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## OCWS Wine AUCTION

# Great Wines for a Better Cause



STORY BY CAROLYN CHRISTIAN

Many of us look forward to the Orange County Wine Society Wine Auction each year. It is a time to see friends, share some great wine and food and fill our personal cellars with California wines at unbeatable prices.

While you might think the wine

auction is held just to empty out the OCWS cellar in preparation for this year's wine competition, it is our second most important fundraiser of the year, just behind the Wine Courtyard during the OC Fair.

see AUCTION, page 3

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# President's Message

BY FRAN GITSHAM

The cog in the wheel is one who holds a minor but most necessary post in a large organization. The cogs who run the Orange County Wine Society are our volunteers.

As a volunteer, I have had the privilege to meet and spend time and work side by side with amazingly wonderful people who, like me, love the OCWS not just for what it can give us, but what we can do to give back and help in the successes of an incredible volunteer organization.

For me, it took just raising a hand to volunteer at the Courtyard at the OC Fair 23 years ago and I was hooked. I had so much fun and met so many kind, intelligent, heartwarming and fun-loving people that, most likely, I wouldn't have crossed paths with in this life. Volunteering hasn't always been fun, since I have the tendency, like many of us, to raise my hand just a bit too often. But it most certainly has always been fulfilling.

This brings me to the point that the OCWS runs on volunteerism and the old adage that "many hands make for light work." There are a number of people who have the time to volunteer on a regular basis, but it is also the people who have but a few days or even just hours a year that we would not exist without.

With each new year, OCWS starts planning for the annual major events that make this organization what it is—the Commercial and Home Wine competitions, wine auctions, the Courtyard at the OC Fair and, lest we forget, the numerous other membership events throughout the year. All of these are successful because of volunteers.

One thing you can be assured of is that you will be asked repeatedly to volunteer. Volunteering is not a requirement of membership and solicitation to volunteer does not mean you are obligated. But I promise that if you have not

thrown your hat into the volunteer pool, try it—you will not regret it.

You will meet people you otherwise might not meet; you will share stories and laughter; and, I hope, you will find as much enjoyment in volunteering as I have and that your heart will be equally filled.

I urge all of you who can make the time, even for just one hour at an event, to give volunteering a try. It is truly addictive; just ask anyone who has tried it. It is as much a social experience as any event you attend.

John F. Kennedy once said, "Every person can make a difference and every person should try." I say every member should volunteer at least once and I hope you have as much fun as I do.



**"Every person can make a difference and every person should try."**

—John F. Kennedy

## Clubs With Benefits

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 large part, to the wine itself. We are invit-

ing 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.



**OCWS members attend the annual wine auction featuring more than 4,400 wines in search of good deals and fun times.**

### **AUCTION, from page 1**

As a reminder, the OCWS is a 501c(3) organization with a mission to support wine education. We do this through our programming at the OC Fair (wine tasting, seminars, featured wineries); winery programs in spring; and WineCompetition.com, which features all of the winners from the OC Fair Commercial Wine Competition.

But by far our biggest support of wine education is the OCWS Scholarship Fund, which this year surpassed the \$750,000 mark in donations to eight California colleges and universities with wine and culinary arts-related programs.

For those who have never attended the event, here is what to expect:

- Over 1,000 silent auction lots placed in order on tables that span the event venue.
- Over 100 verbal auction lots auctioned off randomly by our professional auctioneer.
- Lots consist of four bottles of quality California wine curated by our own cellar master and his team who have spent weeks putting together the lots.
- Printed and electronic catalogue of the auction lots available for attendees a few weeks before the event.
- Mystery lots of wine available at crazy low prices and can be ordered at the beginning of the event, guarantee-

ing you will go home with something.

- Food and wine served throughout the event in several courses (appetizers, entrees and desserts).
- Doors open at 11 a.m. and bidding starts immediately.
- Silent auction lots picked up randomly throughout the event until 4:30 p.m.
- Checkout process begins shortly after 5 p.m. and concludes when all wines have been paid for and picked up. No early checkout is available under any circumstances. Please plan to stay until 6 p.m.

So whether you are looking to fill your wine cellar with some great deals on California wines, enjoying time with friends or great wine and food, or you want to support the wine industry by contributing to the OCWS Scholarship Fund, the wine auction has you covered.

The OCWS has been pairing wine education and fun for decades and this event is no exception. At only \$20 per person for wine, food and a chance to get some great deals on wine, the wine auction is a bargain.

You can get even more involved by contributing your time as a volunteer during part of the event.

Please join us on Saturday, April 22, at the OC Fair and Event Center for our annual auction (a members-only event). Thank you in advance for your support of the OCWS and our mission to promote wine education.

