

The Wine Press

Dennis' Dialogue...

Volume 33, Issue 5 ~ May 2009

It's May, and our last spring winery program with John Robert Eppler (JRE) wines is near. Soon, we will be immersed in the Commercial and Homewine Competitions and preparations for the upcoming Orange County Fair. This will be a busy month with the last winery program tasting, a Homewine Judging Seminar, Dine with Wine dinners, several training sessions of Alcohol Server Training, and hopefully, the completion of the cataloging process of all wines for the June Commercial Competition.

The major volunteer effort

currently underway is for the Commercial Wine Competition. The cataloging process takes place in Building #15 as the wines arrive daily. The crew is busy un-crating, organizing, sorting, labeling, and storing the entries. A verifying crew is making sure all entered data is correct. The wines will be bagged the first week of June before being taken to the hotel for the competition weekend.

Be sure to check out the sign-up sheet for volunteering to work The Courtyard during the Fair. Remember, Fair assignments are made

on a first-come, first-served basis. If you expect to receive your preferred volunteer slots, you must complete and return the sheet as soon as possible.

I want to repeat my comment from last month, as I believe it's very crucial to the future of our organization. Please remember that when visiting wineries, you are a representative of the entire Wine Society membership. It's appropriate to mention your affiliation, but totally inappropriate to ask for special favors or dis-

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May Tasting ~ "JRE Wines"

John Robert Eppler will be our guest speaker for our May 8 meeting. He will be pouring the following wines...

2007 Zinfandel, California
80% Zinfandel
16% Petite Syrah
4% Syrah

2006 Zinfandel, St Helena,
Napa Valley

93% Zinfandel
7% Petite Syrah

2006 Petite Rouge, Rhoneaux Blend, Sonoma County

43% Petite Syrah
41% Cabernet Sauvignon
6% Petit Verdot

2007 Petite Rouge, Rhoneaux Blend, Sonoma County

44% Syrah
39% Petite Syrah
9% Cabernet Sauvignon
8% Petit Verdot

2006 Cabernet Sauvignon,
Napa Valley
93% Cabernet Sauvignon
7% Cab Franc

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May

2 Home Winemaker Group ~ Beginning Winemaking Seminar; Judging Seminar; SO2 Testing; Cork & Bottle Purchase. Details in newsletter.

8 Monthly Tasting ~ JRE Wines ~ DoubleTree Hotel ~ Santa Ana/OC Airport

June

6-7 Commercial Wine Competition ~ Hilton Hotel ~ Costa Mesa

13 Homewine Competition ~ OFEC ~ Details TBA

20 Sorting & Ribbon Mailing Party ~ OFEC

27 Mini-Tasting ~ "OC Fair Gold Medalists" ~ Details TBA

July

10-31 The Courtyard activities at the OC Fair

August

1-9 The Courtyard activities at the OC Fair

16 Wine Classic ~ Anaheim Hilton Hotel ~ Details in newsletter

2-6 Homewine ~ Russian River Campout and Winery Tours ~ Details TBA

The Wine Press is the official newsletter of the Orange County Wine Society, Inc. If no one procrastinates too much, it is published monthly. Annual subscriptions are complimentary with membership into the OCWS. 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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Dennis' Dialogue... (Cont'd)

(Continued from page 1)

counts. The wineries enjoy knowing we're visiting and will provide any possible benefits, but let's not become a "What can you do for me?" or "What's my discount?" society.

It's not too early to start thinking about next year's election for the Board Of Directors. Look for articles in this and upcoming newsletters on how to participate and be part of the team coordinating our future activities.

I look forward to seeing you all at our next event in 2009 and remember to always drink responsibly at our events.

Dennis Esslinger

May Tasting... (Cont'd)

(Continued from page 1)

2006 Cabernet Sauvignon, Rutherford, Napa Valley
93% Cabernet Sauvignon
7% Petit Verdot

For Dessert
2006 Zinfandel, Late Harvest, Alexander Valley
4.7% residual sugar

Come join us! As usual, the wines will be available for purchase that night. The cost is \$33 for members and \$38 for welcomed guests. Hope to see you for our last monthly program of the year.

Chris Cunningham

Dine With Wine

We're moving right along...already over a third of the way through the year and still more Dine With Wine events to come! We concluded two events in March; one at Lizarran Tapas Restaurant in Fullerton and the other at the Olive Garden in Irvine. Last week, we concluded another outstanding dinner at one of our ardent supporters, Carvao Grill, in Brea. We will have more information regarding Carvao Grill in the June edition of *The Wine Press*.

It was a first for us at Lizarran Tapas Restaurant—a new participant at the Wine Classic. The dinner was a success with 27 OCWS members and friends attending. We all enjoyed “Tapas With a Toothpick” and salad, with a course of chicken and seafood paella, and then a main course choice of Angus rib eye steak, swordfish, codfish and clams, or a grilled chicken breast. And then it was all topped off with a healthy dose of flan and whipped cream. Great people, great food, and outstanding wine shared by all!

