



# The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 42, Issue 2, February 2018



## A Labor of Love

February is the time that we all instinctively think of “love” in one way or another. Loves that we currently celebrate with flowers, chocolates and champagne. Loves lost that many of us raise a toast to celebrate precious memories. Loves that have never been and great dreams that they are still yet to come.

Love comes in many ways to warm hearts. In the case of the OCWS, every volunteer hour performed is a true labor of love, as it is all done out of the goodness of hearts and for the love of the organization and the people. The ultimate OCWS labor of love was expressed and put into action by a small group of people who, for their love of wine, created the organization in the late 1970s.

This amazing organization of almost 1,000 members was begun by a small band of like-minded, wine loving people in 1976. A group of about 16 people met the first Friday of each month in the back room of Brant’s Wine Rack, a wine and beer supply store on Tustin Avenue in Orange, where the store’s owner advised the group on wine making. Soon friends wanted to sample the wines and the wine drinkers began to outnumber the wine makers. Early in 1976 the group, out of necessity and wanting to invite more people to share their wine, discussed ways to expand. Brant Horton suggested getting a booth at the OC Fair and offered his business as the sponsor. He went to the OC

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## February Winery Program: J. Lohr Vineyards & Wines

**Friday, February 16, 2018**  
**Dinner @ 6:30 p.m.**  
**Avenue of the Arts Hotel**  
**3350 Avenue of the Arts**  
**Costa Mesa, CA**

Four decades ago, with little history or viticultural precedent, planting on the Central Coast was a gamble. One of a handful of early pioneers, Jerry Lohr, was among the first to realize the inherent potential of Monterey and Paso Robles for producing high quality grapes and superb wines.


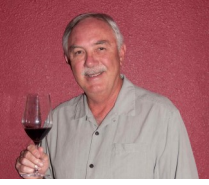


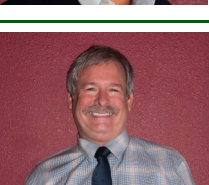
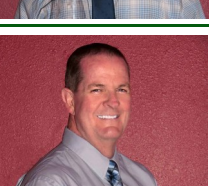



Jerry chose Monterey County’s Arroyo Seco district for its cool, windy climate and rocky soils as ideal for Chardonnay, Riesling, Valdiguié and Pinot Noir. He recognized the potential of Paso Robles for growing Bordeaux and Rhone varietals, especially Cab-

ernet Sauvignon – given the area’s rich soils and dramatic temperature swings between warm days and cool nights.

The cost of the buffet meal is \$39 for members and \$44 for guests. This buffet meal includes a grilled breast of chicken with Marsala wine sauce with mushrooms, parmesan herb risotto, seasonal baby Heirloom vegetables, a wedge salad of Butter lettuce, roasted tomatoes, crispy pancetta, Bleu Cheese crumbles, creamy peppercorn dressing and warm artisan breads and rolls with sweet butter.

We offer a separate option of a “Heart Healthy” sit-down meal for \$44 for members and \$49 for guests. This selection includes

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	<b>Fran Gitsham</b> President fran@ocws.org
	<b>Bill Redding</b> Vice President bill@ocws.org
	<b>Brian McDonald</b> Treasurer brian@ocws.org
	<b>Rich Skoczylas</b> Secretary rich@ocws.org
	<b>Jim Beard</b> Director Jim@ocws.org
	<b>George Cravens</b> Director george@ocws.org
	<b>Terry McLean</b> Director terry@ocws.org
	<b>Ken Scott</b> Director ken@ocws.org
	<b>Stacey Taylor</b> Director stacey@ocws.org

## A Labor of Love

*(Continued from page 1)*

Fair management and, coincidentally, the new OC Fair General Manager, Ken Falk, who had managed the Indiana State Fair where they made a lot of fruit wines and had an amateur wine competition, took an interest in the idea. Jerry Mead, who went on to become a renowned wine writer, and Brant Horton suggested establishing a commercial wine competition. The OC Fair liked the idea so much they gave the group a 10' booth at the OC Fair. The OC Fair also wanted a home wine competition and, hence, the forefathers of the current OC Fair competitions were born.