## 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](mailto:Editor@ocws.org)

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**2022 Wine Competition Results:**  
[WineCompetition.com](http://WineCompetition.com)

## Home Wine COMPETITION

# Let the Competitions Begin!

The 47th Annual OC Fair Home Wine Competition will take place June 10 at the OC Fair and Event Center. This is the biggest amateur wine competition in California and it is organized and run entirely by volunteers from the OC Wine Society. We need your help once again to make this competition a success.

Volunteer signups are now open on the OCWS website. There are lots of ways you can help! The online volunteer form lists a variety of day-of-event positions that need to be filled. If you want to volunteer but are new to the competition, don't worry. We'll pair you with a competition veteran.

Of course, all work and no play would make for a dull day, so you get some perks for volunteering. Breakfast and lunch will be provided by our OCWS Cooks Caucus. Plus, you get to taste the award-winning wines after the judging is finished. It is a lot



of fun and a great way to meet and socialize with your fellow OCWS members.

Winemakers, the website is now open for competition entries. Did you make something you are exceptionally proud of? Medals will be awarded for red, white or blush varietal wines made from grapes or kits. There are categories for blends, fruit wines, sparkling wines, dessert wines and mead. The competition also awards plaques for the overall Best of Show entries in red, white,

fruit and dessert wine categories. Last year, OCWS winemakers won Best of Show awards in the red wine and white wine categories. We are hoping for another great showing from our winemakers again this year.

Do you want to get more involved and help run the competition? We are always looking for people to work behind the scenes to help organize and plan things in the weeks leading up to competition day. You will be assisting and working with our experienced team members to make the task easy.

Feel free to contact me if you want to get involved in running the competition. I also will be happy to answer your questions about volunteering for the event or entering your wines. I am entering a few of my wines too (fingers crossed).

—Ed Reyes,  
ed@ocws.org

## Commercial Wine COMPETITION

# Attention Commercial Wine Competition Volunteers

We are headed toward the 47th Commercial Wine Competition this year. Signups will be on our website this month, so look for them any day now. Boy this year has gone fast!

We understand that these are changing times and conditions, so we ask that you please be flexible so we can work together to make this another highly successful and fun event. There are many areas where volunteer help is needed such as stewarding, glass washing and drying.

Continuing the standard of efficiency, the data entry, scoring verification and medals mailing teams will be pre-assigned. A sign-up form is included on the website that identifies two stewarding days, two bagging nights and other work parties with

times and dates.

To qualify for stewarding, you are required to sign up for two additional work parties. We offer bagging and moving of wine to and from the competition site, as well as sorting within weeks after the competition. We need your support for our work parties in order to run a successful competition. The good news is that we will be hiring help for heavy lifting for the move to and from the competition site. No training is necessary as newer members will be teamed with competition veterans.

A quick note: If you volunteer to steward, you'll 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 with opening wine bottles,

preparing glasses for tags and cleaning up the judges' tables as needed, while listening to your steward captain for direction. It's really all about teamwork for this to be successful.

Some of the positions are quite physically demanding. We thank you in advance for your understanding that not all positions requested will be fulfilled, as we need to assure the safety of all our volunteers and accept volunteer requests for positions deemed best suited to their physical capabilities.

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 this very important event.

—Robyn Strom,  
Volunteer Coordinator

Many consider Pinot Noir the “holy grail” of wine. This temperamental grape varietal requires warm daytime and cool evening temperatures and is partial to coastal climates. The Burgundy region of France’s Cote-d’Or region is well known for Pinot Noir where only Chardonnay is planted in greater abundance. In California, plantings began in the 1940s with a significant push in Sonoma starting in the 1960s. Today, high-quality Pinots are produced in Sonoma, Mendocino and Santa Barbara counties of California, as well as in Oregon and Washington.

While Pinot Noir is quite well known as a red wine, it has three close cousins that also are interesting. Pinot Grigio/Gris is a very popular white wine. Pinot Blanc is less well known but is an excellent white wine. Pinot Noir is genetically unstable and occasionally a vine will have one or more canes that produce white (Pinot Blanc) grapes. Finally, Pinot Meunier is one of the three main grape varieties used in Champagne (along with Pinot Noir and Chardonnay).

One of the major factors affecting Pinot Noir is the amount of time spent in oak. From France, Pinot Noir is rus-



tic, earthy and acidic. From Sonoma, it’s lush with rich black cherry flavors and higher in alcohol than French Pinot Noir.

**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](mailto:george@ocws.org)). You may need to sign up and pay until hosts are selected. Reimbursement will be made for all host sites.

**Locations:** Host sites and directions will be announced to those attending approximately one week prior to the event. We try to place you at the location nearest your home or to accommodate your specific site

request; however, 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/couple attending brings a potluck dish (appetizer, entrée, side dish or dessert) to serve a small portion to 18 people. The dish ideally should be designed to match the theme of the tasting, in this case Pinot Noir. Please coordinate your food selection with your host site to ensure 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.

