



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 46, Issue 5, May 2022

President's Message

10 Ways To Be Happier

People ask me why I volunteer as much as I do and I always reply because it makes me happy. I just recently read an article on *WebMD* about 15 ways to be happier and as I ticked each one off the list, I realized that 10 of them had me immediately thinking about the OCWS and how it makes me happy. I hope you all say the same.

1. Slap on a Smile – How can you not smile and be happy when your paths cross with so many warm-hearted, fun-loving people who like to laugh, hug and drink good wine?
2. Volunteer – Well, that's a slam dunk. It's what it's all about for many of us.
3. Make New Friends – There's always someone new joining and attending functions. These are the people that fuel my enthusiasm because they're seeing the organization through new eyes and realizing all the fun yet to be had.
4. Count Your Blessings – How much more blessed can we be than to be doing something kind and giving in raising scholarship funds while having a ball? Enough said!
5. Break a Sweat - Anyone who has volunteered at an OCWS event knows this goes with the territory.
6. Forgive and Forget – No one sees things the same way and often times, in the running of the organization and associated events, people butt heads; however, the negativity never lasts for long because love abounds and always wins out.

7. Turn on Some Tunes – Attending the Spring and Fall events and the Holiday Dinner Dance fits this bill as evidenced by the full dance floor from start to finish with attendees dancing to a much loved band ("Break a Sweat" equally applies here).
8. Get the ZZZ's You Need – All I know is that I sleep beautifully after an OCWS event, as I've eaten, drank, danced, schmoozed, and gone home really satiated, having enjoyed fun with incredibly wonderful people.
9. Remember Your Why – If you're reading this, you know why you joined and why you stay a member. For me, it fills my heart with fun and love.
10. Seek Positive People – If there was one prerequisite to being a member of the OCWS, in my mind it would be this. Positivity abounds throughout the organization at every turn and it's a high I love being on!

I have always said that the Orange County Wine Society to me is a microcosm of what the world should be. We have members of all ages, races, religions, and sexual orientation, and no one sees any differences. They just see good people, with wonderful loving hearts and appreciate everyone for what they bring to the party ... whether it be as a full-time volunteer or a social attendee to events. If only the world could be more like us!

Sending love to you all, with hopes for more peace in the world.


- Fran Gitsham, President

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	Fran Gitsham President Fran@ocws.org
	Rich Skoczylas Vice President Rich@ocws.org
	Mel Jay Treasurer Mel@ocws.org
	George Cravens Secretary George@ocws.org
	Carolyn Christian Director Carolyn@ocws.org
	Kevin Donnelly Director Kevindonnelly@ocws.org
	Fred Heinecke Director Fred@ocws.org
	Brian McDonald Director Brian@ocws.org
	Linda Mihalik Director Linda@ocws.org

OCWS Varietal Hours

Summer is almost here! Don't miss the OCWS Varietal Hours in May. Every other Monday at 7 pm, a group of OCWS wine enthusiasts get together on Zoom and share information on a wine (related to that week's theme) from their cellar 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 for the meeting is emailed to you on the day of the event.

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

Please contact Carolyn at Carolyn@ocws.org or George Cravens at George@ocws.org with any questions or suggestions.

We look forward to Zooming with you soon!

Cheers!

- Carolyn Christian & George Cravens, Directors

DATE & TIME	VARIETAL	HOSTS
5/2/2022 @ 7 pm	Celebrity Wines	Stuart Fricke
5/16/2022 @ 7 pm	Non-Bottled Wines (Cans, Boxes, etc.)	Cathy & Lee Painter
5/31/2022 @ 7 pm (Tuesday)	Memorial Day Wine and Food Pairing	Carolyn & Damian Christian

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 April 2022 meeting: **Debbie Walsh, Michelle Golden, Colleen**

Norton, Debra & Mark Macknick, Lisa Turcott-Redmon, Stacy Hagen, Debra & Jon Wanbaugh, Lisa Hogan & Ed Stomp, Sharon & Chris Comer, Svetlana Vilsker & Luis Romo, and Sarah & Heather Arreola. As of April 1, the OCWS has 920 members.

