

The Wine Press

Brown's Bits & Bytes...

Volume 34, Issue 8 ~ August 2010

This board year seems to have flown by and as I write this; hundreds of our members are preparing to volunteer in The Courtyard at this year's Orange County Fair.

Preparing The Courtyard for the Fair is a major undertaking that begins with the Wine Sorting Party following the Commercial and Homewine Competitions, which includes cleaning of The Courtyard area. Over 18,000 bottles of wine were sorted and stored in our cellar in readiness for the Fair. The Courtyard provides the opportunity to serve the wines from the

Commercial Competition as well as providing wine education through tastings and seminars. This year, the Winemaker Group is hosting free seminars on wine-making topics on each Saturday of the Fair. Of course, there will also be the traditional seminar offerings provided plus four additional seminars on the second through fifth Fridays of the Fair. See the seminar schedule and sign up form in this newsletter for more information. If you weren't able to sign up to volunteer at The Courtyard, please stop by and say hello to your OCWS friends. You

might even decide to sample some of the wine!

I want to thank Chris Cunningham for his leadership on the Courtyard Committee, Larry Graham for organizing and scheduling all of the shifts for over 300 volunteers, Kevin Coy, who as Cellarmaster, is responsible for keeping the cellar clean and in order, Charley Owen and his crew who prepare The Courtyard area and Karen Ward and Rochelle Randel who handled the TIPS Training this year. Jim Beard handled security and

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Champagne Brunch

The Champagne Brunch is returning once again!

Please mark your calendars for Sunday, September 12, to join your fellow OCWS friends for brunch at Yves' Bistro, in Anaheim Hills.

Details were being worked out at the time this newsletter article was being written. You should have al-

ready received your e-mail blast announcing the event time and price.

If you haven't, it will be the same set-up as last year's Champagne Brunch. You bring a bottle of Champagne and Yves' Bistro will take care of you from there with outstanding food and atmosphere!

Last year, the event was attended by over 60 members. Seating is extremely limited in this great venue, so please sign up early.

Fill out the sign-up form at the back of the newsletter, contact Janet Hammond in the OCWS office to reserve your seat at this great

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August 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 	2 	3 	4 	5 	6 	7 
8 	9 	10 	11 	12 	13 	14 
15 	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

August

- 1 - 15 OC Fair ~ The Courtyard Activities
- 14 - 19 Winemaker Group Campout & Winery Tours ~ Duncan Mills, CA

September

- 10 Annual Business Meeting ~ Baja Blues ~ OC Fair & Event Center ~ Costa Mesa ~ Details in newsletter
- 12 Champagne Brunch ~ Yves' Bistro ~ Anaheim Hills ~ Details in newsletter
- 26 Annual Membership Barbecue ~ Details TBA

October

- 10 Installation Dinner ~ Five Crowns ~ Corona del Mar ~ Details in newsletter
- 17 Chili Cook-Off ~ OC Fair & Event Center ~ Costa Mesa ~ Details in newsletter
- 30 Zinfandel Mini-Tasting ~ OCWS Members' Homes ~ Details in newsletter

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The Wine Press is the official newsletter of the Orange County Wine Society, Inc. If no one procrastinates too much, it is published monthly. The opinions expressed herein are those of the editor unless he can find someone else to blame.

The OCWS welcomes your letters and comments. All topics from complaints about the organization, to questions about wine and winemaking may be addressed. Send to: OCWS, Attention: Editor, *The Wine Press*. Your name can be withheld on request.

The OCWS 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. For your convenience, our office is staffed five days per week along with our 24-hour answering and facsimile machines. Additionally, the OCWS has a web site with email and secure event sign-up capability. Visit us online at www.ocws.org.

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Brown's Bits... (Cont'd)

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as Assistant Cellarmaster, worked with Kevin setting up for the Fair. Maia Pehrson will be setting up the seminars during the Fair. This monumental task could not have happened without all of your many hours of labor.

The theme of this year's Fair is "The Beat Goes On!" which is certainly an appropriate theme for a year that has been fraught with rumors, possible sale, and questions about the future of the Fairgrounds. At this time, it appears as though the City of Costa Mesa may be successful in purchasing the property. Your OCWS Board of Directors have been in close contact with the Fair executives concerning the future of the Fairgrounds. Hopefully, by the time of the Annual Business Meeting, we will have definitive information concerning the ownership and future of the Fair.

The Business Meeting is scheduled for Friday, September 10, at the Baja Blues venue on the Fairgrounds. This meeting has always been one of the most significant of the year and this year proves to be no exception. The meeting begins with a review of the past year's activities and finances followed by presentations from the candidates who wish to serve on next year's Board of Directors. The officers and Board will be present to answer any questions or concerns from our membership. Because of its importance, the meeting is complimentary for our members (no guests, please); however, if you sign up and do not attend, you will be billed for the event. After the presentations, Baja Blues will be providing dinner and we will be serving wine from the cellar. There is no limit on the number of members who wish to attend so send your sign up to the office. See the related article in this newsletter.

I look forward to seeing you at The Courtyard and the Business Meeting.

Leslie Brown

Champagne Brunch (Cont'd)

(Continued from page 1)

event, or go on-line for your sign-up.

See you there!

