

Upcoming Events:

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Feb. 10.....6 Dine With Wine Pescadou Bistro

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Newsletter of the Orange County Wine Society, Inc. Volume 40, Issue 1, January 2016

President's Message: Jim's Journal

What a great way to end the OCWS calendar year with our Holiday Dinner Dance; my hat is off to Bill Redding! I have heard a lot of positive feedback about how great the food was (both appetizers and dinner) and Bill's wine selections from the cellar topped off a great night. Bill reported we still had 24 people on the dance floor at 11:30 pm (when festivities formally ended).

We are looking forward to an exciting new year. The 2016 year kicks off with our first winery program featuring Ravenswood Winery on January 22. Joel Peterson, a

long time supporter of OCWS and commercial wine competition judge on the Zinfandel panel for many years, will be presenting. Joel's discussions are always humorous and provide interesting insight into many great wines. Our second winery program of the year will be held on February 5, featuring Navarro Vineyard winemaker, Jim Klein, who will present an amazing assortment of wines. Please read Rich's article in this newsletter for additional information. We realize these tastings are just two weeks apart, howev-

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History of the Orange County Wine Society

As the Orange County Wine Society celebrates its 40th Anniversary, this 2015-2016 year's edition of *The Wine Press* will feature the Wine Society's history.

~ 1980s Bring New Member Events ~

In the mid-1980s, the Wine Society Board of Directors introduced several new events to the membership. In 1986, Jim Graver held the first Wine Auction using wine from the Wine Competition to raise funds to help pay for the



Competitions and fund OCWS Scholarships. Subsequent Auctions were planned and conducted by Charley Owen with auction revenues reaching over \$9,000 in 1989. Charley still works in sup-

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Save the Date Friday, May 6, 2016

40th Anniversary Wine Program

with Kent Rosenblum & Rock Wall Winery

Special events are being planned for this evening.





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January Membership Report

The Orange County Wine Society extends a warm welcome to its newest members! Membership for the following members was approved by the Board of Directors at the November meeting:

Paul Baeyers & Katie Belanger ■ Catherine Crowley Tad & Teri Dutch ■ Mark & Donna Eggebrecht Ellen Flynn & Tony Wielzorek ■ Martin Golden ■ William Jennings Shelly & Brett Laddusaw ■ Nicholas Nelson & Joy Faurer

There were no new member candidates for December. As of the December Board meeting the Orange County Wine Society has 908 members.

> - Brian McDonald, Director & Membership Chair

The Orange County Wine Society is a non-profit 501(c)(3) educational organization incorporated under the laws of the state of California with its principal place of business in Costa Mesa, California.

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The Wine Press is the official newsletter of the Orange County Wine Society, Inc. The newsletter is published monthly. *The Wine Press* welcomes input from the OCWS membership. Forward comments, questions, and suggestions to winepress@ocws.org.

Editor-in-Chief: Michelle Philo

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> Contributing Photographers: Jim Burk, Brian McDonald

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President's Message: Jim's Journal

(Continued from page 1)

er, in order to have two such great evenings, we are accommodating the winemakers' schedules.

We also have a Dine with Wine event and the Wine Auction coming this spring. Please refer to subsequent articles in this newsletter for more information.

Several individuals have approached me personally with questions about the 2016 Wine Extraordinaire. Both OCWS and OCFEC are busy trying to setup an event on the OC Fairgrounds during spring of 2016. As of this time, a date and location on the OC Fairgrounds

have not been confirmed. Please stay tuned for further information.

I have also been questioned about the reduction of OCWS office hours. With a combination of this slow time of year, and newer technology over the past few years which has greatly automated the office, we have found that a year-round 40-hour work week is just not needed to support the organization. During the March to June timeframe, when more office hours are traditionally needed due to the Commercial and Home Wine Competitions, the office will be staffed accordingly.

OCWS contracted with a new website company and Stacey Taylor is closely monitoring progress with weekly development meetings. We expect to have this website online in April. Our membership event signups, membership renewals, and membership volunteer processes will become more streamlined. More information will be disseminated as it becomes available.

