

# The Wine Press

## Brown's Bits & Bytes...

Volume 34, Issue 2 ~ February 2010

Because I am writing this article the day after the January tasting featuring Siduri Wines, I am doing so with a big smile on my face! If you missed this tasting, you missed many great wines and entertaining stories by winemaker and owner, Adam Lee. It was encouraging that we had a large and enthusiastic turnout for the event with about 150 attendees. Adam poured many of his single-vineyard Pinot Noirs as well as Syrah and Nebbiolo; each wine accompanied by a story that was funnier than the previous one. If you missed this tasting,

don't be left out on future events which promise to be equally enjoyable. Coming this month, is our next monthly tasting on February 12, featuring Ken Volk Vineyards. Many of our members are great fans of Ken Volk's wines so I know we will see them at the tasting. If you haven't tasted his wines, this is the perfect opportunity to do so and to celebrate the beginning of Valentine's Day weekend. Please see Chris' article in this newsletter for more details and sign-up information.

event and fundraiser, the Extraordinaire, also takes place this month on Sunday, February 28, at the Anaheim Hilton Hotel. This will be our only major tasting event this year so it is really important that our membership supports the event. You should have received an e-mail from Event Chairman, Sam Puzzo, containing information about the event and a request that you forward the e-mail to friends, relatives, and co-workers who enjoy tasting wonderful boutique wines. Please do

Our only major tasting

*(Continued on page 3)*

## February Tasting ~ "Kenneth Volk Vineyards"

Come join your fellow Wine Society members and Ken Volk for a tasting of many fine wines from the Kenneth Volk Vineyards.

Ken has hinted about doing a regional Pinot Noir Seminar, showcasing his wines from the Santa Maria, Santa Barbara, Santa Rita Hills, and Santa Lucia Highlands areas. As we go to print

with this edition of *The Wine Press*, Ken hasn't decided what he will be pouring. No matter. We know they will be excellent.

As a reminder, Ken's wines received one 4-Star Gold Medal, five Gold Medals, six Silver medals, and eleven Bronze Medals at the 2009 OC Fair Commercial Wine Competition.

Plan to join us on Friday, February 12, at the Double-Tree Hotel in Santa Ana for this event. The price is \$33 for members. Please feel free to bring a guest—a great way to introduce them to the OCWS. Guests tickets are \$38.

A buffet dinner will be

*(Continued on page 3)*

# February 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 						

## February

- 6 Winemaker Group activities ~ Details in newsletter
- 12 Monthly Tasting ~ DoubleTree Hotel ~ Santa Ana / OC Airport ~ Kenneth Volk Vineyards
- 28 Wine Extraordinaire ~ Anaheim Hilton Hotel ~ Details in newsletter

## March

- 18 - 21 "Sip & Swirl" in Santa Ynez ~ Details in newsletter
- 27 Mini-Tasting ~ "Pinot Noir" ~ OCWS Members' Homes

## April

- 8 Winemaker Group ~ "Wine Sanitation" ~ Details TBA
- 9 Monthly Tasting ~ DoubleTree Hotel ~ Santa Ana / OC Airport ~ Dutcher Crossing
- 17 Winemaker Group activities ~ Details TBA
- 24 Annual Wine Auction ~ OC Fair & Event Center ~ Details in newsletter

## May

- 8 Annual "PYOL" ~ Details in newsletter
- 14 Monthly Tasting ~ DoubleTree Hotel ~ Santa Ana / OC Airport ~ Ken Brown Wines

## 2009 ~ 2010 Board of Directors

President ~ Leslie Brown  
714.921.2717

Vice President ~ Kevin Coy  
562.243.3234

Treasurer ~ Sam Puzzo  
714.547.3877

Secretary ~ Carolyn Schoff  
714.437.9218

Director ~ Jim Beard  
949.302.7286

Director ~ Chris Cunningham  
714.751.6731

Director ~ Ron Gottesman  
714.695.0160

Director ~ Kevin Donnelly  
714.457.7229

Director ~ Richard Ward  
714.964.3881

*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](http://www.ocws.org).

Phone ~ 714.708.1636  
Fax ~ 714.546.5002  
Web Site ~ [www.ocws.org](http://www.ocws.org)

Editor and Publisher ~ John Goodnight  
Office Administrator ~ Janet Hammond  
Web Site Administrator ~ Judy Fox  
Proofreaders ~ Jane Goodnight & the Board of Directors

Copyright © 2010 Orange County Wine Society, Inc., and its licensors.  
All rights reserved.

---

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

*(Continued from page 1)*

so as proceeds from this event help maintain our organization as well as providing some of the scholarship donations that we make to California colleges. There are many ways to support this event—attending is number one, but you can also encourage your favorite restaurants to participate, donate to the auction, and volunteer your time on the day of the event. Please contact Sam to volunteer your help.

Sign-ups are also underway for our first Mini-Tasting of the year which will feature Pinot Noirs. Jim Beard is putting together a fine selection of wines to taste. See his article in this newsletter for more details and sign-up as well as information about future Mini-Tastings.

For several years, many of our members have requested that we sponsor a wine trip as had been done in the past. Ron Gottesman and his committee have been planning a luxurious weekend of great wine and food in the Santa Barbara area on March 18-21. The deadline to sign-up is the beginning of this month, so don't delay. Planning a trip of this type is a monumental task and from the details in Ron's article, you can see that Ron and his committee definitely met the challenge.

