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Stellar Cellars



Home winemaker Jim Kerins does a barrel tasting in his Silverado Canyon home, where he bottles several varietals.

Silverado Success

STORY & PHOTOS BY GREG RISLING

Just past the one-time mining outpost of Silverado, you will find Jim Kerins, who knows how to strike gold in the world of home winemaking.

Kerins, an Orange County Wine Society member for nearly a decade, moved from Costa Mesa to the rugged canyon five years ago, in part, to pursue his passion of producing clean, natural and – of course – delicious wine. Making vino runs in his blood; his great-grandfather was Portuguese and he also had tried his hand at oenology.

His home sits on 2/3 of an acre and

abuts Silverado Creek. Kerins has converted his garage into a wine laboratory of sorts where part is devoted to the process and another section is home to his nine-barrel cellar.

The barrels are American, Hungarian and French and hold different varietals including Tempranillo, Merlot, Pinot Noir, Chardonnay, Cabernet and Primitivo. Kerins opines that American barrels are the best because they tend to have caramel and vanilla notes and lend a creamy finish to his wine.

see **KERINS**, page 3

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Fran@ocws.org



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Kevin@ocws.org



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Linda@ocws.org



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Director
Fred@ocws.org



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Director
John@ocws.org

President's Message

BY FRAN GITSHAM

Every new year brings changes and the OCWS is no exception. We are an ever-evolving organization and changing with the times is a most necessary part of the success of the organization. We are so fortunate to have volunteers with amazing hearts who bring their talents to the group year in and year out.

Each person who has devoted themselves in one way or another and has lent their areas of expertise over the years has played an integral part in the past, the present and in setting the foundation of the future.

I would like to take this opportunity to thank an incredibly special volunteer who has dedicated herself in a quiet, behind-the-scenes capacity.

Kudos, standing ovations and tons of thanks go out to Linda Mihalik, who single-handedly created and elevated *The Wine Press*, our online monthly newsletter, month after month for the past five years. Her attention to detail, creative nature and never faltering enthusiasm brought life to the publication. She kept us informed and entertained, and managed to serve a full term on the board of directors during this time.

Although it is time for Linda to step down as editor, she will still

New 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 December 2022 meeting: Dawn Antonucci, Gary Antonucci, Ginger Gonzalez, Ray Boisvert and Karen Boisvert.

As of Dec. 1, the OCWS has 1,049 members.

New Members: For new mem-



be an active member of the OCWS while exploring other exciting adventures in her life. THANK YOU to an amazing woman with a heart of gold for lending your hand, your heart and your talents to the OCWS!

Linda has chosen to hand over the reins of *The Wine Press* to Cathy and Greg Risling, a dynamic duo who will be bringing their areas of expertise to further the future of the publication. I, for one, am extremely excited to read *The Wine Press* under their caring hands and hearts. Thank you Rislings!

I wish everyone a Happy and Healthy New Year with hopes that our paths will cross often, while sharing wine, laughs and love.

bers 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.

—Rochelle Randel,
OCWS Business Administrator



(Above) Kerins in his outside bar adjacent to the cellar, where he keeps his award-winning bottle and Best of Show plaque (right) for his 2021 Tempranillo.

from KERINS, page 1

To visit Kerins is not just about the journey but to also partake in his creation. The proof can be found among the 800 bottles he corked last year – there are only 40 that remain.

Winemaking “is the universal language of beauty, goodness and truth,” he says. “It’s about sharing it with the next generation and your family and friends.”

Kerins has been rewarded for his efforts. His 2021 Tempranillo won Best of Show at this year’s OC Fair Home Wine Competition and he has racked up six Double Gold medals the past two years.

His wine rack houses only 60 bottles – only two are not his. His cellar isn’t about the collection but more so about his passion for wine-making and ensuring that he shares that joy with others.



Kerins also planted 48 Tempranillo and Syrah vines on his property and expects his first harvest next season.

“The most rewarding part is to taste the wine daily and see how it evolves over time,” Kerins says. “I understand what wine style I like – one that gives involuntary salivation. I believe the best wine in the world can be made in six months as the sulfate-free Tempranillo Best of Show proves.”

