



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 46, Issue 2, February 2022

President's Message

Where there is Love, There is Life
By: Mahatma Gandhi

February is that month that we all instinctively think of "love" in one way or another. Some of us celebrate with flowers, chocolates, and champagne. Some of us think of loves lost and raise a glass in gratitude and celebration of precious memories. Some think of loves that have never been and dream that they are still yet to come.



Valentine's Day and the thought of love has been ingrained in us from the time we are

old enough to go to school, and our moms making sure we made enough homemade cards so not to exclude anyone in the class. Valentine's Day is a part of our culture, from our earliest days of homemade cards to extraordinarily expensive Hallmark cards to Hallmark movies that now look to bring love into every season of the year. Love comes in many ways to warm hearts.

In the case of the OCWS, love also comes in many forms and faces. People may ini-

tially join for the love of wine but, more often than not, I see people who just love life overall and extend that love to others. I have seen marriages and life-long friendships formed within the organization and have had the privilege of sharing more happiness than I could have ever imagined and, unfortunately, more sadness than I would have liked, with people whose bonds have been formed over that initial love of wine. I have never met a less than loving heart within the OCWS. The people, and their loving hearts, are what has made the OCWS successful. The continuing success of the organization, in my mind, comes second only to the people who, without their loving hearts, we would not achieve year after year.

I, for one, am grateful and heart warmed by the love I see in each and every member who crosses my path, whether their love be for each other or in the form of passion for a project, or as is usually the case, both. I **love** that my path in life has brought me to the OCWS and wish for each of you passions which make your heart happy and many people in life for you to love and be loved by every day of the year!

- Fran Gitsham, President

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OCWS Varietal Hour—Welcome to 2022

In 2021, we started thinking about how to hold our signature Mini-Tastings virtually in the midst of the pandemic lockdown after having to cancel the events for most of 2020. The result was the weekly OCWS Varietal Hour via Zoom. Now in 2022, we are thrilled to be able to continue the event every other Monday evening! The Varietal Hour Committee has put together some fun themes for 2022!

We encourage you to join us every other Monday evening at 7 pm via Zoom for this fun virtual event. There's no driving and no dressing up required! Each week features a theme of wine types, varietals, or topical themes. Your job is to show up with a wine that corresponds to that week's theme. You can dig through your cellar to find a wine that matches the theme, or you can be adventurous and buy something new from your favorite online or in person wine store. It's all up to you! Then just be prepared to share the information on the wine you brought that night, whether it is a fun story on how you acquired the bottle, or a description of what you like about the wine, or even what food you plan on pairing with the wine that evening. We have had members Zoom in for this fun event from cruise ships or while across the country on a trip.

We look forward to seeing you at one of the future Varietal Hours. Check the schedule below for the upcoming themes and sign up on the OCWS website no later than the Sunday before the event. A link for the meeting is emailed to you on the day of the event.

Consider volunteering to be the host for one of the open weeks below. No experience is necessary, and we will guide you through the process and handle the Zoom meeting functions for you.

If you are interested in hosting or have any ideas for future themes, please contact Carolyn at Carolyn@ocws.org or George Cravens at George@ocws.org.

We look forward to seeing you virtually! Cheers!

- Carolyn Christian & George Cravens, Directors

DATE & TIME	VARIETAL	HOSTS
2/7/2022 @ 7 pm	Romantic Wines	YOUR NAME HERE
2/21/2022 @ 7 pm	Zinfandel	Don & Elee Phillips
3/7/2022 @ 7 pm	Dessert Wines (Port, Fortified, Ice, etc.)	YOUR NAME HERE
3/21/2022 @ 7 pm	Australian Wines	YOUR NAME HERE
4/4/2022 @ 7 pm	Non-Grape Wines - Wine Sans Grapes	Don & Elee Phillips
4/18/2022 @ 7 pm	Cabernet Sauvignon / Cabernet Franc	Sam & Kim Clark

February Winery Program—Flying Goat Cellars

Friday, February 11, 2022
Dinner starts @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA



February tends to be a romantic month since it includes Valentine's Day. In thoughts of this, our "sparkling" winery will be Flying Goat Cellars. Flying Goat is a family owned and operated winery dedicated to producing age worthy Pinot and sparkling wine since 2000.

Winemaker Norm Yost has many years in the wine industry, having graduated from UC Davis and as an instructor at Allan Hancock College (two of our Scholarship recipient schools). Norm has worked for diverse wineries in Napa Valley, Russian River in Sonoma County, Margaret River in Western Australia, and Oregon's Willamette Valley. He refined his cool weather winemaking techniques in Santa Barbara County. Norm is also one of our judges in the Commercial Wine Competition.



Winemaker Norm Yost

The cost of the buffet meal is \$45 for members and \$50 for guests. This buffet meal includes Roasted Chicken with Mustard, Fresh Basil and Garlic, Garlic Mashed Potatoes, Seasonal Heirloom Baby Vegetables.