In closing, on behalf of all of the OCWS Board Members, we encourage everyone to drink responsibly and use a designated driver at all of our events. We look forward to seeing you at our upcoming events!

- Jim Beard, President

January Winery Program: Ravenswood Winery

Friday, January 22, 2016 @ 6:15 pm Avenue of the Arts Hotel 3350 Avenue of the Arts, Costa Mesa, CA



Our January winery program starts with "No Wimpy Wines" from Ravenswood. Joel Peterson, affectionately known as the "Godfather of Zin", is both an articulate spokesman and a gutsy trendsetter who helped make Zinfandel the phenomenon that it is today.

Ravenswood wines are classified

Single Vineyard Designates, County Series and Vintners Blend. The "Single Vineyard Designates" are as unique as the individual vineyards they are from with old, lowyielding vines. The "County Series" come from the best growing areas in Sonoma, Napa and San Joaquin Counties. "Vintners Blends" are crafted from vineyards throughout California.

Ravenswood wines are elegantly rustic and robust, unadulterated, unapologetic, unfussy and unwimpy!

The following Ravenswood wines will be poured:

- 2013 Belloni Vineyard Zinfandel
- 2013 Big River Vineyard Zinfandel
- 2013 Dickerson Vineyard Zinfandel
- 2013 Old Hill Vineyard Zinfandel
- 2013 Teldeschi Vineyard Zinfandel
- 2013 Bedrock Vineyard Zinfandel

Attendees can park in the garage and either get their ticket validated at check-in or pay \$10 for valet. Dinner begins at 6:45 pm with the meeting following at 7:30 pm.

The reduced buffet cost is \$37 for members, \$42 for guests, or \$45 for a "heart healthy" sit-down meal option. For January, the selection will be Teriyaki Salmon, an oven roasted salmon filet with teriyaki glaze, red and white quinoa and garlic broccolini. The dinner buffet entrée will be Beef Stroganoff. Sign up on the website or use the sign-up sheet in this newsletter and mail it to the OCWS with a check.

Members may bring their own wine to enjoy and share during the buffet dinner. We ask that you remove your bottle from the table during the tasting.

Note: Any cancellations must be made no later than Monday, January 18 to receive a refund.

- 2014 Sangiacomo Chardonnay
- 2013 Barricia Vineyard Zinfandel

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"Super party", "the band really rocked", and "a great venue" were some of the many descriptions by attendees of the 2015 Holiday Dinner and Dance held at the Atrium

2015 Holiday Dinner and Dance Wrap (Jp

the 2015 Holiday Dinner and Dance held at the Atrium Hotel in Irvine on December 4. The evening was off to a great start as members and their guests got reacquainted and made new friends over passed appetizers and sparkling wine. The reception was followed by the arrival of representatives from the Newport Beach Fire Department who came by to pick up donations for the "Spark of Love" toy drive campaign generously donated to by our members.

After a scrumptious meal and great wines provided from the OCWS cellar, this year's band, the "Three to Seven's", played amazing dance music highlighted by great sax solos. The band's high energy kept the dance floor crowded from the time they started to the very last song played. Be sure to check out the photos on the OCWS Facebook Page courtesy of Brian McDonald.

A very special thanks goes to the Committee - Carolyn Redding, Ed Reyes, and Debbie Renee, and to our volunteers: Stephen Martinez and Lindalee Iverson, Karl and Virginia Kawai, Brian and Sue McDonald, Liz and Lloyd Corbett, Bill West, John Aust and Kitty Juniper.

- Bill Redding, Vice President



History of the Orange County Wine Society

(Continued from page 1)

port these annual auctions today.

Other popular events included the Chili Cook-offs and Annual Barbecues, which were held annually at Kiwanis Land in Garden Grove. The first wine cruise was held in November 1987 and included a seven-day visit to the Mexican Riviera. In 1988, the first Sparkling Elegance was held at the Holiday Inn, Bristol Plaza and was chaired by Sharon Spaulding and Barbara Perez.

