OC Fair. Volunteers are greatly needed to work the day of the

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## OCWS Wine Auction

**Sunday, April 9, 2017**  
**11:00 am to 5:00 pm**  
**OC Fair & Event Center**  
**Huntington Beach Building**  
**(next to The Courtyard)**

***Please expect to be present for the entire event. No early check-outs!***



The OCWS Annual Wine Auction is right around the corner. This is a terrific opportunity to purchase outstanding wines of all varieties at great prices!

Place your bid in our silent auction which offers several hundred 4-bottle lots of wine in every varietal imaginable. You can also raise your bidder paddle for many premium lots in the verbal auction. The Wine Auction affords the OCWS Cellarmaster an opportunity to clear out the cellar to make room for the wine arriving for the 2017 Commer-










cial Wine Competition. The auction also helps provide funding for this year's Commercial Wine Competition.



We will also be placing four wine bottles in a sealed box that you can pick up during auction checkout. Each bottle in the box will be valued over \$10 (many worth much more). You will receive 4 bottles, for just \$20 – that's a \$40 value! At just \$5 per bottle, it's a great way to pick up some nice everyday wines at a very reasonable price. This sale offers wine bargains galore! Everyone leaves happy and comes home a winner. Bidder catalogues will be available the week before and during event check-in.

There will also be a nice selection of wines poured for your pleasure and plenty of food

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## President's Message: Jim's Journal

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auction. Bill Redding's article will provide more information on the event scheduled for April 9 and volunteer protocols.

### Winery Programs

On April 14, the OCWS will be hosting Cass Winery and Seven Angels Winery. I guarantee this will be an excellent night of wine tasting and encourage everyone to attend. Cass has been an enthusiastic supporter of the OCWS with entries in the Commercial Competition as well as supporting the OCWS Wine Extraordinaire over the years. Seven Angels has been entering their Rhone, Zinfandel, Cab Sav and blends into the Commercial Competition for several years, and this will be their first appearance in the OCWS Winery Program.

Our final Winery Program of the year will be on May 12 when we will be hosting Jamieson Ranch for a sit-down dinner.

Please refer to Rich Skoczylas' articles for more information on both referenced events.

### Dine with Wine

Our next Dine with Wine is scheduled for April 23 at Catch of the Day restaurant in Huntington Beach. Chef and Owner John has been a long-time supporter of the OCWS. Many of our members frequent this "dinner only" restaurant for their outstanding seafood dishes.

On May 7, the OCWS will feature a brunch at Manassero Farms. Please refer to Rich's subsequent article for more information.

Looking further ahead, Dine with Wine will be celebrating Bastille Day on July 12 at Moulin Bistro.

Information will be available in future newsletters and on the OCWS website.

### Mini-Tasting

The next Mini-Tasting is scheduled for April 22 and will feature Syrah and Petite Sirah. See Bill Redding's article for more information.

### Winemakers' Group Activities

Kevin and Sylvia Donnelly will be hosting the Quarterly Winemakers' Group Meeting & Potluck on Saturday, May 13.

On May 19, the Winemakers' Group will be hosting a zipline tour and lunch at Ancient Peaks Winery. This edition of *The Wine Press* and the Winemakers Newsroom contain articles on this event. For more information on all Winemakers' Group events, please log in to the OCWS website at ocws.org.

### Commercial Wine Competition

The 2017 Commercial Wine Competition is scheduled for the weekend of June 3 and 4. This event is labor intensive and requires more than 200 volunteers to contribute to its success. Irene and Ken Scott's article in this edition of *The Wine Press* contains more details.

### Homewine Competition

The 2017 Homewine Competition is scheduled for June 10. "Requests for Volunteers" and other information is detailed in this edition of *The Wine Press*. This is a fun event that includes breakfast and lunch catered by the Cooks' Caucus for our volunteers and judges!

I look forward to seeing you at our upcoming events. Remember to please use a designated driver if you plan on drinking.

