



# The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 46, Issue 4, April 2022

## President's Message

### Competition Time is Fast Approaching

I mention often enough that we are in an especially important partnership with the Orange County Fair & Events Center which affords us the opportunity to run the Commercial and Home Wine Competitions each year. What I have not touched on is the behind-the-scenes workings that make these Competitions a reality. Unless you've volunteered for these amazing, professionally run, and labor-intensive events, I assure you, it is mindboggling as to just what it takes to run successful Competitions. And the fact that volunteers do everything is truly unbelievable!

By the time you read this, preparations for the 2022 Commercial Wine Competition have been well under way for over seven months. The Competition, which is traditionally held the first weekend of June each year, isn't technically completed until the last bottles are sorted and the award medals are mailed by the end of June. Planning for the next Competition begins barely two months after the prior Competition has been put to bed. Hardly time for a short nap and a glass of wine in between.

The hotel contract for each year is negotiated three years prior. The first of a number of communications to over 4,000 wineries are sent in September in preparation for the next Competition, and this is just the tip of the iceberg.

The Commercial Competition Committee is comprised of a number of people from the Chairperson, who heads the Committee, to the Head of Judges, who contacts and coordinates 90+ professional winemakers and



winery principals who judge the Competition, to the Tech Coordinator, who oversees the software programs and equipment, to the Facilities Coordinator, who handles rooms and meals, invitations, etc., to the Volunteer Coordinator, who schedules and directs over 300 volunteers in two days, to Scoring and Verification Coordinators, and so on and so on. Impressed yet? No? Just keep reading.

How about the most vital of roles as Head of Cataloging, who oversees upwards of 2,700 entries? That is 16,200 bottles, as each entry consists of 6 bottles. Then take into consideration the bagging coordinators, as the Competition is a blind tasting; one bottle of each entry has to be bagged and labeled for pouring at the Competition. Then think about not only transporting the wines to the hotel, but the glassware, racks, trays, towels, and computer equipment, too. Also take into consideration that everything that is done has to be undone upon closing of this year's Competition – then prepared for the next. No sooner does the Competition conclude, a Steering Committee of six compiles and reviews all the information and confirms the awarding of medals. This

*(Continued on page 3)*

## Upcoming Events:

- April 8 ..... 4  
*Artisan Uprising Wine Co.*
- May 7 ..... 5  
*An American Picnic*
- May 13..... 7  
*McClain Cellars*
- May 14..... 5  
*Rhone Mini-Tasting*
- May 15..... 6  
*Citrus City Grille*

## Special Points of Interest:

- OCWS Varietal Hour ..... 2
- Members Corner ..... 2
- 2022 Wine Auction ..... 3
- Winemakers Newsroom . 3
- Earn OC Fair Drink Tickets ..... 4
- Around the World ..... 6
- Courtyard at the Fair ..... 8
- Commercial Competition Volunteers..... 9
- Save the Date Calendar . 9

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## OCWS Varietal Hours

Calling all vinofiles! Don't miss the OCWS Varietal Hours. Every other Monday at 7 pm, a group of OCWS wine enthusiasts gets together on Zoom and shares information on a wine (related to that week's theme) from their cellars or from their favorite wine store. We welcome you to join this **free** fun event! There's no driving and no dressing up required! See below for a list of the upcoming themes.

We look forward to seeing you at one of the future Varietal Hours. Even though this event is **free**, you will need to register on the OCWS website by the Sunday night before the event. A link to the meeting is emailed to you on the day of the event.

We are also looking for hosts for each week. No experience is necessary, and we will guide you through the process and handle the Zoom meeting functions for you.

Please contact Carolyn at [Carolyn@ocws.org](mailto:Carolyn@ocws.org) or George Cravens at [George@ocws.org](mailto:George@ocws.org) with any questions or suggestions.