During 1989, many of the annual events moved from Kiwanis Land or other locations to the OC Fairgrounds. Also in 1989, the first Champagne Brunch was held under the aegis of Sam Puzzo and Diane Block. In 1990, Sparkling Elegance II was held with Sharon Spaulding and Jan Beale as Co-chairs and the second Wine Cruise was held with John Goodnight as Chair. Also during this period, Sam Puzzo introduced the concept of monthly Mini-Tastings which were held for the first six months of the year at either member homes or alternatively, at various restaurants in Orange County. The Chili Cook-offs, Barbecues, Champagne Brunches, and Mini-Tastings continue today as popular OCWS events.

Stay tuned for next month's edition as we launch into the Wine Society's history starting in the 1990s.

February Winery Program: Navarro Vineyards

Friday, February 5, 2016 @ 6:15 pm Avenue of the Arts Hotel 3350 Avenue of the Arts Costa Mesa, CA

Navarro Vineyards are known for their Alsatian-style Gewürztraminer, along with old-vine Zinfandel, estate-grown Anderson Valley Pinot Noir, Chardonnay, Pinot Gris, Riesling and sweet Muscat. Jim Klein, who has been the master winemaker at Navarro since 1992, will be presenting the wines this evening.

In addition to the dry Alsatian-style Gewürztraminer and Riesling, Navarro grows lots of Pinot Noir. Their vineyard has nine different sites dedicated to Pinot Noir with many different clones, rootstocks and trellis systems. Because of the diversity of fruit from this vineyard, Jim ferments and ages as many as 37 different lots of their estate-grown Pinots.



Three Pinot Noirs are produced: a Mendocino blend, a Méthode á l'Ancienne Anderson Valley Pinot Noir (from Navarro's estate fruit and a small percentage of grapes from other growers in the Anderson Valley), and a Deep End Blend Anderson Valley Pinot Noir (a reserve made exclusively from higher elevated sites and the most age worthy). Attendees can park in parking the structure and either get their ticket validated at OCWS check -in or pay \$10 for valet. Dinner begins at 6:45 pm with



the meeting following at 7:30 pm.

The cost is \$37 for members, \$42 for guests, or \$45 for a separate "heart healthy" sit down option. For February, the selection will be a grilled herbed chicken breast with cherry tomato relish and Chimichurri sauce, served with steamed brown rice and sautéed green beans. Sign up on the website or use the sign-up sheet in this newsletter.

Sign up on the website or use the sign-up sheet in this newsletter and mail it to the OCWS with a check.

Members may bring their own wine to enjoy and share during the buffet dinner. We ask that you remove your bottle from the table during the tasting.

Note: Any cancellations must be made no later than Monday, February 1 to receive a refund.

- Rich Skoczylas, Director

A Valentine's Dine with Wine

Wednesday, February 10, 2016 6:30 pm Pescadou Bistro 3325 Newport Boulevard, Newport Beach, CA



We will have a small, intimate Valentine dinner in a French bistro with a spirit that has been called "uncompromisingly French, casual and just plain fun." Upon walking into Pescadou Bistro, guests are immediately greeted by two things - a romantic and casual dining room that evokes the warmth and

welcome of France's southern region, and the equally warm welcome of the owner's "Bon Soir!"

The cost for this French bistro dinner will be \$50.00 per person, inclusive of tax and gratuity.

Attendance is limited to 20 people – the office will confirm your attendance, or place you on a wait list

Bring a cellar quality bottle of wine per person to share, but be sure to drink responsibly. Please wear your name tag.

Don't delay! This event will fill up fast. Sign-ups are only available on the website.

Parking: Parking may be a challenge due to on-going road work. Up-to-date parking information will be provided to attendees.

