

THE WINE PRESS

Volume 47, Issue 4

ocws.org

April 2023



FROM FRAN
page 2



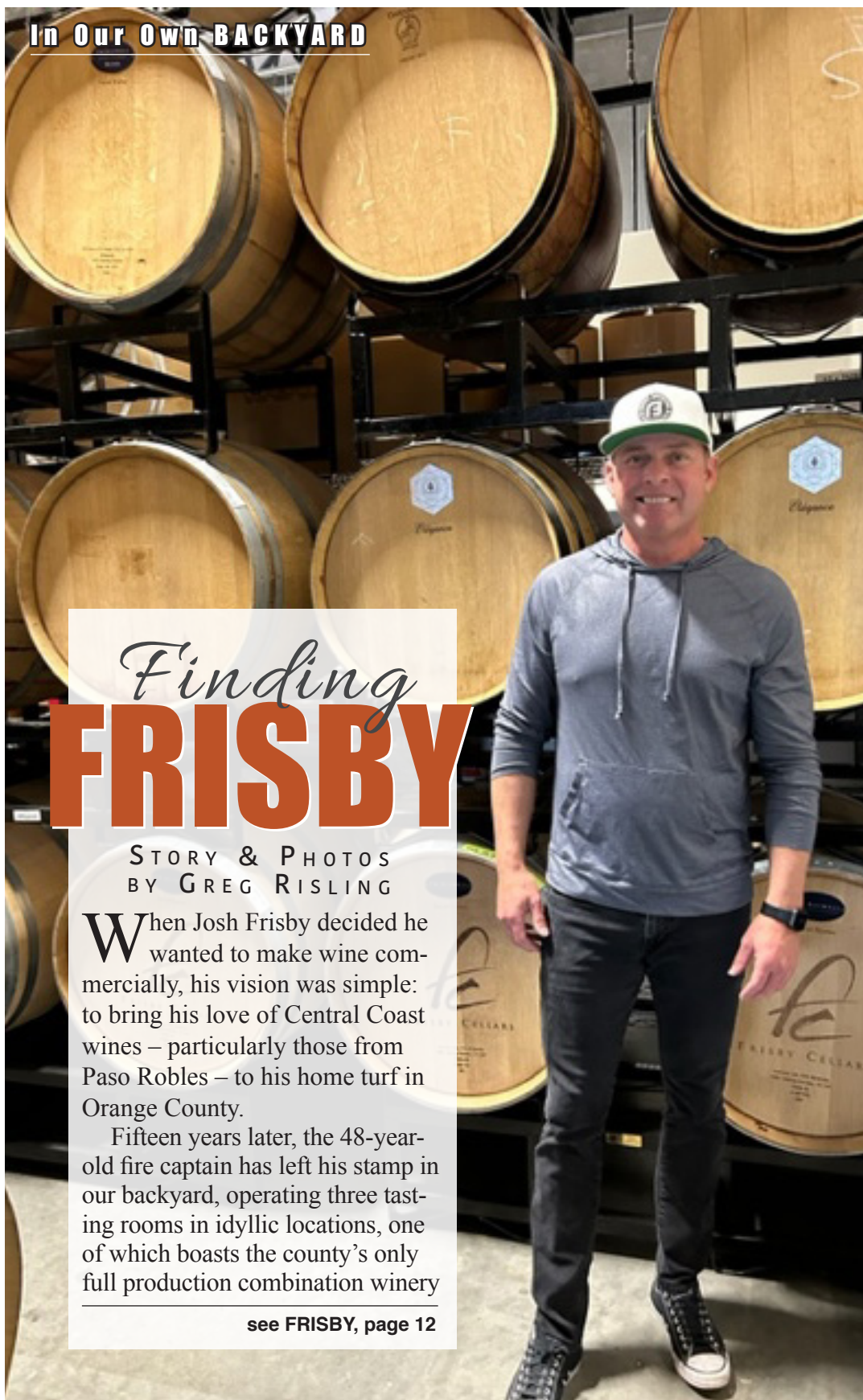
MINI-TASTINGS
page 4



WINE & DINE
page 10



CALENDAR
page 15



In Our Own BACKYARD

Finding FRISBY

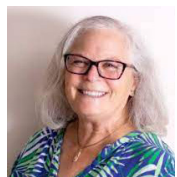
STORY & PHOTOS
BY GREG RISLING

When Josh Frisby decided he wanted to make wine commercially, his vision was simple: to bring his love of Central Coast wines – particularly those from Paso Robles – to his home turf in Orange County.