A maximum of eight sites for this Mini-Tasting will allow for 112 attendees (plus hosts). Mini-Tastings are popular, so we encourage early sign-ups. Online sign-up deadline is Friday, April 21. After this date, please contact the OCWS office to determine availability. The cancellation deadline is Monday, April 24.

—George Cravens,  
OCWS Director

### 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 February 2023 meeting: James Alexander, James and Bernadette Blake, Mayumi Bowers, German and Kristine Duran, Lynn Feingold, Jacqueline Garcia, Jeff George and Cindy Schult, Richard and Erin Kociela, Lisa Kowalczyk, Larry and Andrea Pawell, Karen Schultz, Susan Vranich.

As of Feb. 1, the OCWS has 1,080 members.

**New Members:** For new members trying to log into the website, go to [OCWS.org](http://OCWS.org). Your default login is the primary member’s email address. The default password is the primary member’s zip code. Both of these may be changed under the tab “My Account” once you log on. However, there may be only one login/password per membership.

—Rochelle Randel,  
Membership Chair

### New Member MIXER

Meet other new members and the OCWS Board of Directors as well as learn more about what the Orange County Wine Society has to offer at the New Member Mixer 2 to 4 p.m. Saturday, March 25. Note: This is an invite-only event.

This free event is restricted to new members who joined on or after July 1, 2022, and who have not previously attended a New Member Mixer. Attendance is limited; thereafter, a waitlist will be established. Please call the OCWS office at (714) 708-1636 to be placed on the waitlist. Sign up on our website at [OCWS.org](http://OCWS.org). Log in to your account and click on the Events tab, then scroll down to the New Member Mixer.

The location is in Yorba Linda and the address will be emailed three to five days prior to the event. Dress is casual (the event will be indoors). Wine, water and light appetizers will be served. Please wear your name badge. Hope to see you there!

—Linda Flemins, Director &  
New Member Mixer Chair



# 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

**DOORS OPEN 6 P.M.**



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.



### 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.

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

**SOLD OUT!**



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

Avenue of the Arts 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.



### 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**

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.





# ZD Winery

6:30 p.m.  
Friday, May 12, 2023

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

**Sign-Up Deadline:**  
Sunday, May 7



In 1969 Norman and Rosa Lee deLeuze build a little family winery in Napa, California. They named this winery “ZD” and it is still run by the family.

They are committed to producing world-class wines, farming organically and providing first-class hospitality to guests.

Their passion and dedication to making world-class wine has helped elevate ZD Wines as one of Napa Valley’s iconic wineries.

ZD’s premium mainstay wines include Chardonnay, Pinot Noir and Cabernet Sauvignon. Once you try one of these, you have tasted ex-

ceptional wine. Of course, ZD produces other wines – Tempranillo, a Port-style wine of multi-vintage blend of diverse reds and a sparkling Reserve Blanc de Noir.

—Rich Skoczylas,  
Winery Program Coordinator

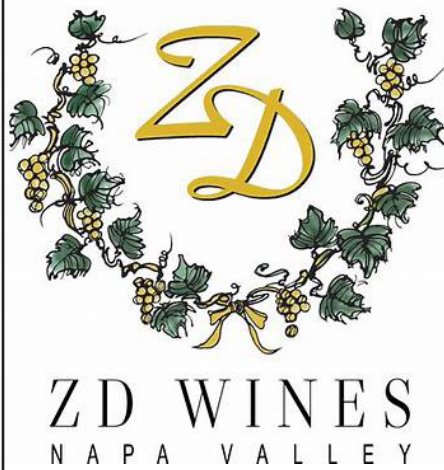
## MENU

**Buffet:** Beef stroganoff with mushroom and sour cream gravy, buttery egg noodles and heirloom baby carrots. **\$56 members, \$61 guests**

**Heart Healthy Meal:** Pan-roasted Mahi Mahi with pistachio crusted with caper sauce, herb quinoa pilaf and heirloom baby carrots. **\$63 members, \$68 guests**

**Both meals:** Include baby mixed greens with strawberries, crumbled goat cheese, glazed walnuts and a light raspberry vinaigrette with warm artisan breads and rolls with sweet butter.

**Vegetarian Meal:** May be specially ordered. **\$63 members, \$68 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.**

For this special event, we also will include dessert with an apple tart with toasted almonds and caramel. A selection of dessert wines from the OCWS cellar will be provided by our cellar master to accompany this tart.

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, May 7.