- Rich Skoczylas, Director



Мепи

~ *Starter* ~ Amuse Bouche - Eggplant tapenade crostini

~ *First Course* ~ (Choice of one)

Butter Lettuce Green Salad Shaved fennel, diced tomato

Belgium Endive Salad Red beets, arugula, blue cheese, walnuts and pear

> ~ Entrée Choice ~ (Choice of one)

Bouillabaisse du Pecheur

Fisherman casserole, monkfish, sea bass, mussels, shrimp, calamari, in a seafood and vegetable broth flavored with saffron and fennel, "rouille" aioli and croutons

Boeuf Bourguignon

Braised beef in red wine, pearl onions, mushrooms, carrots and mashed potatoes

Canard a l'orange

Roasted duck breast, orange Grand Marnier sauce, mashed potatoes, and sautéed spinach

Filet de Porc Dijonnaise

Roasted pork tenderloin, Dijon mustard sauce, white mushroom, and pommes frites

~ *Dessert* ~ (Choice of One)

Nougat Glace Ice Cream Parfait with caramelized almonds in a red berry sauce

Fondant au chocolat Chocolate Lava Cake with a red berry sauce

~ *Beverages* ~ Regular Coffee or Decaf Coffee included

All other beverages are extra on a cash and carry basis

Considering Napa, Sonoma, or Paso Robles areas • among others;

teers who would be interested to organize this trip.

- Contact wineries to set up tastings; .
- Set up special events for our members; •
- Organize the trip agenda; •

Select the trip location;

The tasks include:

- Arrange the hotel accommodations; •
- Organize the transportation, both air and ground; and •
- Arrange all breakfast, lunch and dinner meals;

Past Wine Society members who have been on our trips consider them in the 5-Star category. We provide everything on our trips, including all tastings, meals, taxes, gratuities, and hotel and transportations expenses. No extra expenses are required.

It takes considerable planning to organize one of our trips. You do not have to be a trip expert, but it helps if you know winery areas and great wineries to visit, and have the time to contact wineries.

If you have the time and are willing to take on this exciting project, contact Rich Skoczylas at rich@ocws.org.

- Rich Skoczylas, Director

March Winery Program: Double Bond

Call for Volunteers to Plan Wine Trip

It is time to start planning our next fabulous 5-Star trip to

wine country. We need to get a committee organized to

start the planning process. I am looking for a few volun-

Friday, March 25, 2016 @ 6:15 pm Avenue of the Arts Hotel 3350 Avenue of the Arts Costa Mesa, CA

Our March program introduces a new, exciting boutique winery that consistently produces award-winning wines. Its name is "Double Bond." John Klacking founded Double Bond with his passion to make limited-production lots of wines that feature the best varietal characteristics with what the Central Coast is known.

Double Bond produces handcrafted single varietals from established renowned vineyards. Chardonnay and Pinot Noir grapes come from the Wolff Vineyard in Edna Valley. Zinfandel comes from the La Vista Vineyard in Paso Robles. Syrah comes from the Larner Vineyard in the Santa Ynez Valley.



The Double Bond 2013 Chardonnay won the Top Overall White Wine & Best in Class at the 2015 Toast of the Coast Wine Competition, and earned 93 points at the 2014 LA International Wine Competition. The Double Bond 2011 Pinot Noir won a Double Gold at the 2015 San Francisco Pinot Shootout competition. These awards attest to the recognition of Double Bond wines.

Attendees can park in the garage and either get their ticket validated at OCWS check-in



or pay \$10 for valet. Dinner begins at 6:45 pm with the meeting following at 7:30 pm.

The buffet cost is \$37.00 for members, \$42.00 for guests and a separate option of a "heart healthy" sit-down meal for \$45.00. The "heart healthy" selection will be determined. Sign up on the website or use the sign-up sheet in this newsletter and mail it to the OCWS with a check.

Be sure to wear your nametag.



Members may bring their own wine to enjoy and share during the buffet dinner. We do ask that you remove your bottle from the table during the tasting.

Note: Any cancellations must be made no later than Monday, March 21 to receive a refund.