Fifteen years later, the 48-year-old fire captain has left his stamp in our backyard, operating three tasting rooms in idyllic locations, one of which boasts the county's only full production combination winery

see FRISBY, page 12

**2022-2023
Board of Directors**



Fran Gitsham
President
Fran@ocws.org



Carolyn Christian
Vice President
Carolyn@ocws.org



Rich Skoczylas
Secretary
Rich@ocws.org



Mel Jay
Treasurer
Mel@ocws.org



George Cravens
Director
George@ocws.org



Kevin Donnelly
Director
Kevin@ocws.org



Linda Flemins
Director
LindaF@ocws.org



Fred Heinecke
Director
Fred@ocws.org



John Lane
Director
John@ocws.org

President's Message

BY FRAN GITSHAM

The Orange County Wine Society is known to the general OC Fair-going public for running The Courtyard at the OC Fair. Proceeds from The Courtyard, along with the annual Wine Auction, pay for running the wine competitions and sustaining the organization; however, this does not come from the OCWS alone.

The OCWS has a very important partnership with the Orange County Fair and Events Center that affords us the opportunity to continue running the wine competitions and reaping the benefits. The Commercial and Home Wine competitions that we run each year are, in fact, owned by the OC FEC, not the OCWS.

It was a small group of home winemakers who not only began our organization 48 years ago but approached the OC Fair at the time with the thought of running wine competitions at the fair. Hence, with a single table and a handful of wines, the OC Fair wine competitions were born.

The OCWS now runs one of the most prestigious commercial wine competitions in the country and the largest California wines-only competition in the world. The OC Fair Commercial Wine Competition, which is held over an entire weekend, finds entries of 2,500-plus California commercial wines each year that are judged by a distinguished panel of 90 renowned California winemakers and winery principals. The competition, which is traditionally

held on the first weekend of June each year, enlists more than 300 volunteers working hard to make each competition more successful than the one before.

The Winemakers' Group of the OCWS, which is comprised of about 80 die-hard home winemakers, many of whom are award-winning winemakers in their own right, and a couple of hundred more supporters, run the OC Fair Home Wine Competition the weekend following the Commercial Competition. Over 100 of these trained home wine judges judge 650-plus wines entered.

The two competitions culminate with The Courtyard at the OC Fair, where the OCWS has the pleasure of serving that year's award-winning commercial wines to the general public throughout the 23 days of the fair, pouring wine by the glass and hosting a number of wine seminars in an effort to continue our organization's mission of wine education.

All of this is accomplished by hundreds of dedicated volunteers without whom this organization would not be what it is today. You, our members, are what sustain the OCWS by volunteering at our events throughout the year and who continue to make this the amazing organization we are!

For more information about the upcoming competitions and the Courtyard, please visit our website at OCWS.org.



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 March 2023 meeting: Tristan and Joanne Aley, Kay Hamilton, Steve Polatis and Patrick Rue.

As of March 1, the OCWS has 1,093 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 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

Spring SOCIAL

Music, food at Jimmy Buffet Party

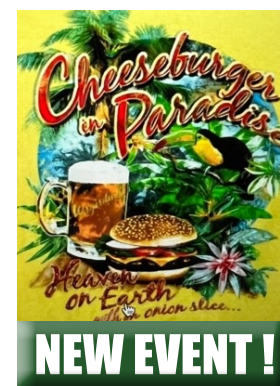
Put on your brightest tropical shirt, get your appetite ready, wear your dancing shoes and join us on April 30 from 2 to 6 p.m. to escape to Margaritaville.

Home winemakers will be joining us again to share their amazing wines. What a grand opportunity for everyone to experience their products and to talk to them regarding their wines.

The Orange County Fair Courtyard will be converted into a tropical paradise with live music. The Cooks' Caucus is putting together a great menu of Margaritaville cheeseburgers, parrot legs (chicken drumsticks), Caribbean-style rice and beans, mango salsa and plantain chips, key lime dessert and more!

The Three 2 Sevens band will be back with more great music for everyone while you enjoy the wine, raffles, Wine Wall and socializing.

