

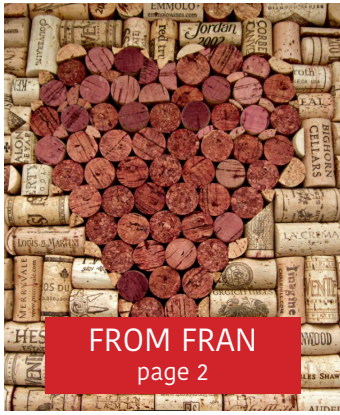
THE WINE PRESS



Volume 47, Issue 2

ocws.org

February 2023



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**Scholarship Winners:
WHERE ARE THEY NOW?**

FUTURE Investment



STORY BY GREG RISLING

In a state overflowing with an abundance of wine, who doesn't dream of dipping their toes in the world of winemaking?

For Robert Huff, that aspiration became reality thanks, in some small measure, to a \$1,200 scholarship from the Orange County

Wine Society.

Huff, 39, was studying at Cal Poly, San Luis Obispo, trying to cover his tuition and other expenses while splitting his time between school and working part time at a restaurant. Fortunately, he was

see **HUFF**, page 3

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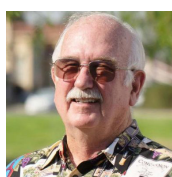
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President's Message

BY FRAN GITSHAM

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

Valentine’s Day and the thought of love has been ingrained in us from the time we were old enough to go to school, our moms making sure we made enough cards so as to not exclude anyone in the class.

Valentine’s Day is a part of our culture, from our earliest days of homemade cards to extraordinarily expensive Hallmark cards to Hallmark movies that now look to bring love to every season of the year. Love comes in many ways to warm hearts.

In the case of the OCWS, love also comes in many forms and faces. People may initially join for the love of wine but, more often than not, I see people who just love life overall and extend that love to others. I have

“Where there is love, there is life.”

• • •

—Mahatma Gandhi

seen marriages and life-long friendships formed within the organization and have had the privilege of sharing more happiness than I could have ever imagined and,

unfortunately, more sadness than I would have liked with people whose bonds have formed over that initial love of wine.

I have never met a less-than-loving heart within the OCWS. The people, and their loving hearts, is what has made the OCWS successful. The continuing success of the organization, in my mind, comes second only to the people who make our organization successful year after year.

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

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 January 2023 meeting:

Sharon Grabill, Wynona Grandi, Gloria Franklin, Justin Martin, Anne Waddell, Don and MaryAnn Mayer, Robert and Roberta Bechtloff, Robert and Judy Zasa and Lisa Kowalczyk.

As of Jan. 1, 2023, the OCWS has 1,068 members.

New Members: For new mem-

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.

Save the Date: New Member Mixer (invitation only) is Saturday, March 25 (location and time TBD).

—Rochelle Randel,

OCWS Business Administrator



Jaam Moynihan (left) and Robert Huff take a break from production of their Joseph-Jibril Wines.

from HUFF, page 1

awarded an OCWS scholarship that helped him graduate in 2017 with a degree in wine and viticulture.

“I was willing to learn whatever I could,” Huff says. “At Cal Poly SLO, I built a good base of wine research and how to solve problems, which has been helpful in my career. I learned in the winemaking industry there is no one size that fits all.”

Every year, OCWS awards scholarships at eight California colleges to aspiring students in enology, viticulture, wine marketing or culinary arts.

The Santa Rosa native went on to work at esteemed Pinot Noir producer Kosta Browne, where he landed one of two prized internship positions out of a pool of 17 applicants. There, he learned the tools of the trade, eventually becoming cellar master where he dabbled with high-end fruit and had the freedom to experiment.

For the past two years, Huff has been with Marine Layer Wines, a

Sonoma winery that focuses on Pinot Noir and Chardonnay. He now serves as assistant winemaker, running a 350-ton production facility.

Huff also has been afforded to have a side project: Joseph-Jibril Wines. Using both Huff and partner’s Jaam Moynihan’s middle names, they have been blessed to make their own wine. Their first vintage was a 2021 carbonic Pinot Noir and a 2021 Rose of Pinot Noir.

This year they plan to add an organic Chardonnay and Cabernet Franc to their portfolio.