At that time, the run of the OC Fair was a grand total of one week which found the newly created home wine competition with 49 home wine entries and the commercial competition having a whopping three varietals to be judged (unfortunately, the information of the number of actual entries has long gone missing).

With interest being generated from the exposure at the OC Fair, the Friday night meetings grew. Coupled with the love of home wines by the original founders and the OC Fair wanting to continue a commercial wine group, the Orange County Wine Society was formed in late 1977 and incorporated as a non-profit, educational organization in 1978. The OCWS was then given an office on the Fairgrounds in 1980, which has been called home ever since.

Jim Graver, who spearheaded the home wine group for 38 years and still a strong presence in the OCWS, was the first president of the organization. Along with Jim, some of the original founders were Judi and Mike Collins (Judi, better known today as Judi Brady of Roadrunner Ridge Winery) and Bud and Dee Aust, whose son, John, continues to carry on their wine legacy. Who could have imagined that what was started by a small band of home wine lovers and makers would evolve into the OCWS as it is today? I, for one, am thankful for the passions of these people and for laying the foundation for an organization which I love being a part. In closing, I wish for you passions which make your heart happy and many people in life for you to love and be loved by every day of the year!

*- Fran Gitsham, President*

## New Member Corner



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 January 9 meeting:

**Rosemary Christen • Aimee Barrett • Kimberly Keller  
Gisella & Gregory Brett • Alison Painter  
Cathy & Lee Painter • Linda Peters**

As of February 1, the OCWS had 992 members.

*- Brian McDonald, Director & Membership Chair*



## February Winery Program: J. Lohr Vineyards & Wines

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roasted salmon filet with Bouillabaisse sauce, chive couscous, matignon of seasonal vegetables, a wedge salad of Butter lettuce, roasted tomatoes, crispy pancetta, Bleu Cheese crumbles, creamy peppercorn dressing and warm artisan breads and rolls with sweet butter.

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

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 OCWS 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, February 11.**

- Rich Skoczylas, Director

## Pinot Noir Mini-Tasting

**Pinot Noir Mini-Tasting**  
**Saturday, February 24, 2018**  
**6:00 pm – 9:00 pm**  
**Various Host Sites**

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. Plantings in California 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 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, email George Cravens at [George@ocws.org](mailto:George@ocws.org) or

Bill Redding at [Bill@ocws.org](mailto:Bill@ocws.org) or phone Bill 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 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 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. **This event is sold out. Please contact the OCWS office to be placed on the waitlist.** The cancellation deadline is Friday, February 16 for those who hold an entry ticket. Due to the advance purchase of wines, you will not receive a refund if you cannot attend after the cancellation deadline.

We would like to add a special thank you to all of the 2017 hosts for making the OCWS Mini-Tastings such a success.

- **Bon Appetit, George Cravens & Bill Redding**

*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).

**Editor-in-Chief:** Linda Mihalik

**Contributing Writers:** Board of Directors, Kevin Donnelly, Bill Forsch, Rochelle Randel, Marcy Ott  
**Contributing Editors:** John Goodnight, Ron Nickens, Michelle Philo, Rochelle Randel, Taren Weber

**Contributing Photographer:** Wendy Taylor

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## Winemakers Newsroom

Now that we have all recovered from our “holiday hangover,” it’s time to get back to business!

**In Appreciation & Recognition.** It would be remiss of me not to extend a special thank you to Irene Scott and Linda McLean for their beautiful holiday decorations and to Ken Scott, Terry McLean and Mike Paz for their help in setting up the venue at our Annual Holiday Party held in December.

John Willis and Jon Fuhs presented a multi-day seminar on Aging Wines: From Vineyard to Bottle. Many thanks to John and Jon for presenting an interesting and informational class. Please see Bill Forsch’s article in this edition of *The Press Wine* for a recap on the seminar.

**Quarterly Meeting & Potluck Dinner.** Our next Winemakers’ Group Quarterly Meeting & Potluck Dinner will be held Saturday, February 17 at the home of Robin Lang. Our Quarterly Meetings have been getting larger, with over 80 people attending in October. These events are still open to any OCWS member who is interested in making wine; however, it became necessary to have a new policy in place for attending. Anyone interested in attending will now be required to sign up on the OCWS website. A nominal charge of \$5 per person will now be

collected to cover expenses. More details are available on the OCWS website and under the “Events” tab.