The Wine Wall has been an awesome source of funds for the scholarships and Rochelle Randel will be there for the spring event to raise more funds. The tickets for the Wine Wall



are only \$20 for a bottle of wine! Only cash is accepted, so bring your money to buy a ticket and support the scholarship fund while enjoying the wine! Do you have a great bottle (valued in excess of \$20) you would like to donate for the Wine Wall? Just let us know.

We plan to raffle some awesome gift baskets.

Your admission purchase entitles you to a raffle ticket, but you will be able to purchase more at the event. All proceeds will also go to the scholarship fund.

The cost of this fun event is \$45 for members and \$50 for guests.

As with all of our events, volunteer help is needed in the following categories to make the day successful: sign-in (two people); set-up (six people), wine and margarita servers (three per every 30 minutes), and clean-up (four people for about one hour).

To volunteer, please email Alice Polser at ajpolser@gmail.com or text to (410) 299-8810. See you there!

—Alice Polser,
Event Chair

Orange County FAIR

OC Fair promises good times for all

The OC Fair has, once again, set the Orange County Wine Society up for fun all summer long (apologies to The Beach Boys)! The fair runs Friday, July 14, through Sunday, Aug. 13, with Monday and Tuesday dark. This year's theme, "Happy Together," fits not only the fair but the whole atmosphere of The Courtyard.

The Courtyard at the OC Fair is our major fundraiser for the entire year. Not only does it provide operating revenue for OCWS, it is the face of our organization to the fairgoers (more than 1 million in 2022)! The fair is

also the source of many new OCWS members each year. When some attendees see how much fun the OCWS is, they join on the spot.

The Courtyard runs on volunteers and is a rewarding and fun opportunity. Rich Skoczylas is again coordinating the volunteer sign-ups. Invitations for managers, stewards and cashiers will be sent via email in April. Server sign-ups will open up the OCWS website May 1. Volunteers must sign-up for a minimum of four shifts. If you have not previously worked as a

see OC FAIR, page 8

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

Executive Editors

Cathy Risling
Greg Risling

Contributing Writers

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

Website Administrator

Wendy Taylor

OCWS Photographer

Jim Burk

Copyright (c)2023 Orange County Wine Society, Inc. and its licensors. All rights reserved.

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.

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

Website: OCWS.org
OCWS Email:
Office@ocws.org

2022 Wine Competition Results:
WineCompetition.com

The Results ARE IN

The March Rhone Wine Mini-Tasting was held at eight sites (members' homes) across the county, with 125 people enjoying 10 Rhone-style wines paired with dishes prepared by the attendees. The wines were served in five blind flights of two wines each and the attendees judged each wine and voted for their favorites.

The featured wines started with two Rhone white blends — Carol Shelton's Coquille Blanc and a French Rhone white blend. The Coquille Blanc came in third overall and was the favorite wine at one site, second favorite at another and third favorite at three more sites. It is unusual for a white wine to be so well-liked since many of

our members prefer red wines.

The next four flights were all reds, with three from California, three from the Rhone Valley in France, one from Australia and one from Spain. The California wines did quite well overall, with one from Paso Robles being the overall favorite by a large margin (placing first at six of the eight sites, second at one, and fourth at the final site).

The second place wine overall was in the top four selections at six of the eight sites. The three top wines also happened to be three of the least expensive (and one of the most expensive came in eighth, in spite of its 95 point rating by Robert Parker's Wine Advocate).

1st Place

2020 McPrice Myers
Rhone Red Blend
High on the Hog
Paso Robles, CA
\$23.99

The 2020 High on the Hog has a deep ruby color and scents of tar, iron, underbrush and cured meats with a core of red cherries and potpourri. The medium-bodied palate is soft, supple and alluring with a long, floral finish. This is delicious and very easy to drink! Best after 2023.

Blend: 48% Grenache, 26% Petite Sirah, 7% Syrah, 7% Zinfandel, 5% Mourvèdre, 5% Malbec and 2% Lagrein
Accolades: 93 RP (Wine Advocate)

and Viognier, the 2019 Christo has a deep ruby-purple color and alluring scents of blueberry jam and cassis with accents of loamy earth, violet, coffee beans and iron. The full-bodied palate is powerful yet silky with seamless acidity and gobs of pure violet perfume on the long, layered finish. It's easy to drink now but offers a decade or more of cellaring potential.