- Jim Beard, President

# OCWS Wine Auction

(Continued from page 1)

BID FOR WINE

to keep you smiling throughout the day. For your convenience, it is suggested that you bring wine glasses and pens to the Wine Auction. Limited quantities of individual wine glasses will be available for sale.

The price to attend this event is \$20 per member. Sign up on the OCWS website at [ocws.org](http://ocws.org) or by phoning the OCWS office.

Finally, only OCWS members may attend, so no guests please. Additionally, please remember that Wine Society events are for adults only. As such, we ask that you please refrain from bringing underage guests and children to our events.

See you at the Wine Auction!

- Bill Redding, Auction Chair & Cellarmaster

## April Winery Program: Cass Vineyard & Winery and Seven Angels Cellars

**Friday, April 14, 2017**  
**6:30 pm — 9:00 pm**  
**Avenue of the Arts Hotel**  
**3350 Avenue of the Arts**  
**Costa Mesa, CA**

Our special April Winery Program presents two award-winning wineries from Paso Robles. These two wineries are relatively new and in just a few years, each one has produced wines loved by the public and acclaimed by their peers.



Cass Vineyard opened their doors in 2005. This occurred after Ted Plemons and Steve Cass became partners over a fancy dinner and a bottle of wine, then another, and another.

Cass winemaker, Sterling Kragten, will be pouring:

- 2016 Roussanne
- 2016 Oasis Rosé
- 2015 Grenache
- 2013 Malbec
- 2014 Cabernet Sauvignon



Seven Angels Cellars started in 2009 after winemaker Greg married Pamela and blended a family of seven children, their "angels." It is a family-owned winery producing small lots of exceptional award winning red and white wines.

This evening, Greg and Pamela will be pouring:

- 2014 Chardonnay
- 2013 Confession
- 2013 Chosen One
- 2013 Kindred
- 2013 Petite Sirah



We will be first tasting the white wines followed by the reds. It will be an exciting evening having two great wineries visit us and present their wines during the same evening for us to be

able to enjoy.

The cost of the buffet dinner is \$37 for members and \$42 for guests. Dinner includes a salad of Market Greens with White Cheddar, Chopped Egg, Red Onion, Spiced Pecans, and Cranberries served with a Balsamic Vinaigrette, an entrée of Grilled Breast of Chicken Piccata with Lemon Buerre Blanc and Capers, Whipped Potatoes, and Sautéed Spinach with Garlic and Slivered Almonds.

We offer a separate "Heart Healthy" table-served meal option for \$42 for members and \$47 for guests. This selection includes a meal of Market Greens with White Cheddar, Chopped Egg, Red Onion, Spiced Pecans, Cranberries served with a Balsamic Vinaigrette, an entrée of Grilled Local Seabass, Roasted Fingerling Potatoes, and Sautéed Spinach with Garlic and Slivered Almonds.

Sign up on the OCWS website to attend this event. Attendees can either self-park in the hotel garage and 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 approximately 7:30 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. 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 April 9.

- Rich Skoczylas, Director

## 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 March 7 meeting: Lanea Amick, Simone and Edward Dygert and Lynn Schaertl. As of March 31, the Orange County Wine Society had 997 members.

### A New Member Mixer Coming

Keep your eyes peeled! Coming soon new members will be invited to attend a New Member Mixer which is generally held on a Sunday afternoon. This is a free event for new members only, and is designed to introduce new members to each other, the Board of Directors, and to inform new members to the many activities of the OCWS. Wine and light appetizers are usually served.

- **Brian McDonald, Membership Chair**

## 2017 Wine Extraordinaire: Cancelled

As many of you know, the Wine Extraordinaire has been cancelled due to unforeseen circumstances beyond our control. On the afternoon of February 22, we received a call and subsequent email from the Orange County Fair & Event Center Board that contained the following message:

“It has come to the attention of the OC Fair & Event Center that a political march and related protests have been planned on the streets adjacent to OCFEC for March 25. In the interest of public safety, OCFEC staff has made the decision to close the fairgrounds on March 25 and 26. This decision was based on collaboration with the Orange County Sheriff’s Department, the Costa Mesa Police Department, the State Attorney General’s Office and Board leadership.

