



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 43, Issue 2, February 2019

President's Message

2019 is now upon us and New Year's resolutions have been made by many. My New Year's resolution is to attempt "new" things. I am going to work towards discovering a *new*

Your OCWS is also working on "new." Wine Education Chair Irene Scott, along with Director Leslie Hodowanec, are busy working on wine education seminars and articles that will help members to learn, understand, and enjoy wine. With so many new members, some who are new to wine, these seminars will be a great opportunity for something new and even for existing members to expand their wine knowledge and fine-tune their wine palate. Additional details on the seminars can be found in this edition of *The Wine Press*.



wine I haven't tried, visiting *new* wineries that I haven't yet been to, making a wine out of a varietal that is *new* to me. You get the idea. Fortunately, my membership in the OCWS is going to help make this resolution a reality. I invite you to share in this *new* journey. There are a host of activities and events to choose from with details of upcoming events in this edition of *The Wine Press*.

In addition, Leslie Hodowanec along with member Greg Risling, will be working on wine field trips to Orange County wineries. Please stay tuned for more information as these trips develop this year. *Any guesses as to how many wineries are located in the OC?*

(Continued on page 2)

Upcoming Events:

- February 133
Dine with Wine:
Moulin Bistro-sold out
- February 224
Francis Ford Coppola-sold out
- March 24
Pinot Noir Mini-Tasting
- March 15.....5
Trentadue Winery
- April 66
OCWS Wine Auction
- April 12.....7
Red Soles Winery

Special Points of Interest:

- 2019 Courtyard Training.....1
- New Member Corner2
- Wine Education Seminars3
- Seating at Events3
- TIPs Training.....5
- Winemakers Newsroom6
- Save the Date Calendar8

2019 Courtyard News: Required Training



As you may have heard, we will be using new cash registers at The Courtyard this year. The credit and debit card reader will be connected directly to the register so credit and debit card sales will not have to be entered twice. This change should really speed things up!

All managers, assistant managers, and cashiers will have to be trained on the new registers. We anticipate scheduling training sessions to begin in early February through the end of March.

We hope to have two sessions per week (depending on what is happening at the OC Fairgrounds), one on a weekday evening and one on a weekend afternoon.

(Continued on page 2)



Bill Redding
President
 Bill@ocws.org



Ken Scott
Vice President
 Ken@ocws.org



Brian McDonald
Treasurer
 Brian@ocws.org



George Cravens
Secretary
 George@ocws.org



Leslie Hodowanec
Director
 Les@ocws.org



Mel Jay
Director
 Mel@ocws.org



Terry McLean
Director
 Terry@ocws.org



Stacey Taylor
Director
 Stacey@ocws.org



Sara Yeoman
Director
 Sara@ocws.org

President's Message

(Continued from page 1)

The first Winery Program for this year was held last month at the Avenue of the Arts Hotel featuring Buttonwood Farm Winery & Vineyard. Wine-maker Karen Steinwachs gave an incredible, fun, and informative presentation on the wines with interesting commentary on the Santa Barbara Region, the Santa Ynez Valley, and Los Olivos District AVAs. In keeping with the "new" theme, 19 of our *new* Members attended this event and were treated to Karen's humor and love of wine as well as two wines that had their premier at the tasting. Don't miss out on future Winery Programs this year. Cheers!

- Bill Redding, President

2019 Courtyard News: Required Training

(Continued from page 1)



We also anticipate that a training session will be no longer than 30 minutes. We are planning on having multiple sessions each day.

Please be on the lookout for an e-blast as to the training schedule.

If you are interested in being trained as a cashier, please reach out to either Fran at Fran@ocws.org or Brian at Brian@ocws.org.

- Fran Gitsham & Brian McDonald, Courtyard Chairs

New Member Corner



The Orange County Wine Society extends a warm welcome to its newest members!