If you have a cellar you would like featured in The Wine Press or know of another OCWS member who has a unique or Stellar Cellar, please email us at editor@ocws.org.

The Wine Press Staff Box

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 Editor@ocws.org

Executive Editors

Cathy Risling
Greg Risling

Contributing Writers

OCWS Board of Directors
Jim Burk
Scott Harral
Rochelle Randel
Ed Reyes

Website Administrator

Wendy Taylor

OCWS Photographer

Jim Burk

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OCWS

P.O. Box 11059
Costa Mesa, CA 92627
Phone: (714) 708-1636
Fax: (714) 546-5002

Website: OCWS.org

OCWS Email:
Office@ocws.com

2022 Wine Competition Results:
WineCompetition.com

Winning Recipe



Eric Williamson’s delicious pecan pie recipe garnered first place at one of last month’s OCWS mini-tastings.

“This is the pecan pie that my grandmother has cooked as long as any of the family can remember (and we all love it),” says Williams, an OCWS member since 2018. “As she was getting older we asked, ‘Grandma, what’s your secret recipe?’”

Her response?

“Oh, it’s no secret, it’s on the back of the Karo syrup bottle!”

Pecan Pie

- 1 cup light corn syrup
- 3 eggs
- 1 cup sugar
- 2 Tbsp. butter, melted
- 1 tsp. vanilla extract
- 1 1/2 cups (16 oz.) pecans plus 1/4 cup for top of pie
- 1 9-inch deep dish pie crust

STIR the first 5 ingredients thoroughly using a spoon.

POUR into pie crust.

BAKE on center of oven for 60-70 minutes (until center reaches 200 degrees). Cool for 2 hours. Store pie in refrigerator.

SPRINKLE top of pie with finely chopped pecans.

Congratulations to all of the winners! A big thank you to the hosts. Please send your recipes to George Cravens at george@ocws.org for possible publication on the OCWS website.

The Results Are In

The December mini-tasting featured a range of red wines intended to pair nicely with a wide range of comfort food. Each of the seven mini-tasting sites voted on a “Chef of the Evening,” and the winning dishes included meatloaf, short ribs, lasagna and pecan pie (recipe at left).

The three favorite wines across the seven host sites:

1st Place

2020 Austin Hope
Cabernet Sauvignon
Hope Family Wines
Paso Robles, CA
\$49.95

Deep ruby in color, it expresses aromas of freshly picked black currants, ripe black cherries and blackberries, with subtle notes of violets, mocha, and dried spices. On the palate, it’s a big, powerful, modern-styled wine layered with heaps of juicy blackberry and cherry fruit, while nuances of cedar, clove, nutmeg and vanilla bean round out the long smooth finish. It’s full-bodied and rich, balanced by fresh acidity and firm, polished tannins.

Accolades: 95 points, Wine Enthusiast. Named No. 7 in the Enthusiast Top 100 wines of 2020.



2nd Place

2021 Mischievous
Old Vine Zinfandel
Macchia
Lodi, CA
\$28

This Mischievous blend uses multiple Old Vine Zinfandel vineyards that, when combined, produce

the classic, fruit-forward characteristics that are the centerpiece of all great Lodi wines. Just a touch of Petite Sirah adds structure and increases its complexity. Aging in small oak barrels creates a soft vanilla finish making it a very food-friendly wine that can be enjoyed daily with everything from rich pasta to a juicy barbecued steak.

Accolades: 95 points, 2022 OCFAir Best in Class.



3rd Place

2021 8 Years in the Desert
Zinfandel Blend
Orin Swift Cellars
Saint Helena, CA
\$44.95

Deep maroon core with a ruby rim. It opens with aromas of wild blackberry, pepper, oatmeal raisin cookies, Sequoia forest floor, bay leaf and spices. The entry is broad and opulent with a mid-palate of brambly raspberry, black cherry, ripe blueberry and a hint of cacao.

Accolades: 91 points Robert Parker.





For the upcoming mini-tasting, we plan to showcase one Rhone white followed by four Rhone red wines. The Rhone region in France has been producing wines since pre-Roman times.

The mini-tasting plans to explore a number of the popular varietals and blends the region is known for as well as comparing California wines to similar French wines.