**Notable RECIPES**
**Oven Braised Veal Stew with Black Pepper & Cherries**
**INGREDIENTS:**

- 2 lb. boneless veal stew meat cut into 2-inch pieces
- ¼ tsp. black pepper
- 2 tsp. kosher salt, divided
- 1 Tbsp. all-purpose flour
- 2 Tbsp. butter
- 1 Tbsp. olive or canola oil
- ¾ cup boiling water
- 2 Tbsp. veal demi-glacé (try Williams-Sonoma)
- 2 cups fresh or undrained thawed frozen pitted cherries
- 2½ Tbsp. honey
- 1 cinnamon stick
- 1 cardamom pod
- 1 dried bay leaf
- 1 cup dry red wine (Syrah, Barbara, Pinot Noir) optional
- 1 Tbsp. finely chopped fresh parsley
- ½ package of flat butter noodles


**DIRECTIONS:**

**PREHEAT** oven to 325 degrees. Place veal pieces in bowl; sprinkle all over with pepper and 1 tsp. salt. Sprinkle with flour and toss to coat. Melt butter with oil in 5 to 6 qt. Dutch oven over high heat. Working in two batches (if necessary), add veal; cook, stirring occasionally, until browned on all sides, 6 to 7 minutes per batch.

**TRANSFER** veal to a bowl using a slotted spoon; set aside. Pour off drippings from the Dutch oven.

**STIR TOGETHER** ¾ cup boiling water and demi-glacé mixture, cherries, honey, cinnamon, cardamom bay leaf and optional red wine to Dutch oven; bring to a boil over high heat, scraping bottom and sides of oven to loosen browned bits.

**REDUCE** heat to medium low; cover and simmer 10 minutes. Uncover; nestle veal in the cherry mixture.

**COVER AND ROAST** in preheated oven until veal is very tender, about 90 minutes. Remove and discard cinnamon, cardamom and bay leaf. Stir

in remaining 1 tsp. salt. Sprinkle with parsley and serve immediately over noodles.

**OPTIONAL THICKENING**

Deglaze the stew. Pour veal and cherry stew into a bowl through a sieve. Place veal and cherry mixture in a bowl and set aside. Return the sauce to the Dutch oven and add ½ cup heavy cream. Heat over medium heat until the sauce has thickened, 10-15 minutes. Return veal, cherry mixture to the sauce and reheat over medium heat 10 minutes.

**MAKE AHEAD**

Stew can be made up to three days ahead; let cool then cover and refrigerate. Reheat gently over medium.

*Oven Braised Veal Stew with Black-Pepper & Cherries recipe courtesy Barb White. Got something delicious to share? Please send your recipes to George Cravens at [george@ocws.org](mailto:george@ocws.org) for possible publication on the OCWS website.*

# OCWS Varietal Hours, Pairing and Education Fun

The OCWS Varietal Hour started out of a desire to continue the organization’s wine educational programming during the pandemic.

Although the OCWS now holds most of its events in person again, the Varietal Hours have endured as a great way to meet virtually. Members continue to join us for this event even after they move out of the area or when they are on vacation.

Varietal Hours are a great way to share knowledge and fun stories about wine; we all learn something new each time we meet. And we do it from the comfort of our own homes!

Join us every other Monday from 7 to 8 p.m. via Zoom for one of these exciting events. The upcoming themes are listed below. Find something that you already have in your cellar or use the varietal hours as an opportunity to go to your favorite wine store to buy something new.

Each participant shares what they like (or didn’t like) about their wine.

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 Zoom meeting will be 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 Christian at [carolyn@ocws.org](mailto:carolyn@ocws.org) or George Cravens at [george@ocws.org](mailto:george@ocws.org) with any questions or suggestions. We are also looking for hosts and themes for May and June. No experience is necessary.

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

**DID YOU KNOW?**  
 Los Angeles County was the third top wine-producing region in California in the 1880s (after Napa and Sonoma) thanks to Orange County, which was still part of Los Angeles County until 1889 and had over 85 wineries in Anaheim alone!

DATE	TIME	VARIETAL	Hosts
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	Don & Elee Phillips
May 1	7 p.m.	Wine & Mexican Food Pairing	YOUR NAME HERE
May 15	7 p.m.	Oregon wines	Sam & Kim Clark



**DORMANT BUT  
DAZZLING**

The photograph of the Month winner for January 2023 is Orange County Wine Society member Craig Rowe with his shot at Brick Barn Wine Estate in Buellton taken in December 2022 with his iPhone.

## 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.

### 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.



# UPCOMING EVENTS

**2023**

**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 1**

**VARIETAL HOUR**  
WINE & MEXICAN FOOD TASTING / HOST TBD

**MAY 6**

**MINI-TASTING**  
PINOT NOIR / VARIOUS HOST SITES

**MAY 12**

**2023 SPECIAL WINERY PROGRAM**  
ZD WINERY / AVENUE OF THE ARTS HOTEL

**MAY 15**

**VARIETAL HOUR**  
OREGON WINES / HOSTED BY SAM & KIM CLARK