Membership for the following new members was approved by the Board of Directors at the January 7 meeting:

- Bryce & Robert Leiter • Colette Hill & Christopher Barwick
- Marc Leath • Laurie Kjar-Reiss & Roger Reiss
- Peg & Mike Crowley • Jayne Shelly • Laura & Phil Sblendorio

As of January 1, the OCWS had 1,040 members.

- Brian McDonald, Director and Membership Chair

Dine with Wine: Moulin Bistro

Wednesday, February 13, 2019

@ 6:30 pm

Moulin Bistro

1000 Bristol Street North

Newport Beach, CA

**SORRY THIS EVENT IS
SOLD OUT**

Romance will fill the air, so on February 13, let's party, celebrate Valentine's Day, and enjoy French food! By popular demand, we are having another fantastic dinner at Moulin Bistro.

- Bring a quality bottle of champagne or wine per person to share
- Purchase a bottle of wine at Moulin Bistro to share, should you forget to bring one
- Wear your name tag



Please contact the OCWS office to be placed on a waitlist to attend this event by phoning 714.708.1636.

- Marcia Vaughan & Rich Skoczylas,
Dine with Wine Coordinators

Important information. Members should:

- Bring your own wine or champagne glasses

New & Exciting: Wine Education Seminars



The first in a series of wine education seminars will be starting in March 2019! The first seminar, "Wine Basics for the Enthusiast," is a two hour class that will review the basics of wine production, wine tasting, recognizing and understanding wine labels from around the world, as well as learning to hone the palate for discerning consumers. And, of course, tasting wine from around the world!

Six wines will be tasted in class. Be confident and savvy in exploring new wines and new regions, starting with the basics. Future seminars will cover classic wine making regions and grape varietals.

This first seminar is scheduled for Sunday, March 10, 2019 from 12:30 pm to 2:30 pm in Costa Mesa. The cost is \$47 per person and is limited to OCWS members only. Sign-ups (with additional details) will be announced early February and will be located on the OCWS website. Sign up early as the seminar is limited to 40 persons.

We are excited to offer these new educational opportunities to our members.

- Irene Scott, Wine Education Chair

It Takes Some Planning to Sit Together!



For Dine with Wine and Winery Programs where seating is limited, we recommend that couples try to arrive at the event 20 to 30 minutes before the event starts to find seats together.

This is especially necessary for groups of four or more.

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 ■ OCWS Facebook ■ Twitter: @OCWineSociety

OCWS Website Administrator: Wendy Taylor

OCWS Photographer: Jim Burk

February Winery Program: Francis Ford Coppola Winery

Friday, February 22, 2019
Dinner starts @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

**SORRY THIS EVENT IS
SOLD OUT**

As this event is **sold out**, contact the office and ask to be placed on the waitlist.

This will be a special tasting as this winery will provide the featured still wine for the Oscars and Governor's Ball in Hollywood on February 24. It will be a "Red Carpet" Extravaganza! We will have an Oscar ballot and award raffle prizes to the person that

guessed the most Oscar winners, to be announced after the 2019 Academy Awards.

Francois Cordesse, one of our Commercial Wine Competition judges, will present the wines this evening.

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.

- Rich Skoczylas, Winery Program Coordinator



Pinot Noir Mini-Tasting

Pinot Noir Mini-Tasting
Saturday, March 2, 2019
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. The Burgundy region of France's Cote d'Or region is well known for Pinot Noir

where only Chardonnay is planted in greater abundance. In California, plantings began in the 1940s with a significant push in Sonoma starting in the 1960s. Today, high quality Pinots are produced in Sonoma, Mendocino and Santa Barbara Counties of California, as well as in Oregon and Washington.

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

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

Hosts. Mini-Tastings are held at various host sites around Orange County. If you would like to host this event, please email George Cravens at George@ocws.com. 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.

Mini-Etiquette. 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 to the Chef of the Evening. Our winning Chefs of the Evening can have their recipe published on the OCWS website.



Cost. The cost to attend the tasting is \$30 for members and \$35 for guests.