Accolades: 96 RP (Wine Advocate)

3rd Place

2021 Carol Shelton
Rhone Wine Blend
Coquille Blanc
Paso Robles, CA
\$25.99

Enticing nose of spicy pears and white peaches, almond paste/marzipan, a touch of honey-suckle perfume. Multi-dimensional (many layers), a hard-to-describe range of aromatics, intriguing, almost mysterious. In the mouth, it is crisply dry yet creamy and

round and full-bodied with nice almond paste on crisp-yet-juicy pear fruit.
Blend: 30% Grenache Blanc, 30% Roussanne, 30% Viognier, 10% Marsanne

4th Place

2021 John Duval
Plexus Red
Barossa, South Australia
\$40

A classic Barossa blend crafted from John Duval's old vine Shiraz, Grenache and Mourvèdre. Shiraz provides rich, dark fruits and mid-palate weight, whilst Grenache delivers a bright flavor spectrum of red fruits and spiced notes. Old vine Mourvèdre is integral to the blend, ensuring a good firm backbone of savory tannin and a long finish.

Blend: 45% Shiraz, 32% Grenache, 23% Mourvèdre
Accolades: 96 RP (Wine Advocate)



2nd Place

2019 Christo
Marietta Cellars
Rhone Red Blend
North Coast, CA
\$24.99
A blend of Syrah, Grenache, Petite Sirah



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). 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

Chefs of the EVENING

In addition to tasting fabulous wines, the March Rhone Wine Mini-Tasting attendees brought a delicious dish to share and then voted on a Chef of the Evening. The results of the Chef of the Evening at each host site are:

Hosts: Kathy Krieger & Lynda Edwards
Chef: Tamera Reddy—Chocolate Cassis Flourless Cake

Host: Kathy Nalty
Chefs: Adrienne & Ray Davis—Pork Sliders

Hosts: Elee & Don Phillips
Chefs: Beth & Craig Stark—Tri-Tip

Hosts: Greg & Cathy Risling
Chef: Magda El Zarki—Endive & Apple Salad

Hosts: Rob & Germaine Romano
Chefs: Wendy & Stacey Taylor—Cassoulet

Hosts: Frank & Pat Solis
Chef: Jim Burk—Short Ribs Braised in Wine

Hosts: Beverly Genis & Bob Topham
Chef: Beverly Genis—Honey Baked Ham & Split Pea Soup

Hosts: Dave & Barb White
Chef: Deborah Webber—Balsamic Roasted Tomato & Mushroom Tartines

Congratulations to all the winners and a big thank you to the Mini-Tasting hosts! Look for recipes at ocws.org.

—George Cravens, OCWS Director



Winning RECIPES

Deborah Webber's Balsamic Roasted Tomato & Mushroom Tartines took home Chef of the Evening honors at last month's OCWS mini-tasting. Deborah, a six-year OCWS member along with husband Michael, adapted this recipe from one she found years ago in a magazine.

Balsamic Roasted Tomato & Mushroom Tartines

Ingredients

- 1 lb. multi-hued tomatoes, halved
- 6 Tbsp. extra virgin olive oil plus some for brushing
- 2½ Tbsp. quality balsamic vinegar
- 1½ tsp. sugar
- 2 tsp. sea salt
- Freshly ground black pepper
- 1 lb. large mushrooms, halved
- Freshly ground black pepper
- 4 slices sourdough or rustic bread
- 6 Tbsp. pesto
- 8 oz. fresh mozzarella
- Fresh basil leaves, for garnish

Instructions

- PREHEAT** oven to 325°F. Line 2 sheet pans with parchment paper.
- SPREAD** tomatoes out in a single layer on one of the prepared pans.
- DRIZZLE** tomatoes with 3 Tbsp. olive

- oil and 1½ Tbsp. balsamic vinegar.
- SPRINKLE** with 1 tsp. sugar, ½ tsp. sea salt and a generous grind of freshly ground black pepper.
- SPREAD** mushroom halves in a single layer on the second prepared pan. Drizzle mushrooms with 3 Tbsp. olive oil and 1 Tbsp. balsamic vinegar. Sprinkle with ½ tsp. sugar, ½ tsp. sea salt and a generous grind of freshly ground black pepper.
- ROAST** tomatoes and mushrooms 60-75 minutes or until most of the liquid has disappeared. Gently stir every 15 minutes during roasting time. Mushrooms will be finished about 10-15 minutes before tomatoes.
- REMOVE** from oven when veggies are deep golden and caramelized. Set aside, but leave oven on.
- BRUSH** both sides of bread slices lightly with olive oil. Place in a sauté pan and cook over medium heat until



