



# The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 44, Issue 12, December 2020

## President's Message

Welcome everyone to the last month of what has been the most "interesting" year of our lives. As of this writing, it appears we will have a new U.S. President next month, which is either causing us jubilation or angst, but either way we are all wondering what will come next.

Our uncertainty about the COVID-19 virus continues without an end in sight. The Board of Directors is very adamant about maintaining our membership during this slowdown in activities—so we are continuing to extend everyone's membership without requiring you to renew your annual fees. And we are looking at ways to keep the Wine Society active with virtual events.

Thanks to our Directors for putting on wonderful virtual tastings with Eberle Winery, Big Nose Winery, and our Holiday Food & Wine Pairings. We look forward to our next virtual wine tasting with Bushong Vintage Company from Paso Robles this month, with

Rock Wall Wine Company starting off the New Year. Our entertaining Sunday afternoon events kick off on December 6 starting with "Lesser Known Wine Regions of California."

Looking ahead, the Orange County Fair & Event Center still is not sure if we will have a Fair this summer, but OCWS is charging full speed ahead, hopeful that we can conduct our 2021 Commercial Wine Competition. We had a meeting with the Hilton Hotel on Bristol, and the hotel expects to be able to host us in June. Needless to say, the OCFC does not know if the Fairgrounds will be open in June, so we are keeping our options open for the Home Wine Competition.

Wishing everyone a Merry Christmas and Happy Holiday Season, and we are all hoping for a healthy, SOCIAL, and prosperous 2021!

- Kevin Donnelly, President

## Where's My Link to the Virtual Winery Program?

Using Zoom software as a communication tool has become a common way to safely hold meetings and webinars during this COVID-19 pandemic. To participate in a Winery Program Zoom webinar, each attendee will receive an email containing a link to connect to the webinar. Each attendee must sign-up on the OCWS website. Note that purchasing the wines for the tastings does not sign you up to attend.

Here is the procedure to attend our Friday evening Winery Program webinars:

- Sign-ups will close at 5:00 pm the Wednesday before the Friday webinar.

- Zoom links will be emailed to you no later than noon on Thursday.
- Check your emails, including spam folder for the link.
- If you do not receive a link to the webinar by Thursday afternoon, email Rich@ocws.org.

If you did not receive a link to the webinar, it is possible that you did not sign-up or there may be some technical issue that caused you not to receive a link for these webinars. We will research to find out what happened and try to resolve it.

- Rich Skoczylas, Winery Program Chair

## Upcoming Events:

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 December 27

**December 11 .....5**  
*Winery Webinar:*  
*Bushong Vintage Company*

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*Winery Webinar:*  
*Rock Wall Wine Company*

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**Kevin Donnelly**  
**President**  
 Kevindonnelly@ocws.org



**Sara Yeoman**  
**Vice President**  
 Sara@ocws.org



**Mel Jay**  
**Treasurer**  
 Mel@ocws.org



**George Cravens**  
**Secretary**  
 George@ocws.org



**Carolyn Christian**  
**Director**  
 Carolyn@ocws.org



**Fred Heinecke**  
**Director**  
 Fred@ocws.org



**Leslie Hodowanec**  
**Director**  
 Les@ocws.org



**Linda Mihalik**  
**Director**  
 Linda@ocws.org



**Rich Skoczylas**  
**Director**  
 Rich@ocws.org

## A Taste of Appreciation

Our members can further support “our” colleges and universities by tasting the bounty of their wines and culinary talents too! Each of the college personalities are as individual as the varietals they produce. Here is a “taste” of what you can find on the OCWS scholarship menu:

[calpolywine.com](http://calpolywine.com) The recently constructed Justin and J. Lohr Center for Wine and Viticulture is producing student and commercial wines sponsored by established industry professionals and incorporates a student-run organization “Vines to Wines.” Their new Wine Club offers eight varietals, a case value pack, gifts and will ship. When you order, they will include a newsletter detailing the production, alumni stories and food pairing suggestions with each varietal.



[wineserver.ucdavis.edu](http://wineserver.ucdavis.edu) The LEED Platinum Teaching & Research Winery at UC Davis has set goals in Viticulture & Enology (V&E), production, design and conservation research to build the most advanced winery and the most sustainable winery in the world. Review the paper on “Wildfire Impact on CA Grapes and Wine” that examines smoke exposure and smoke tainting from recent CA wildfires.