John Klacking

- Rich Skoczylas, Director

Rhone Wines Mini-Tasting

Saturday, February 27, 2016 6:00 pm - 9:00 pm OCWS Member Homes

Our next Mini-Tasting theme is Rhone Wines

The Rhone Valley is a key wine producing region in the southeast of France. This region produces reds - Syrah, Grenache, Mourvedre, Carignane, Cinsault, Counoise, and whites - Marsanne, Roussanne and Viognier. The Cotes du Rhone and Cotes du Rhone Villages are two well -known producing regions. The Paso Robles region contains calcareous limestone soil similar to the Rhone Valley in France, and with this discovery in the late 1980s, Paso Robles became well known for its Rhone varietals and Rhone Blends.

Hosts: Mini-Tastings are held at various host sites around Orange County. If you would like to host this event, please e-mail Bill Redding at bill@ocws.org or call him at 949.248.1125. You will need to sign up and pay until hosts are selected. Reimbursement will be made for all host sites.

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

assigned host site is also based on the order in which your sign-up is received in the OCWS office. The cost to attend the tasting is \$25 for members and \$30 for guests.

Dish: Each person attending brings a potluck dish (appetizer, entrée, side dish, or dessert) to serve a small portion to 18 people. The dish ideally should be designed to match the theme of the tasting, in this case Rhone Wines. Please coordinate your food selection with your host site to assure an appropriate balance of food types served during the evening. There will be a special bottle of wine that evening as a prize for Chef of the Evening. Our winning Chefs of the Evening can have their recipe published on the OCWS website.

We are planning a maximum of five sites for this minitasting, so the limit is 90 attendees. Due to the high attendance at our Mini-Tasting Programs, we encourage you to sign-up early as sites tend to fill quickly. The cut-off date for online sign-up is Monday, February 22, 2016. After this date please contact Bill or the OCWS office to determine availability. The cancellation deadline is February 19, 2016 for a refund. After that date, due to the advance purchase of wines, you will not receive a refund unless there is a waiting list.

Bon Appetit, Bill Redding, Vice President

November Cabernet Sauvignon Mini-Tasting Results

A total of 105 members and guests attended the November Mini-Tasting at six host sites. The blind tasting consisted of five flights of two wines each with wines from Napa, Sonoma, Alexander Valley, and Paso Robles. The top three favorite wines of the host sites are listed below.

In addition, attendees brought a delicious dish to share and then voted on a Chef of the Evening. The results of the Chef of the Evening at each host site are:

Hosts Leslie & David Brown

Dean & Robyn Strom for "Stroganoff"

- Host Linda Bauermeister
 - Stacy Messer for "Italian Meatballs"

- Hosts BJ & Tina Fornadley Carolyn Redding for "Chocolate Kahlua Cake"
- Hosts Pat & Frank Solis
 Janet Hammond for "Broccoli Chicken"
- Hosts Marcia & James Vaughan Pam Carter for "Pumpkin Cookies"
- Hosts Kim & Steve Rizutto -Joyce Coker for "Smoked Salmon Appetizer"

Congratulations to all the winners! A big thank you to the hosts! Please send your recipes to Bill Redding at bill@ocws.org for posting on the OCWS website.

- Bill Redding, Director

Place	Winery Name	Year	Price	Description	
1st	Frank Family	2012	\$44.00	Napa, OCWS Gold 2015	
2nd	Eberle	2012	\$30.00	Paso Robles, Estate 90pts Wine Expert	
3rd	Hall	2013	\$43.00	Napa, 88 pts Wine Spectator	

Winemakers Newsroom

The Winemakers' Group is a wonderful subset of OCWS where the people who want to make wine, and others who just want to learn more about the winemaking process, get together to celebrate (and oh yea, taste!) our mutual passion! You do not have to be a winemaker to come to our events. We love to include anyone in the Wine Society to join us at all of our Winemakers' Group events.

Winemakers' Group Quarterly Potluck

Our next Winemakers' Quarterly Meeting and Wine Tasting will be on February 6, 2016 at the home of Barry and Adele Thomas in Anaheim Hills. As with all Winemakers' Group events, this is open to all OCWS members. We hope to see a lot of new faces in February, which is a chance for you all to learn about our fabulous homemade wines! As with all of our Quarterly Meetings, we will provide SO2 testing before the meeting, starting at 10:30 am.