Kevin Coy

2010 Wine Seminar Ticket Order Form

SEMINAR #	DAY	DATE	THEME	TIME	HOST	QTY	UNIT PRICE	TOTAL
1	Saturday	July 17	Homewine Overview	12:00 noon	Chris Cunningham		—	
2	Saturday	July 17	4-Star Gold Winners	3:00 p.m.	Chris Cunningham		\$30	
3	Saturday	July 17	Meritage Wines	5:00 p.m.	Walter Reiss		\$25	
4	Sunday	July 18	Chairman Award Winners	3:00 p.m.	Chris Cunningham		\$30	
5	Sunday	July 18	Zinfandel	5:00 p.m.	Charley Owen		\$25	
6	Friday	July 23	Santa Lucia Wines	5:00 p.m.	Dave Muret		\$25	
7	Saturday	July 24	Homewine Overview	12:00 noon	Kevin Donnelly		—	
8	Saturday	July 24	Chardonnay	3:00 p.m.	Tony Marino		\$25	
9	Saturday	July 24	Pinot Noir	5:00 p.m.	Colleen Stoddard		\$25	
10	Sunday	July 25	Rhône Blends	3:00 p.m.	Greg Stoddard		\$25	
11	Sunday	July 25	Spanish / Portuguese Varietals	5:00 p.m.	Mark DeWitt		\$25	
12	Friday	July 30	Hahn Wines	5:00 p.m.	Lisa De Bruin		\$25	
13	Saturday	July 31	Homewine Overview	12:00 noon	Kevin Donnelly		—	
14	Saturday	July 31	Cheese & Wine Pairing	3:00 p.m.	Carol Frank		\$30	
15	Saturday	July 31	4-Star Gold Winners	5:00 p.m.	Chris Cunningham		\$30	
16	Sunday	August 1	Meritage Wines	3:00 p.m.	Mel Jay		\$25	
17	Sunday	August 1	Cabernet Sauvignon	5:00 p.m.	Chris Cunningham		\$25	
18	Friday	August 6	Winemaker Group Wines	5:00 p.m.	TBA		\$25	
19	Saturday	August 7	Homewine Overview	12:00 noon	Kevin Donnelly		—	
20	Saturday	August 7	Chardonnay	3:00 p.m.	Scott Chappell		\$25	
21	Saturday	August 7	Pinot Noir	5:00 p.m.	Colleen Stoddard		\$25	
22	Sunday	August 8	Sparkling Wines	3:00 p.m.	Chris Cunningham		\$30	
23	Sunday	August 8	Syrah	5:00 p.m.	TBA		\$25	
24	Friday	August 13	Winemaker Group Wines	5:00 p.m.	TBA		\$25	
25	Saturday	August 14	Homewine Overview	12:00 noon	Kevin Donnelly		—	
26	Saturday	August 14	Cheese & Wine Pairing	3:00 p.m.	Carol Frank		\$30	
27	Saturday	August 14	Cabernet Sauvignon	5:00 p.m.	TBA		\$25	
28	Sunday	August 15	4-Star Gold Winners	3:00 p.m.	Chris Cunningham		\$30	
29	Sunday	August 15	Fortified Wines	5:00 p.m.	Charley Owen		\$25	
TOTAL ENCLOSED								\$

Dine With Wine

In last month's newsletter article, I told you that I was busy with a big OCWS project and did not have the spare time to set up an upcoming Dine With Wine event.

As you saw in Leslie Brown's newsletter article, that project was our participation in the Barrett-Jackson Auto Auction at the OC Fairgrounds and Events Center. This was an outstanding opportunity for the OCWS to participate in an inaugural high-dollar event that is sure to return to the OC Fairgrounds for years to come. It was a great learning experience for all of us and a great networking opportunity for the OCWS, the OC Fair Administration, Ovations Food Services (the caterers to the OC Fair), the Barrett-Jackson Corporation, and the (possible) new owners of the OC Fairgrounds. This was an event that took all my available time and energy and I am still recovering from it. Thanks for being patient.

However, the Champagne Brunch is returning and more restaurants are sure to come in the near future. In the meantime, please enjoy the following restaurants which supported us at this year's Wine Extraordinaire...

New Supporting Restaurants

Catal / Pinot Provence
Anaheim Disney Walk and Costa Mesa

Shenandoah at the Arbor
Los Alamitos

Wyndham Hotel
Costa Mesa

Continuing Supporting Restaurants

Mad Mike's American Gourmet / Booster's Grill
Mission Viejo

The Olive Garden
Irvine and Huntington Beach

The Melting Pot
Irvine

The Mix at the Anaheim Hilton
Anaheim

Blue Water Grill
Tustin

Please visit these restaurants and let them know that you are visiting by leaving your OCWS Business Card. Times are tough for these restaurants too! So, please join these restaurants as they would love to see us visiting them.

For more information about our Dine With Wine Dinners with

our supporting restaurants, please feel free to contact me at kevin@ocws.org.

Kevin Coy

Corks 4 Cures Program

We just delivered over 100 pounds of corks to the Cal Poly Pomona students coordinating the Corks 4 Cure Program!

Thank you to everyone who gathered their used wine corks and brought them down to the OCWS Office. The student representative who received the corks was very appreciative of your efforts. He said they would go a long way towards their charitable efforts.

I know you all enjoy your wine...so don't forget to set aside your used corks and bring them to any OCWS event.

Proceeds from this charitable effort are donated by the Cal Poly Pomona Association of Beverage Professionals to the Michael J. Fox Foundation for Parkinson's Disease Research.

By participating in this project you're making the OCWS look good in the community!

Kevin Coy

Membership ~ "Who's New?"

The OCWS would like to welcome the following new members whose membership in the organization was approved by the Board of Directors at the July Board meeting.

*Jeff and Diana Brown
George and Teri Harvey
Gordon Shaffer*

We are pleased to welcome you to the OCWS and encourage you to attend as many of our functions as your time permits. Most new members really get to know the Society and its members by volunteering to help with one or more of our events.

Some of the upcoming events include our Annual Business Meeting on September 10, and the Membership Barbeque on September 26.

More information and sign-up forms are available in this newsletter as well as on the website.