We look forward to seeing you virtually

**- Carolyn Christian & George Cravens, Directors**

DATE & TIME	VARIETAL	HOSTS
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
5/2/2022 @ 7 pm	Celebrity Wines	YOUR NAME HERE
5/16/2022 @ 7 pm	Non-Bottled Wines (Cans, Boxes, etc.)	Don & Elee Phillips
5/30/2022 @ 7 pm	Memorial Day Wine and Food Pairing	YOUR NAME HERE

## Members 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 March 2022 meeting: **Jean & Stuart Merrell, Linda Bragg & Sam Aguilar, Art Cordts, and Lauren Bennett & Jay Burke.**

For new members trying to log into the website, go to [OCWS.org](http://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**

## President's Message

(Continued from page 1)

is followed by each and every entry being photographed for publication on our results website ([WineCompetition.com](http://WineCompetition.com)) and mailing notifications to the award-winning wineries, followed by mailing of their medals.

This is just a brief glance into the Commercial Wine Competition.

On a smaller scale, the Home Wine Competition is run with basically the same dynamics and is held on the Fairgrounds the following weekend and receives well over 600 entries a year.



## 2022 Wine Auction

**Great deals on award-winning wines are in your near future!**

Going once, going twice...it is almost here! The annual OCWS Wine Auction is just a few weeks away. Join us on Saturday, April 23, for a fun day of wine, food, and bidding for a great cause! This event provides you with the unique opportunity to fill your wine cellar with wines from the 2021 OC Fair Commercial Wine Competition. You can buy wines at a fraction of the retail price in both silent and verbal lots to support the OCWS and its educational programming! Tickets are only \$20 for this **MEMBERS ONLY** event. Sign-up to attend and to volunteer on the OCWS website.

This year's event will take place at the OC Fair & Event Center

## Winemakers Newsroom

**Home Wine Competition—Date is set for Saturday, June 11, 2022**



As we get ourselves freed up from the COVID constraints, please consider jumping back in to support our Winemakers' Group activities.

Below you will find a link to sign up to volunteer for stewarding, judging, set up, or general support. Or you may contact me directly if you would have the time, energy, and desire for a larger role in the Home Wine Competition. I can be reached at 949.981.5087 or by email at [BillForsch@ocws.org](mailto:BillForsch@ocws.org).

Have I provided you with enough information yet to have your head spinning? I could easily continue to bore you with more statistics, positions, lists of the names of people who, out of their passion for this organization and goodness of their hearts, take the lead positions. Rest assured, this is just the tip of the iceberg wherein you hear about volunteers running this organization.

All of this is accomplished at the hands of hundreds of dedicated volunteers without whom the OCWS would not be what it is today. Utterly amazing in my opinion! I am so proud to be your President and, as of this year, Chair of the Commercial Competition Committee, and to have the opportunity to share stories of incredible people and events with you.

If you are new members or have never worked at either of the Competitions, I promise you, you won't regret trying!

**- Fran Gitsham, President**

in the Huntington Beach building (adjacent to The Wine Courtyard). Attendees are encouraged to bring pens, a wine glass, folding chair, and comfortable walking shoes. The Auction catalogue will be available both online and in hard copy a few weeks before the event. The Auction Committee is hard at work to make this event even better than before!



**NEW THIS YEAR – The VIP Experience** for bidders who spent \$1500 or more at last October's Auction. We look forward to seeing you at the Wine Auction on April 23! Cheers!

**- Carolyn Christian, Wine Auction Chair**

**Volunteer and Signup Link:**

[homewinecompetition.com/volunteers-needed](http://homewinecompetition.com/volunteers-needed).

**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.



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

Best to all, cheers!

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

## April Winery Program—Artisan Uprising Wine Co.

Friday, April 8, 2022  
Dinner starts 6:30 pm  
Avenue of the Arts Hotel  
3350 Avenue of the Arts  
Costa Mesa, CA



David and Bill Vondrasek began making wine at home in 2001 using whatever knowledge they learned from their grandfather who had to

help his dad make wine through prohibition. Their wines are traditional. Winemaker David simply makes the best version of each varietal that they produce. They work with a select few growers who have the same philosophy in grape growing.

We are fortunate to have their tasting room located locally on Balboa Peninsula, across from the Fun Zone, at 611 E. Balboa Blvd., Newport Beach. Be sure to visit them and enjoy their wines.

The cost of the Buffet meal is \$45 for members and \$50 for guests. This Buffet meal includes Tequila Lime Chicken with Cotija Cheese, Mexican Rice, Grilled Spring Vegetables with Red and Green Peppers.

