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The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 45, Issue 1, January 2021

President's Message

I want to wish you all a Happy New Year, as we all look forward to an ending to these pandemic lockdowns that we have all endured. This past year has certainly been one to remember, and we have all been saddened by the lack of social interaction with our friends and families, and get-togethers with our Orange County Wine Society family.

The year 2021 will bring us new concerns and yet plenty of hope. The U.S. Electors have voted for Joe Biden to be our new President on January 20, 2021. The long-awaited COVID-19 vaccine is now rolling out, which will be the beginning of the end of the "pandemic year from ..." (you know what I mean). Hopefully our social lives will slowly return to normal, but we probably won't get all the way there in 2021.

Over the next few months, the OCWS Board is looking at starting up more modified activities, all dependent on State, local and OCFEC guidelines. I will keep you updated when we can start to schedule in-person

events.

The OCFEC is still unsure of what the 2021 OC Fair will look like. From their recent articles published in newspapers, they are looking at an option of doing an 18-day OC Fair, limited to just 30,000 visitors per day to allow for social distancing. Their decisions directly affect the OCWS, and we are following their projections as we make plans for our 2021 wine competitions and the Courtyard during the OC Fair.

The news reports project that the COVID-19 vaccine will be readily available this coming summer. We hope that as more and more people get inoculated, we may look forward to the OCFEC opening the Fairgrounds to events next autumn or winter so we can start resuming our on-site activities. Time will tell, and in this case, we hope those times come quickly.

Stay healthy everyone, and I look forward to "seeing" you all on our virtual seminars!

- Kevin Donnelly, President

OCWS Volunteer Opportunities

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



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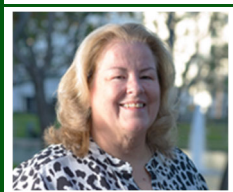
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Membership Update



The Orange County Wine Society extends an extremely warm welcome to its newest member! Membership for the following new member was approved by the Board of Directors in December 2020: **Jan Birkelbach**.

As of December 1, the OCWS had 1,098 members.

- **Mel Jay, Membership Chair**

Wine Trivia—Fun Facts

How old is the oldest winery in the world?

- ✓ The oldest winery uncovered so far dates back to 4100 BC. It's located in Armenia.

What colors can wine be?

- ✓ Red, white, pink (or rose), orange, and **blue**. Spanish-based winemakers are responsible for "Gik," the world's most popular blue wine, a mix of white and red grapes, with the addition of the dye Indigotine and anthocyanin (a pigment that naturally occurs in grape skins).

Which Greek goddess is used to signify that a wine bottle has been certified as biodynamic?

- ✓ Demeter, the goddess of the harvest and presides over grains and the fertility of the earth.

Who invented the classic green wine bottle?

- ✓ An English scientist named Sir Kenelm Digby, who died in the mid-17th century. Prior to this, people kept wine in goat skin bags.

What is the average age of a French oak tree used to create wine barrels?

- ✓ 170 years

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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Shauna Rosenblum, a Legacy of Her Own



The Orange County Wine Society is greatly honored to have Shauna Rosenblum, winemaker and President of Rock Wall Wine Company, as our Virtual Winery Program presenter on January 22. As most of our members well know, Shauna

comes with a history of wine in her blood as the daughter of well-loved and sorely missed veteran OC Fair Commercial Wine Competition judge, Kent Rosenblum, founder of Rosenblum Cellars. Today, Shauna heads up the Rosenblum family venture, Rock Wall, with the mission of having fun, while making the best wines from the best regions and sharing the experience with others.

Shauna, now also a veteran judge at the OCWS-run OC Fair Wine Competition, is creating her own legacy with award-winning wines such as her 2016 and 2017 Zinfandels which both garnered Gold medals at the 2019 commercial competition, followed by her 2017 Cabernet Franc, 2015 Syrah and

2015 Tannat all taking Silver.

Shauna was interviewed by Alameda Magazine in September of 2019 and has graciously consented to allow us to publish a portion of that interview for our members in our *Wine Press*. Following are excerpts from that interview that, interestingly and entertainingly, ask some out of the norm questions and give us a little more insight into a great winemaker's passion and thinking:

“What’s the major difference between you and your dad’s winemaking styles?”