Hosts: Mini-Tastings are held at various host sites around Orange County. If you would like to host this event, please e-mail George Cravens (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 sign-up if there is a specific

Rhone Mini Tasting

6-9 p.m.

Saturday, Feb. 25, 2023

Various Host Sites

Sign Up Deadline:

Friday, Feb. 10

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 \$35 for members and \$40 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 site 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 to the advance purchase of wines, you will not receive a refund after the cancellation deadline. The cut-off date for online sign-up is Friday, Feb. 10. After this date, please contact the OCWS office to determine availability. The cancellation deadline is Monday, Feb. 13, 2023.



Jeff Runquist Wines

6:30 p.m.

Friday, Jan. 13, 2023

Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

Sign Up Deadline:
Sunday, Jan. 8



Jeff Runquist is well known to produce balanced wines that can be enjoyed in their youth, but will also age and become more complex with time. His wines share a theme with zest and vibrant flavors of fresh fruit reflective of the varietal flavors inherent in the grape.

With Jeff's passion for red wines, he won two Double Gold awards at the 2022 OC Fair Commercial Wine Competition, in addition to many Gold and Silver awards.

He produces over 20 different varieties from nine different appellations and receives dozens

of medals every year in competitions at the Orange County, San Francisco and California State fairs. His wines bring in the highest awards and are easily recognizable with an "R" on the bottles.

—Rich Skoczylas,
Winery Program Coordinator

MENU

Buffet: Breast of chicken with mustard seed cream sauce, rosemary roasted Pee Wee Potatoes and charred seasonal vegetables. **\$46 members, \$51 guests**

Heart Healthy Meal: Pan-roasted local sea bass with citrus sauce, quinoa and charred seasonal vegetables. **\$53 members, \$58 guests**

Both meals include California Caesar Salad with toasted pepitas, chopped romaine, heirloom cherry tomatoes, garlic croutons, parmesan cheese, creamy Caesar dressing, warm artisan breads and rolls with sweet butter.

A vegetarian meal may be specially ordered. **\$53 members, \$58 guests**



Volunteers Needed

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



**Jeff Runquist
WINES**

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 p.m. followed by a presentation from Jeff Runquist about 7:15 p.m.

Members may bring their own wine to enjoy and share during dinner. Be sure to wear your name tag. As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a refund is Sunday, Jan. 8.



Bubbles 'n' Brunch

11 a.m. to 2 p.m.
Sunday, Jan. 29, 2023

Citrus City Grille
122 N. Glassell St.
Orange, CA

Sign Up Deadline:
Sunday, Jan. 25



Back by popular demand, our first brunch of 2023 will be celebrated at Citrus City Grille.

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.

The price for the buffet is \$66 for members and their guests, all inclusive. The event is posted on the website for signups. Space

is limited; when the event fills up, please contact the OCWS office to be placed on a waitlist.

—Rochelle Randel,
OCWS Champagne
Brunch Coordinator

MENU

Buffet:

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:

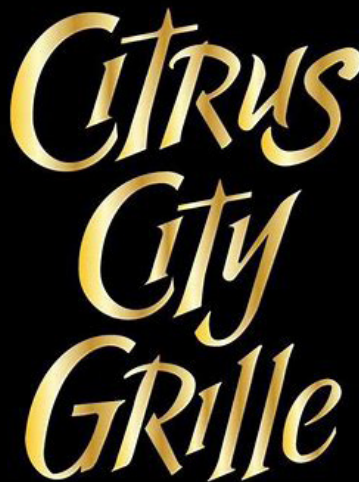
Shrimp Cocktail, Ahi Poki

Bakery Station:

Breads, danishes, sweet treats

Beverages:

Endless champagne, mimosa and Bloody Mary bar, coffee, juice, soft drinks



RSVP Policy

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 Jan. 25, 2023. Any cancellations after this date would be filled and refunded from the waitlist.