Less than two weeks later, 25 OCWS members and friends gathered at the Olive Garden Restaurant in Irvine. The Olive Garden has been a regular at our Wine Extraordinaire and Wine Classic events for quite a while now and it is always a treat to join them for dinner. At first thought, many people consider the Olive Garden as just another common chain restaurant. However, we've found that the Olive Garden provides some outstanding food and service! This event's menu started with an appetizer of a very tasty grilled chicken Alfredo flatbread, a choice of Zuppa Toscana (a sausage-based cream soup) or their signature unlimited garden-fresh salad and then a main course choice of Chianti-braised short ribs, manicotti formaggio, stuffed chicken Marsala, or shrimp primavera. My favorite once again, was the unlimited salad and the stuffed chicken Marsala. Then the “piece de resistance” was the Olive Garden's new dessert item, Zeppoli, which is a plate of sugar-dusted doughnuts with chocolate, caramel, and raspberry dipping sauces! Yum! Did they go well with the Dasche Zin Port that I brought!

Our next dining event will be at the Pacific Whey Café and is planned for Monday, May 4. Pacific Whey is located at South Coast Plaza.

An additional item I keep forgetting to remind you all about. We do receive additional support from restaurants besides the below listed supporting restaurants. The following restaurants provided gift certificates for the silent auction at the Wine Classic and/or Wine Extraordinaire. Please visit them and let them know that we appreciate their support as well.

Five Crowns
Corona Del Mar

Tannins Restaurant and Wine Bar
San Juan Capistrano

Gourmet Shuttle Restaurant Delivery Service
Huntington Beach

Yves Restaurant and Wine Bar
Anaheim Hills

For more information about our Dine With Wine Dinners with our supporting restaurants, please feel free to contact me at kcmagnum@aol.com or kevin@ocws.org.

Kevin Coy

This year's Wine Extraordinaire supporting restaurants are...

Abbondanza Bistro & Catering
Newport Beach

Carvao Grill
Brea

Dave & Busters
The Block at Orange

First Cabin at the Balboa Bay Club
Newport Beach

Mad Mike's Sausages at Booster's Sports Grill
Mission Viejo

Olive Garden
Irvine

Pacific Whey Café
Costa Mesa

Pavia
Hilton of Anaheim

Sage at Eastbluff and Sage On The Coast
Newport Beach

The Hobbit
Orange

The Melting Pot
Brea and Irvine

The Orange County Food & Wine Center
Costa Mesa

VINDUVIN Wine Tasting Cruises
Newport Beach

Competition Movers Needed

We are looking for temporary help on Friday, June 5, from 9:30 a.m. to 1:30 p.m., and on Saturday, June 20, from 10:00 a.m. to 4:00 p.m. The job pays \$13 per hour.

If you have a son and/or daughter capable of lifting and moving cases of wine (average weight 36 pounds) who is interested in working one or both days, please call Richard Ward at 714.964.3881.

Richard Ward

Attention: All Creative Buffs

It's that time of the year to start putting together the 2009 Commercial Competition Awards Book. This year, the Fair Theme is "Think Big". We are now looking for that "perfect" picture to adorn our 2009 Awards Book.

If you would like to submit a picture for consideration, please email the digital version to me at dwdeeble@cox.net.

Digital submittals must be 300 dpi or better. If you have a 5 x 7 photograph, slide, painting, or hand drawing, mail them to the OCWS office to my attention. If you wish them returned, kindly enclose a SASE. Remember, pictures may not include people or private property, and must be of a public scene. All submissions must be received by May 15.

The winner will be given two tickets to the 2009 Wine Classic.

Good luck to everyone!

This is the color version of the 2009 fair logo.

Dan Deeble
2009 Award Book Chairman

OCWS Scholarship Program

As part of our educational mission, the Orange County Wine Society awards scholarships to several worthy California institutions of higher learning each year. This year, the OCWS will be donating \$29,000 to the following colleges and universities. Each has a program either in enology (wine making), viticulture (grape growing), wine marketing, or culinary arts.

Note 1: Indicates those colleges having programs in Enology, Viticulture, or Wine Marketing.

Note 2: Indicates those colleges having programs in Culinary Arts.

COLLEGE	LOCATION	PROGRAM	AMOUNT
Allan Hancock College	San Luis Obispo	Note 1	\$3,000
California Poly University	San Luis Obispo	Note 1	\$5,000
California Poly University	Pomona	Note 2	\$3,000
California State University	Fresno	Note 1	\$4,000
Napa Valley College	Napa	Note 1	\$3,000
Orange Coast College	Costa Mesa	Note 2	\$5,000
Orange Coast College	Costa Mesa	Note 3	\$3,600
University of California	Davis	Note 1	\$6,000
TOTAL DONATIONS			\$32,600

Note 3: Each year, many of our judges from the OC Fair Commercial Competition donate their honoraria to a special scholarship fund that is awarded in rotation to one of the schools above. This year, the \$3,600 collected in 2008 will go to Orange Coast College's award-winning Culinary Arts Program.