[orangeoastcollege.edu](http://orangeoastcollege.edu) Another fine way to enjoy tastings are with Advanced Culinary Arts Degrees in Baking and Pastry. OCC is our next door neighbor, so when they reopen make a reservation at The Captain’s Table on Thursdays for lunch, or specialty dinners for \$14. The students apply their skills including preparation, waiting on guests, dining room service and 4-course gourmet banquet-style plates in American and Old World styles of culinary arts.



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*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



## Winemakers Newsroom



As I sit at home during this continued COVID-19 pandemic, I try to remain optimistic and hopeful that my family and all my friends remain healthy and SANE, err I mean safe (Freudian slip I guess), and I hope the same for everyone else too!

It becomes too easy to let your emotions infect your attitude and begin to think about all the “bad” things. I’m striving to stay active (and safe) with swimming now most days. Well, not really swimming much, but more like moving around and stretching—it does make me feel better both mind and body. I’m also golfing one day a week and as far left and right that my balls goes, I’m practicing social distancing most of the time on the course whether I want to or not!

I’ve continued to cook, and cure, and pickle—activities I enjoy and then share with others to brighten their day. And, I continue to make wine and share that wonderful gift!

I do want to share a really good story about “Paying it Forward” that occurred last week.

We wrapped up our grape season with a Zoom meeting that most of our grape purchasers attended where we talked about our experiences this year with our new wines, Post Crush, what our next steps would be, and to plan for our next SO2 check to help make sure that our wines continue to age well and remain protected. Previously, on Tuesday, I “cleaned out” one of our long time winemaker’s winemaking garage—Gene Micco of Huntington Beach. Gene mentioned that although he still enjoys wine and the process, he has a “glass” back—I guessed that to mean that he shouldn’t lift anything or be too active as we might be making wine. Gene graciously donated

all of his equipment to our group, with the only request that we try to find good homes for the equipment.

Gene’s cellar was a plethora of equipment—carboys, stoppers, fermentation cans and lids, an old, but in great shape wine press, measuring equipment, and many, many various other items. We put the equipment “up for adoption” during our Zoom call. At the time of this article, Gene’s equipment will have no less than 9 new homes and continue to be used for years to come! If you know Gene, thank him for being such a good person and thinking of others with his donation. Most of the winemaking equipment can be used for well over another decade or more!

We still have some of Gene’s equipment (and other equipment), and want that equipment to find good homes. We are only asking that the equipment be used and that an **extremely modest** donation be added.

If you are considering trying to make wine, we can put together a “starter” kit for you with most all of the items you will need. Although this year’s grape season has concluded, we do have other options (my first six years of winemaking were making wine from pre-packaged juice), wine kits, and they are available year round and take only 6 to 8 weeks from start to finish. It is a great hobby, extremely inexpensive per bottle, takes very little space, and is fun. We have mentors available to coach and encourage!

Contact me at [Billforsch@ocws.org](mailto:Billforsch@ocws.org) or Rob Romano at [Rob@ocws.org](mailto:Rob@ocws.org) if you have interest—we have pretty much got a lot of time now, ha, ha!

Stay safe and healthy, Cheers!

- **Bill Forsch, Winemakers’ Group Chair**

## Membership Update



The Orange County Wine Society extends an extremely warm welcome to its newest member! Membership for the following new member was ap-

proved by the Board of Directors in November 2020: **Joseph Kolinsky**. As of November 1, the OCWS had 1,098 members.

- **Mel Jay, Membership Chair**

*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, Fran Gitsham

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

**Contributing Photographer:** Wendy Taylor

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# A Taste of Appreciation

(Continued from page 2)

[nvcwinery.com](http://nvcwinery.com) The Viticulture and Winery Tech Foundation at Napa Valley College was the first commercial community college campus winery, and they produce and will ship five varietals. Take a taste of their website research papers on Categories of Wine, Best Wine Regions, Tips for Choosing Wines, Rarely Known Facts, and Histories of European, and Chinese and Western Asian wines.



[hancockcollege.edu/winery](http://hancockcollege.edu/winery) The Santa Maria Campus celebrated their 5<sup>th</sup> year as a commercial winery. The OCWS just received eight student thank you letters and they are truly “grapeful.” Allan Hancock Winery has wine tasting on campus, will ship several varietals, and offers a Sparkling Blanc de Noir. You can join the AHC Wine Club and they ship your selection options. Take their fun survey to help you decide “*What Wine Matches Your Personality?*” (Mine was Pinot Noir.)