Public safety, and the safety of our property partners and employees is of the utmost importance, and we sincerely appreciate your understanding and cooperation. We stand by to help any we can.”

The OCWS Board considered moving this event to another date but decided to cancel the event due to tight schedules of our participants, wineries, restaurants and vendors. We also took into consideration the numerous wine events already scheduled in Southern California that would conflict with holding this event at a later date.

We would like to thank the Committee members who spent

many months planning this event: Rochelle Randel who handled the wineries, Taren and Rick Weber for the restaurants, Lloyd Corbett for the vendors, Melinda Guillory for the volunteer sign ups, Marie Hawthorn for the silent auction baskets, John Goodnight handled logistics for The Hangar, Michelle Philo planned the signage and social media, Stacey and Wendy Taylor for developing the websites and social media, Paul Peal and his crew for planning setup and tear down of the event, and Terry McLean for marketing.

We would also like to thank the many volunteers who committed to this event, all the members who supported us by purchasing tickets and donating items for our baskets. It takes all of us to make OCWS events successful and your participation does make a difference. I would like to single out an OCWS member who jumped in to support our cause and thanks to her efforts put us in contact with 6 restaurants, 3 resorts, donors and potential sponsors — that person is Tina Fornadley. Tina, we can’t thank you enough for all your efforts.

Thank you Stacey and Wendy Taylor, Lynda Edwards, Rochelle Randel, Charles English and Brian for processing all of the refunds to participants and paid attendees. This was a painful process but it was accomplished within two weeks after notice of the cancellation.

- **Liz Corbett and Brian McDonald**  
Event Co-chairs

*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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## Mini-Tasting: Syrah and Petite Sirah

Saturday, April 22, 2017

6:00 pm — 9:00 pm

Various Host Sites

Syrah and Petite Sirah are two different varietals with very different flavor compositions. Syrah is the older of the two



grapes and originates from the northern Rhone region in France. Syrah flavor composition is heavily dependent on the climate in which it is grown. This wine has medium to big tannins. Syrah does best in a warm climate and on well-drained, rocky soil; hence a dominant

Paso Robles varietal. Shiraz is the name given to Syrah in Australia and South Africa. Syrah is good with beef, lamb and spicy foods.



Petite Sirah, also commonly known as Durif, has a much younger history. In 1884 Petite Sirah was introduced in Alameda County (East Bay) and has steadily grown in popularity. Petite Sirah is a big bold red, with small, concentrated grapes, but the flavor they

impart is huge. The tannins are strong, the color a deep inky red with firm texture and mouth feel. The bouquet has herbal and black pepper overtones and typically offers flavors of blue fruit, black fruit, and plums. Petite Sirah is great with seasoned meats.

**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](mailto:bill@ocws.org). 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.

**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 Syrah and Petite Sirah. 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.

We are planning a maximum of five sites for this Mini-tasting, so the limit is 90 attendees. The cost to attend the tasting is \$30 for members and \$35 for guests. 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, April 17. After this date, please contact Bill or the OCWS office to determine availability. The cancellation deadline is April 14. After that date, due to the advance purchase of wines, you will not receive a refund if you cannot attend.

- *Bon Appétit, Bill Redding*

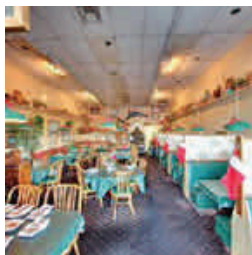
## Dine with Wine: Catch of the Day

Sunday, April 23, 2017 @ 5:30 pm

6854 Edinger Avenue

(SW corner of Edinger/Goldenwest)

Huntington Beach, CA



Upon entering the Catch of the Day, John and Lynn greet you with a warm, welcoming smile. Fresh seafood has been prepared and served for many years to your satisfaction, and John keeps an extensive wine and beer list in a thick binder that rivals many restaurants, all at very reasonable prices.