***Leslie Brown
Kevin Donnelly
Membership Chairs***

Installation Dinner

Five Crowns Restaurant
3801 E. Pacific Coast Highway
Corona del Mar

By popular demand, we are going back to The Five Crowns, one of the top restaurants in the area for the Installation Dinner. The restaurant is located at 3801 E. Coast Highway in Corona del Mar. The Installation Dinner is your opportunity to welcome and chat with our newest Board Members, while honoring those retiring from the Board. The Installation Dinner is planned for Sunday, October 10, from 6:00 - 10:00 p.m.

We will begin the evening with a Champagne Reception in the Greenhouse Patio from 6:00 to 6:30 p.m. The Champagne Reception will feature sparkling wines from our wine cellar and will be complimented with passed hors d'oeuvres.

The menu for the evening's event is on the adjacent panel.

Don't miss this fabulous evening at one of the area's finest restaurants. Cost per person is \$69 all-inclusive (wine, tax and gratuity). Due to this extraordinary dining event, seating will be limited. Entrée selection can be made the night of the event. Call the office, or mail in or fax your reservation with payment using the sign-up form at the back of the newsletter, or sign-up on the OCWS website as soon as possible. No reservations can be accepted after October 1. Dressy business attire is appropriate for this occasion.

Richard Ward

Ye Olde Menu

~ Champagne Reception ~

6:00 to 6:30 p.m.

Passed Hors d'oeuvre

Phyllo Rolls with Goat Cheese and Walnuts

Hickory-Smoked free-range Chicken Mousse with Pine Nuts on a Crostini

~ Salad Course ~

Garden Salad

*Assorted Baby Greens with Toasted Pine Nuts,
Gorgonzola Cheese and a Balsamic Vinaigrette
Dressing*

~ Choice of Entrée ~

Roasted Prime Ribs of Beef

*Served with creamed Spinach, Yorkshire Pudding and
Mashed Potatoes*

Potato Crusted Salmon

*Served with Baked Yukon gold Potato and
Horseradish Topping, Smoky Three Mustard Sauce*

Roasted Maple Leaf Farms Duckling

*A Full-Half Duck, Served on a Compote of Apples and
Prunes, Minnesota Wild Rice, Bigarade Sauce*

Shelton's Free Range Chicken

*Rotisserie Roasted Hen, Seasoned with English
Sea Salt, Fresh Basil and Thyme*

~ Dessert ~

Strawberry English Trifle

~ Coffee or Tea Service ~

Winemaker Group Newsroom

The 2010 OC Fair Homewine Competition

The annual OC Fair Homewine Competition was held June 12, 2010 and is celebrating its 34th year as one of the top amateur wine competitions in California. The competition is co-sponsored by the Orange County Wine Society in conjunction with the OC Fair and is open to all residents in California.

The Awards

There were 186 winemakers from all parts of California who entered a total of 667 wines. In all, they garnished 598 awards, which consisted of 4 -"Best of Show", 36 Double-Gold, 55 Gold, 239 Silver, 165 Bronze medals, and 99 Honorable Mention award ribbons. In addition, Award Certificates were given for the Wine Label Competition winners. The "Best of Show" wine winners received a specially engraved plaque. All Double-Gold awards are judged for the Best of Show awards and received double-gold ribbons. The award-winning wines will be on display at the Homewine Competition exhibit in the Wine Courtyard during the Fair, from July 16 to August 15.

A complete list of award winners and competition photos may be found on our website at ocws.org, under 2010 Homewine Competition Results, or may be mailed to you upon request. Address your request to: Jim Graver at winemaster72@earthlink.net or call him at 949.581.9599.

"Best of Show" Winners

White Wine

Barbara Bentley and Rex Johnston
Walnut Creek
2009 Rhône Style White

Red Wine

Brad Bunkelman
Santa Monica
2007 Malbec

Fruit Wine

Barbara Bentley and Rex Johnston
Walnut Creek
2009 Red Raspberry

Dessert Wine

Barbara Bentley and Rex Johnston
Walnut Creek
2008 Peach Port

"Best of Show" Wine Label Winner

Valerie Lapp
Classic
2007 Cabernet Sauvignon Long Road

The Judges and Stewards

This year, we had a total of 80 judges with several coming from Northern California. They served on 24 panels with three to four judges per panel and were selected by the Judging Chairman based upon prior experience and ability. More than 60% of the judges have served more than five years and 27% serving more than ten years. Each year, several new judges are invited and serve as the fourth member of the panel along with three experienced judges. There were 76 volunteer stewards and staff who assisted with the competition with many of them serving ten years or more.

The Judging

The judging is performed "double-blind." As such, neither the stewards nor the judging panels have any knowledge of the identity of the individual wines being evaluated. Scoring is done using a modified 20-point rating system. Each wine is evaluated on such attributes as clarity, depth of color, viscosity, general appeal, aroma and bouquet, sweetness, tannin, acidity, body, balance, and overall quality.

Wine Label Competition

There were 57 entries in this year's Wine Label Competition. Judging was based upon creativity, design, originality, and professionalism. The categories included Abstract, Classic, Figurative, Humorous, and Viticultural/Enocological. The Award Certificates were designed so that you may attach your wine label to the Certificate suitable for mounting or framing. Based on the number of awards, most all wine labels were excellent. There were even more labels on the competition bottles that were not entered in the Label Competition that were also outstanding and made a colorful display at the Homewine Exhibit at this year's Orange County Fair. It is a tribute to time and effort that the home winemakers put into designing and producing their own wine labels.

