



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 42, Issue 3, March 2018

“Volunteers do not necessarily have the time; they just have the HEART” by Elizabeth Andrew

When looking for motivation for this month’s article, I came across the above quote which made me think of all the people in the organization that I have had the privilege to meet and spend time with, mostly while volunteering at one event or another, and for the amazing friendships I have found. The Wine Society seems to have a tendency to create monster volunteers. For me, it took just raising a hand to volunteer at The Courtyard at the OC Fair 18 years ago to get me hooked. I had so much fun and found so many people with the most amazing hearts. Kind, intelligent, heartwarming, and fun-loving people that otherwise I doubt our paths would have crossed in life. Don’t get me wrong, volunteering for me hasn’t always been fun since I have the tendency, like many of us, to raise my hand just a bit too often. But it most certainly has always

been fulfilling.

This brings me to the point that The Wine Society runs on volunteerism and the old adage that “many hands make for light work.” There are a handful of dedicated people who have the time to volunteer on a regular basis, but it is the people who have but a few days or just a few hours a year that we would not be able to exist without their help. With each new year starts the planning for the annual major events that make this organization what it is—the Commercial and Home Wine Competitions for the OC Fair, The Wine Auction, The Courtyard at the OC Fair and, lest we forget, the numerous other single membership events throughout the year. **All** of these take the efforts of volunteers to be successful!

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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





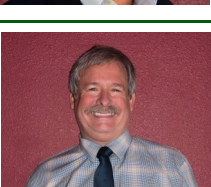
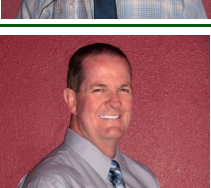





Pear Valley is a family owned vineyard and winery located in Paso Robles. They focus on quality with low yields to produce intense flavors. All of the fruit is hand harvested, immediately sorted and processed at their

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.

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| | |
|---|--|
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“Volunteers do not necessarily have the time; they just have the HEART”

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One thing you can be assured of is that you will be asked time and time again to volunteer. Volunteering is not a requirement of membership and solicitation to volunteer does not mean you are obligated. But I promise you, if you have not thrown your hat into the volunteer pool, try it, you won't regret it. You will meet people you otherwise might not meet, you will share stories and laughter and, I hope, you will find as much enjoyment in volunteering as I have and your heart will be equally as fulfilled.

I urge all of you who can make the time, even for just an hour at an event you consider attending anyway, to give volunteering a try. It is truly addictive; ask anyone who has tried it. It is as much a social experience as any event you attend.

In closing, I quote John F. Kennedy when he said: “Every person can make a difference, and every person should try.” I say every member should volunteer at least once, and I hope you have as much fun as I do.

- 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 February 7 meeting:

**Jean Rico • Thomas Taylor • Joy Frey
Darlene & David Fritsche • Marilyn Richtmyer
Grace & John Miller • Terri Metzler • Jan Shelton**

As of March 1, the OCWS had 993 members.

- Brian McDonald, Director & Membership Chair

Membership Profile

Please take a few minutes and double check your online membership profile. Many “**dual**” members have only one phone number and one email address listed. With the Commercial Wine Competition, Home Wine Competition and The Courtyard events fast approaching, we need **current** individual contact numbers and addresses in the event we need to contact you. The OCWS membership database is not distributed or made public, it is used for internal purposes only.

Thank you.

- Brian McDonald, Membership Chair

March Winery Program: Pear Valley Vineyards

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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, man-

darin 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, make changes or cancel and receive a refund is Sunday, March 4.**

- Rich Skoczylas, Director

Alcohol Server Training (TIPS) for The Courtyard



The 2018 OC Fair will be here soon which means it's time to schedule Alcohol Server Training (TIPS). Most TIPS classes will be held during April with only a few classes in May and June. **Do not wait** to sign

up for a class; if classes do not fill they are cancelled and you may not be able to volunteer in The Courtyard. TIPS certification is valid for three years. If you were TIPS certified in 2015 and are planning to volunteer at The Courtyard this year, you will need to re-take the class. A letter has been mailed notifying you that your TIPS card has expired. If you have **never taken** a TIPS class, you will need to attend and successfully complete the training.

The 2018 OC Fair starts on Friday, July 13, and ends on Sunday, August 12. As a concessionaire of the OC Fair, the OCWS must adhere to contractual requirements established

by the OC Fair & Events 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 is located on the OCWS website at www.ocws.org. Please log into your account and use the online form located at '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. An email confirmation with maps will be sent within one week prior to the class.

If you have any questions regarding TIPS training, please email TIPS@ocws.org or call 714.235.6459.