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 Chile Tilapia with Lime Crema,

Mexican Rice, Grilled Spring Vegetables with Red and Green Peppers.

The Buffet and Heart Healthy meals include a Santa Fe Salad with Mixed Greens, Black Bean and Corn Relish, Roasted Red Peppers with Spicy Ranch Dressing and Warm Artisan Breads & 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 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, April 3. 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



## Earn OC Fair Drink Tickets Redeemable at The Courtyard this Year

Help us get new wineries registered for the 2022 OC Fair Commercial Wine Competition!



On March 17, the Orange County Wine Society sent you an email entitled: "2022 OC Fair Commercial Wine Competition - Help Us Get the word out ..."

Here are the easy steps for you to take to earn extra drink tickets:

1. Forward the email mentioned above to your favorite wineries that have not signed up for the Com-

petition before; and

2. Make sure to blind copy Liz Corbett ([Liz@ocws.org](mailto:Liz@ocws.org)) on your emails so that we can give you credit when they sign up.

If your winery enters their wines in this year's Competition (and they are new to our Competition), you will be rewarded with additional drink tickets during the OC Fair. Your efforts will also be recognized in the OCWS *Wine Press* newsletter.

Thank you for supporting the OCWS and getting the word out about the OC Fair Commercial Wine Competition which is the largest competition of wines from California grown grapes.

Questions, contact Liz at the above email address.

- Liz Corbett,  
2022 Commercial Wine Competition Administrator

## An American Picnic

**Date:** Saturday, May 7

**Place:** The Courtyard @ OC Fairgrounds

**Time:** 3 pm to 7 pm



Eat, drink, dance and enjoy. This is a celebration of AMERICA and the end of the pandemic. Wear your **Red, White and Blue**. Best American costume (man/woman/couple) wins a prize.

We have the favorite OCWS band, the **Three 2 Sevens**, who

have delighted OCWS members at numerous social events and Holiday Dinner dances. The OCWS Cooks' Caucus is planning a meal for everyone to enjoy (**not** hamburgers and hot dogs).

Cost is \$47.50 per person (non-member guests \$52.50). That includes the meal, band and wines from the OCWS Cellar. Tickets must be purchased in advance and may be purchased online at [ocws.org](http://ocws.org).

We are sorry but there will be no ticket sales at the door. Attendance is limited so sign up early.

**- Brian McDonald, Chair  
& Kevin Donnelly, co-Chair**

## Rhone Mini-Tasting

**Saturday, May 14, 2022**

**6:00 pm – 9:00 pm**

**Various Host Sites**



For the upcoming Mini-Tasting, we plan to showcase one Rhone white followed by three classic Rhone red varietals (Grenache, Syrah, and Mourvedre), and examples of the blended result (GSM). We also plan to compare California wines to Old-World (French) examples.

**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.org](mailto:George@ocws.org). 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 (please add a note on your signup if there is a specific location you would like, or a group of people you want to attend with). Your assigned host site is also based on the order in which your sign-up is received in the

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

**Dish:** Each person attending brings a potluck dish (appetizer, entrée, side dish, or dessert) to serve a small portion to 16 people. The dish ideally should be designed to match the theme of the tasting. 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 that evening as a prize for Chef of the Evening. Our winning Chefs of the Evening can have their recipe published on the OCWS website.

We are planning a maximum of eight sites for this mini-tasting so the limit is 112 attendees (plus hosts). Due to the high attendance at our Mini-Tasting Programs, we encourage you to sign up early as sites tend to fill quickly. If the sign-ups are full on the website, please call the office to be put on a waiting list.

Due the advance purchase of wines, you will not receive a refund if you cannot attend. The cut-off date for online sign-up is Monday, April 29. After this date, please contact the OCWS office to determine availability. The cancellation deadline is Friday, May 5, 2022.

**- Bon Appetit, George Cravens**

*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)

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## A Trip Around the World Must Always Include Wine!

Retirement is GREAT!!! If I had known retirement would be this great, I'd have done it sooner. OK, probably not, as there is a reason that we do work.

But I am enjoying it now. And so far I have shared with you, through my submissions to *The Wine Press*, a few of my experiences traveling that, most importantly, have included the delight of wine from many parts of the world. Allow me to do so again.