Winemakers Brunch

The "Winemakers Brunch" was held during the Fair on July 31, to recognize the amateur winemakers of California. This event afforded the participants the chance to meet other home winemakers, talk about their wines, how they were made, and an opportunity to share their experiences and taste many of the award-winning wines. About 50 people at-

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Barrett - Jackson Automobile Auction

The Building 10 Wine Booth at The Fairgrounds

The Orange County Fair and Event Center (OCFEC) presented the OCWS with an opportunity to participate in the recent Barrett-Jackson Automobile Auction held on the Fairgrounds the last weekend in June. Having the event held at the Fairgrounds was a major opportunity for the OCFEC and we were pleased to be asked to be associated with the event. It is important that the OCWS be an active partner with the OCFEC and the other non-profits associated with the Fairgrounds.

We were able to serve wine at two locations on the Fairgrounds: The Courtyard and a new wine booth located outside of Building 10. This also provided us with the opportunity to be visible to members of the Fair community who may not have been previously aware of our identity.


I want to thank Kevin Coy who provided exceptional leadership for the event and literally worked day and night preparing for it as well as during the four days of the event. If you volunteered, you saw the booth outside Building 10 that was refurbished by Claude Fusaro and his crew which included Bob and Marjorie Trout, Dean and Robyn Strom, and Carolyn Schoff. Their efforts were incredible and we received many compliments on how great everything looked. Chris Cunningham did a great job purchasing gold-medal winning wines to sell that could also be used at The Courtyard during the Fair. Larry Graham contacted and organized the volunteers for the event. John Goodnight took care of the accounting and signage for the weekend.

For all of you who volunteered, I want to say a major "thank you" for your patience and willingness to help out with so little notice.

Because this was the first time the Barrett-Jackson Auto Auction had been held at the Fairgrounds, it was a learning experience for all involved.

We hope this will become an annual event for the OCFEC and the OCWS.

Leslie Brown



In Memoriam

Elyse U. Noble



July 2, 1928
June 26, 2010

It is with deep sadness that we announce the passing of Lee Noble.

Lee was a long-time OCWS member and supporter. Our condolences go out to Ron, their families, and friends.

Winemaker Group Newsroom (Cont'd)

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tended.

Homewine/Award Exhibit

A special display showcased the Homewine Competition Award Winners and a display of the winning wine labels. An exhibit on winemaking was set up in The Wine Courtyard during the Fair.

On behalf of the Competition Committee, we appreciate your participation as our goal is to make it a quality competition for winemakers in California. We ask for any comments or suggestions that would be helpful to you as a winemaker. Your opinions are greatly respected and appreciated.

Winemakers Potluck and Quarterly Meeting

The group held its July potluck and meeting at the gorgeous home of Kevin and Sylvia Donnelly on Saturday, July 10. We had a great time sampling about 50 wines and tasting the delicious foods brought by the participants. We also did a post-mortem on the Homewine Competition, as well as discussed our plans for the rest of the year. Many thanks to Kevin and Sylvia for once again opening up their home for our event.

SO2 Testing

Prior to the July meeting, we held a SO2 testing session for about four dozen wine samples. SO2 testing enables the home winemaker to know how much sulfur dioxide they should add to their wines to adequately protect them from unwanted organisms. Many thanks to Bob Miller and Dave Erickson for conducting this session's testing.

Bob's Bottle Bonanza

Many thanks go to Bob Miller for arranging this year's bottle purchase. He was able to get about 1,000 cases for two dozen winemakers at an average cost of just under \$7 per case, including freight! Great deal Bob. Thanks again.

Pam Brennan Takes Home Photo Award

Congratulations to Pam Brennan for winning the 2010 OCWS Commercial Awards Book photo contest! Her winning photo will be printed on the cover of the awards book. She also gets a few other goodies, but mostly her photo is now famous.

Wine Basics Seminars at the OC Fair

The OCWS Winemaker Group has been presenting a two-hour seminar every Saturday at the Orange County Fair on "Winemaking Basics", demonstrating how we start with Vinifera wine grapes from California vineyards, and create red, white and rose wines. These seminars are meant to be interesting and informative to the curious and to potential new winemakers and have included equipment such as a grape crusher/destemmer and a wine press, in addition to carboys, barrels, and some of the tools and testing equipment that we use to make our award-winning wines. The Seminars are scheduled on Saturdays from July 17 to August 14 from noon to 2:00 p.m.

Beginning Winemakers Wanted

If you have an interest in winemaking and have not yet actively pursued that interest, we encourage you to get involved with our group of winemakers now. We have a great time pursuing the making of the best wines we can make, given the available fruit. And we will be making decisions within the next couple of months about sources and quantities of grape varieties for our 2010 vintage. So if you'd like to join our merry band, please contact Jim Graver.

Winemaker Tips for the Month

If you are interested in trying the excellent wines of a couple of former home (or at least small scale) winemakers who have been commercial winemakers for several years in the Sacramento area, call on Todd Taylor in Clarksburg, www.toddtaylorwines.com, and Tom Dillian in Plymouth, www.dillianwines.com.

The Winemaker Group

De Portola Wine Trail Tour

The OCWS has been approached by the wineries of the Temecula De Portola Wine Trail Winery Association regarding a visit to their area for a day of wine tasting.

Their association has told us that they will underwrite the cost of a bus for transportation to and from the Fairgrounds and the tasting fees for a large number of our membership to come down and visit for the day.

What an outstanding idea! Details are currently being worked out with the Association for a visit within the next couple of months. Director Kevin Donnelly and I will be coordinating the event which will include wine tastings, lunch at a winery, transportation, and whatever other goodies we can come up with.

I really see this as an outstanding opportunity to visit a wine region that is growing in both style and quality. I am told that as their grape vines have matured, their wine has excelled as well.

A lot of us seem to neglect this backdoor region and it's time to pay them a visit and let them know about our outstanding organization and the great people who make up our membership. Who knows - maybe you'll find a few hidden gems down there that you might not expect!