- golden on both sides. Cook in batches, if needed.
- PLACE** bread slices on a sheet pan. Top each bread slice with 1½ Tbsp. pesto. Spread pesto to edges of bread slices. Slice or tear mozzarella into small pieces. Top pesto layer with torn mozzarella. Add tomatoes and mushrooms, dividing evenly between the tartines.
- RETURN** to oven and bake until cheese is melted, about 6-8 minutes. Scatter with fresh basil leaves and serve.

Congratulations to all of the winners and 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.

Endive & Apple Salad

Ingredients

- 4-5 plump endives
- 2 green Granny Smith apples
- 8 oz. aged gruyere
- 1 cup coarsely chopped walnuts
- Vinaigrette salad dressing (1/3-1/2 cup)

Instructions

- SLICE** the endive into 1/3" slices; toss into a salad bowl.
- PEEL, CORE AND CHOP** the apples into bite-size pieces; add to salad bowl.



- CUT** the gruyere into small 1/3" cubes; add to salad bowl.
- ADD** the chopped walnuts to the salad bowl.
- MIX** all the ingredients; add vinaigrette dressing and toss the salad.

New OCWS member and Chef of the Evening Magda El Zarki dazzled mini-tasting guests recently with her endive salad. El Zarki says she got the recipe from a French friend and that it's her go-to for summer lunches or as an appetizer for an evening meal. "I love its crunchiness, the slightly bitter taste of endive, with the sourness of Granny Smith apple combined with the salty rich taste of gruyere," El Zarki says. "Walnuts add some depth. The combo is a favorite of mine, also easy to prepare."

Events

Home Wine COMPETITION

Home Wine Competition Entry Tips

For winemakers, wine competitions are a great way to see how our wines are viewed by our peers. For me, there are three reasons to enter.



First, I want to see if others like my wines as much as I do. Another is for the "bragging rights" of winning an award. The third is to get feedback from judges, even if I think the wine might not be my best.

No matter the reason for entering a competition, you want to give your wines their best chance to show well. The entry deadline for the OC Fair Home Wine Competition is still about eight weeks away, but if you plan to submit wines, there are some things you can do to make sure they are judged in the best light.

In addition to the tips below, re-

member, don't drink during bottling. It's too easy to forget about proper sanitation practices with a foggy mind. I celebrate with a cold beer after bottling.

Resist the urge to submit anything that has just been bottled. Bottle shock is a real phenomenon. I've found my wines need at least 30 days to recover after bottling.

I know a lot of this isn't rocket science. But by putting the care into your wine and the entry process beforehand, you can help your wines to show their best on competition day.

—Ed Reyes, ed@ocws.org

TASTING

If you haven't bottled the wine yet, make sure you're using sound winemaking practices. This means tasting regularly, topping off carboys and maintaining SO2 to prevent oxidation and spoilage. Oxidized wine is a common wine fault and it can happen to any wine. I recently tasted a commercial wine that suffered from oxidation right out of the bottle.

BOTTLING

When it comes to bottling, make sure that's the only thing you're doing on bottling day. Make any chemical additions or adjustments at least a week prior to bottling. This will allow enough time for those changes to integrate into the wine. If you're making a blend, your blending components and their percentages should already be determined. You don't want to be figuring out your blend and tasting on the day you're performing a critical part of your winemaking process.

LABELING

If you're entering the label competition, send an original label. It shows much better than a photocopy. Make sure the label is entered into its correct category. Sometimes labels have characteristics that might make it a worthy contender in several categories. For instance, it might be both humorous and viticultural. In this case, I recommend entering it into the category where you think it stands a better chance of making a good impression.

SPECIFYING AVA

Specify the grape's AVA, if applicable, and vintage in the entry form "description" section. If you're entering a blend, be sure to specify the percentages of each blend component in the "description" section as well. Fruit wines should be entered into their appropriate category. Note the wine's sweetness level and enter it into the appropriate category. All that information will be on the judges' score sheets for their consideration.

PACKAGING

Don't skimp on packaging if you're shipping your wine to the competition. You want your wine to get here safely after all your effort. Competition wines are stored in a temperature-controlled environment after they're received so you don't have to worry about exposure to extreme temperatures.