Kevin Coy and the Cellar Committee are preparing the wines to be sold at our auction on April 24, followed by the PYOL on May 8. Mark the dates on your calendar and see Kevin's article for more details. Remember, in order to attend the PYOL, you must also attend the auction. This is an opportunity to have fun while replenishing your cellar.

All members should have received a postcard with a list of our future events. These postcards will be sent out each quarter so that members will have a quick and easy reference to future events.

I look forward to seeing you at our next event and hope that everyone has a wonderful Valentine's Day with chocolate and Champagne, of course!

**Leslie**

## February Tasting... (Cont'd)

*(Continued from page 1)*

served starting at 6:45 p.m., and the meeting starts at 7:30.

Signup early, as I expect another sellout!

**Chris**

## OCWS Business Cards

The Orange County Wine Society provides generic business cards for its members to leave behind at wine retailers, restaurants, food purveyors and wineries. It's a great way to let folks in the Food and Wine Industry know that our nearly 1,000 members are supporting their establishments.

The Orange County Wine Society depends upon outside support in nearly all of its programs and events. The more we, as members of the OCWS, can get out there and advertise ourselves, the better rewards and support our organization will receive. So please, obtain some cards from the OCWS office and go out there with a smile and a business card, to let our supporters know we have visited them.

On a side note, the Orange County Wine Society can benefit greatly from your advertising our organization with these business cards. Please do not abuse them by asking for or demanding a discount or special favor. Your positive image will pay many dividends for all of us in the future!

**Kevin**

## “Sip & Swirl” ~ “Last Call”

As I write this article in mid-January, we still have space available for the OCWS trip to the Solvang/Santa Ynez/Santa Rita Hills/Foxen Canyon areas of Santa Barbara County. The trip is from March 18 - 21. Once you drive to our hotel in Solvang on Thursday, we take care of pretty much everything for you through Sunday morning.

Here is a short synopsis of the activities we have planned...

- Thursday, after lunch, meet at the Hadsten House Inn and Spa to bus to Alma Rosa and Lafond Wineries.
- Thursday evening, we will have a Champagne Reception, then dinner.
- Friday morning, after breakfast at the hotel we bus over to Clos Pepe for a private tour and tasting, then to Melville for the second tasting of the day.
- After our catered lunch, we will be going to the Wine Ghetto in Lompoc, where you are on your own to break into groups and walk between the tasting rooms in the area.
- Friday night after a wine and cheese happy hour, we will have an informal dinner.
- Saturday morning, after breakfast we will be heading to the Foxen Canyon area, visiting Curtis and Zaca Mesa before lunch and then to Cambria and Ken Volk in Santa Maria for some special tastings.
- Saturday night, we are going to have a special dinner at Jocko's, one of the top restaurants in the area, with a special local flavor.
- Sunday morning, we wrap up the trip with a fabulous Sunday brunch.

The “Sip & Swirl” includes all meals, tastings (except in the wine ghetto), tours, hotel accommodations, and bus transportation for the entire weekend. As you read this, your second payment is due. So if you haven't already signed up, you will need to make both the initial reservation and second payment by February 16. All sign-ups will close on this date.

If you have already made your reservation and the first payment, now is the time to make your second payment. We will be contacting you regarding the final payment, due by March 2. Cancellations made by February 16 will receive a full refund. A full refund will be made after February 16 if we are able to fill your spot. A partial refund will be made for cancellations if we are unable to fill your spot.

**Ron and the  
Trip Planning Committee**

## Mini-Tasting ~ “Pinot Noir”

The first Mini-Tasting of the year will be held on Saturday, March 27, at 6:00 p.m. at various host sites. Ten wines will be provided and grouped into five flights for serving at each site.

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 \$35 for members and guests. 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, March 17.

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 & Ron**

## 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 January Board meeting.

*Darcie McClelland  
Terry & Helga O'Brien  
Paul & Janet Peal*

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.

A great event that requires a number of volunteers is the Wine Extraordinaire, scheduled for February 28. More information and sign-up forms are available in this newsletter as well as on the website.

As of the January Board of Directors' Meeting, there are 932 members consisting of 368 dual memberships and 196 single memberships.

**Leslie**  
**Membership Chair**

---

## 2010 Wine Auction & “PYOL”

The Christmas Tree is long gone and you’ve made it through the stresses of the Holiday Season. Now, you’re stressing over the fact that you dug deep into your wine cellar in December and some of your favorite bottles of wine are gone. Time to relieve all that added stress by restocking your wine cabinet! Once again, the OCWS is coming to your rescue with our annual Wine Auction and PYOL!

**OCWS Wine Auction  
Saturday, April 24  
Building 16, OC Fair & Event Center**

The first of the two events, the Wine Auction, offers 4-bottle lots of wine in every varietal imaginable. You will be able to participate in a silent auction of several hundred lots of wine and you’ll be able to raise your paddle for many premium lots in the verbal auction. Bidder catalogues will be available the week before and during check-in at the Wine Auction.

It’s an outstanding day, with wine bargains galore! Everyone comes home a winner! Everyone should leave happy as well with a fine selection of wines poured for your pleasure and snacks to keep your stomach from grumbling.

**OCWS PYOL  
Saturday, May 8  
Building 16, OC Fair & Event Center**

The second of the two events is the PYOL, or “Pick-Your-Own-Lot.” You must attend the Wine Auction to participate in this event. I made the mistake of passing on this event for several years—and what a mistake that was! The PYOL is our way of selling off all of the wine remaining in the OCWS wine cellar, and it’s not too hard to find several gems among the available wines at this event. And you can’t beat the price at \$5 per bottle!