2022 Wine Auction—Save the Date

Please mark your calendar for **Saturday, April 23**, the new date for the 2022 Wine Auction. This will be your opportunity to fill your wine cellar with wines from the 2021 OC Fair Commercial Wine Competition. This year's event will take place at the OC Fair and Event Center in the Costa Mesa building. If you have never attended this event, we highly recommend it.

In addition to being able to buy wines at a fraction of the retail price, you can enjoy a fun afternoon of great food and wine with fellow OCWS members. This event is limited to **members**

We offer a separate option of a "Heart Healthy" sit-down meal for \$52 for members and \$57 for guests. This meal is served at your table and includes Grilled Branzino on Butternut Squash Puree with Herb Salad, Roasted Butternut Squash Hash.

The Buffet and Heart Healthy meals include a salad of Mixed Baby Greens with Sundried Cranberries, Fresh Raspberries, Goat Cheese and Glazed Walnuts with Raspberry Vinaigrette, with warm Artisan Breads and Rolls with Sweet Butter.

A vegetarian meal may be specially ordered for \$52 for members and \$57 for guests.

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.

Volunteers Needed. We need a couple of volunteers to help with check-in from 5:30 pm to 6:40 pm. Please indicate you can help when you sign up to attend this event.

As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a **refund is Sunday, February 6**. Since we must contract for each meal with the hotel, any cancellation after this date will be refunded only if the reservation is filled from the waitlist.

- **Rich Skoczylas, Winery Program Coordinator**

only, and tickets will be available online soon.

Our Wine Auction committee is currently looking for a Computer Networking Specialist to assist during the event. Please contact Carolyn Christian at Carolyn@ocws.org if you have experience with computers and are interested in serving on the committee. We look forward to seeing you in April. Cheers!

- **Carolyn Christian, Wine Auction 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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2021 Wine Competition Results: WineCompetition.com

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Winemakers Newsroom

Home Wine Competition—Dates are set: Saturday, June 11, 2022

In 2021, we were able to pull off a return to our Home Wine Competition after a one year hiatus due to the persistent COVID-19 virus. I was so grateful to our management team for their efforts, our judges, our stewards, and our set up team, our tear down team, our Competition team, our detail team, the Fair Board, and our OCWS Board leadership. We flourished during an extremely difficult time and circumstance due to **our volunteer efforts** and our partnership with the OC FEC.

2022 is already upon us—so much to do—so little time! This is without a doubt the most important activity for our Winemakers' Group. In order to be successful, many, many hours of effort are needed in so many areas.

The first competition was held in 1976 and except for two years ago, continued annually. Although we all work extremely hard, the personal reward you receive from your hard work, I feel, makes this very worthwhile and rewarding.

I, again, am humbly asking for your volunteer support. We need approximately 200 total volunteers for this event to continue as the flagship Home Wine Competition in the U.S. As many, many, of our other in-state California competitions are finding conditions too difficult to continue to hold their events and cancelling them permanently, we expect that 2022 may end up being one of our largest bottle counts of wine entries and labels ever! We will activate the "group" sign-up for volunteers on approximately April 1. I will be contacting some of you directly and ask for your assistance to manage some of our larger categories.

Please utilize this link for future information: <https://ocws.org/home-wine-competition/>. This link will help you find most all related information regarding the Home Wine Competition.

Competition Information

The Orange County Wine Society, in conjunction with the OC Fair, has sponsored the OC Fair Home Wine Competition since 1976. This Competition is open to all amateur home winemakers in California. It is one of the largest amateur home wine competitions in the USA. The judging is double blind and the scoring is based on a modified UC Davis 20 point scale. Awards are presented for Best of Show along with Gold, Silver, and Bronze in each label category.



We need your entries! And your wine label entries!

The wine entry link will be activated approximately April 1! Please log in at that time to enter your wines.

The Competition will be held and utilize any COVID-19 guideline recommendations in effect at the time of the competition.

Contact me if you have an interest in starting an enjoyable life-long pass-time at BillForsch@ocws.org or by phoning me at 949.981.5087.



Best to all, cheers!

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

Syrah/Petite Sirah Mini-Tasting—NOTE: Rescheduled to March 26

**Saturday, March 26, 2022
6:00 pm – 9:00 pm
Various Host Sites**



Out of concern for the safety of our members, guests, and hosts, we are rescheduling the event to **Saturday**

March 26. We will be contacting those that have already signed up to determine if the new date is acceptable, and will issue refunds if not.

We haven't had a Syrah/Petite Sirah Mini-Tasting for quite some time. These two grapes are known for creating very interesting, food-worthy wines which should pair well with holiday comfort food.

While Petite Sirah is not nearly as widely planted as Syrah, there are a number of very good examples available, especially from California. Syrah originated in the Rhone Valley of France but is widely planted in Australia and California. We plan to offer examples from different regions to compare.