In addition, OCWS member and Home Winemaker, Fred Renzoni, is the President of the De Portola Wine Trail Winery Association. He left Orange County with his wife a couple of years back and created his own winery in this region. It will be great to sit down and enjoy a glass of wine with him to see how things are really going down there!

Please look for additional e-blast information on this outstanding event!

Kevin Coy

Editors Note: This sounds like a great opportunity and fun event. The wineries in the Temecula AVA continually support us during our public events, specifically during the Extraordinaire. Now's our chance to repay them with a personal visit!

Riedel Glasses For Sale!

We have brand new Riedel wine glasses for sale to our membership.

We have several cases of outstanding quality Riedel glasses for sale at \$40 per case.

These glasses were purchased for the Barrett-Jackson event but were not used. So now we get to offer these exceptional glasses to you at cost.

These glasses are the Red Wine 12-7/8 ounce model 480/00 glasses that we have provided for the past two years at the OC Fair with the Fair logo. However, these have no logo and are ready for your wining and dining enjoyment.

Glasses come 12 per case and are available now at our cost. Please contact Janet Hammond at the OCWS Office to purchase yours today. They make great wine party and holiday gifts!

Please note: Since we are selling these glasses "at cost" credit card sales will not be accepted. Cash or check only!

Kevin Coy

“Zinfandel” Mini-Tasting

The fourth Mini-Tasting of the year will be held on Saturday, October 30, at 6:00 p.m. at various host sites. Twelve wines will be provided and grouped into six flights for serving at each site. Our Zinfandel Mini-Tastings are always a sell-out, therefore, we encourage you to sign up early.

Host sites will be announced to those attending approximately one week prior to the event, including directions and a map to the host site. Every effort is made to place you at the location nearest your home or to accommodate your site-specific request. However, your assigned host site is also based on the order in which your sign-up is received in the OCWS office. If you are interested in hosting the event, have attended at least one Mini-Tasting and can easily accommodate 16 people plus yourself, call Janet Hammond at 714.708.1636. If you serve as hosts, you attend the Mini-Tasting for free. The cost to attend is \$25 for members and \$30 for non-members. Each person attending is requested to bring a potluck dish (appetizer, entrée, side dish, or dessert) to serve at least 8 to 10 people and designed to match the theme of the tasting (couples may need to double the recipe).

As usual, there will be a special bottle of wine that evening as a prize for Chef-of-the-Evening. Get out those gourmet cookbooks and try something special to share. Our winning Chefs-of-the-Evening may have their recipe published on the OCWS website. Many fine wine recipes can be found in your favorite cook book or on the web.

To attend, just complete the sign-up in this newsletter or on the OCWS website. We are currently planning a maximum of six sites so the Mini-Tasting is limited to a maximum of 96 attendees. Wines for the evening are selected and purchased approximately one week prior to the event. Therefore, unless there is a waiting list you will not be refunded your money if you cannot attend. Cut-off date for event sign up is Wednesday, October 20.

Desserts may be limited at the discretion of the host. We ask each attendee to call the host 2 to 4 days prior to the tasting to advise the host what food the attendee desires to bring. Using this approach, attendees will enjoy a greater variety of food pairings with delicious wines. We have a high attendance at our Mini-Tasting Program, and as such, we encourage you to sign-up early as some sites tend to fill quickly.

Bon Appétit,

Jim Beard

OC Gold Medal Mini-Tasting “Wrap”

The third Mini-Tasting of the year was held on Saturday, July 10, at five host sites throughout Orange County. Fifteen wines were tasted by 111 members, guests, and hosts. All wines received votes as indicated below.

To our members who graciously open their homes for this event—a very big “Thank You”! Without your support, our Mini-Tasting program would not exist. At each Mini-Tasting, members seem to out do themselves on the wonderful dishes they bring to share. Respective Chef’s-of-evening are...

SITE	HOSTS	CHEF OF THE EVENING	DISH
Lake Forest	Craig & Ronna Rowe	Janet Peal	Shrimp Artichoke Fettucini
Santa Ana	Sam Puzzo & Carol Frank	(Tie) Jane Goodnight Carolyn Wolsfelt	Pineapple Upside Down Cake Green Chili Chicken
Fullerton	Floyd & Maxine Allen	Linda Kilponen	Salmon Fillet en Papillote
Laguna Niguel	Sterling & Gina Wallace	Ron Gottesman	Flourless Chocolate Cake
Irvine	James & Marcia Vaughn	Cyndi West	Shrimp Scampi

WINERY	YEAR	VARIETAL	DESCRIPTION	POINTS	RANKING
Costa de Oro	2008	Pinot Noir	Santa Maria Valley, Estate Gold Coast Vnyd	78	1
Carol Shelton	2007	Zinfandel	Karma Zin, RRV, Rue Vineyard	71	2
Shannon Ridge	2008	Petite Sirah	Lake County, Ranch Collection	64	3
ZD	2007	Cabernet Sauvignon	Napa Valley, Estate	56	4
Cooper Vineyards	2007	Petite Sirah	Amador County, Cooper Vineyards	51	5
Darms Lane	2006	Cabernet Sauvignon	Napa Valley, Bon Passe Vineyard	49	
Ken Volk	2007	Zinfandel	Lime Kiln Vineyard, Enz Valley	46	
J Lohr	2006	Meritage	Cuveé P.A.U., Paso Robles	45	
Handley	2007	Pinot Noir	Anderson Valley	41	
Frank Family	2008	Chardonnay	Napa Valley	34	
O’Brien Estates	2007	Meritage	Seduction, Napa Valley	27	
Halter Ranch	2009	Sauvignon Blanc	Paso Robles, Estate Bottled	23	
Navarro	2009	Sauvignon Blanc	Mendocino	14	
Cakebread	2008	Chardonnay	Napa Valley	14	
Mumm’s	NV	Brut Rosé	Napa Valley	3	

We would like to thank Janet Hammond, Treeva Beard, and Chris Cunningham for helping organize and plan this event. We hope everyone had an enjoyable tasting and look forward to meeting members again at the next Mini-Tasting event.