The majority of these wines were submitted to the Commercial Competition with a much higher retail price, so it’s a great way to pick up some everyday wines at a very reasonable price.

Please see the sign-up form in this edition of *The Wine Press*. For your convenience, it is suggested that you bring wine glasses and pens to the Wine Auction. Limited quantities of individual wine glasses will be available for sale. The price is \$20 per member, which includes admission to both events.

One more thing—only OCWS members may attend the Wine Auction and PYOL. Additionally, please remember that Wine Society events are for adults only. As such, we ask that you please refrain from bringing underage guests and children to our events.

Both events offer a terrific venue to purchase outstanding

wines of all varieties at great prices! It gives the OCWS Cellarmaster a chance to empty the cellar to make room for all the wine arriving for the 2010 Commercial Wine Competition.

See you at the Auction & PYOL!

**Kevin  
Auction/PYOL Coordinator**

---

## Dine With Wine...

February 2010...time ticking away. Events passed and more events to come! What a wonderful life we live in the OC Wine Society.

First, segue to December. Monday, December 14. This was a night not to miss with the OCWS! Mastro's Steak House treated us as royalty. OCWS member Christine Hanley said it all when she exclaimed, "Kevin, I'm in heaven!" while she gleefully feasted on the outstanding fare provided by our hosts at Mastro's.

I had been told that Executive Chef Mark Avila might be providing a complimentary appetizer sampler, but wasn't sure what he would create for us. To my astonishment, Mark provided three separate appetizers, including full platters of tuna tartar, crab cakes, and sautéed shrimp. Conservatively speaking, the appetizers were amazing! They looked incredible and tasted even better to those who devoured them along with sips of Domaine Carneros Tattinger and Mumm Napa DVX Rose' sparkling wines.

Our private dining room was wonderful—dark, secluded, warm, and comfortable—just as a traditional steak house should be. It was a perfect venue for a Lancaster Estate Nicole's Cabernet Sauvignon. A walk upstairs was like a stairway to heaven, with large panels of glass exhibiting an artful assortment of fine wine—every OCWS member's dream come true! I think everyone in our party made a trip or two up those stairs to salivate over all that wine.

Our server, Ashleigh, and her many assistants went above and beyond any of my expectations. They were present for every need with a welcome smile and highly professional attitude. Manager Jeff Sanders was very accommodating and welcoming. It was an honor to provide him with an OCWS plaque, thanking Mastro's for their contribution to the August Wine Classic.

The night was capped with an incredible array of desserts, including Mastro's Signature Butter Cake, Lou's Cheesecake, and Key Lime Pie. Of course, OCWS Member Scott Chappell's 40-Year old Sandeman's Tawny Port (who outdid my 20-Year Old Fonseca Tawny) provided the perfect nightcap to whole affair.

If you are ever in the position to splurge on a special celebration—an anniversary, birthday, first date, or just a relaxing night on the town—I strongly recommend that you make a reservation at Mastro's Steak House. You won't be disappointed. Oh, and don't forget to tell them that you are a member of the Orange County Wine Society.

Moving on to the near present. I hope you enjoyed January's visits to Patril Bistro and Catering in Newport Beach (formerly Abbondonza Bistro and Catering) and to The Melting Pot in Irvine. I'll be providing a full report on these Dine

With Wine events in next month's newsletter.

Looking to the future, I'm excited to announce that The Hobbit Restaurant is next on the playbook. We should be enjoying a "Unique Dining Experience" with The Hobbit some time in mid-February. It will be the perfect venue for you to treat that special someone to a late Valentine's date. Come out and join your friends from the OCWS for that special Valentine's evening. Look for more details in an upcoming OCWS e-blast.

If you haven't been to one of our Dine With Wine dinner events, please consider joining us. It's a great way to get to know your fellow OCWS members in a warm and sociable atmosphere, especially for new members. Please remember to bring your family and friends to our supporting restaurants and don't forget to let them know that you're visiting them as an OCWS member in appreciation for their support to our organization.

The following restaurants supported our latest Wine Classic Event...

*Bluewater Grill – Tustin*  
*Flight Bistro and Lounge – Huntington Beach*  
*Lizarran Tapas – Brea*  
*Mad Mike's Sausages at Booster's Sports Grill –*  
*Mission Viejo*  
*Mastro's Steak House – Costa Mesa*  
*Olive Garden – Irvine and Huntington Beach*  
*Pacific Whey Café – Costa Mesa*  
*The Melting Pot – Brea and Irvine*

For more information about our Dine With Wine Dinners with our supporting restaurants, please feel free to contact me at [kevin@ocws.org](mailto:kevin@ocws.org).

**Kevin**

# The 2010 Wine Extraordinaire ~ “Last Call”

Anaheim Hilton Hotel  
Sunday, February 28, 2010  
2:00 to 5:00 p.m.  
777 Convention Way  
Anaheim

The end is near! We are now just days away from the OCWS wine tasting event of the year—the 2010 Wine Extraordinaire! Please make plans for you and your friends to join us for this year’s event on Sunday, February 28, from 2:00 to 5:00 p.m. at the Hilton Anaheim. Consider this the Shopping Mall of Wines with over 65 wineries under one roof. Don’t miss the chance to visit some celebrity members of the OCWS, such as Sam Puzzo, Event Chairman, Carol Frank at the merchandise table, OCWS President Leslie Brown, and Mr. Everything, John Goodnight, when you check out after a successful bid on a terrific item.