Stay tuned to *The Wine Press* for more news on this year's scholarship recipients.

Carolyn Schoff

June Mini-Tasting ~ “Orange County Fair Gold Medalists”

The third Mini-Tasting of the year will be held on Saturday, June 27, at 6:00 p.m. at various host sites. Fourteen wines will be provided and grouped into seven flights for serving at each site. This tasting will include sparkling, white, red, and dessert wines. The cutoff date is always ten days prior to the event—so please don't wait until the last day of sign-up. This is a very popular Mini-Tasting that has sold out very quickly in the last three years and some sites tend to fill up quickly. Therefore, get your reservations in early. If you are signing up with a guest, please indicate this on your sign up form.

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. 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, June 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. Just about every Gold Mini-Tasting in the past has been a sell-out, and as such, we encourage you to sign-up early as some sites tend to fill quickly.

Bon Appétit,

Jim Beard

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 April Board meeting.

*Garry Burns
Robert and Vicky Kleppe
Greg Martino and Nora Sheldon*

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. There are several up-coming events in the next few months. The Orange County Fair Commercial Competition will be held in June followed by the Orange County Fair.

Both of these events provide an opportunity to volunteer and become better acquainted with the OCWS and its members. See the articles and sign-up forms in this newsletter for the Fair. For information about volunteering for the Competition, contact Leslie Brown at lbrown43@hotmail.com.

As of the April Board of Directors’ Meeting, there are 992 members consisting of 395 dual memberships and 214 single memberships.

Leslie Brown
Membership Chair

Alcohol Server Training

f April showers bring May flowers what do May flowers bring? No, not pilgrims, but the last of the Alcohol Server Training (TIPs) classes. If you haven’t previously done so, it is time to sign up for a TIPs class. If you were TIPs certified in 2006 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 TIPs class you will need to attend and successfully complete a training class.

The OC Fair starts on Friday July 10, and ends on Sunday, August 9. 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 (Yes, it does not seem logical that people would actually do that, but there were members last year that did exactly that). There needs to be at least 10 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 714.964.3881 or email me at karen@ocws.org.

See you at the Fair!

Karen Ward
TIPS Trainer

Winemaker Newsroom

OC Fair Homewine Competition Entries

Do you have any wines that you would like to enter into the competition? Complete entry forms and competition information is available at the OCWS office, on our website at ocws.org, or send your request to Jim Graver via email to winemaster72@earthlink.net. Your deadline for submitting your entries is May 23. Get your wines ready.

**Homewine Competition Judges
OC Fair Homewine Competition
Saturday, June 13, 2009
8:00 a.m. – 2:00 p.m.
OC Fair & Event Center**

Each year, we look to add new, qualified judges to our competition roster. Homewine judges should have a good knowledge of wine and have had previous judging experience. Prospective judges may include those in the Wine Industry, commercial winemakers, and amateur winemakers who can evaluate wines impartially and be able to write constructive comments on the wines they are judging. Generally, new judges are assigned to a panel of judges who have previous judging experience. If you know of anyone who may possess these qualifications and would be interested in judging, please send their names to the OCWS office to the attention of the Homewine Judging Chairman and we will send them an invitation.

Rich McCormick, our Judging Chairman this year, is available to assist you if necessary. You may contact him at 949.497.2982 or via email to rdmccormick@cox.net or rich@ocws.org.

Backyard Vineyards

On March 26, John Willis taught a class on "Backyard Vineyards" which included the following highlights: Rootstocks and Growth cycles, Weather and Selecting the Right Grapes for Your Region, Trellising and Ratio of Vines to Gallons of Wine, Additives, Mildew, and Pest Control. His final advice was that the grower "Must have passion!....or be a little crazy."

This was the Home Winemakers' Group first discussion on this topic and was attended by about 20 people. John hopes to add to this training outline so he can enrich the content for next year. Thanks to John for a great presentation.

**Stewards Needed
33rd OC Fair Homewine Competition**

**Saturday, June 13, 2009
7:30 a.m. to 4:00 p.m.
The Courtyard
OC Fair & Event Center**

The OCWS, in conjunction with the OC Fair, sponsors one of the largest and most prestigious wine competitions in California devoted to amateur winemaking and is highly recognized throughout the state. Last year, we had 724 entries. Besides the competition staff and judges, stewards are needed to assist with a variety of tasks, all coming together to make this competition as successful as our commercial competition.

Stewards are provided with a continental breakfast in the morning as well as a hot lunch. After lunch, you are also invited to taste the award-winning wines and have an opportunity to talk with the judges and winemakers.

We would be pleased to have you join us and assist us with this event. Please fax or mail your sign-up sheet as soon as possible. For more information, contact Rob or Germaine Romano at 714.744.0778 or via email to ocws@dementedfermenters.com.

