



# The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 41, Issue 6, June 2017

## President's Message: Jim's Journal

As you are reading this edition of *The Wine Press*, the Commercial Wine Competition is in full swing and we are preparing for the Homewine Competition on June 10. The OC Fair will be held July 14 through August 13, and we still need volunteers for The Courtyard. Please log in to the OCWS website to sign up for shifts.

During our recent May 12 Winery Program meeting, the Board received many compliments about the hotel service and menu. Congratulations to Rich for selecting a fabulous menu and the hotel staff for a job well done!

The 2017 Election Chairman is Greg Hagadorn. BOD elections are right around the corner, so please refer to Greg's article re-

garding declaring your candidacy. Also refer to subsequent articles in *The Wine Press* for more information on upcoming events.

### Homewine Competition

The 2017 Homewine Competition is scheduled for Saturday, June 10. Stewards are still needed for this event. Please log in to the OCWS website to volunteer at [ocws.org](http://ocws.org). This is a fun event that includes breakfast and lunch catered by the Cooks' Caucus for our volunteers and judges!

### Wine Courtyard

Every volunteer who pours wine for a customer at the OCWS wine booth in The

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## The Courtyard Portal: 2017 Orange County Fair

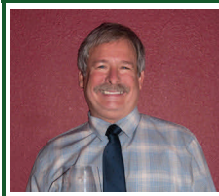
The 2017 OC Fair is fast approaching and planning is underway for our most important fundraising effort of the year: The Courtyard. This year's Fair theme is "Farm Fresh Fun." The Fair will be open Wednesdays through Sundays beginning on Friday, July 14, and ending on Sunday, August 13. Profits from The Courtyard help fund the OC Fair Commercial Wine and Homewine Competitions, the OCWS Scholarship Fund and keep our office running. Whether you are a new volunteer or a seasoned veteran at The Courtyard, this is your opportunity to experience the Fair while helping our organization.

### WINE SEMINARS

Presented by some of our most wine knowledgeable OCWS members, Wine Seminars will be held on Saturday and Sunday afternoons at The Courtyard throughout the run of the

*(Continued on page 3)*





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## President's Message: Jim's Journal

*(Continued from page 1)*

Courtyard must be TIPS certified. This certification is good for three years. Please refer to a subsequent article in this newsletter for upcoming TIPS training and dates and The Courtyard Committee's article on the need for volunteers. Be sure to get your shift requests in early. Some of our more popular shifts fill up very quickly.

Over 300 volunteers work this event each year, and it is a great opportunity to work with many of our members and have a great time enjoying new wines.

### Mini-Tasting

Our Gold Medal Mini-Tasting is scheduled for July 8 and is filling up fast. I encourage anyone who hasn't signed up to do so quickly. For our new members, if you have not been to a Mini-Tasting yet, this is one you will want to attend. It is our premier Mini-Tasting of the

year. See Bill Redding's article for more information.

### Dine with Wine

Our next Dine with Wine is scheduled for July 12 at Moulin Bistro (in celebration of Bastille Day). Please refer to Rich's subsequent article for more information on this event.

### Winemakers' Group Activities

If anyone is interested in the home winemaking process, two hours of winemaking seminars will be offered to the public every Saturday during the OC Fair.

For more information on all Wine-makers' Group events, please log in to the OCWS website at ocws.org.

In closing, the OCWS Board Members encourage everyone to drink responsibly and use a designated driver at all of our events. We look forward to seeing you at our upcoming events!

*- Jim Beard, President*

## 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 May 9 meeting: **Don & Ann Joynt; Adam Hand; Missy Will; Danielle Farias; Ellen White; Michael Melancon; Stuart Gray & Seth Hersh; Alyson Lyons & David**

**Stankey; Valerie Poole & Gordon Darlin; Betty Jo & Jay Newell; and Mary Bell Baxter & Michael Cox.**

As of June 1, the Orange County Wine Society had 976 members.

*- Brian McDonald, Membership Chair*

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# The Courtyard Portal: 2017 Orange County Fair

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Fair. A schedule will be posted on the OCWS website for members and the general public to purchase tickets.