Enjoy wines from wineries producing under 25,000 cases, food selections from local restaurants, exciting raffle and silent auction prizes, and a souvenir Riedel wine glass for tasting. This promises to be another great event and should not be missed! All these items are included for the amazing price of \$50 with a tax deductible portion of \$35. Designated drivers are also welcome to attend for only \$25. Tickets to the Extraordinaire will make great gifts for your wine-loving family and friends. You won’t find a better deal anywhere!

The Wine Extraordinaire is one of our major fundraisers for the year. We hold this event each year for two important reasons: 1) to showcase these boutique wineries to the public, and 2) to raise funds for our Scholarship Program.

I am soliciting your help. We have a goal of selling an additional 100 tickets more than last year’s event. The 2009 event only sold 308 full-price tickets, including our volunteers, who received a rebate for their help. We need to get 410. Even if you are not attending, please let your friends and co-workers know of the event. Let’s work together to reach our goal. A fundraiser that barely covers our cost is not a good thing. Additionally, we need food purveyors and restaurants. If you can enlist an attending restaurant or food purveyor or supply us with a name and address and they ultimately attend, you will receive two complimentary tickets to the event. If you just want to give us the name of a restaurant we will contact them. Send any restaurant names to Sam Puzzo at my e-mail address in the newsletter. If you have any ideas or suggestions for selling tickets please call me.

The Wine Extraordinaire requires about 80 volunteers to make it run smoothly. There are a number of volunteer opportunities available throughout the event. As an added incentive, all volunteers will receive a \$25 rebate after the event. All volunteers must pay for their ticket to the event in advance before their volunteer request will be processed.

Please do not discount your ticket price when purchasing your ticket. Rebates will be sent to volunteers after the event in March.

## Ticket Information

Now through Friday, February 26  
OCWS Members - \$50  
Non-Members - \$50  
Designated Drivers - \$25  
(no group sales rates)

After February 26 (at the door price)  
Members - \$60  
Non-Members - \$50  
Designated Drivers - \$25

Come join us for the 2010 Wine Extraordinaire: Small Wineries...Big Wines and help the OCWS fulfill its mission to promote the knowledge and education of wine. Please refer to the next page for the Volunteer Sign-up Form and to the back of the newsletter for the Event Sign-up Form. For additional questions regarding the event, please contact Sam Puzzo, Event Chair, at [sampocws@earthlink.net](mailto:sampocws@earthlink.net).

See you at the event,

**Sam Puzzo**

# 2010 Wine Extraordinaire Volunteer Sign-Up

Member _____ Address _____ Day Phone _____ Email address _____	Co-Member _____ City & Zip _____ Night Phone _____
---	--

*Please complete and mail/fax to the OCWS office (fax 714.546.5002). Volunteer shifts will be filled in the order they are received. Ticket purchase must accompany volunteer sign-up (see back of newsletter for ticket purchase form.)*

Select the shift(s) desired. Choosing more than one shift increases chances. Circle M for Member or C for Co-Member

1st 2nd	M	1st 2nd	C	AREA	ASSIGNMENT	SHIFT HOURS	SHIFTS REQ'D
	M		C	Guest Check-In	Guest Check-In	1:00 - 3:00	10
	M		C	Guest Check-In	Guest Late Check-In / Clean-Up	1:30 - 3:30	2
	M		C	Vendor Check-In	Food / Winery Check-In	10:45 - 12:45	4
	M		C	Vendor Check-In	Food / Winery Check-In	12:45 - 2:45	4
	M		C	Vendor Check-In	Food / Winery Check-In	1:00 - 3:00	1
	M		C	Vendor Check-In	Wine / Food Escort	10:45 - 12:45	2
	M		C	Vendor Check-In	Wine / Food Escort	12:30 - 2:30	4
	M		C	Dock	Wine / Food Mover	10:45 - 12:45	5
	M		C	Dock	Wine / Food Mover - Elevator Operator	12:30 - 2:30	1
	M		C	Dock	Wine / Food Mover	12:30 - 2:30	5
	M		C	Dock	Wine / Food Mover	4:00 - 6:00	2
	M		C	Raffle	Raffle Ticket Sales	1:30 - 3:30	5
	M		C	Raffle	Raffle Ticket Sales	3:30 - 5:30	5
	M		C	Raffle	Raffle Assistant	1:00 - 3:00	2
	M		C	Raffle	Raffle Assistant	1:30 - 3:30	2
	M		C	Raffle	Raffle Assistant	3:30 - 5:30	4
	M		C	Raffle	Raffle Assistant / Clean-Up	4:00 - 6:00	2
	M		C	Restaurants	Restaurant Set-Up	11:00 - 1:00	2
	M		C	Restaurants	Restaurant Server	1:30 - 3:30	2
	M		C	Restaurants	Food Supplies (Re-stock)	1:30 - 3:30	2
	M		C	Restaurants	Food Supplies (Re-stock / Clean-Up)	3:30 - 5:30	2
	M		C	Restaurants	Food Clean-Up / General Clean-Up	4:00 - 6:00	2
	M		C	Security	Security	11:30 - 1:30	2
	M		C	Security	Security	1:30 - 3:30	2
	M		C	Security	Security	3:30 - 5:30	2
	M		C	Silent Auction	Silent Auction Assistant	12:00 - 2:00	6
	M		C	Silent Auction	Silent Auction Assistant - Security	2:00 - 4:00	1
	M		C	Silent Auction	Silent Auction Assistant	3:30 - 5:30	1
	M		C	Silent Auction	Silent Auction Assistant	4:00 - 6:00	4
	M		C	Wineries	Winery Relief	3:30 - 5:30	4

# Winemaker Group Newsroom

**Quarterly Winemaker Potluck and Wine Tasting**  
**Saturday, February 6**  
**1:00 to 5:00 p.m.**  
**Gus & Jennifer DeFalco Residence**

The Winemaker Group will be having our quarterly meeting on February 6 at the DeFalco residence, 204 Columbia, Newport Beach.