Wine Grapes by Lum Eisenman

First and foremost, get good grapes. High quality wine can only be made from high quality fruit, so basic wine quality is made in the vineyard. High quality grapes must be picked at just the right time. When grapes are picked too early, the wine is usually high in acid, low in alcohol, and lacks typical varietal flavors. On the other hand, when grapes are picked too late, the wine is often low in acid, high in alcohol, and may have "stewed fruit" or prune flavors. Always try to get the best quality fruit available.

Sugar content is easily measured, so it is often specified in grape contracts. But sugar is only one of many parameters used to judge wine grape maturity. For making big red wines, the grapes should have brown seeds and the skins should be slightly slack.

Home winemakers often get about 150 gallons per ton for red wines. However, white grapes are more difficult to press so most home winemakers only get 120 to 130 gallons of white juice per ton of grapes.

Paso Robles Wine Weekend

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“Sonoma Red Wine” Mini-Tasting “Wrap”

The second Mini-Tasting of the year was held on Saturday, April 25, at five host sites throughout Orange County. Twelve wines were tasted by 84 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
Santa Ana	Sam Puzzo & Carol Frank	Carol Frank (tie) Rich Skoczylas (tie)	Beef Short Ribs in Cabernet Sauce Strawberry Trifle with Chocolate Sauce
Costa Mesa	Maia Pehrson & Helga Hrowal	Sandy Persky	Beef Bouillon
Whittier	Dean & Robyn Strom	Gloria Alvis	Cream Cheese Turtle Cake
Laguna Niguel	Bob & Judy Koebnitz	Mary Ann Nuetz	Lamb Curry
Aliso Viejo	Wanda Andreas	Lowell Dickson	Pork Shoulder Osso Bucco

WINERY	YEAR	VARIETAL	DESCRIPTION	POINTS	RANKING
Mazzocco	2006	Zinfandel	Lytton - Dry Creek Valley	110	1
Sbragia	2006	Merlot	Home Ranch - Dry Creek Valley	70	2
Francis Ford Coppola	2006	Cabernet Sauvignon	Director’s Cut - Alexander Valley	57	3
Blackstone	2006	Red Table Wine	Rubric - Sonoma Reserve	52	4
A. Rafanelli	2006	Zinfandel	Dry Creek Valley	42	5
Dehlinger	2006	Claret	Russian River Valley	27	6
Cline	2007	Zinfandel	Ancient Vines	26	7
J	2006	Pinot Noir	Russian River Valley	25	8
Michel Schlumberger	2004	Cabernet Sauvignon	Dry Creek Valley	25	8
Castle Rock	2007	Pinot Noir	Sonoma County	19	9
Acorn	2007	Syrah	Axion - Alegria Vineyards - Russian River Valley	17	10
Novy	2006	Syrah	Christenson Family - Russian River Valley	10	11

I would like to thank Dean and Robyn Strom, Janet Hammond, Treeva Beard, Jack and Shirley McManus, and Jane Goodnight for helping organize and plan this event. I hope that everyone had an enjoyable tasting and look forward to meeting members again at the next Mini-Tasting event.

Jim Beard

Cash Verifiers Needed!

It is time to start planning for the Orange County Fair.

This year, the Fair will begin on Friday, July 10, and end on Sunday, August 9. The Fair will be closed on Mondays and Tuesdays each week. During each Fair day, we need volunteers to count and verify our cash receipts and fill out the appropriate accounting forms for the previous days. Two cash counters are required each Wednesday, Thursday, and Friday at 10:00 a.m. and 9:00 a.m. on Saturdays and Sundays.

If you are interested in volunteering for this important task at the Fair, please contact Leslie Brown at 714.326.8014 or by e-mail to lbrown43@hotmail.com.

I look forward to seeing you during the Fair.

Leslie Brown

Winemaker Newsroom (Cont'd)

(Continued from page 8)

On March 13 - 15, the Home Winemaker Group made a fun trip to Paso Robles. It started out with dinner at a Thai restaurant in the downtown square on Friday night. Saturday, we visited Dunning Vineyards and Winery and had a great and educational tour by Bob Dunning in his vineyard and cellar. We had dinner at the 10 Street Vineyard Cafe in San Miguel, a Basque restaurant, and that evening we got the coyotes howling when three of our members brought out their guitars until we were chased out of the pool area because of the late hour.

On Sunday, we visited Still Waters Vineyard and Winery and were hosted by Paul Hoover, owner and winemaker. Paul gave us a great presentation on his vineyard techniques as well as a wine blending seminar in his wine room.

Everyone had a great time! Thanks to Bob Miller for organizing the weekend.

For the Homewine Group,

Jim Graver

“The Courtyard” at the Orange County Fair

The 2009 Orange County Fair is fast approaching and planning is underway for our annual, number one fundraising effort, The Courtyard. The Orange County Fair starts on Friday, July 10, and ends on Sunday, August 9. Income received at The Courtyard helps the OCWS defray the cost of conducting the two OC FEC wine competitions—the Commercial Competition and the Homewine Competition. Additionally, revenue generated also greatly assists in meeting our monthly office expenses and helps to fund our Scholarship Program.