For new members trying to log into 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

Winemakers Newsroom

What's Normal? Now Is!

As I pen this article on April 15, we just held our first “in person” event of 2022! Our first Quarterly Winemakers’ get together in two years! My goodness (not using my usual expletives due to this being a “family” newsletter), how **Incredibly Fantastic** it was to have about 75 of us together – no masks, all hugs, and handshakes and smiles around!

Kevin Donnelly hosted this event as he has done many times in years prior. We each brought wonderful home wines and a plethora of food concoctions, long awaited stories to tell and hear, and new jokes to share. What a wonderful day, thanks, KD!

As is customary, we provided SO2 testing for those wanting information on where their wines were at from a protection and taste standpoint. **Mike Paz** and **Eddie Petros** completed their 2nd Lab SO2 session for this year; thanks for taking ownership of that important task for our members! I think through two sessions there were over 100 wines evaluated! Thanks again!

In 2019, maybe July, I was personally asked by Kevin Donnelly to “assume” the leadership position for the Winemakers’ Group (as he was planning on running for a seat on the OCWS Board), which I did after Kevin was elected. As I undertook that position, I voiced that unlike in past years where Jim Graver held that position for over 35 years and Kevin Donnelly for well over 5, it was always my belief that that leadership positions should “move around” within our leadership team on a regular basis. I won’t go into why I thought that way in this article, but I essentially feel that change and reinvention benefits organizations in nearly every instance.

Based on that belief, I am moving back from that leadership role. After discussions with Fran Gitsham, *El Presidenté* of the OCWS, we have asked Ed Reyes to continue in that role. And Ed has graciously accepted! Now is the perfect time!

We were able to hold a Home Wine Competition in 2021, get our grapes and juice in both 2020 and 2021, test those grapes for our members throughout COVID, and now after last Saturday, hold our first in person Quarterly Winemakers’ meeting.

We continued our normal of “operating” in the **black** for most everything we do. Further, during this challenging period, we

were also able to purchase new equipment assets to transport and protect our grapes and juice, assets to process, test, and bottle our wines, and continue our successful bottle and cork sourcing programs for the group and **combine excess monies for scholarship support!** We are essentially in a really **WIN/WIN** position as we move forward. We’re healthy and ready!

As we come out of this “COVID Fog” that we’ve been under for a couple of years now is the perfect time to act. Immediately, Kevin Donnelly has agreed to undertake the leadership of the Home Wine Competition, as he has been that Chairperson on many previous occasions. We kind of are the “**last man/woman standing**,” as nearly all of our state and regional competitions have decided to **not** hold their competition or have completely dissolved for good. We continue to maintain the support of an extremely strong partner – **the OC FEC** – and with their support we are able to continue where others have found the challenges to be too great. **So I ask, please give Kevin your volunteer support as you gave me in 2021; it is most important for us to hold a wonderful Competition!**

For our day to day communication, education, seminars, programs, and activities – as mentioned above, Ed Reyes has agreed to undertake those activities and lead implementation. Ed has been a past OCWS Board member and a great supporter and guide within the Winemakers’ Group for many years (and makes pretty good wine too)! This action to move our leadership roles around should make us a better organization and **also signal to others that we want/need their support in the future.** If you have ideas, if you have thoughts on the leadership, if you have the time and desire – I ask that you make that known. We certainly want and need you to help us with the activities that made this such a great group for almost **half a century!** And I ask, please give Ed your fantastic support for any activities when he calls for volunteers.

And for me, I’m not going anyplace. I’ve got some other things that I want to undertake, personally. You’ll continue to see me around, (whether you like it or not). Thanks to all that have given me so much support during this time. Best to all, cheers!



- **Bill Forsch, Winemakers’ Group**

The Wine Press is the official newsletter of the Orange County Wine Society, Inc. The newsletter is published monthly.

The Wine Press welcomes input from the OCWS membership.