ENTERING

Make sure you complete the entry form clearly and thoughtfully. Enter your wines into their correct categories. If you're entering a specific varietal wine, say Zinfandel, make sure there is at least 75% of that varietal in the wine. Rose wines should be entered as such so they're not judged against their red counterparts.

OCWS Varietal Hours, Pairing and Education Fun

What is a Chambourcin? Have you ever tried Malvazia Nera? What are the wine regions in South Africa? How are the wines in Missouri? Are there any good canned or boxed wines?

Answers to these questions and more can be found during the OCWS Varietal Hours!

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 via Zoom! Some members even continue to join us for this event even after they move out of the area or when they are on vacation.

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

DATE	TIME	VARIETAL	Hosts
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
May 29		NO Varietal Hour Due to Holiday	
June 12	7 p.m.	Wine with Crazy Labels	YOUR NAME HERE
June 26	7 p.m.	Wines with a Cause	YOUR NAME HERE

your favorite wine store to buy something new. Each participant shares what they like (or didn't like) about their wine(s).

Although the event is FREE to OCWS members, sign-ups are required. Please logon 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 at carolyn@ocws.org or George Cravens at george@ocws.org with any questions or suggestions. We are also looking for hosts and themes for upcoming Varietal Hours. 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

OC FAIR, from page 3

cashier or a steward and have previous experience working in The Courtyard and would like to be a cashier or steward, contact Rich at Rich@ocws.org. We will consider your experience for these positions. Leslie Hodowanec is the set-up/tear-down crew chair and will announce the dates as the fair opening approaches.

This summer, the fair is requiring everyone who works at The Courtyard to complete the Responsible Beverage Service (RBS) training that the California Department of Alcoholic Beverage Control (ABC) requires for alcoholic beverage service. This is an online training class followed by a test. Teri Lane is the coordinator for training and more information will follow with links to the class and ABC. The certification is valid for three years and everyone who completed the class last year is still good to go.

At this writing, it looks like The Courtyard will have a summer run much like last year. We are planning on serving varietal wines by the glass, tastes of the award-winning wines and having the Express Bar. The fun and popular Featured Winery Program hosted by Liz and Lloyd Corbett (that earned more than \$15,000 in scholarship donations) will be back. The ever popular, often-sold-out wine seminars also will return.

Don't forget the added benefits of working shifts over the four-week run. Your credentials will give you access to the fair any day it is open (even sold-out days) and your parking pass also is valid. The big pluses are



the wine tickets that equate to two glasses of varietal wine or eight tastes of award winners per shift worked. You can pour the two glasses into a Govino glass and head to a show. The ocfair.com lists the concert events at both The Hangar and the Pacific Amphitheatre.

If you haven't volunteered for The Courtyard in a while, consider returning this summer for some of that summer fun. If you are new to The Courtyard, come on down. Fran Gitsham and I are co-chairing The Courtyard this year and we will see you at the Orange County Fair!

—Fred Heinecke,
OCWS Director

OCWS Wine AUCTION

On your mark, get ready...**BID!**

The OCWS Wine Auction is just a few weeks away and your opportunity to sign-up for this members-only exclusive event is almost up!

The auction is a fun event that allows you to bid on and win hundreds of bottles of wine and support the educational mission of the OCWS!

Come enjoy food and wine and purchase wines at a fraction of retail.

Wine lots are pulled starting at the very beginning of the event, so don't lose out on some great deals!

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 the spring and WineCompetition.com, which features all of the winners from the OC Fair Commercial Wine



SAVE the DATE
OCWS Wine Auction
11 a.m. to 6 p.m.
Saturday, April 22
OC Fair & Event
Center

New event incentives this year

All volunteers who sign up and show up for their assigned shift(s) at the auction will be entered into a raffle drawing for the following prizes. Those who also work a clean-up shift will be entered twice!

Pair of tickets to
Jimmy Buffet party

Pair of tickets to
ZD Tasting program

and ... Wine Gift Basket (1)

Pair of tickets to any
2023 OC Fair Wine Seminar

\$50 Voucher to be used
for future OCWS event

BEFORE YOU GO

For those who have never attended the OCWS Wine Auction, 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
- All 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
- Electronic and printed catalogues of the auction lots will be available for attendees a few weeks before the event
- Mystery lots of wine are available at a crazy low price and can be ordered at the beginning of the event, guaranteeing you will go home with something
- Food and wine are served throughout the event in several courses (appetizers, entrees, and desserts)
- Doors open at 11 a.m. and bidding starts immediately
- Silent auction lots will be picked up randomly throughout the event until 4:30 p.m.
- The checkout process will begin shortly after 5 p.m. and will conclude 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.