[store.fresnostatewinery.com](http://store.fresnostatewinery.com) Fresno State is celebrating their 20<sup>th</sup> year of V&E in wine production and marketing. Visit the Gibson Farm Market to purchase “all things grown on campus,” including produce, nuts, wines and other products produced by students at The Jordan College of Agricultural Sciences & Technology. They offer gift boxes that can be custom arranged from farm to



you, and their FSU Wine Club will ship selected varietals and combinations that will “bring something new in every bottle.”

[sonoma.edu](http://sonoma.edu) Sonoma State also accepts V&E transfer students from Allan Hancock College and now from Napa Valley College. The students take V&E research and production to the next level in the field of Business and Marketing, both locally and globally. You can view a beautiful virtual campus tour. SSU recipients will always remember the Chris Cunningham endowment which is now helping to take the OCWS to the next level of appreciation worldwide.



This past year we have introduced our members to scholarship opportunities and maybe holiday ideas. Take a taste of the inspiring recipient thank you letters on our OCWS website. We hope this menu may help you select which one college, or all, to help support dedicated students in our final month of 2020 fundraising.

You can do it all at [ocws.org](http://ocws.org). It’s as easy as a few clicks, and you can print a receipt for tax purposes. The CARES Act provides tax incentives for this year only. Thank you to our generous members for the donations received already.

While we look forward to 2021, Wine Up, fill the scholarship glass and appreciate these unique “tastes” of OCWS colleges and universities. When you order, tell them thanks from all of us at the OCWS. Happy Holidays everyone!

**- Leslie Hodowanec, Director & Scholarship Chair**

## OCWS Volunteer Opportunities

The Orange County Wine Society has always been an organization with countless volunteer opportunities throughout the year. Despite the cancellation of many of our events due to the pandemic, we are moving forward with the planning for 2021 activities. We invite all OCWS members to consider volunteering for one or more of the organization’s committees. Volunteers are what make our organization such a great success! Currently, all committee meetings and events are taking place online via Zoom. We hope to be able to offer in-person events

once it is safe to do so.

Look for more information in early 2021 on volunteer opportunities with the Commercial Wine Competition, Home Wine Competition, and OC Fair Wine Courtyard once we know more about how these events will look for next year.

Thank you in advance for volunteering your time for our organization.

**- Carolyn Christian, Director**

Available Volunteer Opportunities			
Committee	Committee Chair	Contact	Volunteer Opportunity
Fall Event	Sara Yeoman	Sara@ocws.org	Committee members
Holiday Dinner Dance (2021)	Carolyn Christian	Carolyn@ocws.org	Committee members
Marketing	Carolyn Christian	Carolyn@ocws.org	Committee members
Wine Auction	Carolyn Christian	Carolyn@ocws.org	Committee members
Wine Seminars	Sara Yeoman	Sara@ocws.org	Seminar presenters

# OCWS Winery Webinar: Bushong Vintage Company

Friday, December 11 @ 6:30 pm  
via Zoom Webinar Platform



The Orange County Wine Society is immensely proud to welcome Jason Bushong, proprietor and winemaker of Bushong Vintage Company, as our Winery Webinar presenter this month. A veteran judge of the OC Fair Commercial Wine Competition and Featured Winery presenter at the OC Fair, Bushong Vintage Company has consistently been awarded Best of Class, Double Gold, and Gold medals. Most recently taking a Double Gold and Best of Class at the 2019 Competition for his 2017 Power, Corruption, and Lies, a Rhone varietal blend. You can check out Bushong's nine awards garnered at the 2019 Commercial Wine Competition on our WineCompetition.com website.

Bushong Vintage Company was born from Jason's lifelong passion of winemaking which began as a teenager in Riverside after tasting a bottle of Santa Barbara County Chardonnay. He has now been crafting superior wines from the Cen-

tral Coast region for over 20 years, with a focus on unique varietal blocks from vineyards that yield supreme, quality fruit. His style reflects his winemaking philosophy that wine is the unique culmination of science, agriculture and art often resulting in crisp, bright whites, and rich, bold reds.

Jason's passion for wine is only further enriched by his passion for music and art. His tasting room in downtown Paso Robles features an old Star Wars pinball machine and a large collection of vinyl records that tasters are welcome to play and is a must visit when wine tasting in the Paso area. His passion for art is also reflected in his outstanding label art.