## TIPS TRAINING

As a concessionaire, the OCWS must adhere to contractual requirements established by the OC Fair & Event Center. One of the requirements is that our volunteers, in order to serve wine, must be professionally trained and certified in alcohol awareness techniques. New OCWS members and members who completed TIPS training in 2014 are required to certify this year. The certification is valid for three years. Information for TIPS training sessions are posted on the OCWS website and detailed in Marcy and George Ott's subsequent article. If you have any questions, please contact Marcy Ott at 714.235.6459 or email TIPS@ocws.org.

**Additional Requirement:** New trainees will need to have their photos taken by the OC Fair following TIPS certification. All volunteers will be screened, as required by the Fair authority, through the Megan's Law database. All volunteers are required to sign a Server Responsibility Statement. More information on this topic is covered in a subsequent article in this edition of the newsletter.

## VOLUNTEER SIGN-UPS

Effective May 1, The Courtyard volunteer sign-up form is available at the OCWS website. Sign-up is online only. Please take the time to sign up as soon as possible, and please remember to indicate parking needs, whether one pass is needed per individual or just one per membership.

There are four jobs to be worked at the Courtyard:

- **Servers:** Volunteers who pour and sell wine to the public
- **Stewards:** Experienced volunteers who select wine for pouring and restock as needed
- **Cashiers:** Experienced volunteers who handle money, record sales on cash registers and process credit cards

- **Credit Card Processors:** Volunteers who assist cashiers in processing credit cards during the busy, pre-concert 4:00 pm -8:00 pm shift

All shifts are noted on the online sign-up form, and all schedules are the same as last year with the exception of the opening weekend shifts. The OC Fair will now be opening at 11:00 am (versus 10:00 am previously) on Saturdays and Sundays; hence the opening shift will begin one hour later than previous years. **Members are requested to work a minimum of 3 shifts during the run of the Fair.** Typically, the morning weekend shifts fill up fast. The hard to fill shifts are Wednesday, Thursday, Saturday and Sunday nights. We urge you to please consider signing up for one or more of these shifts, if at all possible.



The deadline to sign-up online is June 15, and although every effort will be made to assign shifts and duties as requested,

spaces will be filled on a "first come, first served" basis. Please note that you can sign up for shifts prior to being TIPS certified; however, you **MUST** be certified prior to working at the Fair. Your final assignments will be confirmed in the early part of July via U.S. mail. This mailing will also include your photo ID badge and parking pass(es), along with a parking map.

## NEW MEMBER ORIENTATION

Two sessions, to be held in early July, are being planned for new members to be trained on how the OCWS serves wine at The Courtyard and for experienced volunteers who are interested in learning and performing other functions such as cash-iering, credit card processing and stewarding. The training session dates will be posted on the OCWS website shortly.

If you have any questions, please contact the Courtyard Executive Committee via email at Courtyard@ocws.org. Looking forward to seeing you at the Fair!

- *The Courtyard Committee*

## New Member Corner

(Continued from page 2)

### New Member Mixer



On Sunday, June 25, new members are invited to attend a New Member Mixer from 2:00 pm to 4:00 pm. This a **FREE EVENT** for members who have joined after Janu-

ary 1 and have not previously attended a New Member Mixer. It is designed to introduce new members to each other and the Board of Directors and to inform them of the many activities of the OCWS. Wine and light appetizers will be served. New members are requested to sign-up at the OCWS website at ocws.org, under the "Events" tab. The mixer will be held in the Huntington Beach area. The exact address will be sent to those who have signed up a week before the event.

- *Brian McDonald, Membership Chair*

## The Courtyard Portal: OC Fair Server Responsibility Statement

The OCFEC requires each person pouring alcohol to sign a Server Responsibility Statement. Please fill out only one name and signature per form. This is an OC Fair form and requirement, not an OCWS form. Please do not write messages on the form or copy your badge from last year. Please note that the form states that you have attached a copy of your server certificate to the form. This will be taken care of

by the OCWS office staff prior to submitting all signed Server Responsibility Statements to the OCFEC. Again, please do not write anything but your name and date where indicated, sign the form and send it or fax it to the OCWS office at 714.546.5002 (not the fax number on the form). The form can be found at [www.ocws.org](http://www.ocws.org) in the "About >Courtyard" section.