We are pleased to have Jennifer and Gus DeFalco as our hosts for this event. The Quarterly Potluck and Wine Tasting keeps our members informed about upcoming events and gives us an opportunity to discuss winemaking endeavors and activities. This is a time to also meet other winemakers and discuss our favorite topic, winemaking.

This potluck will be a little different in that the main dish will be provided. Gus and Jennifer are planning a demonstration of making pizza on the barbecue. After the demonstration, everyone will have a chance to make their own. This will not be your run-of-the-mill pizza, but a gourmet fest. You don't want to miss out on this one.

Bring your favorite appetizer, salad, side dish, or dessert (no main dishes) and a bottle of wine to share. Plates, napkins, and tableware will be furnished. We will be able to heat up any food if needed. If you plan to attend, please send your reservation via e-mail to Jim Graver at [winemaster72@earthlink.net](mailto:winemaster72@earthlink.net) so that we can plan accordingly.

**Sulfur Dioxide SO<sub>2</sub> Wine Testing**  
**Saturday, February 6**  
**11:00 a.m. to 12:30 p.m.**  
**Gus & Jennifer DeFalco Residence**

Our quarterly SO<sub>2</sub> Wine Testing will be on the same day and location as the Quarterly Potluck except the time will be from 11:00 a.m. to 12:30 p.m.

It is important for the winemaker to know what the SO<sub>2</sub> level is in the wine and to enable the winemaker to make the proper adjustments to protect the wine by preventing unwanted growth of bacteria and yeast. If your wines need testing, bring them in now. We are not planning another SO<sub>2</sub> Testing until April.

Please contact Jerry Guerin if you are going to have wine tested and advise the quantity. We need to insure that we have enough supplies on hand to do the testing. In the past we were unable to accommodate everyone, as a few winemakers arrived with wine without prior notification. If you have wines to be tested, please let Jerry Guerin know by responding via email to [jeromeguerin@earthlink.net](mailto:jeromeguerin@earthlink.net).

**Homewine Competition Meeting**  
**Tuesday, February 9, 2010**  
**6:30 – 8:30 p.m.**  
**OCWS Office**  
**OC Fair & Event Center**

We are about to begin our plans for our 34<sup>th</sup> Orange County Fair Homewine Competition. Last year, we had 695 entries from all parts of California. The Homewine Competition is one of the largest and most highly-recognized competitions in California. Our goal is not to have the largest competition, but to have a quality and credible competition that California amateur winemakers respect. Our reputation comes from the many members who provide the time and effort that goes into making this event a premier competition.

We solicit your assistance in planning for this event. The areas of focus include Judging, the Judging Seminar, Scoring, Stewarding, Reception, Wine Administration, Awards, and the Homewine Exhibit during the Fair. We invite you to attend our first meeting and hope you will be assisting on one of the committees to help make this event as noteworthy and professional as our Commercial Competition.

You don't have to be a winemaker to participate in this event. If you have an interest, contact Jim Graver at 949.581.9599 or email to [winemaster72@earthlink.net](mailto:winemaster72@earthlink.net). As the gathering is early, we will have something to eat but we would appreciate it if you brought some wine to share.

**2010 Home Winemaker Group Planning Meeting**  
**Standing Room Only**

Twenty-six of OCWS finest attended the kick-off meeting for the Winemakers Group at the residence of Rob & Germaine Romano.

The purpose of the meeting was to solicit ideas for Home Winemaker programs and activities for 2010. Many of the ideas are noted below in the 2010 Calendar of Events. It will be tough to top last year's events. During 2009, our programs included many social and educational events; quarterly potlucks; SO<sub>2</sub> testing; a newly formed Fruit Wine Group; the California State University - Fresno Wine Sensory event; two wine blending programs that included one by Still Waters Winery; the Russian River Campout; the Home Winemakers Competition; winemaking presentations at the Orange County Fair; workshops; seminars; the Group Crush; and many more.

If interested in learning more about winemaking, please contact Jim Graver.

*(Continued on page 11)*

# Winemaker Group Newsroom (Cont'd)

(Continued from page 10)

## Rancho de Philo Sherry Making Program Sells Out

Sherry—it may be the next hot thing in the wine world. And the Home Winemaker Group is there!

On January 23, thirty OCWS members were treated to a tour of the historic Rancho de Philo property in Alta Loma. This is not just another winery, but something unique as it only makes one wine, a Triple Cream Sherry made in the traditional Spanish style.

Rancho de Philo was founded in 1975 by Philo Biane and now is run by his daughter, Janine, and her husband, Alan. With almost no advertising, they continue to sell-out their unique triple cream Sherry.

The agenda included a tour of the vineyard, their solera, and an informative discussion on the unique tasks related to making Sherry.

It was a wonderful and unique opportunity to taste their multi-gold winning wine, and for the winemakers to ask detailed questions on Sherry-making techniques. The Home Wine-maker Group wants to extend a special thank you to Janine and Alan for opening their winery to us and sharing their time.