Upcoming 2016 Planned Events

February 6: Winemakers' Quarterly Meeting & SO2 Wine Tasting June 11: Homewine Competition

We will be working on our 2016 event calendar this month, and preparing for our Homewine Competition which will be held on June 11 at the OC Fairgrounds.

Watch for our announcements of new events in the upcoming months, including visits to wineries and winemaking classes.

If you would like to attend our events or learn more about winemaking, please contact Kevin Donnelly at 714.457.7229 or email kjd_ca@hotmail.com.

- Kevin Donnelly & Stacey Taylor, Director

OCWS Wine Auction

Saturday, April 9, 2016 11:00 am - 5:00 pm OC Fair & Events Center Huntington Beach Building (next to The Courtyard)

*** Please expect to be present for the entire event. No early check-outs! ***

Got Wine? Have enough? No....there is never enough!

The OCWS Wine Auction is right around the corner...a terrific venue to purchase outstanding wines of all varietals at great prices! Place your bid in our silent auction, offering several hundred, 4-bottle lots of wine in every varietal imaginable. You can also raise your bidder paddle for many premium lots in the verbal auction.

The Wine Auction affords the OCWS Cellarmaster a chance to clear out the cellar to make room for all the wine arriving for the 2016 Commercial Wine Judging Competition. The event also helps provide funding for this year's Commercial Wine Competition.

We will also be placing four wine bottles in a sealed box that you can pick up during Auction checkout. Each bottle in the box will be valued over \$10 (many worth much more). You will receive 4 bottles, for just \$20 – that's a \$40 value! At just \$5 per bottle, it's a great way to pick up some nice everyday wines at a very reasonable price.

Sign up now on the OCWS website or send your personal check to the OCWS office, along with the Wine Auction sign-up form in this



edition of The Wine Press. Bidder catalogues will be available the week before and during event check-in.

It is an outstanding event, with wine bargains galore! Everyone leaves happy and comes home a winner. There will also be a nice selection of wines poured for your pleasure and plenty of food to keep you smiling through the day.

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.

One more thing... only OCWS members may attend. 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.

See you at the Auction!

- Dennis Esslinger, Auction Director

2015 Volunteer Recognition

At the September 2015 Annual Business Meeting, many of our volunteers were recognized for the many hours of service and efforts they dedicated to the Wine Society over the last board year. As the organization has only one employee, it relies on our volunteers for everything from guiding and managing our organization to planning and running our events. Most volunteer work is done "behind the scenes" and unnoticed by many.

In recognition of the hours of service, the Wine Society rewards its volunteers with gift certificates redeemable for admission to OCWS events. Thank you to the following volunteers for their efforts during the 2014-2015 board year.

\$50 Discount Certificate

Our volunteers make this the successful organization that it is. We encourage you to get involved. It is a great way to see how the OCWS works and meet new friends.

> Congratulations to Paul Peal 2015 President's Award

Leslie Brown Lloyd Corbett Kevin Coy Christopher Cunningham Kevin Donnelly Jim Downey Lynda Edwards Carol Esslinger Bill Forsch John Goodnight Larry Graham

> David Brown Kelly Carnes Carolyn Christian Greg Collins Courtney Courtney Dan Deeble Charles English Sharon Finkle Yale Finkle Carol Frank Claude Fusaro

Zach Anderson Ian Baillie Nancy Ball Ray Bartlett Shilo Bartlett Leah Beattie Robert Bohle Irene Burdi James Burk Judy Chapel Scott Chappell Damian Christian George Cravens Sylvia Donnelly

Kim Guerin Gregory Hagadorn Janet Hammond David Hirstein Lora Howard Helga Hrowal Dawn Iglesias Michael Iglesias Karl Kawai Virginia Kawai Michael Koval

Kathy Fusaro Jane Goodnight Agnes Grogan Marie Hawthorn Nancy Jeu Rodney G. Jeu Sue Johnson Cheryl Knapp Maria Loera Barbara Martens Eric Martens