REMINDERS

Each person is requested to:

No. 1

Bring a bottle of your favorite champagne and/or wine (no corkage fee)

No. 2

Bring champagne and/or wine glasses

No. 3

Please wear your nametag

No. 4

Please drink responsibly



Cypher Winery

6:30 p.m.
Friday, Feb. 10, 2023

Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

Sign Up Deadline:
Sunday, Feb. 5



Cypher Winery first entered the OC Fair Commercial Wine Competition in 2022 and immediately won a Double Gold Award.

Winemaker and owner Susan A. Mahler (affectionately known as "SAM ZinPunk") grew up with a solid sense of independence via an adventure-fueled,

free-range '70s-style childhood. Skiing, dirt biking and flying with a commercial and instructor pilot license over Western Colorado and Utah made for great adventure.

SAM co-founded Four Vines winery while living and working in Berkeley and made the move to Paso Robles in 2002 to dive

full time into the workings of running a winery.

Flash forward to 2020, the adventure continues with Cypher's 10th anniversary and the release of the long-awaited Anime Series, bringing things full circle in her adventure called life.

—Rich Skoczylas,
Winery Program Coordinator

MENU

Buffet: Grilled breast of chicken with Marsala wine sauce with mushrooms, parmesan herb risotto and seasonal baby heirloom vegetables. **\$46 members, \$51 guests**

Heart Healthy Meal: Roasted salmon filet with bouillabaisse sauce, chive couscous and matignon of seasonal vegetables. **\$53 members, \$58 guests**

Both meals include wedge salad of butter lettuce, roasted tomatoes, crispy pancetta, bleu cheese crumbles, creamy peppercorn dressing, warm artisan breads and rolls with sweet butter.

A vegetarian meal may be specially ordered. **\$53 members, \$58 guests**



Volunteers Needed

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

CYPHER

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 p.m. followed by the Cypher Winery presentation about 7:15 p.m.

Members may bring their own wine to enjoy and share during dinner. Be sure to wear your name tag. As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a refund is Sunday, Feb. 5.



Macchia Winery

6:30 p.m.
Friday, March 10, 2023

Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

Sign Up Deadline:
Sunday, March 5



In Italian, “Macchia” means “the spot.” In the Lodi area, Macchia Winery has been earning a reputation as a spot where discriminating vino buffs can find small lots of high-quality vintages at reasonable prices. Macchia has been well aware of the potential for quality that was long ignored by many winemakers outside the area, Macchia makes multiple Zin-

fandels, each sporting distinctive qualities. In addition, Macchia offers some amazing Italian, Spanish and French varietals such as Sangiovese, Nebbiolo, Barbera, Graciano and French Colombard. All their wines are vegan and gluten-free.

It is a tried-and-true strategy for making exceptional wines that is at the heart of their winemaking philosophy. Mac-

chia is passionate about their vineyards.

“Winemaking technology has improved dramatically in the last two decades, but it is still the quality of the fruit you start with that ultimately determines how good your wine will turn out,” says COO Tanya McMahan. “Remember, it’s all about the grape!”

—Rich Skoczylas,

Winery Program Coordinator

MENU

Buffet: Beef bourguignon with bacon, pearl onions, carrots, mushrooms garnished with fresh parsley, creamy mashed potatoes and roasted root vegetables. **\$46 members, \$51 guests**

Heart Healthy Meal: Roasted breast of chicken with harissa, preserved lemons, chickpeas and mint orzo pasta, and charred asparagus with cucumber sauce. **\$53 members, \$58 guests**

Both meals include an Orange County Salad with mixed baby field greens, candied walnuts, endive, cherry tomatoes, balsamic vinaigrette and crunchy sourdough baguettes.

A vegetarian meal may be specially ordered. **\$53 members, \$58 guests**



Volunteers Needed

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



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 p.m. followed by the Macchia Winery presentation about 7:15 p.m.

Members may bring their own wine to enjoy and share during dinner. Be sure to wear your name tag. 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 5.

Start 2023 Out Right!

The OCWS Varietal Hours were started in 2021 out of a need to continue wine education programming during the pandemic.

Although in-person events are now available, you will discover the Varietal Hours are still a fun learning experience that you can enjoy every other week from the comfort of your own home. We will never replace the amazing feeling of getting together in person and sharing wine and knowledge, but we have a great time challenging ourselves to try new things during the Varietal Hours and we invite you to join us!