The sign-ups have filled up quickly, please call the OCWS Office to be added to the waiting list. If we get enough interest, we will add a seventh site.

Cut-Off/Cancellation. The cut-off date for online sign-up is Friday, February 22. After this date, please contact the OCWS office to determine availability. The cancellation deadline is Monday, February 25, 2019.

- Bon Appétit, George Cravens

March Winery Program: Trentadue Winery

Friday, March 15, 2019
Dinner starts @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA



Since the beginning of Trentadue Winery in 1969 in the “remote” Alexander Valley of Sonoma County, their goal has been to produce affordable, every day drinking wine without sacrificing quality. The Trentadue wines are

products of that credo, proving that excellence in grape growing and wine making do not require a hefty price tag. Winemaker Miro Tcholakov’s philosophy in a nut shell is to make the best wine possible from the grapes grown on the Trentadue Estate; with the greatest respect given to specific terroir, allowing every vintage and variety to express itself without restriction and intervention.



Miro’s never ending quest is “demystifying” wine by educating and preaching the gospel of simplicity and natural affinity of wine and food to everyday life and anybody’s lifestyle. Trentadue is a special place where family, terroir, food and wine, past and present, take their own unique form and stay in the minds of thousands of winery visitors and loyal Trentadue fans each year.

The Orange County Wine Society is proud to bring Trentadue Winery and its award-winning winemaker to our members as part of our Winery Program. It is a great opportunity to taste and purchase their wines from Alexander Valley.

The cost of the buffet meal is \$40 for members and \$45 for guests. This buffet meal includes:

Roasted chicken breast with chicken jus and Herbs de Provence
Marble potatoes with roasted brussel sprouts with balsamic glaze
A wedge salad of butter lettuce with roasted tomatoes, crispy pancetta, bleu cheese with a creamy peppercorn dressing
Warm Artisan breads and rolls with sweet butter

We offer a separate option of a “Heart Healthy” sit-down meal for \$45 for members and \$50 for guests.



This selection includes:

Grilled Mahi Mahi with fig marmalade
Roasted squash puree, roasted brussel sprouts with balsamic glaze
A wedge salad of butter lettuce, roasted tomatoes, crispy pancetta, bleu cheese and shallot vinaigrette dressing
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. Be sure to wear your nametag.

As we need to contract the meals with the hotel, **the last day to sign up or cancel and receive a refund is Sunday, March 10.** Any cancellations after this date would be filled and refunded from the waitlist.

- Rich Skoczylas, Winery Program Coordinator

2019 Courtyard: TIPS Training Alert!



Members, it’s time to start thinking about recertifying your TIPS (Alcohol Server Training) certificate. TIPS certification is valid for three years.

If you are a new member, or have never taken a TIPS training class,

you will need to attend and become certified if you plan to volunteer at The Courtyard during the 2019 Orange County 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. Stay tuned!

- Rochelle Randel – TIPS Trainer
- Marcy Ott – Badging Coordinator

OCWS Wine Auction

Saturday, April 6, 2019

11:00 am - 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. The Wine Auction is a members only opportunity 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 2019 Commercial Wine Competition. The event 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.



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.

See you at the Auction!

- Bill Redding, Auction Director/Cellar Master

Winemakers Newsroom

After meeting with a large number of volunteers, the Winemakers' Group has prepared its calendar of activities for the New Year.

Education. We will be providing education for wine chemistry, kit winemaking, and other aspects of winemaking.

The Winemakers' Group welcomes new winemakers. If you are interested in getting into winemaking, talk to us so that we can help you through the learning process.

Many thanks to Rob and Germaine Romano for opening their home to us for various meetings.



Group Purchases. We will also be conducting our group purchases of bottles, corks, and of course, fabulous grapes.