Menu offering, with special dessert from "Chef Rich":

### **First Course (select one)**

Fresh Garden Salad or "famous" White Clam Chowder with Rolls and Butter

### **Entrée (select one) served with Seasonal Vegetables**

Halibut or Salmon or Mahi or

Filet Mignon, with Béarnaise Sauce

### **"Chef Rich" Special Desserts (select one)**

Chef's Decadent Chocolate Dessert

or

Cheesecake with Lemon Curd Topping

The cost for this dinner will be \$35 for members and \$40 for guests, including tax and gratuity. Coffee or tea is an extra charge. Sign-up on at [ocws.org](http://ocws.org) to attend and bring a cellar quality bottle of wine per person to share and your own wine glasses. The last day for sign-up or cancellation will be Tuesday, April 18. Cancellations after this date may not be refunded.

- *Rich Skoczylas, Dine with Wine Coordinator*

## A Rustic Dine with Wine

Sunday, May 7, 2017 @ 11:00 am

Manassero Farms

15850 Irvine Valley, Irvine, CA

(on Jeffrey between Barranca and Irvine Center Drive)



We have unearthed a new venue for Dine with Wine in Manassero Farms Market, and it promises to be “farmtastic.” Guests will enjoy a rustic, gourmet, old-fashioned brunch on a farm. We’re going back to “our roots” to enjoy a wonderful meal made with fresh garden ingredients. The Farm’s mantra is “Farm to Fork.”

Customers who come in for the first time exclaim how charming and fun the experience is. From amazing produce that has been walked in, not trucked, to pick-your-own herb garden, private labeled jams, jellies, honeys, gourmet foods, hand-made soaps, lotions and candles. Coming to the market is an experience that can’t be matched anywhere else in OC.

### Entrée Choice (Select one)

Flourless Quiche with Italian Meats, Leeks,  
Spinach and Cheese

or

Paschal’s French Salad with Poached Egg and Bacon

### Soup

Vichyssoise (Cold Potato and Leek Soup)

### Dessert

Seasonal Choice

### Beverages

Coffee, Hot Tea or Spring Water Included

### **Plan to:**

- Bring a quality bottle of Champagne, sparkling or your choice bottle of wine per person to share
- A wine glass will be provided; however, you are welcome to bring your own glass
- Wear comfortable, “not-your-best” clothes. A brief walking tour of the Farm begins our day
- Attend a brief cooking demonstration and Q&A with the farmer’s wife, Anne Manassero, which is included
- Receive 10% off purchases at the gift store

### **Cost:**

\$45 per member or \$50 per guest, inclusive of tax, gratuity and fees. Attendance to this event is limited, so plan to sign up early. Sign ups will close on April 30. If attending, please wear your name tags.

### **Parking**

Limited parking is available on site in a gravel parking lot. We strongly recommend car-pooling. Additional parking will be available at Irvine Valley College at \$5 per car for late comers.

**- Marcia Vaughan and Rich Skoczylas**

## Santa Margarita Trip

Enjoy the excitement of visiting Santa Margarita for a vineyard tour, ziplining, lunch and wine tasting at Ancient Peaks.

**Date:** Friday, May 19, 2017

**Where:** Santa Margarita, just south of Paso Robles and Atascadero

**Price:** \$195 per person for the Margarita Adventure portion only. Maximum number of persons able to attend is 42, so sign up early. The price will reduce with more attendees.

### **Includes:**

- Bus tour of vineyard
- Ziplining
- Lunch & wine tasting
- Q&A with Ancient Peaks winemaker

### **Trip Plans:**

- Meet 8:45 am at Margarita Adventure Tours in Santa Margarita across from Ancient Peaks Winery (22720 El Camino Real, Santa Margarita, CA) for the bus tour of Margarita Vineyards
- Ziplining above the grape vines in the vineyard

- Six ziplines totaling 1½ miles of flying, lasting about 2.5 hours (maximum weight, 275 lbs.)
- Lunch and wine tasting under the oak trees by the creek with Ancient Peaks winemaker Q&A
- Bus ride back to Margarita Adventures and Ancient Peaks tasting room for more tasting and wine purchases

Other than stated above, transportation to/from location, hotel and meals, exclusive of lunch and tasting, are not included.

