



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 40, Issue 12, December 2016

President's Message: Jim's Journal

Heroes Hall

On Veterans Day, November 11, 2016, the OC FEC dedicated the historic Memorial Gardens Building to veterans from WWII through the Vietnam conflict. The new vet-



Rendering of Heroes Hall

erans museum, Heroes Hall, has been relocated approximately 100 yards south from its former location.

As a point of reference, many of our members will remember the Memorial Gardens Building when it was located next to the Amphitheatre berm where it housed the OCWS office on the 2nd floor for a time.

Winery Programs

The first 2017 Winery Program, Alexander Valley Vineyards, is scheduled for February 10. Due to the ballroom renovation at the hotel, we were unable to schedule a January meeting. Please refer to Rich's subsequent article for additional information. We have four exciting wineries lined up for next year. I encourage everyone to sign up for these events as soon as possible to avoid being left out due to a sell out.

Mini-Tasting

The first Mini-Tasting of the new year (Pinot Noir) is scheduled for February 4. Please refer to Bill's subsequent article for additional information. Pinot Noir, in addition to Cabernet Sauvignon and Zinfandel, is a favorite varietal of many of our members.

As a side note, I had the opportunity to attend the Cabernet Sauvignon Mini-Tasting hosted by James and Marcia Vaughn on November 12, and can personally confirm that everyone in attendance was impressed by Bill's selection of wines.

Dine with Wine

In February, we have Valentine's Day. The OCWS Valentine event is scheduled for February 15 at Pescadou Bistro in Newport Beach and is limited to 20 attendees. Therefore, I encourage everyone to sign up early for this intimate event. Please refer to Rich's subsequent article for more information.

Wine Extraordinaire

As you may remember, the Wine Extraordinaire was previously held in 2015 and bypassed last year due to scheduling conflicts. We are extremely excited to announce that the 2017 Wine Extraordinaire will be held in The Hangar building at the OC FEC on March 26. Please refer to Liz's subsequent article for additional information. This event provides everyone a

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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 October 28, 2016 meeting:

John and Patty Willis ■ Robin Zappavigna and Dave McLaughlin
 Alicia Ponce and Marco Fernandez ■ Donna Brandt

As of October 28, 2016, the Orange County Wine Society had 1,014 members.

Brian McDonald, 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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President's Message: Jim's Journal

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chance to taste wines from many wineries throughout California. Liz will be looking for quite a few volunteers to run this dynamic and exciting event.

In Memoriam

It is with much sadness that I inform our members of the passing of two longtime OCWS members.

Jack McManus passed away on November 7. Jack and I served together on the OCWS Board during the 2005-2009 term. Jack was a tireless worker who always had a smile on his face and greeted everyone with a hearty hello.

Less Silver, an avid winemaker and longtime OCWS member, passed away on November 10.

The Wine Society extends its deepest condolences to Shirley McManus and Ruth Silver on the loss of their be-

loved spouses.

If you would like to write a tribute or share a memory, a memorial section has been created on the OCWS website for you to be able to do so. Everyone is encouraged to write a message.

Holidays

I hope that everyone has a fantastic time at our two December holiday events — the Holiday Dinner & Dance scheduled for December 3, and the Winemakers' Group Holiday Party & Potluck scheduled for December 18. Many of our members have other holiday activities during the month of December, and I encourage everyone to drink responsibly and use a designated driver. I extend my best wishes to everyone for a most joyous of holiday seasons, and I look forward to seeing you at future OCWS events.

- **Jim Beard, President**

Winemakers Newsroom

Remembering Less Silver



Last month we lost one of our longtime friends, Less Silver. Less has been with the Winemakers' Group for a long time and was one of the winemakers I've looked up to for his award-winning "Silver Cellars" wines. Less was an experienced chemist and always helped us

learn the testing of wines, including aeration oxidation, testing of sulfites, and total acidity. Thank you Less for your friendship. You will be missed.