Within this issue of *The Wine Press*, please find a Wine Courtyard Sign-Up form for volunteering at The Courtyard. Also on the back of this form is the Server Responsibility Statement. Please review and sign this statement and return with the sign-up form to the OCWS Office.

As a concessionaire at the fair, the OCWS must adhere to contractual requirements established by the Orange County Fair & Event Center Board of Directors and Staff. This year, the OC FEC continues its requirement that all OCWS volunteers be “professionally trained and certified in alcohol awareness techniques.” Individuals who took TIPS training in 2007 and 2008 have fulfilled the requirement for this year’s fair. New OCWS members and members who completed TIPS training in 2006 are required to take 2009 TIPS training. The Alcohol Server Training sign-up form can be found in the sign-ups section of *The Wine Press*. Please use this form to indicate your availability to attend training. If you have any questions about alcohol server training, please call Karen Ward at 714.964.3881. New trainees will need to have their picture taken following TIPS certification.

Please take this opportunity to sign up now as a Courtyard volunteer. Every effort will be made to assign you to shifts and duties that you select. You will be called if your requests cannot be honored. All shifts are noted on the signup form and all schedules are similar to last year. Members are requested to work at least 3 shifts during the Fair. Historically, certain shifts are hard to fill. These understaffed shifts tend to be weekday nights and Sunday nights (8:00 –11:30 p.m.). When submitting your sign-up form, please consider volunteering for one or more of these shifts.

We are going to have an “Express Bar” from 5:00 to 8:00 p.m., daily. We will only be serving KJ Chardonnay, a Cabernet Sauvignon, a Pinot Noir, and maybe another wine. An 8 oz. glass will be served for \$8. No tastes; no tickets, and no decisions. The Express Bar is designed to speed up the serving process by eliminating choices. Staffing this new venue will require a separate cashier, wine server, and wine steward. When you sign up, please consider this area. It is expected that this new venue will produce a lot of fast and furious wine sales activity.

Assignments will be made on a first-come basis so return the

sign-up form as soon as possible, but no later than June 26. The availability of shifts will be periodically posted on the website and emailed to the membership. Your assignment will be confirmed by the end of June along with a copy of the Volunteer Procedures, your picture badge, and parking passes and instructions. Please contact Larry Graham at 949.551.0155 for questions concerning assignments or special parking needs.

“Think Big” is the theme of the 2009 Orange County Fair. Whether you are a new volunteer or a veteran of The Courtyard, this is your opportunity to experience the Orange County Fair while helping staff The Courtyard.

Remember, when submitting your volunteer request, please (1) Fill out The Courtyard sign-up form completely, (2) sign the Server Responsibility Statement and (3) complete the Alcohol Server Training form, if needed, and send all of the above to the OCWS Office.

See you at the Fair!

The Courtyard Committee



2009 ORANGE COUNTY FAIR Wine Courtyard Sign-Up — July 10 to August 9, 2009



MEMBER _____	CO-MEMBER _____
ADDRESS _____	DAY PHONE _____
CITY & ZIP _____	NIGHT PHONE _____
EMAIL _____	

Mark "M" for member and "C" for co-member. If working on the same shift, mark "M/C"

FROM	TO	FRI 10	SAT 11	SUN 12	MON 13	TUE 14	WED 15	THU 16	FRI 17	SAT 18	SUN 19	MON 20	TUE 21	WED 22	THU 23	FRI 24	SAT 25	SUN 26
9:00	1:00		<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK				<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK				<input type="checkbox"/>	<input type="checkbox"/>
11:00	4:00	<input type="checkbox"/>			DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
1:00	4:00		<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK				<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK				<input type="checkbox"/>	<input type="checkbox"/>
4:00	8:00	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5:00	9:00	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8:00	11:30	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

FROM	TO	MON 27	TUE 28	WED 29	THU 30	FRI 31	SAT 1	SUN 2	MON 3	TUE 4	WED 5	THU 6	FRI 7	SAT 8	SUN 9
9:00	1:00		DARK	DARK			<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK				<input type="checkbox"/>	<input type="checkbox"/>
11:00	4:00		DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
1:00	4:00		DARK	DARK			<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK				<input type="checkbox"/>	<input type="checkbox"/>
4:00	8:00		DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5:00	9:00		DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8:00	11:30		DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Please enter your preferences...

PARKING

- | | |
|--|---|
| <input type="checkbox"/> 1 Pass per member | <input type="checkbox"/> No pass needed |
| <input type="checkbox"/> 1 Pass per membership | <input type="checkbox"/> Handicap permit needed |

ASSIGNMENTS

- | | |
|--------------------------------------|--------------------------------------|
| <input type="checkbox"/> Cashier (M) | <input type="checkbox"/> Cashier (C) |
| <input type="checkbox"/> Server (M) | <input type="checkbox"/> Server (C) |
| <input type="checkbox"/> Steward (M) | <input type="checkbox"/> Steward (C) |

Return this form to...