- *The Courtyard Committee*

## Alcohol Server Training : TIPS



Tick tock, tick tock, tick tock . . . time is running out to schedule Alcohol Server Training (TIPS) for the 2017 OC Fair. The last class is being held this month, June 2017. If you haven't previously done so, now is the time to sign up to attend TIPS training! 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. A letter was sent in March notifying members whose TIPS card expired that TIPS training class must be retaken for certification. If you have never taken a TIPS class, you will need to attend and successfully complete the training. Don't wait until after you take the TIPS class before signing up to volunteer in The Courtyard, as the shifts you want may become full.

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." 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

## Volunteers Needed: Clean Up, Set Up & Tear Down of The Courtyard



**Clean Up & Set Up:** On July 8 at 9:00 am, the Saturday prior to the start of the OC Fair, we plan to begin clean up and set up of The Courtyard in preparation for the OC Fair. We are seeking OCWS members to assist in hanging signage and various needed tasks. If you would like to help, please contact Brian McDonald at [Brian@ocws.org](mailto:Brian@ocws.org). Lunch will be provided to all volunteers, along with a bottle of wine as a token of our appreciation. We are aware that the Gold Mini-Tasting is scheduled later in the evening — we promise to be done by 2:00 pm.

**Tear Down:** On Monday, August 14, the day after the OC Fair closes, we will be tearing down The Courtyard. We are seeking another crew to assist in removing OCWS items from The Courtyard and placing those items into storage for use next year. If you are available to assist, please contact Jim Beard at [Jim@ocws.org](mailto:Jim@ocws.org). We plan to start at 9:00 am and finish by 3:00 pm. Lunch will also be provided to all volunteers, along with a bottle of wine for your contribution.

Any assistance a member can provide will be welcome and greatly appreciated.

- *Jim Beard, President*

- *Brian McDonald, Director*



## Gold Medal Mini-Tasting

**Saturday, July 8, 2017**  
**6:00 pm — 9:00 pm**  
**Various Host Sites**



The Gold Medal Mini-Tasting is the largest and most popular of the year. It is a chance to taste many of the Gold Medal wines from this year's Commercial Wine Competition. The tasting will feature different varietals that won Gold Medals, and we try to obtain as many Four-Star and Chairman's Award winners as possible. This event is always a sell-out, so please sign

up early!

**Hosts:** Mini-Tastings are held at various host sites around Orange County. If you would like to host this event, please email Bill Redding at [Bill@ocws.org](mailto:Bill@ocws.org) or contact Bill 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 you

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. 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. The winning Chefs of the Evening may have their recipe published on the OCWS website.

We are planning a maximum of nine sites for this Mini-Tasting. 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, June 26. Sign up at [ocws.org](http://ocws.org).

After that date, please contact Bill or the OCWS office to determine availability. Due to the advance purchase of wines, you will not receive a refund if you cancel after the cancellation deadline of June 30.

*- Bon Appétit, Bill Redding*

## Graber Olive House, Longtime Supporter of the OCWS



The Wine Society would like to take this opportunity to acknowledge Graber Olive House for their friendship, generosity and continued support over the years.

Graber Olive House has provided their specialty olives to the Commercial Wine Competition for many years. As you know, palate assault can be extreme even though wine judges may expectorate every sip. The acidity in white wines and tannins in red wines can be a painful experience after a full day of tasting. A small cup of Graber olives placed along side each judge neutralizes the elements in both reds and whites, works wonders for the palate and tastes fantastic, too.

C.C. Graber purchased land in Ontario and discovered olives, cured by the early ranchers, to be one of the finest food delicacies of California. It was the tradition of early Californians to

set their tables with plenty of fruits, wine, and olives. Mr. Graber began to cure several barrels himself after a successful growing season.