I think my style is a little bit lighter and a little bit more restrained than my dad’s. He was definitely picking [grapes] based on ripeness and wanted to have alcohol content and maybe a little residual sugar, where what’s really important to me is the flavor in the wine, balance, and acidity. If a wine doesn’t have acidity, I don’t think it’s a successful wine. Acidity is the portion where when you put the wine in your mouth and your mouth waters. So for me, the wine has to have great aromatics. It has to be well balanced, but it has to have a really beautiful mouthfeel too.

(Continued on page 4)

Introducing the OCWS Varietal Hour



Has the pandemic got you down? Join us for the OC Wine Society's version of the Virtual Happy Hour ... featuring your favorite Wine Varietals! All OCWS members are welcome and there is no cost

to attend. Simply sign up for the event on the OCWS website and make sure you bring a bottle of wine matching the theme for that week.

This will be a Zoom meeting format, with all participants on the screen sharing the details of the wines they brought. Come prepared to describe what you like about the wine you are enjoying and be the envy of the party! Don't be shy! Feel free to bring some snacks or homemade creations as well. No formal structure, no formal rules ... just some of your OCWS friends getting together to talk about wine!!

New to the organization? No problem! Join us and make some new friends. We look forward to seeing you at this new OCWS event. Cheers!

- Monday, January 11 (7-8 pm) Hosts: Carolyn Christian and George Cravens—Varietal: Zinfandel
- Monday, January 18 (7-8 pm) Hosts: Don Phillips and George Cravens—Varietal: Chardonnay
- Monday, January 25 (7-8 pm) Hosts: TBA and Carolyn Christian—Varietal: Rosé
- Monday, February 1 (7-8 pm) Hosts: Dawn Iglesias and Linda Mihalik—Varietal: Rhone Reds (Syrah, Petite Sirah, Grenache, Mourvedre, etc.)
- Monday, February 8 (7-8 pm) Hosts: Rochelle Randel and Carolyn Christian—Varietal: Sauvignon Blanc
- Monday, February 15 (7-8 pm) Hosts: Sara Yeoman and George Cravens—Varietal: Sparkling Wines
- Monday, February 22 (7-8 pm) Hosts: Fred Heinecke and George Cravens—Varietal: Pinot Noir

Interested in hosting a session for your favorite wine varietal? Contact George@ocws.org or Carolyn@ocws.org to sign up!

- Directors George Cravens and Carolyn Christian

Shauna Rosenblum, a Legacy of Her Own

(Continued from page 3)

Beer is having a huge moment. What can winemakers learn from brewmeisters?

As a lot of millennials are becoming winemakers, I feel we're very cognizant of the fact that beer labels are a lot more fun than wine labels. So, I think my generation is really trying to make wine a little bit more casual, a little bit more approachable, and make it fun. I mean, wine is really fun.

What about canned wine? It's out there, but are you ready to embrace it?

I think it's a pretty genius approach to people who have active lifestyles. Millennials are all about the experience of going to the beach, or hiking, or this, that, or the other thing. It's not always super convenient to lug a bottle of wine with you. So, I think cans are becoming really popular. I have yet to put wine in a can because I was waiting for the first generation of people putting wine in a can to figure it out. I think we're almost there, so once the industry hits a healthy decision about canning wine, I would love to put some rosé in a can.

I remember when screw caps first came out in wine 15, 20 years ago, and people were horrified. Eventually they came around, and now Australia uses almost exclusively screw caps. All of my white wines except Chardonnay are in screw caps. It's a convenient way to go, but the technology initially for screw caps was pretty bad. They were putting screw caps on the wine without the protective liner. Basically, people were figuring it out. So, I'm waiting for other people to figure it out so I can jump on the technology and do it right the first time.

How do you learn how to recognize notes of cinnamon, asparagus or whatever while imbibing a vintage? Is that even something the average wine drinker needs to worry about?

It's super subjective. Basically, anything you read coming out of Rock Wall, I wrote. The tasting notes are something that are incredibly subjective because that's what I smell and I taste in the wine that I'm making. Some people may smell and may taste those same things, but tasting is so personal, and some people don't care at all. "Blackberry? I don't get blackberry in this." That's OK. I think one of the best things going about wine tasting is you can't be wrong. If you say, "This wine smells ex-

actly like my grandmother's attic," there is nobody on Earth who can dispute that. If it smells like that to you, then that's what it smells like.