The wines being highlighted this month are Bushong's 2018 Ananda (100% Pinot Noir), their Institutionalized Red Blend (40% Petite Sirah, 20% Tannat, 20% Syrah, 20% Grenache), and the 2018 Power, Corruption, and Lies (67% Tannat, 27% Syrah, 6% Petite Sirah).

Although it is not required to attend the program (but a definite enhancement to the experience), you have the option to order the three wines which Jason will be presenting at a special discounted rate. Included in your purchase along with three full 750 ml bottles, **Jason is including 4 oz. sample bottles of all three wines which you can use to taste and follow along during the Zoom program.** To purchase, order "The OCWS Virtual Event Kit" online at [www.Bushongvintagecompany.com](http://www.Bushongvintagecompany.com) and **Use Promotion Code: OCWS20** at checkout.

Please note that purchase of the wines does *not* automatically sign you up for the Zoom program, so sign up soon on the OCWS website, as space is limited. For further information regarding receipt of the Zoom link once you have reserved your space, see the article **Where's My Zoom Link to the Virtual Winery Program?** in this edition of *The Wine Press* and, if you have any questions, email [Rich@ocws.org](mailto:Rich@ocws.org).

- Leslie Hodowanec, Director

- Rich Skoczylas, Director & Winery Program Chair

## Big Nose Wine Sale



As a continuation of our November Winery Webinar, Big Nose Winery has offered our members a special sale. They are offering our members a **25% discount** on all their wines.

To order Big Nose wines, go to the OCWS website to connect directly and order the wines. You can also connect to Big Nose at: [bignosefamilywinery.com/shop](http://bignosefamilywinery.com/shop). **Use Promotion Code: OCWS25.**

Thank you, Big Nose Winery, for extending a most generous offer to our membership!

- Leslie Hodowanec, Director

- Rich Skoczylas, Director & Winery Program Chair



## It's Finally Here—the Winter Seminar Series

The Seminar Committee is here to present you with what we think is a selection of unique and interesting December Winter Seminars, brought to you by passionate and knowledgeable presenters!

We share your excitement in returning on Sundays at 3 pm beginning on December 6. Our Winter Seminar Series runs through February 28, 2021.

Sign-ups for these seminars will be through the OCWS website at [ocws.org](http://ocws.org). Sign-ups, if not completely filled sooner, will be closed the Thursday prior to each seminar. Zoom links to attendees will be then emailed the Friday prior to the event.

Our December lineup is as follows:

- December 6: Lesser Known Wine Regions of California presented by Carolyn Christian
- December 13: Truths & Myths about Cheese along with

Cheese & Wine Pairings for the Holidays presented by Dawn Iglesias

- December 20: Terroir, Seasons & Effects of Smoke on the Vineyard presented by Kevin Donnelly
- December 27: Sparkling & Sweets: A Fun and Long-Awaited Farewell to 2020 presented by Fran Gitsham & Sara Yeoman

If you have any questions whatsoever, please contact us at [Seminars@ocws.org](mailto:Seminars@ocws.org). Happy Holidays from the Seminar Committee.

- Sara Yeoman, Seminar Committee Chair



## Who is Willie Gluckstern?

While creating the seminar to be presented on Sunday, December 27 at 3 pm, which is mainly based around the celebratory beverage, Champagne, and dessert pairings, we came across many famous quotes from notables like Dom Perignon, Winston Churchill, Bette Davis and Coco Chanel, but the one that caught our eye goes like this: "In a perfect world, everyone would have a glass of Champagne every evening." This quote is attributed to one Willie Gluckstern, a forty-plus year veteran of the NYC wine business. We thought to ourselves, "who the hell is Willie Gluckstern?," but in the long run, it really didn't matter a wit to us. It just mattered that we love Champagne and its many iterations so much that, in our perfect world, we would have a glass (or more) every day, so thank you Willie and drink on.



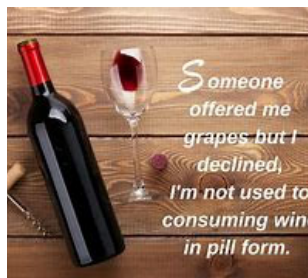
This virtual gathering was born of our love of the bubbly beverage, which we want to share with you (along with what very minute actual knowledge we have) and some little

known facts and fiction surrounding Champagne, the drink of choice for many a celebration. While sipping sparkling (provided to you by you, of course) and looking forward to ringing in the much anticipated and awaited New Year (we don't think anyone will be sorry to see 2020 be a thing of the past), we are hopeful to share laughs and loving memories of better pre-COVID times and making new memories to carry us into 2021. We would love for you to come spend an hour with us just for the fun of it and, if you are so inclined, to offer up a story or favorite dessert pairing. If you'll share with us, please send an email to [Fran@ocws.org](mailto:Fran@ocws.org) and we'll do our best to share with all during the seminar.