**Making Rosé Wines.** To understand what makes a rosé a true rosé, you have to understand how it is made. Bruce Powers and Bill Forsch are planning to host a class on making rosé wines in March. Details will be provided soon.

**2018 WineMaker Magazine Conference.** We are looking forward to the WineMaker Magazine’s annual conference to be held May 17 through May 20 in San Diego. We are hoping to have a large contingent of our winemakers attend and flex our muscles as a fabulous and energetic part of the OCWS! If you are interested in attending, contact Kevin or visit WineMaker website at [www.WineMakerMag.com](http://www.WineMakerMag.com) for more information.



Details on all Winemakers’ Group events will be featured in an upcoming edition of *The Wine Press* or posted on [ocws.org](http://ocws.org).

If you have any questions, contact Kevin at [KevinDonnelly@ocws.org](mailto:KevinDonnelly@ocws.org) or by phone at 714.457.7229.

- Kevin Donnelly

## Class on Aging of Wines: From Vineyard to Bottle



Furthering the activities of the Winemakers’ Group, a multi-evening seminar was led by John Willis and Jon Fuhs on the aging of wines last October. The initial evening was centered on the technical factors and chemical changes which occur to the wine during fermentation, aging, and while in the bottle. This class had been led approximately 6 years ago and was refreshed by both of the two UC Davis trained winemakers. The purpose was to recognize the characteristics of wines that are age worthy. Once identified, we could discuss how long our younger wines might be expected to last, if the wines had the potential to continue aging to improve their profile and taste, or if they were on the downhill side of their life expectancy.

Opening the second evening of study, a seasonal turkey dinner was made and served by Rob Romano including one of the moistest and most flavorful turkeys I have ever had, crock pot Sauvignon Blanc cornbread sage stuffing, creamed mushroom green bean casserole, pumpkin pie, and zesty cranberries. Each item was in keeping with the theme of “wine,” with the exception of the pumpkin pie which was made with a wine addition to support the flavors.

For the second evening, commercial wines from each attendee’s personal cellar were brought for evaluation and discussion. We had some exceptional wines to sample. Many wines were 20+ years old and hailed from France and the US. Probably the highlight of the evening were two wines brought by Bruce Powers – a 33 year old German Riesling showing lots of darker coloration, but still showing deep and interesting flavors, and a 1980 Chateau Montelena Cabernet Sauvignon. It was spectacular in its smoothness and flavors after almost 40 years in the bottle.

We expect that a version of this class might again be offered in the near future, so start hunting in your cellars for some of your old gems that you might want to share with the group!

A very, very special thanks goes out to Germaine Romano for arranging the use of her employer’s conference room for the first evening of study (and also her dry rub chicken dish), Rob Romano for arranging the details, reminders, printing, set up, and of course his turkey dinner, and to Lynn Hess for allowing us to use her beautiful winery as our second evening location. Finally, to John and Jon for presenting such a wonderful couple of evenings to help us further appreciate and understand our wines.

- Bill Forsch, Winemakers’ Group

## In Memoriam: Dave Carter



Dave Carter passed away on November 27, 2017 after a long illness. He and his loving wife, Pam, joined the OCWS in 2006 and together they enjoyed participating in many OCWS events. One of Dave's favorite events was working at the OC Fair, but he was particularly proud of taking home several ladles for his prize-winning chili from the Chili Cook Off. Dave grew up in Lakewood and had a long career as a chemist at Proctor & Gamble. He enjoyed traveling, fine dining, cooking, baseball, and spending time with his kids and grandkids. Dave will be missed by many for his kind demeanor, soft voice and ever present happy smile.

## March Winery Program: Pear Valley Vineyards

**Friday, March 9, 2018**  
**Dinner @ 6:30 pm**  
**Avenue of the Arts Hotel**  
**3350 Avenue of the Arts**  
**Costa Mesa, CA**



Pear Valley is a family owned vineyard and winery located in Paso

Robles. They focus on quality with low yields to produce intense flavors. All of the fruit is hand harvested, immediately sorted and processed at their estate winery while the fruit is still cold and fresh.