OCWS, Attention: Wine Courtyard Volunteer
P.O. Box 11059, Costa Mesa, CA 92627
or fax to 714.546.5002

by June 26, 2009

SERVER RESPONSIBILITY STATEMENT

Server: Please read and sign

I understand that the Orange County Fair is dedicated to the safe and responsible sale and service of alcoholic beverages.

All concessionaires shall require anyone selling or serving alcohol to sign this Server Responsibility Statement issued by OCFEC.

It is the sole responsibility of the concessionaire selling or serving alcohol to ensure that accurate documentation of both the annual certification of alcohol awareness techniques and the server responsibility statement is on file with OCFEC prior to a server being allowed to serve or sell alcohol on the fairgrounds.

A copy of my certification is on file in the OCWS Office.

Server Signature

ORANGE COUNTY WINE SOCIETY
Concessionaire

Server Print Name _____

Date

“California Gold: An OCWS Wine Classic Event”

Has anyone ever told you....be careful what you ask for? Well...I did ask and now I'm realizing what I got myself into. My hat is off to those past Wine Classic and Wine Extraordinaire Committee Chairs that I had the privilege to work with, including Jerry Williams, Carolyn Schoff, and Chris Cunningham. Kudos to you all! I hope I can fill your shoes as well as you did!

We've already had two Committee meetings and we're off and running making plans for the next Wine Classic event titled, California Gold: An OCWS Wine Classic Event. It is set for Sunday, August 16, once again at the Anaheim Hilton's California Ballroom. We're excited about this year's event and already working on new ideas for marketing and sales to bring in additional attendees.

Ticket prices will once again be \$45 for members, \$50 for non-members and \$25 for designated drivers. After July 31, tickets will increase to \$60. The price will again include a Riedel wine glass, the ability to taste wines from over 100 award-winning wineries, sample food from 10 to 15 outstanding local restaurants and food purveyors, an exceptional silent auction and raffle, and browse the wares offered for sale from many vendors. You'll also be able to enjoy OCWS member Rich Skoczylas' outstanding chocolate creations. You can't beat this price for your chance to enjoy outstanding food and sample award-winning California wines for three hours on a Sunday afternoon.

The purpose of The Wine Classic is to provide a venue to enable wineries to showcase their award-winning creations from the annual Orange County Fair Commercial Wine Competition. There should be plenty of Gold Medalists for you to enjoy at this event! Additionally, the Wine Classic serves as a means to expose the Wine Society and its activities to the general public and to generate revenue to support our educational programs. Please mark your calendars, tell your friends, tell your neighbors, tell your co-workers and those sitting beside you at your local wine bar and restaurant.

Of course, I would be remiss not to request your assistance as a volunteer for the event. As most of you know, I've been the Volunteer Coordinator for several of the past Wine Classic and Wine Extraordinaire events. As such, I know first hand that it's a tough job to wrangle up the 125 volunteers for the Wine Classic. However, I've recruited just the right person to fill all the two-hour volunteer slots—OCWS member Agnes Grogan. As the Volunteer Coordinator, she'll be very happy to see your name on the attached volunteer sign-up sheet! All volunteers for this event will receive a rebate of \$20 for your efforts. However, just a reminder: volunteers must pay for their ticket to the event before their volunteer request will be processed. Volunteer position requests will be filled on a first come, first served basis, so please sign up and send your volunteer application in right away! Please make sure to

list your e-mail address on the sign-up form as it is much easier to send your assignment confirmation via e-mail. Also, please do not discount your ticket price when purchasing your ticket. Rebates will be sent to volunteers after the event.

Did I mention that we're also asking for your assistance in selling tickets and recruiting restaurants for the event? If you're working at The Courtyard during the OC Fair, we'd sincerely appreciate your assistance in selling Wine Classic tickets to our wine tasting customers. There will be a contest with two free Wine Classic tickets awarded to the top two sales persons!

I'd also like to continue Chris Cunningham's restaurant recruitment deal. We are always looking for new restaurant and food purveyors. Once again, if you recruit a restaurant or food purveyor that agrees to participate in the Wine Classic, you'll receive two free tickets! Please ask your local restaurant managers and owners. Tell them we will return to them with a large party of OCWS members and friends for dinner as part of our Dine With Wine Program and will provide a link to their website on the OCWS website.

Ticket Information...

Now through Friday, July 31

OCWS Members - \$45

Non-Members - \$50

Designated Drivers - \$25 (no group sales rates)

August 1 to the day of the event (at-the-door price)

Members or Non-Members - \$60

Designated Drivers - \$25

Please refer to the next page for the Volunteer Sign-up Form and the last pages of the newsletter for the Event Sign-up Form. For additional questions regarding the event, please contact Event Chair Kevin Coy at kcmagnum@aol.com or kevin@ocws.org. For Volunteer Information, please contact our Volunteer Coordinator, Agnes Grogan at vgassoc@verizon.net.