Winemakers' Group Quarterly Meeting & Potluck. We will be

holding our next Quarterly Meeting on Saturday, February 9. SO2 testing is available prior to the meeting at 11:00 am to

12:30 pm; meeting and potluck scheduled to begin at 1:00 pm and end at 5:00 pm. Location is in South County and will be announced one week prior to event, via email.

Happening Now. We look forward to moving into our new storage container this month.

Preparations are long underway for our 2019 Home Wine Competition to be held on Saturday, June 15 at the OC Fairgrounds. If you would like to be involved with our Home Wine Competition, please contact me at the number below.

Be sure to frequently visit the OCWS website for upcoming Winemakers' Group events.



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

Cheers!

- Kevin Donnelly

April Winery Program: Red Soles Winery

Friday, April 12, 2019
Dinner starts @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

How does one come up with a winery name like “Red Soles?” Their logo gives away the answer. Years ago, thinking of experimenting with their own fruit, Cheryl Phillips finally convinced her husband Randy to make some wine. Not having any equipment, the pair crushed that historic first barrel with their own feet. Following a fruitful romp in that first bin of grapes, Randy and Cheryl stumbled upon the name



“Red Soles” while admiring each other’s red, grape-stained feet.

Today, Randy and Cheryl Phillips farm 100 acres of rolling hills and limestone rich soils that provide ultimate growing conditions to produce their award-winning wines and premium grapes to sell to larger wineries. They are a small, boutique winery producing 2,000 total cases of Syrah, Viognier, Cabernet Sauvignon, Chardonnay, Petite Sirah and Zinfandel. Red Soles has won numerous Gold and Silver awards at our Commercial Wine Competition, and this evening you will have the opportunity to try many of them.

As a side venture, Red Soles was among the very first wineries in Paso Robles to secure a Distilled Spirits Plant permit which allows for making liquor. They have a custom, handcrafted still imported from Germany and fondly named it “Patience, my Dear.” With this, they process wine and distill it into fine brandy.



The cost of the buffet meal is \$40 for members and \$45 for guests.

This buffet meal includes:

Beef Bourguignon with
bacon, pearl onions, carrots and mushrooms
Creamy mashed potatoes
Roasted root vegetables

Orange County salad with mixed baby field greens,
candied walnuts, endive, cherry tomato, balsamic vinaigrette
Crunchy sourdough baguettes



We offer a separate option of a “Heart Healthy” sit-down meal for \$45 for members and \$50 for guests.

The “Heart Healthy” sit-down meal includes:

Mediterranean salmon cakes with cucumber sauce
Israeli cous cous and sautéed broccolini
Orange County salad with mixed baby field greens,
candied walnuts, endive, cherry tomato, balsamic 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. 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, April 7.** Any cancellations after this date would be filled and refunded from the waitlist.

- Rich Skoczylas, Winery Program Coordinator

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.

Editor-in-Chief: Linda Mihalik

Contributing Writers: Board of Directors, Kevin Donnelly, Fran Gitsham, Marcy Ott, Rochelle Randel, Irene Scott, Rich Skoczylas

Contributing Editors: John Goodnight, Ron Nickens, Michelle Philo, Rochelle Randel, Taren Weber

Contributing Photographers: Jim Burk, Wendy Taylor

Copyright © 2019 Orange County Wine Society, Inc. and its licensors.

All rights reserved.



The Wine Press

Orange County Wine Society, Inc.
PO Box 11059
Costa Mesa, CA 92627

OCWS Save the Date Calendar

February 13	Dine with Wine: Moulin Bistro— <i>sold out</i>
February 22	Winery Program: Francis Ford Coppola— <i>sold out</i>
March 2	Pinot Noir Mini-Tasting
March 15	Winery Program: Trentadue Winery
April 6	OCWS Wine Auction
April 12	Winery Program: Red Soles Winery
April 28	Newport Landing Champagne Brunch
May 10	Winery Program: Monte de Oro Winery
June 1-2	Commercial Wine Competition
June 15	Home Wine Competition
July 12 to August 11	Orange County Fair



www.ocws.org