Huff realizes he is fortunate to do what he loves the most and has some parting advice for those who want to be part of a flourishing industry and may need to rely on scholarships like the ones OCWS provides.

“Do your research and find the curriculum that has the most to offer,” he said. “Exploring all your options is helpful and putting in that little bit of extra work—especially finding available scholarships—will help you in the long run.”

To date, OCWS has awarded more than \$740,000 through its scholarship program. In 2022, OCWS gave nearly \$30,000 to eight institutions.

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. Please forward comments, questions and suggestions to Editor@ocws.org

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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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2022 Wine Competition Results:
WineCompetition.com

Commercial Wine Competition

Attention Commercial Wine Competition Volunteers

We are headed toward the 47th Commercial Competition this year, which will be held June 3-4 at the Hilton Hotel in Costa Mesa.

Signups will begin in March on-line, same as in previous years.

We understand that these are ever-changing times and conditions, so please be flexible and we can work together to make this another fun, successful event. There are many areas where volunteer help is needed, such as stewarding and glass washing and drying. In an effort to continue our level of experience and efficiency, the Data Input and Scoring Verification teams will again be pre-assigned positions.

A sign-up form will be posted on the OCWS website that identifies stewarding days, bagging nights and other work parties with times and dates. In order to qualify for stewarding, you are required to sign up for two additional work parties, which can be bagging or moving wine to and from the competition site and includes sorting. The Ribbon Mailing crew also will be pre-assigned.

We definitely need your support for our work parties to run a successful competition.

Good news is that we will have hired help for heavy lifting. No training is necessary as newer members will be teamed with competition veterans.

A quick reminder: If you volunteer to steward, you will be required to carry trays of glasses. It's physical and can get tiring. Along with stewarding, you need to be prepared to assist your Steward Captain by opening wine bottles, preparing glasses for tags and cleaning up the judges' tables as needed, while listening to your Steward Captain for direction.

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 for this very important event.

—**Robyn Strom,**
Volunteer Coordinator

Notable Recipes

OCWS member Elee Phillips made the popular Cranberry, Brie and Pancetta Bites for the OCWS Winemakers Group's Christmas Party in December. And by all accounts, it was a real hit.

"Baked brie is one of my—and many of my friends'—favorite appetizers," Elee says. "But I wanted something different and easier to serve to a crowd. That's when I came across the recipe on the Well Plated by Erin website.

The original recipe called for roasted pecans and rosemary sprigs and since Elee is allergic to nuts and "can't stand biting into little leaves of rosemary," she came up with an alternative—pancetta!

Cranberry, Brie and Pancetta Bites

Ingredients:

1 sheet puff pastry
1 small round brie cheese
8 oz. cranberry orange sauce (I used this recipe: www.wellplated.com/homemade-cranberry-sauce/) but you can use any jam
2 slices pancetta (approx. 1/8" thick)
Oil, cooking spray

Directions:

PREHEAT oven to 375°; spray mini muffin tin with cooking spray.
ROLL OUT and cut sheet of puff pastry into 24 2" squares.
PRESS 1 square into each muffin cup.
CUT brie in half horizontally and dice the one half into about 1/2" cubes.
PLACE 1 cube in each cup.
DICE pancetta into small (approx. 1/8") cubes.



SAUTEE small cubes in 1 tsp. of oil until crisp; drain on paper towel and wait until cool.

SCOOP 1 tsp. cranberry sauce into each cup (I use a small melon baller).

SPRINKLE pancetta over each cup.

BAKE for 18-20 minutes or until pastry is golden brown.

Got something delicious to share? Please send your recipes to George Cravens at george@ocws.org for possible publication on the OCWS website.



NOTE: *The date for the Rhone Wine mini-tasting has changed due to an unforeseen conflict that arose after the January issue of The Wine Press was completed. The event had been posted on the OCWS website. The mini-tasting has been rescheduled to Saturday, March 4, 2023.*

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 popular varietals and blends the region is known for 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 email George Cravens (george@ocws.org). You may need to sign up and pay before 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 spe-

Rhone Mini Tasting

6-9 p.m.