- Marcy Ott, Badging Coordinator &
- Rochelle Randel, TIPS Trainer
2018 Courtyard Committee

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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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

The Courtyard Sign-Ups



We know the OC Fair seems a long way off, but the scheduling process is about to begin. With over 300 shifts to be filled, scheduling takes some time.

This year we are going to be doing it a little different. By invitation only, managers will again be given the first opportunity to sign up beginning April 1. On April 15, stewards and cashiers will be invited to request their shifts. Managers, stewards and cashiers will receive an email notification. On May 1, online sign-up for server shifts will open. Shifts are generally filled on a first-come basis, so if you have favorite shifts, it is best to sign up early. All volunteers will be issued an OC Fair

pass that is good on any day of the Fair and an off-site parking permit with shuttle transportation to and from Gate 4.

You may sign up for as many shifts as you like, but you must sign-up for a **minimum of three shifts**.

For those who are working The Courtyard for the first time, you are required by the OC Fair to be TIPS certified. The OCWS provides free classes (normally \$40). For returning volunteers, your certification is good for three years. When you sign up, you will be notified if you need to re-certify. TIPS certification classes are held on the grounds of the OC Fair & Event Center in the evenings and on weekends.

When volunteering at The Courtyard please remember the **No. 1 Rule – have fun!**

– Fran Gitsham & Brian McDonald, Event Chairs

Pinot Noir Mini-Tasting Recap

A total of 110 members and guests attended the February 24 Mini-Tasting at six host sites. The blind tasting consisted of five flights of two wines each with wines from various regions. The top three favorite wines of the six host sites as well as the

Chef of the Evening winners for each site will be posted on the OCWS website and in the April edition of *The Wine Press*.

Congratulations to all the winners! A big **thank you** to the hosts!

– George Cravens, Director

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 located in Santa Maria Valley.

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. His wines age beautifully to a graceful elegance, balance and complexity that enriches each taste. Swirling the wine in a glass opens the wine to develop its potential.

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 wines



as they age. The distinct characteristics of these elegant Cottonwood 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, make changes or cancel and receive a refund is Sunday, April 8.**

- Rich Skoczylas, Director

Spring Membership BBQ



LET'S PLAY BALL! Proudly wear your team's colors while enjoying fabulous food and wine and dancing to live entertainment at the **2018 Spring Membership BBQ in The Courtyard at the OC Fairgrounds on Saturday, April 21**

from 3:00 pm to 7:00 pm. Sign-ups are now open online, and space is limited.

Tickets are a great deal at just \$45 for members and \$50 for guests.

Wear your colors proudly! Team jerseys, tees and shirts, whether bowling, baseball, basketball, football, soccer, golf or tennis, professional, college, high school, little league are all

acceptable! Show where your heart lies and your winning spirit! Our own OCWS Cook's Caucus will be bringing new meaning to America's favorite pastime with an amazing array of sports inspired appetizers, main courses, side dishes and desserts.

As with any OCWS member event, help is needed to make this day a success, and your consideration in joining the team for a short stint to set-up, decorate, serve, pour wine or clean-up will be greatly appreciated. Short shifts are available before, during and after the event.

Sports, food, drink and camaraderie, coupled with great live music and dancing make being at this event a must of the season. Hope to see you there!

- Fran Gitsham & Terry McLean, Event Chairs

Winemakers Newsroom

We are planning several events in the upcoming months with the Winemakers' Group. Yet to be scheduled will be classes on red wines and wine chemistry.

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. Details will be provided in an upcoming newsletter or detailed on the OCWS website.

Kit Wine Making Class. Kern Vogel will host this class on April 21. The cost to attend this educational and informative class will be \$35. Sign-ups are currently open on ocws.org.

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 for more information.

2018 Home Wine Competition. We are beginning to ramp up for our 42nd Annual Home Wine Competition to be held on

June 9. Please let Kevin Donnelly know if you are interested in being a Judge or a Steward this year. All Judges need to attend a Judging Seminar once every three years. Sign-ups will be announced soon and posted on the OCWS website.

Quarterly Meeting & Potluck Dinner Recap. The Winemakers' Quarterly Meeting & Potluck was held on February 17 at the home of Robin and Stephen Lang. As usual, everyone had a great time, great food was served, and great wine was poured! Sulfites are used in wine as a preservative. The meeting was preceded by SO2 testing to help our winemakers make better wine. Many thanks to Robin and Stephen for hosting, and to Jerry and Kim Guerin, Mike Paz and David Rutledge for conducting the tests.



Details on all Winemakers' Group events will be featured in an upcoming edition of *The Wine Press* or posted on ocws.org.

If you have any questions, contact Kevin at KevinDonnelly@ocws.org or by phone at 714.457.7229.