When owner Tom Maas was stationed in Germany in the late 1960s on an army base in the midst of a vineyard, he learned to love both wine and the vineyard. Decades later he was free to pursue his dream of owning and living in a vineyard. He started with 20 acres in 1999, and now Tom and Kathleen own

113 acres where they dedicate their energy and resources to providing the best environment for growing premium grapes. He operates the vineyards with sustainable farming practices to ensure that the best fruit possible will be grown.

During a Wine Society trip to Paso Robles, we were fortunate to visit Pear Valley and enjoy a wood-fired oven pizza dinner along with their amazing wines.

The cost of the buffet meal is \$39 for members and \$44 for guests. This buffet meal includes beef stroganoff served with butter noodles and seasonal fresh vegetables, an Orange County salad of baby mixed greens, toasted pistachios, mandarin oranges, goat cheese, with a sweet shallot vinaigrette and warm artisan breads and rolls with sweet butter.

We offer a separate option of a "Heart Healthy" sit-down meal for \$44 for members and \$49 for guests. This selection includes shrimp piccata served over whole wheat pasta with sautéed baby

spinach, an Orange County salad of baby mixed greens, toasted pistachios, mandarin oranges, goat cheese, with a sweet shallot vinaigrette and warm artisan breads and rolls with sweet butter.

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 about 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. Be sure to wear your OCWS 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 4.**

**- Rich Skoczylas, Director**

## TIPS Training Alert!



The 2018 OC Fair is right around the corner which means it is time to start scheduling for Alcohol Server Training (TIPS). If you need to recertify your TIPS certificate or are a new member, or have never taken a TIPS class, you will need to attend a TIPS training class in order to be able to volunteer at The Courtyard during the 2018 OC Fair. As a concessionaire of the OC Fair, the OCWS must adhere to contractual requirements established by the OC Fair Board of Directors and Staff. Before any volunteers work in The Courtyard during the OC Fair, everyone must be "professionally trained and certified in alcohol

awareness techniques."

Class schedules will be available on the OCWS website in March.

**- Marcy Ott, Badging Coordinator**  
**- Rochelle Randel, TIPS Trainer**



## OCWS Wine Auction

**Saturday, April 7, 2018**

**11:00 am to 5:00 pm**

**OC Fair & Events Center**

**Huntington Beach Building**

**(next to The Courtyard)**

**Please expect to be present for the entire event.**

**No early check-outs!**

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



Place your bid in our silent auction, offering 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 Cellar Master a chance to clear out the cellar to make room for all the wine arriving for the 2018 Commercial Wine Judging 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 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.

Sign up now on the OCWS website or contact the office for assistance. Bidder catalogues will be available the week before and during event check-in. This sale offers wine bargains galore! Everyone leaves happy and comes home a winner. There will also be a nice selection of wines poured for your pleasure and plenty of food 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 is \$20 per member. One more thing — only OCWS members may attend, 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 Director & Cellar Master**

## Fire in Kitchen of Yves' Bistro



On the evening of Sunday, January 7, 2018 nearly 25 firefighters responded to a call for help at Yves' Bistro to fight a kitchen fire that, thankfully, did not put Yves down and out for long. By the time you read this article, the restaurant

should be up and running just fine.

Yves has been a great supporter of the OCWS for many years hosting many dinners and brunches and contributing gift certificates for our raffle baskets at a number of our events. Besides being a supporter of our organization, Yves was one of the first to respond to help The White House in their time of need due to

a fire. If you visit their website at [yvesbistro.com](http://yvesbistro.com), you will see just how selfless they are by way of helping many non-profit organizations from CHOC to their new non-profit food truck concept built for the purpose of employing human trafficking survivors.



Please consider helping show Yves our appreciation in their time of need by dining there soon. Yves' Bistro is located at 5753 E. Santa Ana Canyon Road, Anaheim, CA 92807. Reservations can be made through their website at [yvesbistro.com](http://yvesbistro.com) or by phone at 714.637.3733.