Saturday, March 4, 2023

Various Host Sites

Sign Up Deadline:

Friday, Feb. 17



cific site request (please add a note on your sign-up if there is a specific location you would like, or a group of people you want to attend with). Your assigned host site also is 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, en-

trée, 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 ensure an appropriate balance of food types served. There will be a special bottle of wine that evening as a prize for Chef of the Evening. Our winning Chefs of the Evening are invited to 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 Friday, Feb. 17. After this date, please contact the OCWS office to determine availability. The cancellation deadline is Monday, Feb. 20.

Bon Appetit!

—George Cravens,
OCWS Director

Chances are if you belong to the Orange County Wine Society, you belong to one or more wine clubs. The driving factor in joining a wine club can be varied but is due, in

Clubs With Benefits

large part, to the wine itself. We are inviting OCWS members to reach out and tell us the best or

most unique features of your wine club. Please email editor@ocws.org so that we can include submissions in an upcoming newsletter article.



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. There is also a roasted salmon option. **\$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.

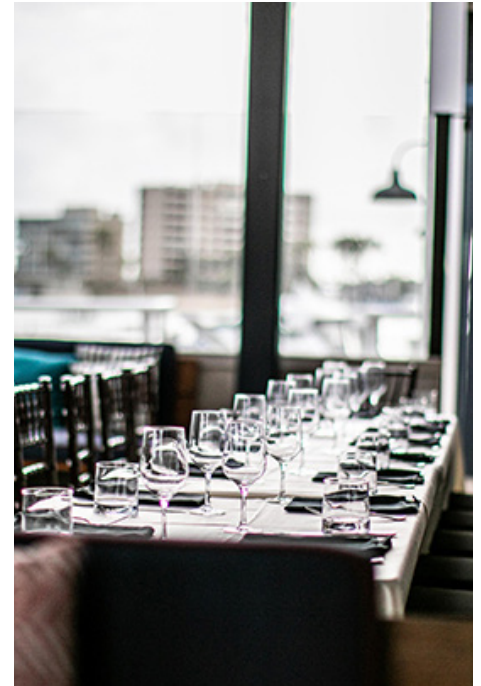


Bubbles 'n' Brunch

11:30 a.m.-2 p.m.
Sunday, March 26, 2023

Louie's by the Bay
2801 W. Coast Highway
Newport Beach, CA

Sign Up Deadline:
Thursday, March 23



Louie's by the Bay is a modern Italian steakhouse located on the waterfront along picturesque Mariner's Mile in Newport Beach. With a 180-degree view of Newport Bay, a warm elegant design and exceptional service, Louie's brings an unparalleled concept to Newport Beach. The restau-

rant is owned and operated by longtime restaurateur Ron Salisbury of the Cannery Seafood of the Pacific and El Cholo fame.

We will be brunching on the dockside patio to the left of the main entrance. This will be a plated brunch with choice of starter, entrée and dessert.

You may bring a bottle of bubbles or wine to share. We are required to bring our own glasses to secure the no corkage. Coffee, juice and soft drinks are included.

*—Rochelle Randel,
OCWS Champagne
Brunch Coordinator*

MENU

The price for this brunch is \$69, 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. Valet parking is \$8.

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 March 23. Any cancellations after this date will be filled and refunded from the waitlist.

Looking forward to toasting with you again!



REMINDERS

1. Please bring a bottle of your favorite champagne and/or wine.
2. Please bring champagne and/or wine glasses (required).
3. Please wear your nametag.
4. Please drink responsibly.



Notre Vue Estate & Winery/ Balverne

6:30 p.m.
Friday, April 14, 2023

Wyndham Hotel
3350 Avenue of the Arts
Costa Mesa, CA

Sign Up Deadline:
Sunday, April 9



Notre Vue Estate & Winery wines are made in the European style, focusing on finesse and purity and made with low-intervention, clean winemaking styles.

“Notre Vue,” which means Our View, is a breathtaking property spanning 710 acres in Windsor, California. They pride themselves as a certified sustainable vineyard and winery producing ultra-premium

wines from estate vineyards that straddle two of California’s most famous viticultural appellations: Russian River Valley and Chalk Hill located in Sonoma County.