Sign-ups are open on the OCWS website, but space is limited, so sign up early. Sign-ups, if not full sooner, will close the Wednesday prior to the virtual event. Your Zoom attendance link will be sent to you via email on Thursday, December 24.

- Sara Yeoman, Seminar Committee Chair  
- Fran Gitsham, Seminar Co-presenter

## Sharing a few Wine Memes



## “Best of” Recipe & Wine Pairings—December 2020

By the time you read this first article in a series of “Best of” offerings, Thanksgiving will be just a fleeting memory, but I’m pretty sure many of you would have had a delicious home-made meal accompanied by an amazing Pinot Noir which, in my house, is the wine of choice to accompany turkey.

With the help of George Cravens who, in better non-COVID times, coordinated the Mini-Tasting gatherings, and with the flavors of the start of the holiday season still lingering in my mind, I am pleased to share with you in the coming months, while awaiting in-person gatherings again, some of the award-winning recipes and wine pairings from the recent past.

Pinot was the wine of choice for the last pre-COVID Mini-Tasting held on February 22 of this year, with the following wines taking the top three spots:

1<sup>st</sup> Place—Paul Hobbs, Russian River Valley

2<sup>nd</sup> Place—Bellante Reserve, Dierberg Vineyard, Santa Maria Valley

3<sup>rd</sup> Place—2017 La Brisa Vineyard, Sonoma County

Interestingly to me, none of the winning dishes of the night even came close to resembling turkey. There was Roast Pork at the Cravens’ home ala Linda Downey, Grilled Salmon at Robin McCormick’s ala David Rutledge, Chicken Provencal at the home of the Newall’s ala Linda McLean, Glazed Ham from Kevin Donnelly at the Neutz’ home, Pork Tenderloin from Eric and Carmen Kaines at the Solis’ home, Lasagna ala Kim and Sam Clark at the Topham’s home and, Chocolate Cake by Cheryl Bell at the home of Marcia and James Vaughan.



I know that just the change in seasons and the reminder of what was sampled that night makes me want to open a terrific bottle of wine and dabble in the kitchen, but the winning recipe that caught my eye and has me salivating was the submission

by Barbara White (which, by no coincidence had Pinot in it) of a veal dish that she and her husband, David, presented while hosting the evening at their own home. Thank you Barb for sharing this dish with all of us.

Wishing everyone a Merry and Happy Everything during this month of holiday magic.

May you all be well and happy and drinking fabulous wines while puttering in the kitchen!

- **Fran Gitsham, Contributing Writer**

### Oven Braised Veal Stew with Black Pepper and Cherries

#### Ingredients

2 lb. boneless veal stew meat cut into 2-inch pieces

¼ tsp. black pepper

2 tsp. kosher salt, divided

1 Tbsp. all-purpose flour

2 Tbsp. butter

1 Tbsp. olive or canola oil

¾ cup boiling water

2 Tbsp. veal demi-glaze (try Williams Sonoma)

2 cups fresh or undrained thawed frozen pitted cherries

2½ Tbsp. honey

1 cinnamon stick

1 cardamom pod

1 dried bay leaf

1 cup dry red wine (Syrah, Barbara, Pinot Noir) optional

1 Tbsp. finely chopped fresh parsley

½ package of flat butter noodles

**Steps.** Preheat oven to 325 degrees. Place veal pieces in bowl; sprinkle all over with pepper and 1 tsp salt. Sprinkle with flour and toss to coat. Melt butter with oil in 5 to 6 qt Dutch oven over high heat. Working in 2 batches (if necessary), add veal; cook, stirring occasionally, until browned on all sides, 6 to 7 minutes per batch. Transfer veal to a bowl using a slotted spoon; set aside. Pour off drippings from the Dutch oven.

Stir together ¾ cup boiling water and demi-glaze mixture, cherries, honey, cinnamon, cardamom bay leaf and optional red wine to Dutch oven; bring to a boil over high heat, scraping bottom and sides of oven to loosen browned bits. Reduce heat to medium low; cover and simmer 10 minutes. Uncover; nestle veal in the cherry mixture.