Graber olives are different from typical olives sold in grocery stores. Graber olives are hand picked when they've ripened to a cherry-red color, then "cured in covered vats without being oxidized," according to Graber Olive House. After the curing and canning

processes, the olives are of varying shades of nut-like color.

Graber Olive House is located in quiet, serene surroundings. Visitors will be delighted to discover a bit of early California when they visit. Along with olives, Graber Olive House offers many other products, such as crisp California almonds and pistachios, California dessert fruits, olive oils and elegant gift baskets. When in or driving through Ontario, visit Graber Olive House and pick up a few cans of olives and other items. You can also visit their website at [GraberOlives.com](http://GraberOlives.com) to have products shipped directly to you.

Graber Olive House is located at 215 E. Fourth Street, Ontario, CA 91764.

# Dine With Wine: A Bastille Day Dinner Celebration

Wednesday, July 12 @ 6:30 pm

Moulin Bistro

1000 Bristol Street North

Newport Beach, CA

(Corner of Bristol and Jamboree)



We are entering the party season. So let's party, celebrate Bastille Day and eat French food! By popular demand, we are having another fantastic dinner at Moulin Bistro. One of the newest and brightest stars in our local culinary scene,

owner Laurent will prepare a gourmet French dinner.

Our menu will feature a three-course dinner with the following choices:

## Appetizers (Choose One)

Goat Cheese Salad

Pâté Salad

## Entrees (Choose One)

*Entrecote Pommes Frites — A Parisian Classique*

Rib Eye Steak served with Béarnaise & Peppercorn Sauces, French Fries, and a Moulin Fresh Mixed Greens Salad

Choose "Rare," "Medium Rare," "Medium Well" or "Well Done" or

*Roasted Chicken with Pommes Frites*

(Half Chicken with French Fries and a Moulin Fresh Mixed Greens Salad)

or

*Vegetarian Option — Upon Request*



## Dessert (Choose One)

Apple Tart

Eclair Chocolat

Lemon Tart

Napoleon

Includes Regular Coffee and Decaf

Cash bar for others

The price for this Parisian dinner is \$50 for members and \$55 for guests, all-inclusive. Members should plan to:

- **Bring your own wine or champagne glasses**
- Bring a quality bottle of champagne or wine per person to share, or purchase a bottle of wine should you forget to bring one
- Wear your name tag and French beret (optional)

Space will be limited, and we anticipate this dinner will be a sell out. The last day to sign up and/or cancel is Sunday, July 2. Don't be left out, sign up early to attend at [ocws.org](http://ocws.org).

Bon Appétit!

**- Marcia Vaughan and  
Rich Skoczylas, 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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OCWS Website Administrator: Wendy Taylor

OCWS Photographer: Jim Burk

## Winemakers Newsroom

May was a busy month for the OCWS Winemakers' Group. We are in the Homewine Competition stretch and are currently "in-processing" hundreds of bottles of wine.

### OC Fair Homewine Competition

The OC Fair Homewine Competition, run by the OCWS Homewine Group, will be held on June 10. In the past, we have had approximately 200 of our members volunteer to be stewards and judges and enjoy the wonderful food provided by the Cooks' Caucus. We still need more Stewards to assist us at The Courtyard. If you are available to assist, please contact Kevin Donnelly at [Kevindonnelly@ocws.org](mailto:Kevindonnelly@ocws.org). We will be displaying Gold and Silver award winners during the OC Fair.

### Winemakers' Quarterly Meeting & Potluck

Our next Winemakers' Quarterly Meeting & Potluck will be on July 1 at the beautiful home of Robin McCormick, which overlooks the Pacific Ocean in Laguna Beach. This is a free potluck event. Please bring a food item to feed between 8 to 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!

### Wrap Up

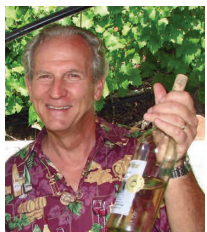


On May 6 we held our annual Judges' Seminar. Jerry Guerin taught judging processes to a full room at the beautiful home of Lynn Hess. The seminar was extremely informative.