Please join us in making the 2009 Wine Classic another "Classic Event."

Kevin Coy

2009 Wine Classic 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	Wine Pourer	1:30 - 3:30	6
	M		C	Wineries	Wine Pourer	3:30 - 5:30	6
	M		C	Wineries	Winery Relief	3:30 - 5:30	4

Be An OCWS Board Member

Have you ever wondered if you might be qualified to be a candidate for the Board of Directors? You might be surprised as a member how qualified you really are. Do you volunteer to assist with events? Have you participated on an event committee? Why not take one more step and get involved in the actual decision-making and leadership of the OCWS? Qualifications are quite simple:

- ◆ Have an appreciation of wine. You need not be an expert; just have an interest in learning about and enjoying wine.
- ◆ Have a commitment to the OCWS. Help the OCWS achieve its objectives as a non-profit educational organization.
- ◆ Teamwork. Work with eight other Board Members to share the effort, make decisions, and provide direction to the OCWS.
- ◆ Have a desire to have fun. After all, we are a social organization. So, if it's not fun, none of us would be here.

Many OCWS members meet these qualifications quite easily. How about you?

Is there a unique profile for a successful Board Member? Absolutely not! It is the exchange of different ideas between the nine Board Members and the combination of different skills that helps the OCWS thrive. However, a Board of Director candidate should possess some of the following skills and experience:

- ◆ Have a general knowledge of OCWS activities.
- ◆ Have experience as a volunteer in some events and some involvement with event committees.
- ◆ Possess organizational and teamwork abilities. Having some simple budget management skills would be a plus.

The overall time commitment for a member of the Board of Directors varies based on assignments and participation. A Board Member's term is for three years. All Board Members are expected to attend the monthly Board Meetings (dinner and wine are provided). Board Members organize and manage events and projects as assigned by the President. These responsibilities will generally require several hours per month. Board Members are expected to attend as many OCWS events as possible. (Generally speaking, free attendance is granted for a Board Member and a significant other.) A decision to serve as an Officer on the Board (President, VP, Secretary, Treasurer) may require additional time and effort.

Your involvement as a Director of the OCWS can and should be personally and professionally satisfying.

I hope many of you will consider declaring your candidacy for the Board of Directors. If you have any questions related to the election, director responsibilities, the election process, etc., please contact me at 714.692.9463 or email me at jobobyl@aol.com.

Bob Prill
2009 Election Chairman

2009 Wine Seminar Tickets

Here is your chance to purchase advance tickets to our featured Wine Seminars to be held during the OC Fair before they go on sale to the general public. Our seminars will only be conducted on Fair Saturdays and Sundays at 3:00 and 5:00 p.m. As you can see, we have added some new seminars to accommodate the extended fair schedule. Please use the order form on the adjacent column. Attendance is limited to 20 for each seminar.

All Seminars include: A 2009 Riedel Logo Fair Glass, a 2009 Award Book, 8 wines, assorted nibbles and munchies.

Cheese & Wine Seminars include: All of the above plus assorted cheeses paired with the wines.

Riedel Seminars include: All of the above plus a set of 4 Riedel tasting glasses (a \$90 value).

4-Star Gold Seminars include: All of the above except the wines are all 4-Star Gold Medal winners.

DAY	DATE	THEME	TIME	HOST	QTY	UNIT PRICE	TOTAL
Saturday	July 11	4-Star Gold Medalists	3:00	Chris Cunningham		\$30	
Saturday	July 11	Cabernet Sauvignon	5:00	Chris Cunningham		\$25	
Sunday	July 12	Riedel Stemware	3:00	Tammie Ward		\$60	
Sunday	July 12	Riedel Stemware	5:00	Tammie Ward		\$60	
Saturday	July 18	Chardonnay	3:00	Tony Marino		\$25	
Saturday	July 18	Pinot Noir	5:00	Greg Stoddard		\$25	
Sunday	July 19	Rhône Blends	3:00	Walter Reiss		\$25	
Sunday	July 19	Meritage Wines	5:00	Chris Cunningham		\$25	
Saturday	July 25	Cheese & Wine Pairing	3:00	Carol Frank		\$30	
Saturday	July 25	Syrah	5:00	Colleen Coman		\$25	
Sunday	July 26	4-Star Gold Medalists	3:00	Chris Cunningham		\$30	
Sunday	July 26	Cabernet Sauvignon	5:00	Chris Cunningham		\$25	
Saturday	August 1	Chardonnay	3:00	Tony Marino		\$25	
Saturday	August 1	Pinot Noir	5:00	Greg Stoddard		\$25	
Sunday	August 2	Riedel Stemware	3:00	Tammie Ward		\$60	
Sunday	August 2	Riedel Stemware	5:00	Tammie Ward		\$60	
Saturday	August 8	Cheese & Wine Pairing	3:00	Carol Frank		\$30	
Saturday	August 8	Zinfandel	5:00	Mark DeWitt		\$25	
Sunday	August 9	Merlot	3:00	Sam Puzzo		\$25	
Sunday	August 9	Fortified Wines	5:00	Charlie Owen		\$25	
TOTAL ENCLOSED							\$