**- Fran Gitsham, President**

*The Orange County Wine Society is a non-profit 501(c)(3) educational organization incorporated under the laws of the state of California with its principal place of business in Costa Mesa, California.*

PO Box 11059, Costa Mesa, CA 92627

Phone: 714.708.1636 Fax: 714.546.5002

Website: [OCWS.org](http://OCWS.org) ■ [OCWS Facebook](#) ■ [Twitter: @OCWineSociety](#)

OCWS Website Administrator: Wendy Taylor

OCWS Photographer: Jim Burk

## April Winery Program: Cottonwood Canyon

Friday, April 13, 2018  
Dinner @ 6:30 pm  
Avenue of the Arts Hotel  
3350 Avenue of the Arts  
Costa Mesa, CA



Cottonwood Canyon Vineyard & Winery is a premium boutique winery specializing in Chardonnay, Pinot Noir and Syrah.

Cottonwood's location is complimented by the near perfect conditions of high humidity, low temperature wine caves, allowing

them to age wines with minimal human intervention that allows the fruit to showcase its best characteristics naturally. Wine-maker Norman Beko is an artist that adopted the simple philosophy that "Mother Nature" knows best when it comes to his wines.

Chardonnay is aged in American oak from Minnesota and the French oak is from four different regions of France. The resulting objective is to add a complexity and diversity of flavors from these barrels without overpowering the benefits of each. There are three primary estate Chardonnays - the Bistro Classic Chardonnay, the Estate Chardonnay and the Barrel Select Chardonnay.

Pinot Noir is grown with six different grape clones, five different blocks and multiple planting densities. The grapes are hand harvested and cluster sorted in the field, the "must" is then cold soaked in small lots. Because of the near perfect conditions of the wine caves, there is virtually no evaporation of the wine as they age. The distinct characteristics of these elegant Cotton-

wood grapes show rich berry flavors, layers of earthiness and a smoky edge making for a truly delicious Pinot Noir!



The cost of the buffet meal is \$39 for members and \$44 for guests. This buffet meal includes Chicken Scallopine in a dry sherry sauce with morels, green peas, asparagus, herb

risotto and a spinach salad with baby spinach leaves, feta cheese, marinated olives, fresh strawberries with cucumber-lemon vinaigrette, warm artisan bread and rolls with sweet butter.

We offer a separate option of a "Heart Healthy" sit-down meal for \$44 for members and \$49 for guests. This selection includes roasted salmon with wilted spinach and mushroom sauté, topped with baby arugula and balsamic glaze, brown rice and a spinach salad with baby spinach leaves, feta cheese, marinated olives, fresh strawberries with cucumber-lemon vinaigrette, warm artisan bread and rolls with sweet butter.

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 about 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. Be sure to wear your OCWS 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, April 8.**

**- Rich Skoczylas, Director**

## Make Time to Volunteer for Upcoming Events



The below-listed events offer many opportunities and benefits. Volunteering connects you to other OCWS members and it brings fun and fulfillment to your life. Even helping with the smallest tasks can make a real difference.

When it comes to volunteering, passion and positivity are the only requirements. Please keep these dates in mind and make a difference, volunteer!

- OCWS Wine Auction: April 7
- Spring Membership BBQ: April 21
- Commercial Wine Competition: June 2 and 3
- Home Wine Competition: June 9
- The Courtyard at the OC Fair: July 13 through August 12
- Clean Up/Set up & Tear Down of The Courtyard: July 7 and August 13, respectively, and subject to change

## OCWS Save the Date Calendar

February 16	Winery Program: J. Lohr Vineyards
February 17	Winemakers' Group Quarterly Meeting & Potluck
February 24	Pinot Noir Mini-Tasting
March 9	Winery Program: Pear Valley Vineyards
March 17	Wine Train to Santa Barbara
April 7	OCWS Wine Auction
April 13	Winery Program: Cottonwood Canyon Winery
April 21	Spring Membership BBQ
May 11	Winery Program: Jeff Runquist Wines
June 1-3	Commercial Wine Competition
June 9	Home Wine Competition



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



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Costa Mesa, CA 92627