Over 60 people attended the May 13 Winemakers' Quarterly Meeting & Potluck at the home of Kevin and Syliva Donnelly. It was a picture-perfect day for the meeting and potluck.

We had approximately 21 brave souls among us who "flew" over a mile and a half zip lining in Paso Robles with Margarita Adventures, followed by wine tasting and a talk with the winemaker at Ancient Peaks Winery. Thank you to Jerry and Kim Guerin who organized this adventure.



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. Sign ups for all events are at [ocws.org](http://ocws.org).

- Kevin Donnelly

### Spotlighting a OCWS Winemaker: Ed Szubielski



Ed Szubielski began making wine 13 years ago. It was the following year that Ed decided to join the OCWS Winemakers' Group to improve his craft - and improve he did!

Being a wine collector since the 1980s, Ed decided to grow grapes in his own backyard. Ed was always determined to make the best wines and sought out the best fruit. It was in Ed's very own backyard where members of the Winemakers' Group met Chris Van Alyea of Solterra Winery in Encinitas. To this day, the Winemakers' Group buys Dry Creek Merlot, Chardonnay, and Alexander Valley Cabernet grapes from Chris.

Ed's "Eddie's Backyard" label kept winning awards at the OC Fair Home Wine Competition. He was encouraged to enter the largest amateur winemaking competition in the U.S., an event annually held by Winemaker Magazine.

In 2009, Ed won the "Grand Champion" award with a 2007 Syrah from White Hawk Vineyards in Santa Barbara for *best amateur wine* in the US. His Syrah was selected No. 1 out of 4,474 entries. Pretty impressive! When Ed arrived at the next Winemakers' Group meeting, he was greeted with *We are the Champions* by Queen. But if that were not enough, Ed won Best of Class in the 2013 National Competition for his 2011 Pinot Noir. That's best Pinot in one year in the US and Best Wine in another year.

After retiring from a successful career as an executive in the automobile parts industry, Ed followed the path of several



OCWS winemakers: Doffo, Roadrunner Ridge, Filsinger, Boorman and many others, and decided to "go commercial." The colorful, amateur "Eddie's Backyard" label is now an elegant "EB Winery" label in black.

Ed's wines are available for tasting and purchase at his new store, We Olive & Wine Bar, located in San Juan Capistrano directly across from the entrance to the San Juan Capistrano Mission, or online at [EBwinery.com](http://EBwinery.com). Eight EB

Winery wines are on the tasting menu at We Olive, as well as hard to find domestic artisan wines.

It has been an exciting journey for Ed over the years, and we are quite confident that Ed will continue to produce excellent wines!

## Syrah & Petite Sirah Mini-Tasting: The Results Are In

On April 22, OCWS members and guests attended the April Mini-Tasting at four host sites. The blind tasting consisted of five flights of two wines each with wines from Paso Robles, Santa Barbara, Santa Rita Hills, Dry Creek, Amador County, Australia's Eden Valley and Barossa Valley. The tasting, in addition to Syrah, included two Petite Sirahs and two Shiraz from Australia. The top five favorite wines from the host sites were:

Placement	Winery Name	Year	Price	Description
1st	Macchia	2015	\$25.00	Petite Sirah, 'Dubious' OCWS Gold
2nd	Halter Ranch	2014	\$35.00	Syrah, Adelaida District
3rd	Ridge	2014	\$35.00	Petite Sirah, Lytton Estate, Dry Creek
4th	EB Winery	2014	\$31.00	Syrah, Santa Barbara, OCWS Silver
5th	McPrice Myers	2013	\$20.00	Syrah, 'Right Hand Man' Central Coast

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

- **Hosts Pat and Frank Solis** — Eric Kalnes — Tri Tip
- **Hosts Bob and Judy Koebnitz** — Carolyn and Phil Wallace — Asparagus Wraps
- **Host Linda Bauermeister** — Linda Bauermeister — Lasagna
- **Hosts Kern Vogel & Linda Martin** — Bill Forsch & Noel DeSota — Billy's Crying Tiger Rip with Cilantro Shrimp and Rice Noodles

Congratulations to all of the winners and a big "thank you" to the hosts! Please send your recipes to Bill Redding at [Bill@ocws.org](mailto:Bill@ocws.org) for posting on the OCWS website.