There might be nobody on Earth who would want to drink it either. How was your palate trained?

My dad was training my palate my whole life. We would be camping in our vineyard when I was five or six years old, and we'd be roasting marshmallows. He'd grab a graham cracker and some marshmallows. We'd roast the marshmallows and put it on the graham cracker with the chocolate, and he'd say, "Smell that. That smells like an American oak barrel." We'd put some fruit on the s'more and he'd say, "Smell that. That American oak barrel and those berries, that smells like Zinfandel."

Just my whole life, everything was all about, "Smell this. Experience this. What does it smell like? Does it smell like fresh strawberries, strawberry jam? Does it smell like stewed strawberries? Does it smell like dehydrated strawberries?" So really deconstructing aromas in everyday life definitely informs the way we taste and interpret wine.

It is fascinating to see how some people do interpret drinking wine, and some people are like, "I don't smell any of that, but I like the way it tastes." That's really all you need to know."

As the winemaker at Rock Wall since 2008, Shauna's wines have earned many 90+ point scores from such notable publications as *Wine Spectator*, *Wine Enthusiast* and *Connoisseur's Guide to California Wine*. She was also recognized as one of the "Top 10 Female Winemakers in California" by *Haute Living* in 2017 and in 2018 was recognized as one of the "40 under 40" by *Diablo Magazine*, as one of the "Top 10 Spirited Women in the Bay Area" and was featured in the CBS special, "Women in Wine." If these accolades are not enough to encourage you to reserve a spot for her presentation, then I suggest, if you are not already familiar with Rock Wall wines, you place an order, do some tasting, and confirm that attending this Virtual Winery Program is a MUST.

For information regarding sign-ups, please see the Winery Webinar Program article in this issue of *The Wine Press*. If you have any questions, contact Rich@ocws.org.

- Fran Gitsham, Contributing Writer

In Memoriam

It is with profound sadness to report that long-time OCWS members, former President Chuck Schroder and his wife, Jean, were killed in an automobile collision in December. Our condolences go out to Taneya and Scott Schroder and the rest of their family.

- The OCWS Board of Directors

Winemakers Newsroom

I'm Going to take a Mulligan!

If you're an avid golfer like me, you know the term "Mulligan." It is a term used to basically say, "Well that shot was crappy, and I'm going to not count it, and I'm going to replay the shot and pretend it didn't happen and wipe out that shot." Not legally allowed in golf but universally known to occur often.

I'm not condoning that we do that when golfing, but my opinion is that I'm paying for the round, I don't bet or post scores (which can be used for getting into tournaments and prizes), so I do not care, in fact, as I play only for enjoyment – well yes, maybe I do use Mulligans at times.

This pandemic is now in its 11th month. Yes, hard to believe it is that long and looking to continue, albeit we may see a vaccine sooner than I really thought we might have one, and it is getting to be "old" and "tiresome." I found myself a couple of weeks ago just really ticked off at almost everything, down in the dumps and not having any enjoyment. I was short and snappy at home, cynical about almost everything anyone said to me and not interested in much at all – just really in a mental funk!

Well, I'm declaring that we should all take a Mulligan – a **big Mulligan** and play it over. If you're reading this, you're either alive and healthy or re-covered if having had the virus and hopefully healthy again; so we need to commit to ourselves to do "good" things for ourselves, our families, and our friends. Revisit old hobbies or try new ones, do those chores we have postponed for decades, continue our safety protocols and distancing and refuse to **not "enjoy" "our game – our lives"!**

That said, the Winemakers' Group continues to plan for a more

normal 2021. We expect that we will have most of our activities during the year and may actually have more now due to the "proliferation" of acceptance of Zoom meetings which allow us to share information and thoughts more easily and remotely than ever before and also, increases our "reach," to not be geographically limited as before.

We will publish an outline of our expected activities for the year in the next edition of *The Wine Press*, so please watch for those ideas on what we expect to be able to share with our members throughout the year.

I was contacted last week by another winemaker that is "hanging it up" and has equipment to, in her own words to "rehome," which I love – that equipment will provide many more years to someone.

- We have mentors and used equipment available
- We need you to let us know, yes I'd like to make wine but I need some help or direction
- We need new winemakers to replace our "retirees"
- We can provide continual guidance on all facets of wine-making

Contact us! If you have an interest to talk or begin making wine, contact me at Billforsch@ocws.org or Rob Romano at Rob@ocws.org.