On Christmas Eve, now two months ago as I write this, Manuela and I embarked on a venture of a lifetime, to cruise around the world. We left from Ft. Lauderdale, Florida, heading south to the Panama Canal, with planned stops in Mexico, Nicaragua, Columbia, Panama, Costa Rica and then to Los Angeles, before heading west to Hawaii and southern Asia. Well, thanks to COVID, we never made it to Nicaragua nor Columbia. And when we got to LA, guess what? We could not leave the ship the three days we were there. More importantly, we were no longer going to go west to Asia. Instead, we were to go back south to sail along the western coast of South America, around Cape Horn, up to Uruguay – sadly, no stops in Argentina – and then over to the Mediterranean where we resumed our original itinerary in Saudi Arabia. We had just spent the day in Cape Verde, a country of ten islands off the coast of Senegal and we were about halfway through the trip.

Enough about our trip though. The good news about the changes and what I want to share with you is the incredible wineries and wines that we experienced in Chile and Uruguay. Plus, there is another little wine adventure I will tell you about.

I am sure most of you know and enjoy Chilean wines. They are extraordinary and becoming very popular in California restaurants and wine circles. On this trip, we got to go more in depth and learn about Chilean winemaking history and what it means to their wines. For one, did you know that Chilean wine is organically grown and processed? There are strict laws in place that require the vineyards to be managed without chemical treatment. And in further support of this condition, Chile also imposes restrictions on any food or plant materials coming into the country. They enjoy a very healthy grape growing environment in Chile, and they strive to keep it that way.

Our first stop in Chile was in the port city of Valparaiso. From here, some of us took an excursion to a winery in the region known as Casablanca. Know that this region is in central Chile and is in the same latitudes south as the wine-growing regions of California, France, Italy and other wine regions of Europe are to the north, between the 30<sup>th</sup> the 38<sup>th</sup> parallels. Thus, this is an ideal growing region for wine grapes. The winery we visit-



ed was called Viñamar. While Chile grows and makes the usual *vitis vinifera* (old world) reds and whites, Chile is known for its Carmenera. Like Argentina's Malbec, Carmenera originated in France, transferred to Chile and flourished there. Some of the great wines we had in Chile included Carmenera from Viña Tarapacá (my top pick) and San Pedro Castillo de Molina Pinot Noir Reserva. There were so many more.

After several more days of visiting Chile and sailing around Cape Horn, we stopped in Uruguay. Have you heard of Uruguayan wine? Well, I hadn't either, but it was fantastic.

From our port stop in Montevideo on the mouth of the Plate River that separates Uruguay and Argentina, we visited a winery inland near a town called Canelones. Some more background, the wine region of Uruguay is between the 30<sup>th</sup> and 35<sup>th</sup> parallels. It is in the same latitudes as Mendoza, Argentina, and of the Chilean wine region we had just visited a few weeks earlier. That should tell you something!

Once there we were given the grand tour of Familia Deicas Winery. Because we were in the southern hemisphere, it was approaching harvest time, so we observed the field labor teams organizing to hand pick the grapes. In Uruguay, the grape of choice is Tannat, but the usual varieties were grown there as well. One unusual grape was called Lacryma Christi or the Tears of Christ. The fruit was sweet and had a bright red juice. See the picture.



Back in the cellar we enjoyed seven of their wines that included the Tannat, Pinot Noir, Chardonnay, and another popular white, Albariño. Some were sold under the name Don Pascual. It was a great day and memorable experience!



If you should ever get the opportunity to travel to South America in search of great wine (or otherwise), you will find it in Chile, Argentina and Uruguay, for sure.

(Continued on page 7)

## May Winery Program—McClain Cellars

Friday, May 13, 2022

Dinner starts 6:30 pm

Avenue of the Arts Hotel

3350 Avenue of the Arts

Costa Mesa, CA



McClain Cellars is an amazing new winery from the Santa Ynez Valley founded by Jason

and Sofia McClain. After an extensive search to find the best place to start a winery, they settled on the Central Coast of California. What makes them different from other wineries in Orange County is that McClain Cellars grows, harvests, and makes all their wines in the Santa Ynez Valley. After the wines are bottled and ready to release, they bring all the wines to Orange County to release to the public.