The Varietal Hours are held every other Monday at 7 p.m. via Zoom, and the upcoming themes

are listed below. Grab a wine that fits a theme from your cellar or venture out to your favorite wine store for something new!

Each Varietal Hour we will discuss that week's theme and share what we like about the wine(s) we have chosen. This event is a great way to learn about wines you haven't tried before and see if someone shares a wine that appeals to your wine palate. And the best part... the event is FREE!

You will need to register on the OCWS website no later than the Sunday night before the event. A



link for the meeting is emailed to you on the day of the event. You can attend as many or as few of the Varietal Hours as you wish.

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 at one of the future Varietal Hours!

Cheers!

—Carolyn Christian,
OCWS Vice President
and George Cravens,
OCWS Director

DATE	TIME	VARIETAL	HOSTS
<i>Jan. 9, 2023</i>	7 p.m.	Your Favorite Blend	Don & Elee Phillips
<i>Jan. 23, 2023</i>	7 p.m.	Your Favorite Winery	Cathy & Lee Painter
<i>Feb. 6, 2023</i>	7 p.m.	Wine & Chocolate Pairing	Ed Reyes
<i>Feb. 20, 2023</i>	7 p.m.	Riesling	Stuart Fricke
<i>March 6, 2023</i>	7 p.m.	Unusual Wines	George Cravens
<i>March 20, 2023</i>	7 p.m.	California Coastal Wines	Ed Reyes



A New Year, a Fresh Start

January, a new year, and for me it means time for a fresh start. That doesn't mean simply repeating the same things as last year. Sure, I may be doing many of the same things in my life as I did last year. But a fresh start means an opportunity to do those activities better or with a fresh approach.

With that in mind, I look to build on our current Winemakers Group activities. Join us at our Winemakers Group planning meeting on Saturday afternoon, Jan. 14, 2023, at my home in Laguna Hills where we will be planning our 2023 events and activities.

Are you a new or aspiring winemaker who wants to get involved in the group but doesn't know where to start? Have you been making wine for a few years and want to

know how to improve your winemaking skills? Have you been in the group a while and want to help run events? All are welcome to attend regardless of your winemaking skills or length of time in the OCWS.

At the meeting we will:

- Schedule dates and sites for our quarterly potluck meetings
- Get your input for educational seminars
- Look for people who want to run our annual cork, bottle and grape purchases
- Begin to put together a committee for the 2023 Home Wine Competition in June
- Brainstorm to determine other activities of interest to the group

Don't be shy. Attendance at this meeting does not mean you're

committing to anything although we do encourage more people to get involved.

Please RSVP to me at the email at the end of this article if you're interested in attending. If you can't attend but have ideas to offer, email me and we'll discuss your ideas at the meeting.

Our next quarterly potluck is scheduled for Saturday, Feb. 25 in the La Habra area. It will include SO₂ testing. Signups for the event will open on the OCWS website later this month. All OCWS members are welcome to attend.

I look forward to seeing you at the planning meeting or at one of our upcoming events. Cheers!

—Ed Reyes,
OCWS Member
Ed@ocws.org

Calling all photographers

The OCWS sponsors a photography contest and you are invited to participate! As you might have guessed, the subject is “wine,” but this can mean many things to many people.

Do you have a great shot of the sun filtering through the vines just before picking? Or an action shot of wine being poured with some great swirls in the glass? Perhaps a romantic shot of a couple toasting each other?

These are a few ideas, and I’m sure you have many more of that great shot involving wine in some way.

Each month the photography committee will select a Photo of the Month for publication in an upcoming *Wine Press* as well as on the OCWS website. The ultimate goal is to publish an OCWS calendar consisting of the 12 best photos of the year. These may or may not be the 12 monthly winners.

If you have any questions, email Jim@JBurk.net. Jim is the OCWS photographer and head of the OCWS photography committee.



Chillin’ Along the Coast

The winner of the OCWS’s November Photo Contest is Tamara Reddy for her shot of the Mendocino coast taken at the Pacific Star Winery in Fort Bragg. Congratulations, Tamara.