- Kevin Donnelly

Commercial Competition Volunteers Needed



Calling all volunteers! The 2018 Commercial Competition will be held Saturday, June 2, and Sunday, June 3, 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 tasks where volunteer help is needed including stewarding, glass drying, and computer input and verification of scores.

All volunteer signups are now done online! Go to the ocws.org webpage and **log in as a member first**. After logging in, go to About > Member's Corner > **2018 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, hotel setup, and moving of wine to and from the competition site. In addition, volunteers can elect to work the sorting party in June. 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.

Sign-ups begin March 15 and the deadline is May 1. Please make sure your email address is up to date in the ocws.org website, as we will be using your email to send you confirmations.

If you have questions about volunteering, please email us at: Ken@ocws.org or Irene@ocws.org. We look forward to your participation in this very important event!

- Ken & Irene Scott, Volunteer Coordinators

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

OCWS Website Administrator: Wendy Taylor

OCWS Photographer: Jim Burk

New Member Mixer Recap



On Sunday, January 28, 52 new members attended a New Member Mixer hosted by the Board of Directors. We would like to extend a very special **thank you** to **Jay and Betty Jo Newell** for allowing the use of their beautiful

home for this event.

At the Mixer, new members were afforded the opportunity to meet each other, the Board of Directors and several event

chairs. A short presentation was made introducing the new members to the many events and activities, both social and non-profit, that are available to OCWS members. Thereafter, new members were given the opportunity to ask any questions they may have had.

Additional photos taken by Lloyd Corbett during this event can be viewed at ocws.org or at OCWS Facebook.

- **Brian McDonald, Director & Membership Chair**

May Winery Program: Jeff Runquist Wines

Friday, May 11, 2018

Dinner @ 6:30 pm

Avenue of the Arts Hotel

3350 Avenue of the Arts

Costa Mesa, CA



Jeff Runquist has a passion for red wines. He produces 22 different red varietals and has received dozens of medals every year. Jeff wins many competitions from San Francisco to Orange County and at the California State Fair. His wines are awarded either Gold or Double Gold.



Jeff's wines are easily recognizable with their "R" on the bottles with an exceptional "Z" for his Zinfandel. His wines are balanced and are enjoyed in their youth. As they age, the wines become more complex. Jeff Run-

quist winery is located in the heart of the Sierra Foothills.

For the first time at a Wine Society tasting, we bring Jeff Runquist wines to our tasting program. Our members will also have an opportunity to purchase his wines at a great price on this evening. Do not miss out on this occasion!

We will be featuring a special sit-down, three-course dinner

instead of our usual buffet offering. The price will be \$52 for members and \$57 for guests with a choice of two entrée items. Dinner will start with the Silver Trumpet salad of baby mixed greens, gold and red beets, grapes, Chevre goat cheese, walnuts, tarragon-Dijon vinaigrette, with warm artisan breads and rolls with sweet butter.

Our two dinner entrée choices include **either** (i) a grilled petite top sirloin with an Armagnac green peppercorn sauce, potato au gratin and charred Kabocha squash **or** (ii) a "Heart Healthy" entrée of pan seared, herb marinated Branzino with pea puree, braised kale, Sumac onions and citrus Gremolata.

For dessert, we will have a Meyer lemon tart with fresh berries. Sign-up on the OCWS website to attend this event. Attendees can self-park in the hotel garage and either get their ticket validated at 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. Be sure to wear your nametag.

As we need to contract the meals with the hotel, **the last day to sign up, make changes or cancel and receive a refund is Sunday, May 6.**

- **Rich Skoczylas, Director**

Centennial Farm: At the OC Fair & Event Center—Silo Building



Centennial Farm will be hosting a variety of hands-on classes for anyone interested in gardening, floral design or food preservation. Registration is required. Detailed information and registration can be found on the ocfair.com website.

Here's a look at what's coming up:

- Citrus Care and Pruning
Saturday, March 3; Cost: \$5
- Make It, Take It, Food Preservation
Escabeche
Saturday, March 10; Cost \$25
- Make It, Take It, Floral Design
Centerpiece
Saturday, March 17; Cost \$35
- Make It, Take It, Food Preservation
Morning Cheer Marmalade
Saturday, April 7; Cost \$25
- Make It, Take It, Food Preservation
"Blue Ribbon" Dill Pickle Spears
Saturday, May 12; Cost \$25
- Make It, Take It, Food Preservation
Simply Delicious Cherry Chutney
Saturday, June 9; Cost \$25

All classes begin at 9:30 am.

OCWS Save the Date Calendar

| | |
|-------------------|--|
| 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 2-3 | Commercial Wine Competition |
| June 9 | Home Wine Competition |
| July 13—August 12 | OC Fair |



www.ocws.org



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