Notre Vue Estate & Winery also produces wines under the Balverne label, which won a Double Gold award for their 95 Points 2021 Sauvignon Blanc. This brand was famous in the 1980s because it was poured at

the White House multiple times as well as the renowned Brown Derby and Spago restaurants in Los Angeles and Sparks Steakhouse in New York. Balverne wines were produced on the estate in the 1980s and the brand was carefully resurrected by the Notre Vue Estate owners in 2012 to honor Balverne’s history.

—*Rich Skoczylas,*
Winery Program Coordinator

MENU

Buffet: Chicken scallopine in a dry sherry sauce with morels, green peas and asparagus herb risotto. **\$46 members, \$51 guests**

Heart Healthy Meal: Roasted salmon with wilted spinach and mushroom sauté, topped with baby arugula and balsamic glaze and brown rice. **\$53 members, \$58 guests**

Both Meals: Include a salad of baby spinach leaves with feta cheese, marinated olives, fresh strawberries with cucumber-lemon vinaigrette with warm artisan breads and rolls with sweet butter.

NOTRE VUE
ESTATE WINERY AND VINEYARDS

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.

Vegetarian Meal: May be specially ordered. **\$53 members, \$58 guests**

REMINDERS

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. with the meeting following 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, April 9.

Planning for Success

When you open a bottle of wine, do you ever think about the amount of planning that went into it? I'm talking about the thinking, imagination and attention to detail the winemaker did long before the wine was bottled, even before it was blended, aged, barreled or fermented. Do you realize the amount of planning that went into the wine before the grapes were harvested and before the growing season began?

The winemaker thinks about the varietals he or she will be getting in the fall. How much of each varietal will be needed? Where will they be sourced from? How will those varietals be used? Will some red grapes be used to make a rose? Will they be bottled as a single varietal or as part of a blend? What kind of blend? How will these decisions affect how the grapes are fermented and processed?

Yes, the winemaker has lots of decisions to make.

Even though we're still in the middle of winter, the OCWS Winemakers Group also is thinking about fall and the upcoming harvest. At our recent planning meeting we had two dozen or so winemakers, new and experienced, come together to suggest events and programs for this year. We discussed the upcoming grape harvest. Where will we get grapes? What varietals? What education and tools will new winemakers need to succeed? What education will veteran winemakers need to improve their craft?

Yes, there were a LOT of great suggestions and energized winemakers at our planning meeting. More importantly, we had a number of people step up to help put these ideas into action.

With everyone's help we can elevate our experienced winemakers to produce better quality wines and help our next generation of winemakers become more successful more quickly. Ultimately, when we uncork our 2023 vintage, we will be able to look back at all the planning we did early in the year and see that it was all worthwhile.

Planning has also begun for the 47th annual Home Wine Competition in June. We always need volunteers to help organize and run this great event, the biggest amateur wine competition in California. To get involved, look for details in upcoming issues of *The Wine Press*.

The next winemakers quarterly meeting, potluck and SO2 testing is Feb. 25 in the La Habra area; location will be announced two weeks prior to the event. Signups open this month on the OCWS website. All OCWS members are welcome, you don't have to be a winemaker to attend. Non-winemakers, this is an excellent opportunity to see what our group is all about and sample some of the great wines we produce.

—Ed Reyes,
ed@ocws.org

2023 Wine Auction: Are You Ready?

Grab your favorite writing pen, practice raising your bidder's paddle and get ready for the 2023 OCWS Wine Auction Saturday, April 22!

Need to fill your wine cellar? This will be your opportunity to purchase wines from the 2022 OC Fair Commercial Wine Competition at a fraction of retail.

The event will take place at the OC Fair and Event Center in the Costa Mesa building 11 a.m. to 6 p.m. (no early checkouts). If you have never attended this event, we highly recommend it.

Enjoy the afternoon with wine, food and the chance to support our

scholarship program, which benefits eight California colleges and universities that provide wine-related and culinary arts degrees.

The OCWS Wine Auction is limited to members only and tickets are available online. At \$20 per person, the event is one of the best deals around! Volunteer opportunities are also available before, during and after the event. Sign up online when you purchase your event tickets.

Looking to get even more involved with the OCWS? We are currently looking for a computer specialist to assist during the event. Please contact Carolyn Christian if you have experience with comput-

New Auction in Town!

The OCWS will be hosting its first online auction soon.