McClain has two tasting rooms locally in Laguna Beach. One is near the Sawdust Festival at 849 Laguna Canyon Road, and the second tasting room is at 381 Forest Ave, Suite 100-D. Be sure to visit them and enjoy their wines. We have received rave reviews about their wines from many OCWS

members who visited them and tasted their wines.

The cost of the Buffet meal is \$45 for members and \$50 for guests. This Buffet meal includes Beef Bourguignon with Ba-

con, Pearl Onions, Carrots, Mushrooms, and Garnished with Fresh Parsley, Creamy Mashed Potatoes and Roasted Root 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 Salmon with Cucumber Sauce, Israeli Cous Cous and Sautéed Broccolini.

The Buffet and Heart Healthy meals include an Orange County Salad with Mixed Baby Field Greens, Candied Walnuts, Endive, Cherry Tomato, Balsamic Vinaigrette and Crunchy Sourdough Baguettes.

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 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, May 8. 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**

## A Trip Around the World Must Always Include Wine!

*(Continued from page 6)*

After departing Uruguay, we headed for the African coast. Along the nine-day voyage I was given a wonderful opportunity. Some background, while we were in the Port of Los Angeles, though we could not leave the ship, I did arrange for several bottles of my homemade Nebbiolo to be brought onboard.

The day after we departed LA was my birthday. So, we celebrated in style sharing my wine with some of the passengers and crew. Well, somehow, I was asked to make a presentation on home winemaking. "I would love to!" Not knowing exactly what to do though, I reached out to Kevin Donnelly. Wow, he was great! He provided me with his 110-page PowerPoint presentation on home winemaking! After a few modifications and including a few photos of my own winemaking experience both at home and in Italy, I made the presentation. Wine was

provided by the Viking Bar Manager Andrej and Sommelier Dejan while I made the presentation to a packed theater of about 45 people. It was a great success. I have even been made an honorary sommelier on board the Viking Star, and I have the badge to prove it.

We still have 2½ months to go, and we will be hitting many Mediterranean ports which will include more visits to wineries such as in Malta.



So a follow up to this story just might be in order.

**- W. Scott Harral,  
Contributing Writer**

## Bubbles ‘n Brunch—Citrus City Grille

Sunday May 15  
11 am to 2 pm  
Citrus City Grille  
122 N. Glassell St.  
Orange, CA

Our next stop is a “throw back” location for our group. Citrus City Grille is bringing back their champagne Brunch Buffet. Their Buffet includes:

- **Salad/Cheese/Charcuterie/Fruit Bar**
- **Breakfast Station: Waffles, French Toast, Omelet, Eggs Benedict**
- **Hot Entrees: Chicken, Ribs, Mussels, Salmon**
- **Carving Station: Ham, Prime Rib**
- **Seafood Station: Shrimp Cocktail, Ahi Poki**
- **Bakery Station: Breads, Danishes, Sweet Treats**
- **That’s not all! The Brunch also includes their *endless* Champagne, Mimosa and Bloody Mary bar.**
- **Coffee, juice and soft drinks are included**

The restaurant is located just north of the Orange Circle. Parking is in the rear of the restaurant or on the street. Carpooling or ride sharing is suggested.

## 2022 Courtyard at the OC Fair

Feel the Sunshine - July 15 through August 14



It will be time again to Feel the Sunshine at the 2022 OC Fair while helping the OCWS continue to rebound from these past few years of COVID by volunteering at our major fundraiser of the year, The Courtyard at the OC Fair.

Volunteer opportunities will be here before you know it! So, plan accordingly, as all willing hands and wonderful hearts will be needed and greatly appreciated.

- Servers – Sign-ups open May 1 on the OCWS website
- Managers, Stewards and Cashiers – Check your inbox (and spam folders) for invitations to sign up for these positions

## CITRUS CITY GRILLE

The price for the buffet is \$66 for members and their guests, all inclusive. The event will be posted on the website for sign-ups. Space is limited; when the event fills up, please contact the OCWS office to be placed on a waitlist.