Forward comments, questions, and suggestions to WinePress@ocws.org

Editor-in-Chief: Linda Mihalik

Contributing Writers: Board of Directors, Liz Corbett, Bill Forsch, Scott Harral, Rochelle Randel, Bill Redding, Ed Reyes, Robin Strom

Contributing Editors: John Goodnight, Ron Nickens, Rochelle Randel

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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.

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. 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 re-

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

It's Back—The Wine Wall!!

Yes, the Wine Wall has returned and will be at set up and ready. Members are asked to donate a bottle (or more) of wine each valued at not less than \$20. Bottles may be donated at the OCWS office, Building 15 or brought to the An American Picnic social. The bottles will then be sold for \$20 each and **100% of the proceeds will go to the OCWS Scholarship Fund.**



Since its inception, the OCWS Scholarship Fund has donated almost \$750,000 to students at eight colleges and universities in California who are studying enology, viticulture, and culinary arts.

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

ceived 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

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

Just When We Thought Things Were Going Back to Normal ...

Another Wrench Is Thrown Into The Workings!

It is not up to us as to the guidelines we are required to follow by the OCFEC in order to hold The Courtyard at the OC Fair each year. This year, we've been thrown for a loop wherein TIPS training is concerned. As most of you know, we have been required to have volunteers pouring wine during the Fair to be TIPS trained and our program has run smoothly for a number of years, thanks to Rochelle Randel and Marcy Ott. Unfortunately for us, there was legislation passed two years ago which implements a training program under the ABC (Alcoholic Beverage Commission) called RBS (Responsible Beverage Service) training, which is similar to the TIPS training and we are now required to replace the TIPS certification with the new RBS certification. The Fair has determined that this new requirement will be implemented this year. We have been going back and forth with the Fair as to just who needs to be RBS certified. At this time, it will be required of anyone who

has not previously been TIPS trained, whether they are holding a current or expired certification. Beginning in 2023, **all** our volunteers will be required to be RBS certified. We are required to have RBS certified staff on site at The Courtyard during Fair hours at all times and are looking to have all managers take the RBS certification training this year. We are currently fine-tuning the program, which is available at a minimal cost online, and will pass along the request and training session information just as soon as we have the criteria buttoned down. Please be patient with us, as our backs are against the wall to meet this new requirement and we are doing our best to figure out just how best to implement it and meet the OCFEC guidelines. Information is being compiled in as simple and concise a manner as possible and we will be in contact with you shortly to move forward with this program. Thank you for your understanding and patience.

- 2022 Courtyard Committee

Time for A Refresh—New Approach for the Winemakers’ Group

To those of you who may not know me, let me introduce myself, I’m Ed Reyes. My wife, Debbie, and I have been OCWS members since 2006. I served on the OCWS Board of Directors from 2010 to 2013 and I have been a winemaker since 2010.

I have been asked to assume the leadership position for the Winemakers’ Group from Bill Forsch, but in no way do I feel I am replacing him. You see, I cannot replace Bill any more than he could replace Kevin Donnelly, who held the position prior, or Jim Graver who held that position for over 35 years before that. All each of us can do is lead the group in our own unique way.

Thank you, Bill, for leading us through a period no one saw coming and keeping the Winemakers’ Group together at a time when there were few in-person activities. Under Bill’s leadership we ran the Home Wine Competition in 2021. We were also able to continue winemaking as Bill worked with Bruce Powers and others to obtain fresh grapes in 2020 and 2021. Now that we are all back together, I’m anxious to taste those vintages. I’m sure some of them will be medal winners at the upcoming Home Wine Competition.

Over the years the Winemakers’ Group has grown and I have always been amazed at how one person could run this group. Yes, we have always been blessed with passionate volunteers and people willing to do just about anything to manage our activities and events. But I have always felt there was a *lot* the person at the top was responsible for. I really do not know how Bill, Kevin or Jim got everything done for the group all these years.