Jim Beard & Ron Gottesman

Courtyard Clean-Up Crew

As in previous years, it takes a lot of hard work, sweat, and dedication to prepping The Courtyard for opening day at the Fair.

Without the generosity of our volunteers who donate their time and efforts, The Courtyard would not be ready. A lot of preparation takes place behind the scenes and well before the Fair starts; most of it unnoticed by the many volunteers who work throughout the Fair. An extraordinary thank you goes to this year's volunteers!

Without their assistance, the 2010 Courtyard would not be cleaned, signs hung up, supplies organized, and The Courtyard office cleaned and organized. Our thanks go out to...

Jim Beard
Courtyard Committee

TASK	CREW
Construction & Maintenance	Charley Owen Claude Fusaro
Serving Counter Area Clean-Up & Set-Up	Paul Peal, Karl Kawai, Richard Ward, Greg Hagadorn, Russ Thompson, Wayne Huson, Dean Strom, Stacy Taylor, Kevin Coy, Jim Beard
Office Clean-Up & Set-Up	Larry Graham

Annual Business Meeting

The Annual Business Meeting of the OCWS will be held on Friday, September 10, at 7:00 p.m. in the Baja Blues building at the OC Fair & Event Center.

This meeting brings the Wine Society's fiscal year to an end and gives you an opportunity to learn about the "State of the Society." During this meeting, President Leslie Brown, along with the Officers and the Directors, will present a review of the social and business activities from our 2009-2010 business year. These presentations will be followed by a Question and Answer period where the entire Board of Directors will be present to field your questions, accolades, gripes, or just plain requests for information. Since the question period can be time consuming, members are requested to frame their questions and comments in a concise, articulate manner to expedite the responses. This meeting will be conducted in accordance with our bylaws and the rules set forth by the federal government for 501(c)(3) non-profit organizations.

After the Q & A, the candidates for the 2010-2011 Board of Directors will be introduced and allowed to present their qualifications, interests, and platforms. Their presentations will serve as your best opportunity to learn about the candidates and to determine who you would like to see involved in running the business of the society for the next term. Please contact Dennis Esslinger, our 2010 Election Chairperson, if you are interested in declaring your candidacy for the Board of Directors. Dennis' home phone number is 714.544.9503 or you may email him at dleandcse@earthlink.net.

The Business Meeting will begin promptly at 7:00 p.m. and all attending members are requested to be seated at that time. As in the past, no food or wine will be served prior to or during the meeting. The business portion of the meeting should take about one and a half hours. The evening will culminate with complimentary wine and a light meal.

There is no limit to the number of members (no guests, please) who may attend this meeting, and there is no charge for attendance. Reservations, however, are required and you must be present during the business portion of the evening to partake in the social activities afterwards. As we do pay on a "per person" basis for the meeting, all "no shows" will be billed \$25 for the evening.

This is probably the most important meeting of our year, and again it is free to all members. Call the office now to make reservations. We ask that all reservations be made by Wednesday, September 8, so that we can make the appropriate arrangements with Baja Blues.

Leslie Brown

Chili Cook-Off

iHola amigo! It's time once again for the annual OCWS Chili Cook-off. We hope that many of you will want to demonstrate your closet cooking skills and enter your own special brew of chili. If you want to simply attend and sample the many chili's being offered, that is great too!

The Chili Cook-off will be held on Sunday, October 17, from 1:00 to 5:00 p.m. in The Wine Courtyard at the Orange County Fairgrounds.

In addition to all the great diverse chilies, we will be cooking barbecue picnic fare with all the accompaniments. We will have a wide variety of wines and beer to cool your tongue after tasting the chilis. In keeping with tradition, a live band will provide music for listening and dancing.

Chili Award categories are as follows...

Best Chili Overall – 1st Place
Best Chili Overall – 2nd Place
Best Chili Overall – 3rd Place
Hottest Chili
Mildest Chili
Most Unusual Chili
Best Chili With Wine
Best Presentation
People's Choice
Best First-Time Chili Cook

All chili entrants will be awarded two bottles of wine for your efforts. Prize-winning chili chefs will be awarded a famous Engraved Chili Ladle denoting your winning category.

Once again, we will allow the chili chefs to determine in what category they would like their chili judged. On the sign-up sheet, check if you would like your chili to be judged in the hottest, mildest, or most unusual category. If you have selected wine as an ingredient, please indicate the "Chili With Wine" only if you wish your chili to be judged in that category.

Don't forget to indicate the name of your chili on the entry form.

Please allow enough time to set up your presentation display and prepare your chili for judging. Set-up time will be available from 11:00 a.m. Remember, your presentation and chili must be ready by 12:30 p.m. for chili-judging. At approximately 1:00 p.m., we will open for general chili tasting.

Admission price is \$20 for members and \$25 for guests who want to "taste" only. Chili Team contestants are admitted free. Registration must be received by Wednesday, October 13.

Since I volunteered to chair this event, I will not be entering my award-winning "Moose Phart" chili! So there is now hope for all the remaining OCWS chili cooks! Along the same lines, I need a few volunteers to help with this event. If you would like to join me (and Janie) to put on this fun event, just drop me an e-mail to john4wine@msn.com. I will be needing help with the following...