Please stay safe, enjoy your wines and your families, and have a Happy New Year and exciting 2021!

Cheers!

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

OCWS Winery Webinar—Rock Wall Wine Company

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



We start January with one of our favorite winemakers, Shauna Rosenblum of Rock Wall Wine Company. Shauna follows what her 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.

Members have to sign-up for this virtual webinar on our website to watch on Zoom. After you sign-up to attend, you will receive a confirmation email by Thursday noon, January 21, with details to connect. If you cannot find your confirmation, contact Rich@ocws.org.

Wine Ordering Offer: You have the option to order the wines at a 30% discount; tax and shipping fee will be added. This wine sale period extends from January 1 to January 23. The information to order the wines for the event is located on the Wine Society website. The wines to order for the webinar include:

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 this webinar. Buying the wines does NOT sign you up for the webinar.

Sign-ups close 5:00 pm on Wednesday, January 20.

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

Winter Seminar Series—January 2021



lineup and topics.

Sign-ups are now open on the OCWS website, and if not com-

After a very successful first month of our Winter Seminar Series, the Seminar Committee is excited to announce our January

pletely filled sooner, will close the Friday prior to each seminar. Zoom attendance links will be emailed to attendees on Saturday morning, the day before the registered event.

If you have any questions, please don't hesitate to contact us at Seminars@ocws.org.

- **Sara Yeoman, Seminar Committee Chair**

Date & Time:	Topic:	Presenters:
January 3 @ 3 pm	Little Known CA Wine Regions	Carolyn Christian
January 10 @ 3 pm	Unique Uses for Wine	Carolyn Christian & Fran Gitsham
January 17 @ 3 pm	Wine Wars Vol 2: CA vs. Italy	Ken Knapp
January 31 @ 3 pm	Grapes & Grains Vol 2 and Super Bowl Snacks	Ed Reyes & Sara Yeoman

OCWS Winery Webinar—Mineral Wines

Friday, February 12, 2021 @ 6:30 pm
Via Zoom Webinar Platform

Our OCWS Winery Webinar for February features Brett Keller from Mineral Wines.

Combining his passion for minerals with that of wine, Mineral Wines was founded in 2009 by the Henkel and Keller families, who grow grapes at the Cherokee Creek Vineyard in Angels Camp. Brett has been making wine in Calaveras County since 2003 and grapes are sourced from their Estate Vineyard which was first planted in 1993 and from various other vineyards in Calaveras County.

Brett studied mining engineering and later viticulture and enology at Fresno State. He fell in love with wine and his wife, Andrea, in her hometown of Angels Camp, the Land of Mark Twain. Brett and his daughter started collecting crystals outside their driveway at the famous Carson Hill Mine. They were awarded Best of Show in Tucson in 2012 and again in 2014 for their vivid displays of bentonite.



Each of their wine varietal labels highlights minerals from their collection, captured in watercolor

by renowned artist, Frederick Wilda. Besides collecting award winning minerals, Mineral Wines has collected nine Gold medals and 15 Silver medals in our last three OCWS competitions. Mineral Wines was going to be one of our Featured Wineries at the OC Fair (cancelled last summer), so we are pleased to invite them.

Brett is offering the OCWS five Bordeaux wines for tasting at a 20% discount and half price for shipping which will be reflected in your order at checkout. His discussion includes "Crafting Delicious Meritage Wines" and will also include literature and recipes for finger foods. Log in to Mineralwines.com and use **Promo Code OCWS20** at checkout.

2017 Malbec \$30

2016 Merlot \$28

2017 Cabernet Franc \$32

2017 Cabernet Sauvignon \$29

2016 Meritage \$32

Members will have to sign up on our website for the Mineral Wines Winery Webinar to watch via Zoom. Buying the wines does NOT automatically sign you up for the webinar. If you have any questions, email Les@ocws.org.

- **Leslie Hodowanec, Director**

- **Rich Skoczylas, Director and Winery Program Chair**

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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A Look Back—Fires Tear through California's Northern Wine Region

"Wildfires have long been a fact of life in the American West," said Caroline Beteta, CEO of nonprofit, *Visit California*. It has been known that harvest season in California's wine regions are what dream weddings are made of—ripe grapevines and colorful sunsets that provide the perfect backdrop for a wedding ceremony.