2009 Orange County Fair
Wine Seminars
3:00 and 5:00 p.m.
The Courtyard
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
Riedel Seminar Tickets are \$60 each

~ Note ~

- ◆ Ticket price does not include admission or parking at the Fair
- ◆ Each Wine Seminar is limited to a maximum of 20 attendees
- ◆ The prompt submission of your sign-up will increase your opportunity to attend one or more of these special events

~ 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 adjacent order form

Please mail my tickets to me

I will pick up my tickets at The Courtyard beginning July 1

Mail/fax this page to:

OCWS
2009 The Courtyard Seminars
P.O. Box 11059
Costa Mesa, CA 92627

Words of Wisdom...

Sometimes, when I look at my children, I say to myself, "Lillian, you should have remained a virgin." (Lillian Carter - mother of Jimmy Carter)

Last week, I stated this woman was the ugliest woman I had ever seen. I have since been visited by her sister, and now wish to withdraw that statement. (Mark Twain)

The secret of a good sermon is to have a good beginning and a good ending; and to have the two as close together as possible. (George Burns)

Santa Claus has the right idea. Visit people only once a year. (Victor Borge)

Be careful about reading health books. You may die of a misprint. (Mark Twain)

By all means, marry. If you get a good wife, you'll become happy; if you get a bad one, you'll become a philosopher. (Socrates)

I was married by a judge. I should have asked for a jury. (Groucho Marx)

My wife has a slight impediment in her speech. Every now and then she stops to breathe. (Jimmy Durante)

I have never hated a man enough to give his diamonds back. (Zsa Zsa Gabor)

My luck is so bad that if I bought a cemetery, people would stop dying. (Rodney Dangerfield)

Money can't buy you happiness .. But it does bring you a more pleasant form of misery. (Spike Milligan)

Until I was thirteen, I thought my name was SHUT UP. (Joe Namath)

I don't feel old. I don't feel anything until noon. Then it's time for my nap. (Bob Hope)

We could certainly slow the aging process down if it had to work its way through Congress. (Will Rogers)

Don't worry about avoiding temptation. As you grow older, it will avoid you. (Winston Churchill)

Maybe it's true that life begins at fifty. But everything else starts to wear out, fall out, or spread out. (Phyllis Diller)

By the time a man is wise enough to watch his step, he's too old to go anywhere. (Billy Crystal)

2009 Wine Classic
Sunday, August 16, 2009
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 July 31...

Number of Member Tickets @ \$45 _____

Number of Non-Member Tickets @ \$50 _____

Designated Driver @ \$25 _____

August 1 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 15 and send in with your ticket payment.

Mail / fax reservation to:

OCWS
2009 Wine Classic
P.O. Box 11059
Costa Mesa, CA 92627

2009 Orange County Fair
Homewine Competition Volunteer
7:30 a.m. to 4:00 p.m.
The Courtyard
Orange County Fair & Event Center

Yes! I/we would like to help as a volunteer for the Homewine Competition...

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Please circle your preferences...

M C Stewarding

M C Arrive at 11:30 for lunch set-up and clean-up after competition

M C Mailing Award Ribbons & Medals

M C Homewine Exhibit Set-Up during Fair

M C Computer Data Entry

Please submit this volunteer form no later than Thursday, May 14. Mail to:

Rob Romano
OCWS Homewine Competition
379 N. Elk Glenn Lane
Orange, CA 92869

You may also email this volunteer sign-up to Rob at ocws@dementedfermenters.com.

2009 Orange County Fair
 Courtyard Volunteer
 Alcohol Server Training
 6:00 p.m. Weeknights
 1:00 p.m. Saturdays

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

~ Dates and Times ~

Please indicate your 1st and 2nd choice for training. Your second choice must be a later date than 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

Thu	May 7	1st	2nd
Wed	May 13	1st	2nd
Thu	May 21	1st	2nd

~ Weekend Training ~

1:00 p.m. - Refreshments
 1:30 p.m. - Training begins promptly

Sat	May 9	1st	2nd
-----	-------	-----	-----

Mail / fax reservation to:
 OCWS
 Courtyard Training
 ATTN: Karen Ward
 P.O. Box 11059
 Costa Mesa, CA 92627

June Mini-Tasting
 "Orange County Fair Gold Medalists"
 Saturday, June 27, 2009
 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, June 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
 OC Fair Gold Mini-Tasting
 P.O. Box 11059
 Costa Mesa, CA 92627

May Tasting
 JRE Wines
 Friday, May 8, 2009
 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, May 6. 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
 May Tasting
 P.O. Box 11059
 Costa Mesa, CA 92627

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