Rancho de Philo's Sherry is sold out for 2009, but if you are interested in getting in on the 2010 release, contact them at 909.987.4208, or write them at 10050 Wilson Avenue, Alta Loma, CA 91737-2314. Please ask to be put on their mailing list. They will send you a card when the 2010 sell dates are set.

## Centro Basco Restaurant in Chino A long time favorite of OCWS Members

After attending the morning session at Rancho de Philo, a larger group of OCWS Home Winemakers had lunch at Centro Basco in Chino. Altogether, 42 members enjoyed the Basque delights.

Family owned and open since 1940, Centro Basco is the oldest Basque Restaurant in the Chino Valley of Southern California. Centro Basco offers both a traditional menu or a "family style" fixed menu. The winemakers shared the family-style lunch which included split pea soup, salad, bleu cheese, omelette basquaise (bell pepper & onion), pork chops, and pan fried potatoes. Also included were wines from long-time OCWS supporter, Galleano Winery in nearby Mira Loma.

We can recommend a visit to Centro Basco for all OCWS members. For more info see their website [www.centrobasco.net](http://www.centrobasco.net) or contact them at 13432 S. Central Avenue, Chino CA 91710. Phone - 909.628.9014. Their email address is [centrobasco@gmail.com](mailto:centrobasco@gmail.com).

## Graber Olive House Olives and Wine—A Wonderful Combination

Finishing up their lunch, the Home Winemaker Group strolled over to The Graber Olive House in nearby Ontario. The Historic Olive House is home of world-famous Graber olives grown and produced by the Graber family since 1894.

Graber has donated their tree ripened, gourmet olives to the OCWS Commercial and Home Winemaker Competitions for years, and we are proud of their continued support of the OCWS. The group received a great tour of the property and had the opportunity to buy lots of items in their store. Many a case of olives were purchased. If considering a drive out to the inland empire, be sure to add a stop at Graber's. The tours are free, and once you taste them, no other olives will do! For more information see their website [www.graberolives.com](http://www.graberolives.com), or contact them at 315 E. Fourth Street, Ontario, CA 91764. Phone: 800-996-5483.

DATE	EVENT
February 6	Quarterly Potluck, Tasting, SO2 Testing
February 16	Homewine Competition Meeting
February 28	Wine Extraordinaire
March	Filipponi & Thompson Vineyard and Paso Robles Area Winery Tour
April	Quarterly Potluck, Tasting, SO2 Testing
April	Seminar - "Sanitary Practices" for the Home Winemaker
April	Cork and Bottle Purchase
May 15	Homewine Competition (tentative)
May	Santa Barbara Weekend Campout and Winery Programs
May	Seminar - "Making the Great Bordeaux Wines and Blending"
June	Seminar - "Making Champagne"
August	Russian River Campout and Winery Tours
September / October	The "Great Grape Crush"
October	Seminar - "Fining, When, Why, and How"
October	Quarterly Potluck, Tasting, SO2 Testing
November	Post Crush Roundtable / Wine Analysis Lab

# VAN\* Alcohol Server Training

The 2010 OC Fair may be months away, but it is time to look at your schedule for April and May. There will be no classes held in the month of June. If you were certified in the Alcohol Server Training (TIPs) class in 2007 and you are planning to volunteer to pour wine at The Courtyard during the Fair this year, you will need to take the class again. If you have never taken the Alcohol Server Training (TIPs) class, you will need to attend and successfully complete a training class.

The OC Fair starts on Friday July 16, and ends on Sunday, August 15. As a concessionaire at the OCF, the OCWS must adhere to contractual requirements established by the OC Fair Board of Directors and Staff. Before any of us can work in The Courtyard during the Fair, everyone must be "professionally trained and certified in alcohol awareness techniques." Once this class is completed successfully, a volunteer is "certified" for three years. The Alcohol Server Training sign-up form can be found in The Wine Press.

Please use this form to indicate your availability to attend the training and either mail or fax the form to the office at 714.546.5002. When indicating your first choice and second choice dates the second choice date cannot be prior to the first choice date. There needs to be at least ten attendees for the class to be held. All classes are held on the grounds of the OC Fair and Event Center on the first floor of Memorial Gardens. Confirmations are mailed out one week prior to the class.

If you have any questions about the alcohol server training, please call me at 714.342.1557 or email me at karen@ocws.org.

See you at the Fair!

\*VAN - "Very Advance Notice"

**Karen Ward**  
**TIPS Trainer**

# The Last Laff...

## Assignment

A salesman for a major cola company returns from his assignment in the Middle East and reports his assignment was a total failure.

"Tell me what happened," his boss says.

"When I accepted the assignment," replies the salesman, "I was confident I could turn a profit for the company there, since it was a brand new market and no one had ever tried our drink. But once I arrived, I realized that I had a problem: I didn't speak their language."

"So what did you do?" the boss probes.

"I decided to convey our message by using three posters. In the first, I showed a man crawling through the desert heat, exhausted and panting with thirst. The second poster shows the man having a drink of our cola. The final poster showed the man happy and totally refreshed. I had them plastered at every corner and in every market I could find."

"That should have worked," the boss chimes in. "Why didn't it?"

"Well," the salesman confesses, "not only did I not speak the language, but I also didn't realize that most people in that country read from right to left."

---

**No matter how far our exams are dumbed down, it seems it's not far enough for today's pupils. But rather than admit defeat in the face of tricky questions, some decide to take a more creative approach to their answers...**

Question: Give a reason why people would want to live near power lines.