- **Bill Redding, 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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## OCWS Board of Directors: Call for Candidates



Have you thought about getting more involved with the OCWS outside of volunteering for or attending various OCWS-related events? Have you thought about where the direction of the OCWS is headed in the next 5 to 10 years? Would you like to be

a part of navigating the OCWS into the future? If you are innovative, open-minded, possess good interpersonal skills, are results oriented and a problem solver, then a position as a Director of the OCWS just might be right for you.

The beginning of a three-year term of the nine members of the Board of Directors, according to the Bylaws, shall be staggered such that three members' terms will expire each year. The three vacated Board positions will be filled each year by a vote of the OCWS membership, following the Annual Business meeting in September.

The overall time commitment for a member of the Board of Director varies, based on assignments and participation. All Board Members are expected to attend the monthly Board Meetings. Board members are also expected to organize and manage certain events and projects as assigned by the President. These responsibilities will generally require several hours per month of your time. Additionally, Board Members are expected to attend as many OCWS events as possible and are granted free attendance at most events for their participation.

It is not a one size fits all mentality that makes a successful Board Member. It is the ability to accept an exchange of dif-

fering ideas and a combination of differing skills that has been the culture, legacy and success of the OCWS.

A candidate should possess some of the following skills and experience as well:

- General knowledge of OCWS events and activities
- Experience as a volunteer in some events; involvement with event committees
- The ability and time to organize events during the year
- Selected event and budget management skills
- Be a member in good standing

To declare your candidacy for a position on the Board, the candidate must present their Declaration of Candidacy in writing, by mail or via electronic media to the Election Chair no later than fourteen (14) calendar days prior to the scheduled Annual Business Meeting. The last date to declare candidacy for this year's election is **Friday, August 25, 2017**.

During the Annual Business Meeting, you will have the opportunity to speak to the membership and present your qualifications. A written Statement of Qualifications must be presented to the Election Committee no later than five (5) calendar days after your Declaration of Candidacy.

If being an OCWS leader interests you, feel free to contact Greg Hagadorn with any questions related to director responsibilities, the election process, or anything related to the election. Greg can be reached at 714.388.8803 or at Greg@ocws.org. Involvement as a Director of the OCWS can be both personally and professionally rewarding.

- **Greg Hagadorn, 2017 Election Chair**

## Save the Date for Upcoming Events

**2017 OCWS Annual Business Meeting**  
**Friday, September 8, 2017 @ 7:00 pm**  
**OC Fair & Events Center**  
**Baja Blues Restaurant**



The Annual Business Meeting is considered the most important member meeting of the year. The year's activities and a summary of finances will be presented, and volunteer awards will be given.

Mark your calendars to attend. More details will be posted in future editions of *The Wine Press* and on the OCWS website.

**OCWS Holiday Dinner & Dance**  
**The Atrium Hotel, Irvine**  
**December 1 — 6:30 pm to 11:30 pm**



The **Three 2 Sevens** will again provide entertainment for this festive occasion. We have always enjoyed this band, and they have been a great hit the past two years. Details of this event will be posted in future editions of *The Wine Press* and on the OCWS website at ocws.org.

Be sure to mark your calendars now!

- **Brian McDonald, Director**

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## OCWS Save the Date Calendar

June 3-4	Commercial Wine Competition
June 10	Homewine Competition
July 1	Winemakers' Group Quarterly Meeting & Potluck
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
September 8	Annual Business Meeting at Baja Blues
September 24	Annual OCWS BBQ
October 8	Annual Installation Dinner
December 1	OCWS Holiday Dinner & Dance



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



### The Wine Press

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