### **Suggested Hotels:**

- Carlton Hotel in Atascadero, close to winery
- Holiday Inn Express in Atascadero

Plan to make hotel accommodations early as local hotels will sell out due to the Paso Robles Wine Festival scheduled on the same weekend. Information on the Paso Robles Wine Festival, hotels near the event, local restaurants in the downtown city park, and participating wineries can be found online.

Sign up on the OCWS website at [ocws.org](http://ocws.org). For more trip information, contact Jerry at [kimjerryguerin@ocws.org](mailto:kimjerryguerin@ocws.org).

**- Kim and Jerry Guerin**

## May Winery Program: Jamieson Ranch Vineyards

Friday, May 12, 2017  
Dinner @ 6:30 pm  
Avenue of the Arts Hotel  
3350 Avenue of the Arts  
Costa Mesa, CA



The May Winery Program is a unique opportunity to experience a wonderful tasting from one of the premium wineries in Napa. Jamieson Ranch Vineyards is our final Winery

Program tasting this year and one with many award winning wines. Winemaker Juan Jose Verdina's dedication to his craft is absolute. He is a tremendous asset to this winery moving forward to create exceptional wines.

Located in the gateway to Napa Valley, Jamieson Ranch Vineyards melds time-honored techniques with the modern advances in high-quality wine production to craft an expressive portfolio of wines. The grapes are sourced from their 300 acre estate vineyards, as well as other exceptional properties throughout Napa Valley and Sonoma County. Their experience comes from over 100 years of farming, ranching and gracious hospitality.

Visitors to Jamieson Ranch Vineyards are treated to a hospitality experience like no other in Napa Valley. The property's relaxed, ranch atmosphere and welcoming, knowledgeable staff ensure that guests will be truly transported. Formerly



part of General Mariano Vallejo's Rancho Suscol, Jamieson Ranch Vineyards is to this day a working ranch, featuring vineyards, cattle grazing on the hillsides, sheep amidst the vines for weed control and an apiary from which estate honey is sourced.

This evening we will feature a special sit-down dinner instead of our usual buffet offering. The price will be \$50 for members and \$55 for guests for either entrée item.

Dinner will begin with the Avenue of the Arts Salad, consisting of Baby Wild Greens, Smoked Bacon, Toasted Pistachios, Heirloom Tomatoes, Shaved Manchego Cheese and Herb Vinaigrette, along with Warm Artisan Rolls and Sweet Butter.

A dinner entrée option will feature a Grilled Petit Top Sirloin, with Mushroom Demi-Glace, Potato Dauphinoise and Seasonal Baby Heirloom Vegetables.

Our second dinner option will offer a "Heart Healthy" entrée of Baked Crusted Salmon with a Roasted Meyer Lemon Sauce, Saffron Risotto and Seasonal Baby Heirloom Vegetables.

Dessert will feature warm Apple Tart with Vanilla Ice Cream.

Sign up on the OCWS website at [ocws.org](http://ocws.org) to attend this event. Attendees can either self-park in the hotel garage and get their ticket validated at OCWS check-in or pay \$10 for valet parking. Dinner begins at 6:30 pm with the meeting following approximately 7:30 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. 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, May 7.

**- Rich Skoczylas, Director**

*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](mailto:winepress@ocws.org).

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## Winemakers Newsroom

The OCWS Winemakers' Group has been busy in March training our winemakers and planning events.

### Educational Seminar Wrap Up

On March 22, John Willis and John Fuhs presented a seminar on Winery Sanitation & Wine Biology at the home of Rob and Germaine Romano. Sanitation is a critical issue in winemaking, and we thank them both for helping our winemakers improve their wines. Special appreciation goes out to Rob and Germaine for opening their home for this event.