Scientists say warmer temperatures and a lack of rain are leaving plants and trees more flammable, creating the conditions for wildfires to grow quickly and burn with more intensity, with the fire season starting earlier and ending later. Last year's unprecedented fire season began with a siege of lightning strikes; approximately 9,000.

A small fire that began on September 27, 2020 near the town of St. Helena, pushed by fierce, unrelenting winds across Napa Valley, burned hundreds of homes and burned or destroyed scores of wineries before making its way into Sonoma. The wildfires west of Sonoma and east of Napa were blanketed in thick smoke. Several hotels and resorts were also damaged, including Calistoga Ranch and Meadowood Napa Valley, home to the Restaurant at Meadowood. One week after the Glass Fire began its violent path, it would certainly be the most destructive fire in California's most famous wine region. More than 30 people lost their lives as a result of fires across the state. We grieve for the lives lost, the people displaced and what was lost in the fires.

Food & Wine produced a documentary titled "*Embers & Vines*," featuring members of the local community reflecting on the fires while they were still burning. This approximately 8 minute documentary can be found by a Google search. If you have not viewed the documentary, I highly recommend you do so. As difficult as this clip may be to watch, understand it was important to document what was unfolding in the moment.

The Sunday before Christmas, December 20, 2020, Kevin Donnelly presented the OCWS members an hour long presentation on topics covering terroir, the four seasonal impacts on the vineyard, and effects of smoke taint. All too often a story ends when a fire is contained and media coverage moves on, and we go back to business as usual. Kevin's presentation closed with a partial list of wineries that were burned or destroyed—it was a sobering moment. During the seminar, Kevin promised this listing would be available for the entire membership to view. Reading through the list below, you will come across many wineries that may be familiar. Remember to support the California wineries, as they have supported the Orange County Wine Society over the years.

- **Linda Mihalik, Editor**

Wineries burned or destroyed as of October 12, 2020:

- Barnett Family Vineyards, damaged
- Behrens Family Winery, two buildings, including its main winery destroyed
- Burgess Cellars, barrel warehouse and the original winery burned
- Cain Vineyard and Winery, main winery burned
- Castello di Amorosa, farmhouse & buildings destroyed and 120,000 bottles destroyed
- Chateau Boswell, main building destroyed
- Cornell Vineyards, lost three houses
- Dutch Henry Winery, winery burned
- Fairwinds Estate Winery, winery burned
- Fantesca Estate, lost equipment
- Flying Lady Winery, winery building and 2016 and 2017 wines destroyed
- Frey Vineyards Winery Mendocino, largely destroyed
- Hourglass Winery, winery facility and guest house were demolished
- Hunnicutt Wines, offices and the winery's crushpad devastated
- Juslyn Vineyards Landscaping, outbuildings and half of the grapevines gone
- La Borgata Winery, destroyed
- Melka Estates, house burned, most of the vineyard damaged
- Mendocino Oster Cellars, largely destroyed
- Merus Winery, winery damaged
- Newton Vineyard, winery nearly entirely destroyed
- Paradise Ridge Winery Sonoma, burned down
- Phifer Pavitt Winery, home mostly burned and winery damaged
- Ritchie Creek Vineyard, winery and home burned, much of the wine inventory destroyed
- Sarocka Estate, structures burned
- School House Vineyard, one structure destroyed
- Sherwin Family Vineyards, winery burned
- Signorello Estate, completely destroyed
- Soda Rock Winery Healdsburg, consumed by fire
- Spring Mountain Vineyard, home destroyed, vineyard seriously damaged
- Stags' Leap Winery Napa, buildings destroyed
- Sterling Vineyards, main winery safe, equipment damaged
- Terra Valentine Winery, house burned
- White Rock Vineyards, damaged significantly, fire consumed winery
- York Creek Vineyard, two houses, a barn and equipment lost

“Best of” Recipe & Wine Pairings—January 2021

The holidays are over, 2020 is, thankfully, gone, and we are beginning a new year with great hopes for a happy, well year ahead for all. As much as I thought about highlighting a “comfort food” recipe to gently ease into the new year, the more I thought about it, I thought that it’s time to change it up and bring the new year in with amazing, fresh flavors and, to put it bluntly, a kick in the a** and the taste buds.