Notre Vue Estate & Winery/ Balverne

6:30 p.m.
Friday, April 14, 2023
DOORS OPEN 6 P.M.

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
DOORS OPEN 6 P.M.

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

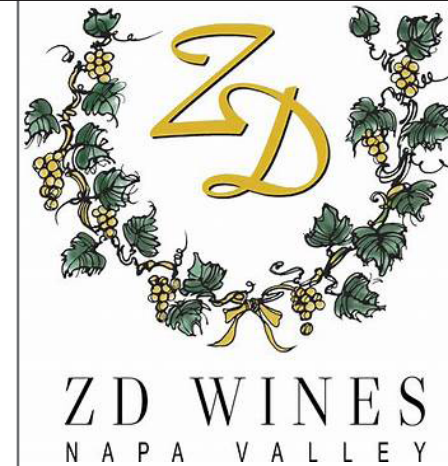
MENU

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.

FRISBY, from page 1



It's been a busy few years for Josh Frisby, who most recently opened a tasting room in Rancho Mission Viejo featuring both wine and craft beer.

and brewery. For Frisby, his passion for wine has blossomed into a rewarding venture.

"In the beginning, I said I wanted to make wine that I liked and if I can't sell it, then I will drink it," Frisby said. "Now, my wines have improved significantly with years of winemaking experience and have been tailored to not only what I enjoy but what our customers want."

Ask winemakers how they got into the business and most will say getting that experience laid the foundation for what was to come. Frisby cut his teeth helping out vintners in Paso Robles, whether it was

picking the grapes or picking their brains about what makes a good wine. He paired that with getting a Level 1 sommelier certificate to educate himself about the complexities of winemaking.

Frisby Cellars started in 2008 and a year later the first vintage was released. Frisby produced about 100 cases and then decided to open his first tasting room in Lake Forest in 2013. Six years later, he jumped on a plum location in Dana Point Harbor and opened a second tasting room that has ocean views and what he describes as a "fantastic people-watching place."

**NEW EVENT:
OCWS Outing**

Did you know there are more than a dozen wineries right here in Orange County? Some have been around for more than a decade while others are new to the game. It is the hope that in the coming months and next few years that the Orange County Wine Society will schedule events at the various locations.

OCWS members are invited to Frisby Cellars' Rancho Mission Viejo location 6 to 8 p.m. May 11 for tastings of six wines. Cost is \$25 and includes charcuterie boards, so plan to have an early or late dinner. There are only 50 slots available and signups are now available online at OCWS.org. **SIGN-UP DEADLINE: Tuesday, May 9**

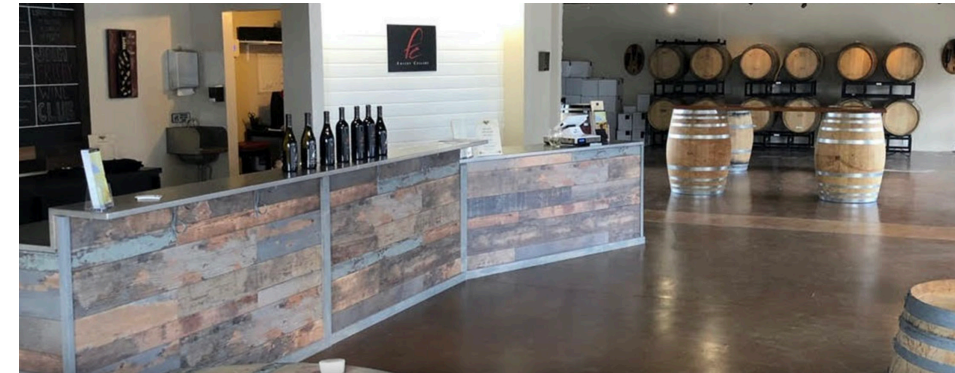
BY THE NUMBERS

Year Started: 2008
Cases a Year: 3,000
Grapes Sourced: Paso Robles
Locations: 3
California Wine Competition Medals: more than 30
Varietals: Chardonnay, Pinot Noir, Grenache, Syrah, Cabernet Sauvignon

His latest endeavor might be his most ambitious. His newest location is a 6,000-square-foot tasting/tap/barrel room that has sweeping views of rolling hillsides in some of the last undeveloped portions of Orange County.

see WINEMAKER, page 13

WINEMAKER, from page 12



Frisby Cellars has garnered multiple Best of Class, Double Gold and Gold awards for its wines.