- Set-Up and Clean-Up
- Stewarding
- Registration and Reception
- Cooking and Barbecuing
- Wine and Beer Serving
- Raffle Coordinator

~ Chili Cook-off Rules ~

1. *Each team will consist of no more than two cooks, one of which must be a member of the OCWS.*
2. *Each Chili Team will have four linear feet of display area.*
3. *Each entry must provide at least five quarts of chili.*
4. *Chili must be ready for judging by 12:30 p.m.*
5. *The name of your chili and your category selection must be on the entry form.*
6. *If wine is used as an ingredient, please state the varietal.*
7. *Provide a way to keep the chili hot (camp stove, crock pot, etc.)*
8. *Please let us know if you'll need electricity.*
9. *Judging will start at 12:30 p.m., open tasting to follow at 1:00 p.m.*
10. *Bring your own ladle or spoon for serving.*
11. *Each chili will be eligible for a judge's award in only one category.*
12. *Chili entrants must have the entry form in the office no later than October 13.*

Your sign-up form is located at the back of the newsletter.

John Goodnight
The Head Jalapeño

Scholarship Update

The following e-mail was received from one of our former scholarship recipients...

Hello Chris,

It was a pleasure to meet you last week at our trade tasting at the Fairmont Hotel in Newport Beach. I hope it allowed you to reunite with Napa Valley friends as well as discover new wines.

As I mentioned, I was a recipient of the Orange County Wine Society Scholarship during my studies at Cal Poly – San Luis Obispo. I graduated Cal Poly with a degree in Agricultural Business and I worked on a wine minor.

I know I sent my thank you note about 10 years ago, but wanted to let you and your organization know how grateful I am for the scholarship. Attending Cal Poly was one of the best decisions I made in my life. I cannot begin to thank you enough for the financial assistance you provided me to attend such an amazing school.

Fast forward to 2010, I've been working for the Napa Valley Vintners nearly five years and loving it! I pinch myself each day during my "commute" along Highway 29; it's such a beautiful valley.

Again, thank you to you and the Orange County Wine Society for your generosity, I truly appreciate it.

Kind regards,

Kathleen Corcoran

Parting Shots...

California vs. Arizona

The Governor of California is jogging with his dog along a nature trail. A coyote jumps out and attacks dog.

California:

1. Governor starts to intervene, reflects upon the movie "Bambi" and then realizes after being bitten that he should stop; the coyote is only doing what is natural.
2. He calls animal control. Animal control captures coyote and spends \$200 testing it for diseases and \$500 upon relocating it.
3. He calls veterinarian. Vet collects dead dog and spends \$200 testing it for diseases.
4. Governor goes to hospital and spends \$3,500 getting checked for diseases from the coyote and on getting bite wound bandaged.
5. Running trail gets shut down for six months while wildlife services conduct a \$100,000 survey to make sure the area is clear of dangerous animals.
6. Governor spends \$500,000 of state funds implementing a "coyote awareness" program for residents of the area.
7. State legislature spends \$2.7 million investigating how to better handle rabies and how to possibly eradicate the disease.
8. Governor's security agent is fired for not stopping the attack and for letting the Governor intervene.
9. Cost: \$75,000 to train new security agent.
10. PETA protests the coyote relocation and files suit against the state.

Arizona:

1. Governor shoots coyote and keeps jogging. Governor has spent \$0.50 on a .45 ACP hollow point cartridge. Buzzards eat dead coyote.

Any wonder why California is broke?

(Continued on page 17)

Parting Shots... (Cont'd)

Four Men in a Car

Four men rode in a car: a mechanical engineer, an electrical engineer, a chemical engineer, and a computer engineer. The car stalled out.

The mechanical engineer said, "It must be the pistons; let's repair them and be on our way."

The electrical engineer said, "It has to be the spark plugs; we'll replace them and be ready to roll in no time at all."

The chemical engineer said, "No, it's got to be bad gas; we'll flush the system and be on our way."

They turned to the computer engineer. "What do you think we should do?" they asked.

The computer engineer shrugged and said, "Let's get out of the car, close the doors, then get back in and try restarting it."

Ten Best Caddy Replies

- #10 Golfer: "Think I'm going to drown myself in the lake."
Caddy: "Think you can keep your head down that long?"
- #9 Golfer: "I'd move heaven and earth to break 100 on this course."
Caddy: "Try heaven, you've already moved most of the earth."
- #8 Golfer: "Do you think my game is improving?"
Caddy: "Yes sir, you miss the ball much closer now."
- #7 Golfer: "Do you think I can get there with a 5 iron??"
Caddy: "Eventually."
- #6 Golfer: "You've got to be the worst caddy in the world."
Caddy: "I don't think so sir. That would be too much of a coincidence."
- #5 Golfer: "Please stop checking your watch all the time. It's too much of a distraction."
Caddy: "It's not a watch; it's a compass."
Golfer: "How do you like my game?"
Caddy: "Very good sir, but personally, I prefer golf."
- #3 Golfer: "Do you think it's a sin to play on Sunday?"
Caddy: "The way you play, sir, it's a sin on any day."
- #2 Golfer: "This is the worst course I've ever played on."
Caddy: "This isn't the golf course. We left that an hour ago."

- #1 Golfer: "That can't be my ball, it's too old."
Caddy: "It's been a long time since we teed off, sir."

100 Camels

As U.S. tourists in Israel, Morris and his wife, Ruth, were sitting outside a Bethlehem souvenir shop, waiting for fellow tourists.

An Arab salesman approached them carrying belts. After an impassioned sales talk yielded no results, he asked where they were from.

"America," Morris replied.

Looking at Ruth's dark hair and olive skin, the Arab responded, "She's not from the States."

"Yes, I am," said the wife.

He looked at her and asked, "Is he your husband?"

"Yes," she replied.

Turning to the husband, the Arab said, "I'll give you 100 camels for her."