In November of 2019, Big Reds were featured at the Mini-Tasting, with the following three wines taking the top spots:

- 1st 2015 Mount Peak Zinfandel, Rattlesnake Vineyard, Sonoma
- 2nd NV Locations CA-7, Red Blend
- 3rd 2016 Jaffurs Petite Sirah, Santa Barbara County

With winning dishes such as Dino Amico’s Chicken Scarpariello with Pickled Peppers at the Kawai home, to June and Vince Porto’s BBQ Pepper Flank Steak at the home of Judy and Bob Koeblitz; and Zinfandel Braised Short Ribs ala Mary Giedzinski at Shelly and Ed Trainor’s place to desserts such as Mary Mulcahey’s Brownies at the home of Chris and Hank Bruce and Bread



pudding ala Rich Skoczylas at John and Denise Scandura’s, it was a slam dunk for me when I got to the Thai Curry Pumpkin Soup prepared by Laurie Preus. I thought, how lucky were the attendees at Cathy and Greg Risling’s home to taste that dish with luscious red wines? I only wish I’d been there! I sat down to write this article and opened a delicious Malbec and, while salivating through this writing, thought I’m putting my hand to this recipe just as soon as possible.

For those of you with an adventurous spirit and palette, I hope you join me in attempting this award-winning recipe to help welcome in the new year with a flair. Thanks, Laurie!

Thai Curry Pumpkin Soup

- 1T olive oil
- 1/2 tsp turmeric
- 1 small onion diced
- 1 (15 oz) can pumpkin
- 3T Thai red curry paste
- 1 (13.5 oz) can coconut milk full fat
- 1T grated garlic
- 2 cups vegetable stock
- 1T grated fresh ginger
- 2T lime juice
- 2 stalks fresh lemongrass smashed
- Cilantro chopped
- 1T chili garlic sauce
- Pumpkin seeds
- 1 tsp curry powder
- Salt to taste

Heat oil, add onions and sauté 5 minutes till soft. Add curry paste, garlic, fresh ginger, chili garlic sauce, curry powder, and turmeric. Mix to combine. Add smashed lemongrass, pumpkin, and stock. Bring to a boil then reduce heat and simmer 20 minutes. Add coconut milk and lime juice and salt to taste. Remove smashed lemongrass. Wait 10 minutes then transfer to blender or use immersion blender and make smooth. Garnish with chopped cilantro and pumpkin seeds.

- Fran Gitsham, Contributing Writer

OCWS Winery Webinar Program—Cannonball Wine Company

Friday, March 12, 2021 @ 6:30 pm
Via Zoom Webinar Platform



Our March Winery Webinar introduces a relatively new winery to California—Cannonball Wine Company which started in 2006. Although Cannonball is a newer entry, it was started by a dynamic team of wine industry veterans who were determined to rock the wine world. Their vision was to make the best California Cabernet under \$20. Armed with a belief that wine should be

fun, uninhibited and approachable, they set out to share a splash of Cannonball Cabernet in every glass.

Leading as the Cannonball winemaker is veteran Ondine Chattan. Ondine is a passionate Sonoma County winemaker with

experience ranging from cult boutique producers to notable household name brands. Her love of the diversity of Sonoma and California at large fuels her enthusiasm for making a range of varietals from Sauvignon Blanc to Cabernet. Ondine takes a hands-on, multidisciplinary approach to winemaking.

Members have to sign-up for this virtual webinar on our website to watch on Zoom. After you sign-up to attend, you will receive a confirmation email by Thursday noon, March 11, with details to connect. If you cannot find the confirmation, contact Rich@ocws.org.

NOTE: You must sign up separately on the website to attend this webinar. Buying the wines does NOT sign you up for the webinar. Sign-ups close 5:00 pm on Wednesday, March 10.

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

Is Wine and Cheese Good for an Aging Brain?



It appears a scientific study conducted by Iowa State University and published recently by *Science Daily*, confirmed that what we eat may have a direct impact on our cognitive acuity in our later years. The study's findings show that cheese protects against age-related cognitive problems, while consumption of red wine relates to improvements in cognitive function.

We knew that! In fact, in some of our personal experience and in the experience of all those who attended Dawn Iglesias'

Wine & Cheese Pairings Seminar last month, we can confirm this— when pairing a glass of red wine with cheese, needless to say, our cognitive acuity was off the charts.