THE RULES

- 1** Entrants must be OCWS members in good standing and the submitted photo must have been photographed by the OCWS member when he/she was an active member.
- 2** The photo must be somehow wine oriented. It may be of a winery, vineyard, the winemaking process, the finished product or simply the consumption. But don’t limit yourself just to these ideas!
- 3** The photo or photos may be submitted to the OCWS photography committee anytime but will be considered only for the month it was submitted. There is a limit of five (5) submissions per month.

- 4** Upon submission, rights to the photo are given to the OCWS for marketing purposes, so before you submit it make sure it is your property. Please get permission from any people in the photo to use for OCWS marketing purposes.

- 5** The photo must be submitted in one of the following formats: JPEG, RAW, TIFF or Photo-shop. Any size is acceptable, but it is preferred to be at least 3000x2400 pixels, which is an 8”x10” shot at 300 dpi for printing.

To submit a picture, attach it in an email to Jim Burk at Jim@JBurk.net. Be sure to include your name, phone number, picture location and picture title. Photos are due by the last day of the month to be considered for the next month’s winner.

FALL SOCIAL: Chili Cookoff

The OCWS Chili Cookoff was held Nov. 5 at the Courtyard on a beautiful day with over 150 people attending the event.

The guests also were provided hot dogs, hamburgers, salad, quesadillas, popcorn and amazing desserts by the Cooks Caucus. We had the Wine-makers Group pouring their home-made wines and the Wine Wall kept everyone enjoying the winning wine.

The Wine Wall generated \$1,000 for scholarships! Thank you, Rochelle Randel. The music provided by the Three 2 Sevens Band keep the dancing going the whole afternoon.

We had 11 teams making their

delicious chili for the event. They worked hard in preparing the chili, decorating their location and serving all the attendees with tasty chili. Thank you to all the teams for their great entries!

So many people contributed to making the Fall Social a fun experience. It is always impressive to see how many of our members volunteer, plan, coordinate the setup, serve the wine and set up the courtyard.

Thank you to all who made this event a great afternoon full of fun!

— Alice Polser,
OCWS Member

WINNING CATEGORIES

Best Chili with Beans

Dean and Robyn Strom

Best Chili with Wine

John and Teresa Lane

Best New Member Chili

Art Cordts and

Sharron Jestin

Best Most Unusual Chili

Carol Frank and Sam Puzzo

Best Overall Chili (tie)

Arts Cordts/Sharron Jestin

Glenn/Nicole Tormey

Best Presentation

Robyn and Dean Strom





UPCOMING EVENTS

2023

JANUARY 13

2023 DOUBLE GOLD WINERY PROGRAM
JEFF RUNQUIST WINES / AVENUE OF THE ARTS HOTEL

JANUARY 14

WINEMAKERS GROUP 2023 PLANNING MEETING
ED REYES HOME / LAGUNA HILLS

JANUARY 29

WINE & DINE
BUBBLES 'N' BRUNCH / CITRUS CITY GRILLE

FEBRUARY 10

2023 DOUBLE GOLD WINERY PROGRAM
CYPHER WINERY / AVENUE OF THE ARTS HOTEL

FEBRUARY 25

MINI TASTING
RHONE WINES / VARIOUS LOCATIONS

FEBRUARY 25

WINEMAKERS QUARTERLY POTLUCK & MEETING
LOCATION: TBD

MARCH 10

2023 DOUBLE GOLD WINERY PROGRAM
MACCHIA WINES / AVENUE OF THE ARTS HOTEL

APRIL 14

2023 DOUBLE GOLD WINERY PROGRAM
NOTRE VUE ESTATE WINERY / AVENUE OF THE ARTS HOTEL

APRIL 22

2023 OCWS WINE AUCTION
ORANGE COUNTY FAIRGROUNDS / COSTA MESA

JUNE 3-4

OC FAIR COMMERCIAL WINE COMPETITION
HILTON HOTEL / COSTA MESA

JUNE 10

OC FAIR HOME WINEMAKERS COMPETITION
ORANGE COUNTY FAIRGROUNDS / COSTA MESA

JULY 14-AUG. 13

OC FAIR WINE COURTYARD
ORANGE COUNTY FAIRGROUNDS / COSTA MESA