The toughest part for anyone who visits the RMV facility that opened in June 2021 is making the decision – do I want to drink award-winning wine or do I want to try one of a dozen or so craft beers?

"Some days you don't want to drink wine, so you can have the opportunity of having beer instead," Frisby said. "It is nice to have that choice."

Those who want to join Frisby Cellars club memberships can choose to receive the traditional wine shipments or they can indulge in the "lush" membership: a bottle of wine every month, a 32 oz. beer crowler, four wine or beer flights per month, along with discounts on purchases.

Frisby has a robust wine selection and has shifted more to the Rhone varietals. His Syrahs are a big hit – and consistently win awards – and he also makes Grenache, Mourvedre and Viognier. Frisby said he is inspired and guided by the wines made in Central California that have become the backbone of his wine production.

The biggest payoff for Frisby has been the validation of receiving 15 gold medals at competitions, including the OC Fair Commercial Wine Competition.

"To get that recognition from all the hard work is very satisfying," he said.



He also is a man of milestones. That initial 100 cases has ballooned into making 3,000 cases of wine a year. His club membership sits at more than 1,000 but he envisions boosting that number to 3,000 in the next few years.

Which leads to the obvious question – how does he find time to work full time and run a winery?

Frisby plans to retire in a few years and move up to Paso Robles and open a small winery while continuing to keep the Orange County locations open. He has enjoyed providing a wine tasting experience to people in Orange County, many of whom also share Frisby's love of the Central Coast wineries.

"I hope people can come to Frisby Cellars and enjoy a Paso wine tasting experience," he said. "We offer three unique venues in the OC to enjoy this experience along with friendly staff, food options, live music and fun events."



**LOCATIONS,
LOCATIONS**

LAKE FOREST
 20331 Lake Forest Drive
 Suite C-3
 Lake Forest
 (949) 243-6691
 Wine tasting; open
 Friday, Saturday, Sunday;
 outside food allowed

DANA POINT HARBOR
 34673 Golden Lantern
 Dana Point
 (949) 218-9440
 Craft beer and wine served;
 food available for purchase;
 indoor and outdoor seating;
 open 7 days a week;
 pet friendly

RANCHO MISSION VIEJO
 28522 & 28526 Airoso St.
 Rancho Mission Viejo
 (949) 312-2628
 Craft beer and wine tasting;
 food truck and small bites
 available for purchase; open
 7 days a week; live music on
 weekends; Bingo Night, Trivia
 Night (see website for times/
 days); private guided tastings

frisbycellars.com



AND THE CLOUDS CAME ROLLING IN

Orange County Wine Society member Kevin Coy garnered recognition for the winning photograph last month. Coy snapped this scenic picture in Lodi at Acquiesce Winery and Vineyards using his cell phone.

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

The 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.

2023

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 / HOSTS: DON & ELEE PHILLIPS

APRIL 22

2023 OCWS WINE AUCTION
ORANGE COUNTY FAIRGROUNDS / COSTA MESA

APRIL 30

SPRING SOCIAL
ORANGE COUNTY FAIR COURTYARD / COSTA MESA

MAY 1

VARIETAL HOUR
WINE & MEXICAN FOOD TASTING / HOST TBD

MAY 6

MINI-TASTING
PINOT NOIR / VARIOUS HOST SITES

MAY 11

OCWS OUTING
FRISBY CELLARS / RANCHO MISSION VIEJO

MAY 12

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

MAY 15

VARIETAL HOUR
OREGON WINES / HOSTED BY SAM & KIM CLARK

JUNE 3-4

OC FAIR COMMERCIAL WINE COMPETITION
HILTON HOTEL / COSTA MESA

JUNE 10

OC FAIR HOME WINEMAKERS COMPETITION
ORANGE COUNTY FAIRGROUNDS / COSTA MESA

UPCOMING EVENTS