In his article in this month’s Newsletter, Bill Forsch touched on the idea that change and reinvention is good and beneficial to an organization. I agree. I also think that having a team involved in running a group is a good way of generating enthusiasm and fresh ideas. That’s why I’m looking at a different approach to running the Winemakers’ Group. I am working to form a committee (I like to call it a team) with more defined roles to run different facets of the Winemakers’ Group. As a winemaker, I think of this as creating a blend.

Now longtime winemakers, don’t be alarmed. The group will not change. We will continue to have quarterly potluck meetings, testing, fresh grapes in the fall, winemaking education, our camaraderie and all the good things we like about the Winemakers’ Group. The changes will happen behind the scenes. My goal is that the team will reduce the workload from the "leader" or face, if you will, of the Winemakers’ Group. As our OCWS President, Fran Gitsham is fond of saying, "Many hands make for light work." I think the team we’re putting together will eventually be able to do what we currently do and just maybe allow us to do some things we could not do previously.



I am looking for enthusiastic people to fill roles on our team. You do not have to be a winemaker to get involved. You only need to enjoy wine and the camaraderie of those who have a passion for making it. Feel free to reach out to me if you think you qualify at Ed@ocws.org or phoning me at 949.382.9548.

Ed Reyes, Winemakers’ Group Chair

A Trip Around the World Must Always Include Wine!

Part 2 – The Mediterranean Island Wineries

Our world cruise adventure continues. Since the beginning of March, our travels on the *Viking Star* have had us in or near the Mediterranean with only three stops on the European continent but mostly island hopping. Three notable islands were Sardinia of Italy, Malta and Corfu of Greece. Notable because these three islands, in the Med, produce some excellent wines.

Side note, we also experienced some wonderful Madeira, from the Portuguese Island of that name, as well as Sherry from the Spanish island of Mallorca. But you don’t want to hear about that, do you? Well, maybe another time. For now, let me tell you of these wonderful island-grown wines.

Now of course, we of OCWS are very familiar with mainland Italian varietals and blends, but I cannot recall any Italian wines found in California coming from Sardinia. We docked on the southern port of Cagliari and travelled inland a bit where our tour/tasting group pulled into a winery known simply as



Argiolas. This is a very large family-run winery that has its origins in the early 1900s. Antonio Argiolas, the patriarch, built it up over the years and ran it with his two sons until his passing at the age of 102. There must be truth to the belief that drinking red wine protects you from diseases and will extend your life. Today, it is run by the third generation of Argiolas, three grandchildren!

After a tour of the winery by our very friendly guide, Giulia, we were hosted by the winery to enjoy their wines along with an assortment of cheeses and breads. It was not only a great experience, but the wines were fantastic. We were offered two whites and two reds, all DOC and all made from grapes grown in the family vineyards on Sardinia.

The two whites were labelled as *S’Elegas* made from a local

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A Trip Around the World Must Always Include Wine!

(Continued from page 6)



varietal known as Nuragus di Cagliari (it's a good thing I took a brochure or I would never have spelled this correctly)! Of the whites, this was my personal favorite. Manuela, on the other hand, preferred *Costamolino*, made from the local variety of Vermentino, a varietal that I am sure you are

familiar with.

The two reds were *Pedera* and *Cosera*. *Pedera* was made from the Monica di Sardegna, a popular grape on the island and had a unique but excellent flavor. The *Cosera* came from the Cannonau di Sardegna, which I learned later is the Italian name for Grenache and tasted very much like a California Grenache. It is also the most widely grown in Sardinia. Both of these were excellent, though I favored the Cannonau. These wines are available in the United States!

Our next stop was Malta. Malta has a long political history changing hands in ownership from England to Turkey. Malta gained its independence from England in 1964, but they still drive their vehicles on the wrong side, I mean the left side, of the road. Malta is located south of Sicily, the lights of which can be seen on a clear night, and it has two official languages – Maltese and English. And before I get into the winemaking, Malta is a beautiful island country that should be on your bucket list. The incredible vast limestone block structures that fortify the small cities and dominate the Old Town areas are unlike anywhere else.

Perhaps you know all this, but what was surprising to me is that Malta has a thriving local wine production.