Each person is requested to:

1. Bring a bottle of your favorite champagne and/or wine, no corkage
2. Bring champagne and/or wine glasses
3. Please wear your nametag
4. Please drink responsibly

Because we need to contract with the restaurant the attendance count, the last day to sign up, make changes, or cancel to receive a refund is Tuesday, May 10. Any cancellations after this date would be filled and refunded from the waitlist. Looking forward to toasting with you again!

- **Rochelle Randel, OCWS Champagne Brunch Chair**

- Dates for set-up, decorating and tear-down will be announced soon

We are sure you are all wondering what this year will look like. Well, so are we! At the writing of this article, we had been advised that we should plan on running The Courtyard the same as we did last year, which means we may only be serving wine by the glass again. However, the final determination is yet to be made by the Fair. Therefore, depending on COVID numbers and State and County guidelines as we get closer, we may, and are hopeful to, be able to have wine tastings and in-person seminars, but will not know this until a later date.

The Featured Winery Program **will** be returning! More details will follow as we get closer to Fair time and receive OCFC confirmation of any parameters and restrictions at that time.

If you have any questions regarding volunteer sign-ups, please contact our Courtyard Scheduling Coordinator, Rich Skoczylas at [Rich@ocws.org](mailto:Rich@ocws.org), or reach out to me at [Fran@ocws.org](mailto:Fran@ocws.org).

We look forward to seeing you at the Fair and continuing to get back to sharing fun, great laughs, and wine together in person!

- **Fran Gitsham, Courtyard Committee Chair**



## Commercial Wine Competition Volunteers



This year is speeding by so quick, it is hard to believe we are preparing for the

46th Commercial Wine Competition this year!! The sign up is on our website, released Friday, March 11.

We appreciate your flexibility in working together to make this another fun event. There are many areas where volunteer help is needed such as stewarding, glass washing and drying, as well as a handful of positions for computer verification. Continuing the efficiency of the past, the computer input positions will be assigned. A sign-up form is included on the website that identifies stewarding days, bagging nights, and other work parties with times and dates. In order to qualify for stewarding, it is required that you to sign up for a minimum of **two** additional work parties. We offer bagging and moving of wine to and from the Competition site, and including sorting day later in June.

We need your support for our work parties in order to run a successful Competition. The good news is that we will have some hired help for heavy lifting. No training is necessary, as newer members will be teamed with Competition veterans.

As a heads up, if you volunteer to steward, it means carrying trays of glasses—it's physical and can get tiring. Along with stewarding, you need to be prepared to assist your Steward Captain with opening wine bottles, preparing glasses for tags and cleanup of the judges' tables as needed, under the direction of your designated Steward Captain. Please dress accordingly, using your OCWS apron is recommended. Sneakers or shoes you can walk (forward, always forward...not against traffic) comfortably in all day.

If you have any questions, please feel free to phone me at 562.822.3382 or email me at [Strompharms@earthlink.net](mailto:Strompharms@earthlink.net). We look forward to your participation in making this very important event as successful as ever.

*- Robyn Strom, Volunteer Coordinator*

## OCWS Save the Date Calendar

### OCWS Varietal Hour @ 7 pm:

April 4	Non-Grape Wines—Wine Sans Grapes
April 18	Cabernet Sauvignon/Cabernet Franc
May 2	Celebrity Wines
May 16	Non-Bottled Wines (Cans, Boxes, etc.)
May 30	Memorial Day Wine and Food Pairing

### OCWS Winery Program:

April 8	Artisan Uprising
May 13	McClain Cellars
April 9	Winemakers' Quarterly Meeting
April 23	2022 Wine Auction
May 7	An American Picnic
May 14	Mini-Tasting—Rhone Style Wines
May 15	Bubbles 'n Brunch—Citrus City Grille
June 4-5	Commercial Wine Competition
June 11	Home Wine Competition



[www.ocws.org](http://www.ocws.org)



*The Orange County Wine Society is a non-profit 501(c)(3) educational organization incorporated under the laws of the State of California with its principal place of business in Costa Mesa, California.*

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Website: [OCWS.org](http://OCWS.org) ■ [OCWS Facebook](https://www.facebook.com/OCWS) ■ [Twitter: OCWineSociety](https://twitter.com/OCWineSociety)

2021 Wine Competition Results: [WineCompetition.com](http://WineCompetition.com)

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