Answer: *You get your electricity faster.*

Question: Expand  $2(x + y)$

Answer:  $2(x + y)$   
 $2(x + y)$   
 $2(x + y)$

Question: What was Sir Raleigh famous for?

Answer: *He is a noted figure in history because he invented cigarettes and started a craze for bicycles.*

Question: What did Mahatma Gandhi and Genghis Khan have in common?

*(Continued on page 13)*

# The Last Laff... (Cont'd)

(Continued from page 12)

Answer: *Unusual names.*

Question: Name six animals which live specifically in the Arctic.

Answer: *Two polar bears*  
~~Three~~ *Four seals*

Question: What is a vibration?

Answer: *There are good vibrations and bad vibrations. Good vibrations were discovered in the 1960s.*

Question: Name the wife of Orpheus, whom he attempted to save from the underworld.

Answer: *Mrs. Orpheus*

Question: How does Romeo's character develop throughout the play?

Answer: *It doesn't, it's just self, self, self, all the way through.*

Question: Where was the American Declaration of Independence signed?

Answer: *At the bottom.*

Question: Where was Hadrian's Wall built?

Answer: *Around Hadrian's garden.*

Question: What happens during puberty to a boy?

Answer: *He says goodbye to his childhood and enters adultery.*

Question: Name one of the early Romans' greatest achievements.

Answer: *Learning to speak Latin.*

Question: What is the highest frequency noise that a human can register?

Answer: *Mariah Carey* 

Question: State three drawbacks of hedgerow removal.

Answer: 

- 1. All the cows will escape.*
- 2. The cars drive into the fields.*
- 3. There is nowhere to hide.*

Question: Why would living close to a mobile phone mast cause ill health?

Answer: *You might walk into it.*

Question: Steve is driving his car. He is traveling at 60 feet/second and the speed limit is 40 mph. Is Steve speeding?

Answer: *He could find out by checking his speedometer.*

Question: Joanna works in an office. Her computer is a

stand-alone system. What is a stand-alone computer system?

Answer: *It doesn't come with a chair.*

## Frank Feldman

A man walks out to the street and catches a taxi just going by. He gets into the taxi, and the cabbie says, "Perfect timing. You're just like Frank."

Passenger: "Who?"

Cabbie: "Frank Feldman. He's a guy who did everything right all the time. Like my coming along when you needed a cab, things happened like that to Frank Feldman every single time."

Passenger: "There are always a few clouds over everybody."

Cabbie: "Not Frank Feldman He was a terrific athlete. He could have won the Grand Slam at tennis. He could golf with the pros. He sang like an opera baritone and danced like a Broadway star and you should have heard him play the piano. He was an amazing guy."

Passenger: "Sounds like he was something really special."

Cabbie: "There's more. He had a memory like a computer. He remembered everybody's birthday. He knew all about wine, which foods to order, and which fork to use. He could fix anything. Not like me. I change a fuse, and the whole street blacks out. But Frank Feldman, he could do everything right."

Passenger: "Wow, some guy then."

Cabbie: "He always knew the quickest way to go in traffic and avoid traffic jams. Not like me, I always seem to be stuck in them. But Frank, he never made a mistake, and he really knew how to treat a woman and make her feel good. He would never answer her back even if she were in the wrong; and his clothing was always immaculate, shoes highly polished too. He was the perfect man! He never made a mistake. No one could ever measure up to Frank Feldman."

Passenger: "An amazing fellow. How did you meet him?"

Cabbie: "Well, I never actually met Frank. He died. I'm married to his widow."

*Until next month...*

## John

2010 Orange County Fair  
The Courtyard Volunteer  
Alcohol Server Training  
6:00 p.m. Weeknights  
9:00 a.m. Saturday

Member \_\_\_\_\_  
Co-Member \_\_\_\_\_  
Address \_\_\_\_\_  
City & Zip \_\_\_\_\_  
Day Phone \_\_\_\_\_  
Night Phone \_\_\_\_\_  
Email \_\_\_\_\_

~ Dates & Times ~

Please indicate your 1st and 2nd choice for training. Second choice cannot be before your first choice. You will receive confirmation within one week prior to the class.

~ Weeknight Training ~

6:00 p.m. - Light dinner meal  
6:30 p.m. - Training begins promptly

Wed	April 21	1st	2nd
Mon	May 3	1st	2nd
Tue	May 11	1st	2nd
Tue	May 18	1st	2nd
Wed	May 19	1st	2nd
Thu	May 20	1st	2nd

~ Weekend Training ~

9:00 a.m. - Continental breakfast  
9:30 a.m. - Training begins promptly

Sat May 20 1st 2nd

Mail / fax reservation to:

OCWS  
The Courtyard Training  
ATTN: Karen Ward  
P.O. Box 11059  
Costa Mesa, CA 92627

Mini-Tasting  
"Pinot Noir"  
Saturday, March 27  
6:00 - 9:00 p.m.  
All Locations TBA

Member \_\_\_\_\_  
Co-Member \_\_\_\_\_  
Address \_\_\_\_\_  
City & Zip \_\_\_\_\_  
Day Phone \_\_\_\_\_  
Night Phone \_\_\_\_\_  
Email \_\_\_\_\_

Number of Members @ \$35 each \_\_\_\_\_

Number of Guests @ \$35 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, March 17. 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  
Pinot Noir Mini-Tasting  
P.O. Box 11059  
Costa Mesa, CA 92627