The event will benefit the OCWS Scholarship Program and feature wine artwork by Marjorie Trout, wine magnums and winery experiences. Details will be available soon. If you are interested in donating a magnum of wine or would like to assist with the online auction, please contact Carolyn Christian at carolyn@ocws.org.

ers and data entry and are interested in serving on the committee.

—Carolyn Christian
OCWS Board Director



OCWS Varietal Hours, Pairing and Education Fun

How many wine grape varieties are there? What does it mean for a wine to be vegan? Which wine grapes are part of the Rhone varieties?

These are the types of information we learn about each time we have a Varietal Hour. Want to learn more and have fun doing it? Come join us!

The OCWS Varietal Hours are held 7-8 p.m. every other Monday via Zoom. Singles and couples from the OCWS join us each week to discuss the pre-designated topic and describe the wine they brought to share. Some attendees find something they have in their own cellar already and others use Varietal

Hours as an opportunity to go to their favorite wine store and try something new.

Although the event is FREE to OCWS members, sign-ups are required. Please log on to the OCWS website to register for this event no later than the Sunday night before the Varietal Hour. Couples only need to sign up for one person since this event is via Zoom.

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.

DID YOU KNOW?

The first vineyard in California was planted by Franciscan missionaries under the direction of Father Junipero Serra at the mission in San Juan Capistrano in 1779.

Please contact Carolyn Christian at carolyn@ocws.org or George Cravens at george@ocws.org with any questions or suggestions. We are also looking for hosts for April 17 and hosts and themes for May and June. No experience is necessary.

We look forward to Zooming with you soon at one of the future Varietal Hours!

Cheers!

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

DATE	TIME	VARIETAL	Hosts
Feb. 6	7 p.m.	Wine & Chocolate Pairings	Ed Reyes
Feb. 20	7 p.m.	Riesling	Stuart Fricke
March 6	7 p.m.	Unusual wines	George Cravens
March 20	7 p.m.	California Coastal wines	Ed Reyes
April 3	7 p.m.	Sierra Foothills wines	Carolyn & Damian Christian
April 17	7 p.m.	Spanish Varietal wines	YOUR NAME HERE

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.



VINEYARD WITH A VIEW

The above photo was taken by six-year OCWS member Manuela Harral while on a Viking River Cruise with husband Scott on the Rhine River, Sankt Goarshausen, Germany, in October 2021, heading from Prague to Paris.

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 Photoshop. 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.



2023

UPCOMING EVENTS

FEBRUARY 6	VARIETAL HOUR WINE & CHOCOLATE PAIRINGS / HOSTED BY ED REYES
FEBRUARY 10	2023 DOUBLE GOLD WINERY PROGRAM CYPHER WINERY / AVENUE OF THE ARTS HOTEL
FEBRUARY 20	VARIETAL HOUR RIESLING / HOSTED BY STUART FRICKE
FEBRUARY 25	WINEMAKERS QUARTERLY POTLUCK & MEETING LOCATION: TBD
MARCH 4	MINI-TASTING RHONE WINES / VARIOUS LOCATIONS
MARCH 6	VARIETAL HOUR UNUSUAL WINES / HOSTED BY GEORGE CRAVENS
MARCH 10	2023 DOUBLE GOLD WINERY PROGRAM MACCHIA WINES / AVENUE OF THE ARTS HOTEL
MARCH 20	VARIETAL HOUR CALIFORNIA COASTAL WINES / HOSTED BY ED REYES
MARCH 25	NEW MEMBER MIXER LOCATION: TBD
MARCH 26	BUBBLES 'N' BRUNCH LOUIE'S BY THE BAY / NEWPORT BEACH
APRIL 3	VARIETAL HOUR SIERRA FOOTHILLS WINES / HOSTED BY CAROLYN CHRISTIAN
APRIL 14	2023 DOUBLE GOLD WINERY PROGRAM NOTRE VUE ESTATE WINERY / AVENUE OF THE ARTS HOTEL
APRIL 17	VARIETAL HOUR SPANISH VARIETAL WINES / HOST TBD
APRIL 22	2023 OCWS WINE AUCTION ORANGE COUNTY FAIRGROUNDS / COSTA MESA
MAY 12	2023 SPECIAL WINERY PROGRAM AVENUE OF THE ARTS HOTEL