Once again, our tour group took to the road, making a trip to the Marsovin Wine Cellars in the port city of Valletta. This winery was established in 1919 and, surprisingly, was created out of a vessel storage and repair facility located within an easy reach of the Mediterranean Sea. For over

a hundred years, this winery has been owned and operated by the same family starting with the brothers Cassar. But when one of the brothers dropped out, the business stayed with Anthony Cassar, then later his son, and then on to the grandchildren. Our tour was conducted by one of those grandchildren, Stephan Cassar, who clearly knew well the history and operation of the Marsovin Wine Cellars. We were shown the sparkling winemaking process in particular. Of note, 2019 was the 100th anniversary of Marsovin and had been celebrated in style with a special vintage that was hand prepared and bottled.

After the tour of the cellars, we were then treated to a taste of some of the wines, all made from Maltese-grown grapes, coming from either the island of Malta or Gozo, largest of the other Maltese islands. There were two white varietals by names I could not repeat. But one of the reds we tried that stood out was the Ulysses Shiraz.

In the local stores and restaurants, you could find Marsovin. In fact, later, we enjoyed a glass of Marsovin's local reds while observing a traditional 4 pm canon salute from the nearby military batteries. Excellent!



A third Mediterranean island that makes very good wine is the Greek island of Corfu. Unlike Sardinia and Malta, which are quite some distance from the continental mainland, this island is right up against mainland Greece. In fact, it was within sight of the snow-covered Albanian mountain range to the east. We did not have a formal wine tour here, but the locally produced wine was everywhere. We tried a few at local cafés and found the wines to be excellent, particularly the whites. The photo above shows a store display in Corfu that presented only Corfu-grown varietals, with a few from mainland Greece. I could list some of the varietal names, but instead, I encourage you to come here – or to any of these wonderful Mediterranean locations – and discover some of remarkable regional wines on your own. Our trip continues for eight more weeks.



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

Hotel Reservations for the 2022 Commercial Wine Competition

If you plan on staying at the Costa Mesa Hilton Hotel for the weekend of the Commercial Wine Competition, please make reservations **no later than May 20, 2022**.

The OCWS has booked a block of rooms for OCWS members at a discounted rate and this rate is guaranteed only until that date. The special rate does not require advance payment and is \$145 per night plus \$20 per night self-parking. Reservations can be made by phone at 714.540.7000 or online, please go to the OCWS website for the OCWS direct booking link after log-

ging into your account. Members who book their rooms using the OCWS block will receive a bottle of wine in thanks for help in meeting our room commitments.

When making reservations by phone at 1-800-Hiltons (1.800.445.8667), be sure to mention the **discount code "OCWS 2022 Wine Competition"** to receive the above rates.

- **Bill Redding, Facilities Coordinator**
Commercial Wine Competition Committee

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.

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

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

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. We look forward to your participation in making this very important event as successful as ever.

- Robyn Strom, Volunteer Coordinator

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.

1. Servers – Sign-ups open May 1 on the OCWS website.
2. Managers, Stewards and Cashiers – Invitations were sent to sign up for these positions.
3. Dates for set-up, decorating and tear-down will be announced soon.

Wanted: Members Interested in working as Cashier or Steward at The Courtyard

If you have not previously been a Cashier or Steward at The Courtyard, and if you have experience working in The Courtyard in past years, and have considered working either of these positions send an email to Rich Skoczylas at

Rich@ocws.org. We will consider your experience for these positions.

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 so, 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 OC FEC confirmations 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.

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

- Fran Gitsham, President

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 Competition before; and
2. Make sure to blind copy Liz Corbett (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

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](https://twitter.com/OCWineSociety)

2021 Wine Competition Results: WineCompetition.com

OCWS Website Administrator: Wendy Taylor

OCWS Photographer: Jim Burk

2022 Syrah/Petite Sirah Mini-Tasting Wrap Up

The March Mini-Tasting featured six Syrahs, three from California and one each from France, Australia, and Chile, along with four Petite Sirahs from California. There were seven host sites throughout the county.