We can all agree that we have had a lot of science thrown at us recently, i.e., the pandemic and climate change, so without further ado, we draw your attention to the article below.

Dawn's seminar was so well received and attended that we thought we would publish the contents from a few presentation slides. A recording of Dawn's seminar is also uploaded on the OCWS website under the Webinar tab.

“Cheese is a living thing; it needs oxygen to breathe”

The Cheese & Wine Pairings Webinar which was held last month on December 13 is one of my favorite events to host, both in person at the OC Fair Courtyard and on a virtual platform. Find below interesting tips and pairings to reference.

Cheese & Storage Tips:

- Cheese should always be served at room temperature for the best flavor.
- In general, red wines pair better with hard, stronger cheeses. White wines and sparklings with softer, creamier cheeses, but not necessarily all of the time.
- It is always a good idea to pair a wine and cheese from the same region or origin (French cheese with a French wine, No. CA cheese with a No. CA wine, etc.).
- Light cheeses go with light wines, heavier cheeses go with bold wines.
- Cheese should be stored in a crisper drawer that has temperature control & consistent humidity.
- If cheese is in a plastic wrap, **it needs to be removed as soon as possible**, and either put in another container, wrapped in parchment paper, or in a Ziploc bag.
- Soft cheeses will last up to 2 to 3 weeks. Store soft cheeses in a long, rectangle sealed plastic/glass container. You can store your goat, brie, and soft cheeses together.
- Hard cheeses will last up to 4 months (example: Parmesan) in a partially open Ziploc bag, to allow the cheese to breath.
- Blue cheese can affect other cheeses. Store this cheese separately, either in a container or Ziploc bag.

- Dawn Iglesias, Seminar Committee Member

The Pairings:

Chardonnay &

Blanc de Blanc Champagnes:

- Cypress Grove Humboldt Fog goat
- Saint Angel Triple Cream
- Marin French Camembert or Brie
- Langre Fromage
- Brillat Savarin
- Cypress Grove Lamb Chopper sheep
- Cowgirl Creamery Mt. Tam

Sauvignon Blanc:

- Chavroux spreadable goat cheese
- Ewenique sheep cheese
- Ewephoria sheep cheese
- Cablanca Goat Gouda
- Maytag Blue cheese

- Point Reyes Bay Blue

- Piave

Pinot Noir &

Blanc de Noir Champagnes:

- Saint Andre' Triple Cream Brie
- Marin French Petite Breakfast Brie
- Vella Dry Jack
- Beecher's Flagship Handmade
- Point Reyes Toma
- Tillamook White Cheddar
- Cambazola (brie & blue cheese)

Syrah:

- Cypress Grove Purple Haze
- BelGioioso Fontina
- The Drunken Goat
- Havarti with Dill
- Old Amsterdam Gouda

- Wisconsin Sharp Cheddar

- Blu di Bufala (buffalo milk)

Zinfandel:

- Le Gruyere Switzerland
- 12 Month Aged Manchego
- Winey Goat
- Beehive Barely Buzzed
- Trader Joe's Unexpected Cheddar
- Collier's Welsh Cheddar
- Gorgonzola

Cabernet Sauvignon:

- Istara P'Tit Basque
- Isigny St. Mère Mimolette
- Coastal British Cheddar
- Fiscalini Smoked Cheddar
- Castello Danish Blue
- Kerrygold Cashel Blue
- Saint Agur Blue



The Wine Press

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OCWS Save the Date Calendar

Winter Seminar Series—January 2021

- January 3 Little Known CA Wine Regions
- January 10 Unique Uses for Wine
- January 17 Wine Wars Vol. 2: CA vs. Italy
- January 31 Grapes & Grains Vol. 2 & Super Bowl Snacks

Winery Webinar Events:

- January 22 Winery Webinar—Rock Wall Wine Company
- February 12 Winery Webinar—Mineral Wines
- March 12 Winery Webinar—Cannonball Wine Company

OCWS Varietal Virtual Hour:

- January 11 Zinfandel
- January 18 Chardonnay
- January 25 Rosé
- February 1 Rhone Reds
- February 8 Sauvignon Blanc
- February 15 Sparking Wines
- February 22 Pinot Noir



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