\$10 Discount Certificate

\$25 Discount Certificate

Linda Dyer John Edwards Nancy Edwards Wendy Eld Kate English B.J. Fornadley Tina Fornadley Beverly Genis Mark Godleskl Ronald Gray Jerry Guerin Kelly Hagadorn Larry Hislop Jim Hume Sally Jo Mertz Marcy Ott Paul Peal Maia Pehrson Michelle Philo Sam Puzzo Rochelle Randel Peter Schlundt Bodien Andrea Solis Dean Strom

Kevin Lite

David McCann Rich McCormick Linda Mihalik George Ott Charley Owen Vivien Owen Janet Peal Carolyn Redding Walter Reiss Janet Riordan Craig Rowe

Lynelle Hustrulid

Ken Knapp

Kathy Krieger

Janet Marino

Don Mason

Joan McCann

Sue McDonald

Linda McLean

Terry McLean

Nancy Noonan

Bob Prill

JoAnne Prill

Cal Rietzel Sue Rietzel Robyn Strom Stacey Taylor Wendy Taylor Bob Topham Sally Toth Marjorie Trout Bob Trout Richard Ward

Karen Russel Jack Shepard Linda Shepard Roy Smoker Frank Solis Pat Solis Walt Thurner Bob Trout Richard Wolsfelt

Robert Romano Ed Reyes Judy Rydburg Scott Sayre Ken Scott Suzy Skoczylas John Stark Dolorie Thurner Iris Timmons Tom Tippett Spencer Wilson Carolyn Wolsfelt

Sign-Up Sheets

January Winery Program Ravenswood Winery Avenue of the Arts Hotel 3350 Avenue of the Arts Costa Mesa, CA Friday, Jan. 22, 2016 at 6:15 pm	February Winery Program Navarro Vineyards Avenue of the Arts Hotel 3350 Avenue of the Arts Costa Mesa, CA Friday, Feb. 5, 2016 at 6:15 pm	March Winery Program Double Bond Wines Avenue of the Arts Hotel 3350 Avenue of the Arts Costa Mesa, CA Friday, March 25, 2016 at 6:15 pm
Member (M)	Member (M) Co-Member (C) Day Phone Night Phone Night Phone Email No. of Members @ \$37 No. of Guests @ \$42 No. of Heart Healthy Options @ \$45 Payment [] Personal Check Total Enclosed Reservation & Cancellation Deadline: February 1	Member (M) Co-Member (C) Day Phone Night Phone Email Email No. of Members @ \$37 No. of Guests @ \$42 No. of Heart Healthy Options @ \$45 Payment [] Personal Check Total Enclosed Reservation & Cancellation Deadline: March 21
Rhones Mini - Tasting Saturday, February 27, 2016 6:00 pm - 9:00 pm Locations to be announced Member	 ➢ OCWS Wine Auction Saturday, April 9, 2016 11:00 am - 5:00 pm OC Fair & Events Center Huntington Beach Building 	Save time by signing up online at www.ocws.org
Co-Member Day Phone Night Phone Email Number of Members @ \$25 each Number of Guests @ \$30 each Payment [] Personal Check Total Enclosed Cancellation Deadline: Feb. 19 Reservation Deadline: Feb. 22	Member	i appy beve beve beve beve beve beve beve bev

OCWS Save the Date Calendar

- Jan. 22 January Winery Program: Ravenswood
- Feb. 5 February Winery Program: Navarro
- Feb. 6 Winemakers Group Quarterly Potluck
- Feb. 10 Dine With Wine: Pescadou Bistro
- Feb. 27 Mini-Tasting: Rhone Wines
- March 25 March Winery Program: Double Bond
 - April 9 OCWS Wine Auction Member Exclusive Event
 - May 5 40th Anniversary Celebration & May Winery Program: Rock Wall
 - June 11 Homewine Competition



Orange County Wine Society







The Wine Press

Orange County Wine Society, Inc. PO Box 11059 Costa Mesa, CA 92627