The Macchia Rebellious Petite Sirah from Lodi, CA was the overwhelming favorite, placing First at four sites, Second at two, and Third at the final site. Second place was Bellante's Watch Hill Vineyard Syrah from Santa Barbara County. Third was Chronic Cellars Suite Petite Petite Sirah from Paso Robles, Ca.

The four favorite wines across the seven host sites:

Place	Wine & Winery	YR	PRICE	DESCRIPTION
1st	Rebellious Petite Sirah. Lodi, Ca. Macchia	2019	\$28	Petite Sirah got its name from the small size of the berries and not the wine that is produced from it. It is one of the biggest, boldest and tannic wines produced in America. These Rebellious grapes wanted to stand on their own to show the world just how good they could be. 91 points, Gold OC Fair competition
2nd	Watch Hill Syrah Santa Barbara, Ca. Bellante	2018	\$50	Roasted plum and berry meet with smoke, wood spice and pie-crust aromas on the rich nose of this bottling. The roasted red-fruit flavors of the palate are enhanced by peppercorns, kelp and iodine aspects, as comforting tannins hold everything together. 92 points from Wine Enthusiast, OC Fair Silver
3rd	Suite Petite Petite Sirah Paso Robles, Ca. Chronic Cellars	2019	\$17	Buckle up for a Petite Sirah that's equally elegant and powerful. A seductive stunner, Suite Petite brings sultry flavors of bursting blackberries, blueberries, anise and a delightfully subtle hint of cacao and baking spices. With balanced tannins and a full mouthfeel, this is one you won't soon forget! Blend: 85% Petite Sirah, 8% Syrah, 7% Grenache 92 points from Wine Enthusiast
4th	Woodcutter's Reserve Syrah Barossa Valley, Australia. Torbreck Winery	2019	\$28	This wine offers oodles of plush, plump plum and cherry accented by flowers, peppery spice, soy and iron. The palate delivers what the nose suggests. It's broad shouldered but neatly cupped by fine, chalky tannins. There's a lucidity here thanks to minimal oak. Tangy fruit and a saline note carry the finish. It's a charming example of modern Barossa Shiraz. Editors' Choice: 92 Points - Wine Enthusiast

In addition, attendees brought a delicious dish to share and then voted on a Chef of the Evening. The results of the Chef of the Evening at each host site are:

- **Hosts Tina & B.J. Fornadley:** Tina Fornadley - Asian Style Pulled Pork
- **Hosts Julie Good:** Julie Good - Ribs
- **Hosts Pam & Bill Oneida:** Alice Polser - BBQ Beans
- **Hosts Greg & Cathy Risling:** Elee & Don Phillips - Pork Loin with Red Wine and Plum Sauce (with Poached Plums)
- **Hosts Pat & Frank Solis:** Jim Burk - Boeuf Bourguignon
- **Hosts Beverly Genis & Bob Topham:** Barbara Greenfield - Pork Loin
- **Hosts Barb & Dave White:** Kim & Sam Clark - Slow Cooker Pumpkin Pecan Pudding with Whisky Sauce

The detail scores by site will be posted on the OCWS website. Congratulations to all the winners! A big **Thank You** to the Hosts! Please send your recipes to George Cravens at George@ocws.org for possible publications the website.

- **George Cravens, Director**

2022 Syrah/Petite Sirah Mini-Tasting Wrap Up Photo Gallery



OCWS Save the Date Calendar

OCWS Varietal Hour @ 7 pm:

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| May 2 | Celebrity Wines |
| May 16 | Non-Bottled Wines (Cans, Boxes, etc.) |
| May 31 | Memorial Day Wine and Food Pairing |

OCWS Winery Program:

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| May 13 | McClain Cellars |
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| May 7 | An American Picnic |
| May 14 | Mini-Tasting—Rhône Style Wines |
| May 15 | Bubbles 'n Brunch—Citrus City Grille |
| June 4-5 | Commercial Wine Competition |
| June 11 | Home Wine Competition |
| July 15—August 14 | OC Fair |



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