Morris looked stunned, and there was a long silence. Finally, he replied, "She's not for sale."

After the salesman left, the somewhat indignant wife asked, "Morris, what took you so long to answer?"

Morris replied, "I was trying to figure out how to get 100 camels back home."

And then the fireworks started!

Annual Meeting...(Cont'd)

Chili Cook-Off
Sunday, October 17
The Courtyard
OC Fair & Event Center
Costa Mesa

~ Time Schedule ~

11:00 a.m. - Set-Up
12:30 p.m. - Judging
1:00 p.m. - Open Tasting

Member _____ Co-Member _____

Address _____ City & Zip _____

Day Phone _____ Night Phone _____

Email _____

I can't even open up a can of Dennison's. Just sign me up as a Chili Taster...

Number of Member Tasters @ \$20 each ____ Number of Guest Tasters @ \$25 each ____

~ Payment ~

Personal Check Credit Card Credit Card number on file

Card Number _____ V Code _____

Expiration Date _____ Signature _____

Total Enclosed _____

~ Chili Registration ~

I want to enter a chili this year...

Name of chili _____

I wish to enter my chili in the following category...

Hottest Mildest

POC (Plain 'Ole Chili) Most Unusual

Chili with wine. Name of Varietal _____

Electricity required? Yes No

Note: availability of electrical outlets in The Courtyard may be limited.

First time entrant? Yes No

Deadline for reservation is Wednesday, October 13. All reservations must be paid in advance, either by check or credit card and may be made by mail, on the website, or by fax. All phone, fax, and website reservations are credit card only. For information, call the OCWS office at 714.708.1636.

Mail/fax reservation to:

OCWS Chili Cook-Off
P.O. Box 11059
Costa Mesa, CA 92627

November Mini-Tasting
"Zinfandel"
Saturday, October 30
6:00 - 9:00 p.m.
All Locations TBA

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number of Members @ \$25 each _____

Number of Guests @ \$30 each _____

~ Payment ~

Personal Check

Credit Card

Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Volunteer Sign-Up ~

I would like to host a future Mini-Tasting.
My residence can accommodate 16 people.

Deadline for reservations is Wednesday, October 20. All reservations must be paid in advance, either by check or credit card and may be made by mail, website, or fax. All website, or fax reservations are credit card only. Since the wine must be purchased in advance, no refunds will be made after the cutoff date unless there is a waiting list and your reservation can be filled by someone else. For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
Zinfandel Mini-Tasting
P.O. Box 11059
Costa Mesa, CA 92627

Annual Business Meeting
Friday, September 10
7:00 p.m.
"Baja Blues" Building
Orange County Fair & Event Center
Costa Mesa

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number of reservations (OCWS members only) _____

~ Payment ~

This event is complimentary to OCWS members only. By virtue of signing up for this event, each member declares that they are aware of and agree that in the event they have confirmed reservations and are "no shows", they will be billed by the OCWS at the rate of \$25 per person and will reimburse the OCWS accordingly.

Deadline for reservations is Wednesday, September 8. All reservations must be confirmed by the OCWS office. There is no limit to the number of OCWS members wishing to attend. Members must attend the business portion of the meeting in order to be able to partake of the complimentary snacks and beverages. For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
Annual Business Meeting
P.O. Box 11059
Costa Mesa, CA 92627

2010 Orange County Fair
Wine Seminars
The Courtyard
Days and Times Vary
Orange County Fair & Event Center

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

~ Ticket Information ~

Regular Seminars Tickets are \$25 each
Special Seminar Tickets are \$30 each

~ Payment ~

- Personal Check
 Credit Card
 Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Requested Seminars & Times ~

Please complete the order form on page 4
and return it with this sign-up form.

- Please mail my tickets to me
 I will pick up my tickets at The Courtyard.

Mail/fax this page and page 4 to:

OCWS
2010 The Courtyard Seminars
P.O. Box 11059
Costa Mesa, CA 92627

Champagne Brunch
Sunday, September 12
11:00 a.m.
Yves' Bistro
5753 E. Santa Canyon Road
Anaheim Hills

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number of Attendees @ \$40 each _____

NOTE: The price for this event is still an estimate at this time. Final price to be determined shortly. Any additional payment may be made at the event. Any refunds will be remitted by check to each attendee.

~ Payment ~

- Personal Check
 Credit Card
 Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

As this event is strictly limited in attendance, we strongly recommend you call in your reservation with payment to the OCWS as soon as possible. Deadline for reservations is Friday, September 10. After this time, all reservations will be placed on a standby list, first-come, first-served. All reservations must be paid in advance, either by check or credit card and may be made by mail, phone, or fax, or via the OCWS web site. All phone, fax, and web site reservations are credit card only.

Mail/fax reservation to:

OCWS Champagne Brunch
P.O. Box 11059
Costa Mesa, CA 92627

Installation Dinner
Sunday, October 10
6:00 p.m.
Five Crowns Restaurant
3801 E. Pacific Coast Highway
Corona del Mar

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number of Attendees @ \$69 each _____

~ Payment ~

- Personal Check
 Credit Card
 Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Entrée Selection ~

(May be made during the event)

As this event is strictly limited in attendance, we strongly recommend you call in your reservation with payment to the OCWS as soon as possible. Deadline for reservations is Friday, October 1. After this time, all reservations will be placed on a standby list, first-come, first-served. All reservations must be paid in advance, either by check or credit card and may be made by mail, phone, or fax, or via the OCWS web site. All phone, fax, and web site reservations are credit card only.

Mail/fax reservation to:

OCWS Installation Dinner
P.O. Box 11059
Costa Mesa, CA 92627

The Wine Press
Orange County Wine Society, Inc.
P.O. Box 11059
Costa Mesa, CA 92627