"Sip & Swirl" Wine Trip  
March 18 - 21  
Solvang/Santa Ynez Viticulture Area

Member \_\_\_\_\_  
Co-Member \_\_\_\_\_  
Address \_\_\_\_\_  
City & Zip \_\_\_\_\_  
Day Phone \_\_\_\_\_  
Night Phone \_\_\_\_\_  
Email \_\_\_\_\_

Number of Double Occupancy Rooms \_\_\_\_\_  
Number of Single Occupancy Rooms \_\_\_\_\_

Each double room @ \$750 per = \$1,500  
Each single room = \$1,000

- First and second payment of \$500 per person due with this sign-up
- Final payment - due March 1

~ Payment ~

- Personal Check  
 Credit Card  
 Credit Card number on file

Card Number \_\_\_\_\_

V Code \_\_\_\_\_

Expiration Date \_\_\_\_\_

Signature \_\_\_\_\_

Total Enclosed \_\_\_\_\_

*No sign-ups will be accepted after Tuesday, February 16. Since the number of attendees dictate the size and cost of the bus, all requests for refunds must be directed to Ron Gottesman for approval. A cancellation fee may apply. No cancellations will be accepted after February 16 unless a waiting list has been established. For additional information, call Ron Gottesman or the OCWS office at 714.708.1636.*

Mail / fax reservation to:

OCWS  
Santa Ynez Bus Trip  
P.O. Box 11059  
Costa Mesa, CA 92627

2010 Wine Extraordinaire  
Sunday, February 28  
2:00 – 5:00 p.m.  
Hilton Anaheim Hotel  
777 Convention Way  
Anaheim

Member \_\_\_\_\_

Co-Member \_\_\_\_\_

Address \_\_\_\_\_

City & Zip \_\_\_\_\_

Day Phone \_\_\_\_\_

Night Phone \_\_\_\_\_

Email \_\_\_\_\_

~ Ticket Information ~

Now through February 26...

Number of Member Tickets @ \$50 \_\_\_\_\_

Number of Non-Member Tickets @ \$50 \_\_\_\_\_

Designated Driver @ \$25 \_\_\_\_\_

February 27 to Event Date...

“At the Door” price for everyone @ \$60

Designated Driver @ \$25

~ Payment ~

Personal Check

Credit Card

Credit Card number on file

Card Number \_\_\_\_\_

V Code \_\_\_\_\_

Expiration Date \_\_\_\_\_

Signature \_\_\_\_\_

Total Enclosed \_\_\_\_\_

~ Volunteer Sign-Up ~

Please complete the Volunteer Sign-Up form on page 10 and send in with your ticket payment.

Mail / fax reservation to:

OCWS  
2010 Wine Extraordinaire  
P.O. Box 11059  
Costa Mesa, CA 92627

February Tasting  
Kenneth Volk Winery  
Friday, February 12  
7:00 p.m.  
DoubleTree Hotel  
Santa Ana / OC Airport  
201 East MacArthur Boulevard  
Santa Ana

Member \_\_\_\_\_

Co-Member \_\_\_\_\_

Address \_\_\_\_\_

City & Zip \_\_\_\_\_

Day Phone \_\_\_\_\_

Night Phone \_\_\_\_\_

Email \_\_\_\_\_

Number of Members @ 33 each \_\_\_\_\_

Number of Guests @ \$38 each \_\_\_\_\_

~ Payment ~

Personal Check

Credit Card

Credit Card number on file

Card Number \_\_\_\_\_

V Code \_\_\_\_\_

Expiration Date \_\_\_\_\_

Signature \_\_\_\_\_

Total Enclosed \_\_\_\_\_

~ Volunteer Sign-Up ~

I will help with registration

I will help with raffle

I would enjoy serving wine

A light dinner will be served from 6:45 to 7:30.

The tasting will start at 7:30.

*Deadline for reservations is Wednesday, February 10. All reservations must be paid in advance, either by check or credit card and may be made by mail, phone, website, or fax. All phone, website, or fax reservations are credit card only. 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  
February Tasting  
P.O. Box 11059  
Costa Mesa, CA 92627

2010 Wine Auction  
Saturday, April 24  
12:00 – 6:00 p.m.  
Building 16  
Orange County Fair & Event Center  
Costa Mesa

2010 PYOL  
Saturday, May 8  
10:30 a.m. - 2:00 p.m.  
Building 16  
Orange County Fair & Event Center  
Costa Mesa

~ Wine Auction Agenda ~

12:00 Registration & Check-in

12:00 Silent Auction commences

12:45 Verbal Auction (every ½ hour)

5:00–6:00 Wine Pick-up and Payment

(cash, check, or credit card)

~ Ticket Information ~

For reservations, complete and fax or mail to the OCWS office. Due to the inexpensive ticket price, no refunds will be made.

Member \_\_\_\_\_

Co-Member \_\_\_\_\_

Address \_\_\_\_\_

City & Zip \_\_\_\_\_

Day Phone \_\_\_\_\_

Night Phone \_\_\_\_\_

Email \_\_\_\_\_

Number of Tickets @ \$20 (OCWS Members Only) \_\_\_\_\_

~ Payment ~

Personal Check

Credit Card

Credit Card number on file

Card Number \_\_\_\_\_

V Code \_\_\_\_\_

Expiration Date \_\_\_\_\_

Signature \_\_\_\_\_

Total Enclosed \_\_\_\_\_

~ Volunteer Sign-Up ~

I / we can help with:

Registration

Set-Up

Wine Mover

Food Preparation

Checkout / Financial

Mail / fax reservation to:

OCWS Wine Auction & PYOL  
P.O. Box 11059  
Costa Mesa, CA 92627

---

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