This event may sell out, so please sign up early! **NOTE:** If you are interested in hosting, please contact George Cravens at George@ocws.org. We will keep the sites a bit smaller than in past years, with 14 guests plus the hosts.

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Syrah/Petite Sirah Mini-Tasting

(Continued from page 4)

If you'd like to request a specific host site or to carpool with another member, please add a comment on your sign-up.

NOTE. Per OCWS policy, all attendees must either have proof of COVID vaccination or a negative COVID test within 72 hours of the event.

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.

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

DISH. Each person/couple attending will sign up with their host to bring a potluck dish (appetizer, entrée, side dish, or dessert)

to serve a small portion to 16 people. There will be a special bottle of wine that evening as a prize for Chef of the Evening. Our winning Chefs of the Evening can have their recipes published on the OCWS website.



We are planning a maximum of seven sites for this Mini-Tasting. Sign-ups will open on Monday, January 3. Once sign-ups fill up, please call the OCWS office to be added to the waiting list.

The cut-off date for online sign-up is Friday, March 11, 2022. After this date please contact the OCWS office to determine availability. Due to the advance purchase of wines, you will not receive a refund if you cancel after the cancellation deadline, which is Tuesday, March 15, 2022.

- *Bon Appetit, George Cravens*

March Winery Program—Halleck Vineyard

Friday, March 11, 2022
Dinner starts @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA



Halleck Vineyard produced their first harvest in 1999. Ross Halleck found that farming grapes is as much art as science. Much of this is mystery, produced by a variety of farming techniques employed to achieve great fruit from across all their vineyards. They choose specific clones, site location

and flavor profiles. They walk the rows, paying attention to the subtleties of the vines, the architecture of the clusters, the diurnal fluctuation of the leaves, the texture and flavor development of the seeds.

The cost of the buffet meal is \$45 for members and \$50 for guests. This buffet meal includes Garlic and Herb Crusted Tri Tip of Beef, with Garlic Mashed Potatoes and Seasonal Fresh Vegetables.

We offer a separate option of a "Heart Healthy" sit-down meal for \$52 for members and \$57 for guests. This meal is served at your table and includes Grilled Mahi Mahi with Lemon Garlic Sauce, Brown Rice and Seasonal Fresh Vegetables.

The buffet and Heart Healthy meals include a salad of Romaine Lettuce with Roasted Tomatoes, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing, warm Artisan Breads and Rolls with Sweet Butter.

A vegetarian meal may be specially ordered for \$52 for members and \$57 for guests.



Owner Ross Halleck

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.

Volunteers Needed: We need a couple of volunteers to help with check-in from 5:30 to 6:40 pm. Please indicate you can help when you sign up to attend this event.

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 6**. Since we must contract for each meal with the hotel, any cancellation after this date will be refunded only if the reservation is filled from the waitlist.

- *Rich Skoczylas, Winery Program Coordinator*

Membership Corner



The Orange County Wine Society extends a warm welcome to its newest members! Membership for the following members was approved by the Board of Directors at the January 2022 meeting: **Nadine Apperson, Grace & Patrick Thelen, Kristen Shubert, Annette Solomon, Ana Maria Prado & Marc Van Eden, and Bill Marsh.**

For new members trying to log on to the website, go to OCWS.org. Your default login is the primary member's email address. The default password is the primary member's zip code. Both of these may be changed under the tab "My Account" once you log on. However, there may be only one login/password per membership.

- Brian McDonald, Director & Membership Chair

Bubbles 'n Brunch

Saturday, March 19, 2022
11 am to 2 pm
Tavern House Kitchen & Bar
333 Bayside Drive
Newport Beach, CA

SAVE the DATE

Our next location on our brunch tour will be at the Tavern House Kitchen and Bar. Yes, it will be on **Saturday, March 19!** The Tavern House has a beautiful harbor view location, it's warm, comfortable, and stylish. It's a great place

for a casual weekend brunch with your fellow wine enthusiasts.



This time we will be brunching in their private Living Room banquet room. It will be a plated brunch. Details are being worked out, stay tuned! Sign-ups will be available soon!

- Rochelle Randel, Champagne Brunch Chair

OCWS Save the Date Calendar

OCWS Varietal Hour @ 7 pm:

February 7	Romantic Wines
February 21	Zinfandel
March 7	Dessert Wines (Port, Fortified, Ice, etc.)
March 21	Australian Wines
April 4	Non-Grape Wines—Wine Sans Grapes
April 18	Cabernet Sauvignon/Cabernet Franc

OCWS Winery Program:

February 11	Flying Goat Cellars
March 11	Halleck Vineyard
April 8	Artisan Uprising
May 13	McClain Cellars

March 19	Bubbles 'n Brunch—Tavern House Kitchen & Bar
March 26	Mini-Tasting
April 23	2022 Wine Auction



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