Cover and roast in preheated oven until veal is very tender, about 90 minutes. Remove and discard cinnamon, cardamom, and bay leaf. Stir in remaining 1 teaspoon salt. Sprinkle with parsley and serve immediately over noodles.

**Optional Thickening.** Deglaze the stew. Pour the veal, cherry stew into a bowl through a sieve. Place veal, cherry mixture in a bowl and set aside. Return the sauce to the Dutch oven and add ½ cup heavy cream. Heat over medium heat until the sauce has thickened; 10-15 minutes. Return veal, cherry mixture to the sauce to Dutch oven and reheat over medium heat 10 minutes.

**Make Ahead.** Stew can be made up to 3 days ahead; let cool then cover and refrigerate. Reheat gently.

# OCWS Winery Webinar—Rock Wall Wine Company

Friday, January 22, 2021 @ 6:30 pm  
via Zoom Webinar Platform



We will start the New Year with one of our favorite winemakers, Shauna Rosenblum. Her Rock Wall Wine Company, located in the San Francisco East Bay on the decommissioned Alameda Naval Air Base, produces great wines from grapes taken from the right place as a result of many long-term relationships with acclaimed vineyard owners.

Shauna follows what her late father, Kent Rosenblum, started by sourcing grapes from all over California to create a diverse winemaking environment with different styles, varieties and regional flavor profiles.

The spectacular views at Rock Wall are of the San Francisco skyline. But, their most important feature is being centrally located. Because of this, they are able to bring Cabernet Sauvignon from Napa Valley, Zin-



## Do You Want to Write About It?

Wine itself is obvious. It represents so many things—contents of the bottle reach out to a time, to a place, to people, to food and to hospitality. To be engaged with this special life force, to connect through our senses and know others connect with it in the same way, is a reason why we all like wine! What are your thoughts on the matter?

Greek poet, Homer, said it best, “it is the wine that leads me on, the wild wine that sets the wisest man to sing at the top of his lungs, laugh like a fool—it drives the man to dancing...it even tempts him to blurt out stories better never told.” Contrary to Homer, *The Wine Press* wants you to share your story, your experience, that moment in time when your travels have taken you across the California wine regions to a new discovery.



There is a very good chance that most of us have heard of or visited the most well-known wine regions of California, or the world for that matter—Napa and Sonoma. Have you reached beyond the hub of California wine tourism and escaped into and experienced other wine regions? Talk about it, put pen to paper and share it.

*The Wine Press* would like to publish your story, even if it's just a one time contribution. The decision is yours. Topics should be California-inclusive. A few suggestions you might like to

fandel from Sonoma County, Petite Sirah from Contra Costa County or Chardonnay from the Santa Lucia Highlands and start processing the grapes very shortly after they are picked.

Members have to sign-up for this Winery Webinar on our website to watch via Zoom. Sign-ups close Wednesday, January 20 at 5 pm. After you sign-up to attend, you will receive a confirmation email by Thursday at Noon, January 21, with details to connect. If you cannot find it, contact Rich@ocws.org.

Wine sale information for this event will be provided in the January 2021 newsletter and also our website. The wines to be presented will be:

**2018 Sparkling Blanc de Noir**  
**2017 Russian River Chardonnay**  
**2018 Maggie's Vineyard Zinfandel**

NOTE: You must sign up separately on the website to attend our virtual webinars. Buying the wines does NOT sign you up for the webinar.

- **Leslie Hodowanec, Director**  
- **Rich Skoczylas, Director & Winery Program Chair**

think about:

- Hidden gems of California's lesser known wine regions
- An area that captured your attention with its natural beauty, or a town stuck in time
- Incredible California wineries that have been producing some of the best wine for decades
- A unique wine event
- A varietal that literally took your breath away
- A relationship that began as a wine match



There are endless possibilities of what you can write about.

Contact me at Linda@ocws.org to get the conversation started!

- **Linda Mihalik, Editor**

## A little Wine Trivia:

**Keep an Eye on Those Bubbles.** Bubbles in wine have been observed since ancient Greece and were superstitiously attributed to evil spirits or the phases of the moon!





## *The Wine Press*

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

### **OCWS Save the Date Calendar**

- December 6** Virtual Winter Seminar—Lesser Known Wine Regions of California
- December 11** Winery Webinar—Bushong Vintage Company
- December 13** Virtual Winter Seminar—Truths & Myths about Cheese along with Cheese & Wine Pairings for the Holidays
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[www.ocws.org](http://www.ocws.org)