### Upcoming Events

#### Lunch & Wine Tasting/Tour

On April 15, the Winemakers' Group will enjoy a group lunch at Centro Basco Restaurant in Chino. Afterwards, we will visit the historic Galleano Winery in Mira Loma for wine tasting and a winery tour. As with past visits, the agenda promises great food and wine.

#### Beginner's Kit Wine Class



Kern Vogel, assisted by Mike Iglesias, will present a Beginner's Kit Wine Class on April 29 from 1:00 pm to 4:00 pm. Kern Vogel has graciously offered his home, located in Lake Forest, for this event. This is a great class for the beginner winemaker to attend. Start

up costs are around \$200 and will set the course for a wonderful, lifelong hobby. The class is \$25 and you will walk away with a bottle of kit wine to enjoy. This is another of our Winemakers' Group educational series. Sign up on the website at [ocws.org](http://ocws.org) while there's still room!

#### Winemakers' Quarterly Meeting & Potluck

Our next Winemakers' Quarterly Meeting & Potluck will be on May 13 at the home of Kevin and Sylvia Donnelly located at 20300 Via Tarragona in Yorba Linda. This is a free potluck event. Please bring a food item to feed between 8-12 people, and a bottle of wine, either homemade or commercial. All OCWS members are welcome and encouraged to attend. If you don't want to make wine, come learn about the Winemakers' Group and drink some fabulous wines!

### Margarita Winery & Zipline Adventure



Jerry and Kim Guerin have put together a fabulous zipline and Margarita Winery visit near Paso Robles on May 19 which is open to all OCWS members. See Kim and Jerry Guerin's article in this edition

of *The Wine Press*.

### OC Fair Homewine Competition

This year the OC Fair Homewine Competition, run by the OCWS Homewine Group, will be held on June 10. This is a fun event with fabulous food provided by the OCWS Cooks' Caucus. As in the past, this event is totally run by volunteers, and we are looking for people to help steward and judge. If you are interested, contact Kevin at [kevindonnelly@ocws.org](mailto:kevindonnelly@ocws.org).

### Homewine Competition Judges' Training Seminar



Relating to the Homewine Competition, on May 6 we will be having our annual Judges' Training Seminar which will be run by Jerry Guerin and hosted by Lynn Hess in Cowan Heights. This is a great class to learn and understand how we evaluate wines using the UC Davis

20-point score sheet to ensure a high-quality wine tasting competition.

### Save the Date

On July 1, we will have our summer Winemakers' Quarterly Meeting & Potluck at the beautiful home of Robin McCormick, which overlooks the Pacific Ocean in Laguna Beach. This is a meeting and party you don't want to miss attending!



For more information or questions on any of the above-listed events, contact Kevin at [kevindonnelly@ocws.org](mailto:kevindonnelly@ocws.org) or phone Kevin at 714.457.7229. Information and sign up for all Winemakers' Group events can be located on the OCWS website at [ocws.org](http://ocws.org).

- Kevin Donnelly

## Hotel Reservations for Commercial Wine Competition

If you plan on staying at the Costa Mesa Hilton hotel for the weekend of the Commercial Wine Competition, please make reservations no later than May 19, 2017. The OCWS has booked a block of rooms for OCWS members at a discounted rate and this rate is guaranteed only until that date. The special rate does not require advance payment and is \$139 per night plus \$12 per night parking. If you want to stay on the 7th

floor Executive Level, the rate is \$175 per night for up to 2 persons in the room.

Reservations can be made by phone at 714.540.7000 or online at [www.Hilton.com/Costa\\_Mesa](http://www.Hilton.com/Costa_Mesa). When making reservations, be sure to mention the discount code "OCWS17" to receive the above rates.

- Lora Howard & Bill Redding



## Commercial Wine Competition: A Call for Volunteers



The 2017 Commercial Wine Competition will be held June 3 and June 4, and volunteers are crucial to its success! This event offers many opportunities to meet winemakers, add to your wine knowledge, and enjoy getting to

know your fellow OCWS members and how our competition works.

There are many areas where volunteer help is needed including stewarding, glass washing and drying, and computer verification.

**\*NEW\* for 2017:** All volunteer signups are now done online! Go to the [ocws.org](http://ocws.org) webpage and **log in as a member first**. After logging in, go to About > Member's Corner > **Commercial Competition Volunteers**.

The volunteer site identifies bagging nights, stewarding days, and other work tasks with dates and times. In order to qualify

for stewarding, we need you to sign up for two additional work tasks. We can offer bagging, and moving of wine to and from the competition site. In addition, volunteers can elect to work the sorting party in June. Due to the constraints on space, the ribbon mailing crew will be assigned. We definitely need your support

for our volunteer activities in order to run a successful competition!

**No training is necessary**, as newer volunteers will be teamed with competition veterans.

The deadline for signing up is May 1. If you have questions about volunteering, please email either one of us at: [ken@ocws.org](mailto:ken@ocws.org) or [irene@ocws.org](mailto:irene@ocws.org).

We look forward to your participation in this very important event!

*- Irene and Ken Scott, Volunteer Coordinators*



## 2017 Courtyard at the OC Fair: Coming Soon!



The theme for the 2017 OC Fair is "Farm Fresh Fun." The OC Fair will run from July 14 through August 13 and will be open Wednesdays through Sundays. Don't miss out on all the fun! Sign up early and help make our biggest fundraiser of the year a huge success!

Please see the Alcohol Server Training (TIPS) article below for detailed information on the program and sign up for TIPS classes. The May edition of *The Wine Press* will provide information on signing up for shifts at The Courtyard.

*- Fran Gitsham, Courtyard Chair*

## Alcohol Server Training for The Courtyard

The 2017 OC Fair is right around the corner which means it's time to start scheduling for Alcohol Server Training (TIPS).



TIPS classes will be held in April and May with only a few classes in June. Do not wait until June to schedule a class. If classes don't fill, they will be cancelled and you will not be able to volunteer in The Courtyard. If you were TIPS certified in 2014 and are planning

on volunteering to pour wine at The Courtyard this year, you will need to take the class again. Be on the lookout for a letter which has been sent notifying you that your TIPS card has expired and you will need to retake the class. If you have never taken a TIPS class, you will need to attend and successfully complete the training. Once successfully completed, you are certified for three years.

As a concessionaire of the OC Fair, the OCWS must adhere to contractual requirements established by the OC Fair &

Event Center Board of Directors. Prior to working in The Courtyard during the OC Fair, everyone must be "professionally trained and certified in alcohol awareness techniques."

The Alcohol Server Training (TIPS) sign-up form can be found on the OCWS website at [ocws.org](http://ocws.org). Please log in to your account and use the online form located at either the "About>Member's Corner" or "About>Courtyard." When selecting your availability, please indicate your 1st **and** 2nd choice dates. The classes are held on the grounds of the OC Fair & Event Center. Email confirmations and maps will be sent one week prior to the class.

If you have any questions regarding TIPS training, please email [TIPS@ocws.org](mailto:TIPS@ocws.org) or call 714.235.6459. See you at the Fair!

*- Marcy and George Ott*

Alcohol Server Training Coordinators  
2017 Courtyard Committee

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## OCWS Save the Date Calendar

Apr. 9	OCWS Annual Wine Auction
Apr. 14	Cass Winery and Seven Angels Cellars
Apr. 22	Mini-Tasting: Syrah and Petite Sirah
Apr. 23	Catch of the Day Dine with Wine
May 7	A Rustic Dine with Wine
May 12	Jamieson Ranch Vineyards
May 19	Santa Margarita Trip
June 3-4	Commercial Wine Competition
June 10	Homewine Competition
July 8	Mini-Tasting: Gold Medal Winning Wines
July 12	Bastille Day at Moulin Bistro Dine with Wine
July 14 - Aug. 13	Orange County Fair



[www.ocws.org](http://www.ocws.org)



### The Wine Press

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