Post Crush Wrap Up

The winemakers have been busy during November wrapping up the grape crush season which included crushing and destemming, adjusting enzymes and yeasts, fermenting, pressing, and racking our wines. Some of the varietals this year include Chardonnay, Sauvignon Blanc, Merlot, Cabernet Franc, Petit Verdot and Cabernet Sauvignon, and several of our members have gone off with more exotic grapes.

Some of you may have an opportunity to sneak into our cellars and learn about the aging process (with some top-secret barrel tasting) over the next months until spring, summer or fall when we start finalizing and bottling the wines. Those that aren't so fortunate can look forward to tasting these wines next year at our Winemakers' Group events!

Winemakers' Group Holiday Party & Potluck

Tickets went on sale for our December 18 Winemakers' Group Holiday Party & Potluck on November 1, and we **sold out** the 100 seat capacity venue by 3:00 pm the same day and in record time! We look forward to another fabulous event in Yorba Linda and seeing those of you who jumped in quickly and made the list.

The leadership of the Winemakers' Group has started planning the 2017 calendar and we have some great events coming up. Stay tuned for our updates!

Contact Kevin at 714.457.7229 if you have any questions, would like to learn to make wine or participate in our events.

- **Kevin Donnelly**

Last Call! 2016 Holiday Dinner & Dance

Saturday, December 3, 2016
@ 6:30 pm
The Atrium Hotel
18700 MacArthur Blvd., Irvine, CA

Get in the holiday spirit and join your fellow Wine Society members at our annual Holiday Dinner & Dance. The festivities take place on Saturday, December 3rd, at **The Atrium Hotel** in Irvine.

The menu and other particulars can be found in previous newsletters posted on the OCWS website. Following dinner, be prepared to have a good time “dancing the night away.” The “*Three 2 Sevens*,” a crowd pleaser last year, will return to provide this year’s dance music. Even if you don’t dance, you will be entertained and have a great time too. Yes – they promise to play some “slow dance” music and holiday rock tunes.

The cost for this fun-filled evening is \$90 per person which includes tax, and tip. Valet parking is available at a discounted rate of \$5. Non-members accompanied by an OCWS member are welcome at the same price! Invite your friends, neighbors and co-workers to join the festivities.



Once again, we encourage you to bring an unwrapped gift to place under the tree for donation to a charitable organization.

- Bill Redding, Vice President

Pinot Noir Mini-Tasting

Saturday, February 4, 2017
@ Various Host Sites
6:00 pm to 9:00 pm

Pinot Noir is the wine considered by many to be the “holy grail” of wine. This temperamental grape varietal requires warm daytime and cool evening temperatures and is partial to coastal climates. The Burgundy region of France’s Cote d’Or region is well known for Pinot Noir, where only Chardonnay is planted in greater abundance. In California, plantings began in the 1940s with a significant push in Sonoma starting in the 1960s. Today, high quality Pinots are produced in Sonoma, Mendocino and Santa Barbara Counties of California.

Pinot Noir has great variation. One of the major factors affecting Pinot Noir is the amount of time spent in oak. From France, Pinot Noir is rustic, earthy and acidic. From Sonoma, it’s lush with rich black cherry flavors and higher in alcohol than French Pinot Noir.

Pinot Noir is a versatile wine. Lighter, fruitier wines pair well with salmon, fatty fish, pasta or roasted chicken. The

bigger, more tannic Pinot’s pair well with duck, game birds and stews, such as beef bourguignon.

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 may need to sign up and pay until host sites 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 \$30 for members and \$35 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 Pinot Noir.

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Remembering John Thomas McManus

On November 7 a very good friend of mine, Jack McManus, passed. Jack had a storied life; he joined the Merchant Marines during WWII at the age of 16 in Massachusetts. Postwar, Jack moved on to a career with Phillips-Van Heusen clothing, and after 24 years was Vice President of VH Corporate Markets.



I remember meeting Jack and Shirley around 2000 and immediately was drawn to his good natured spirit and laughter. He was always willing to “lend a hand” as a volunteer during any OCWS activity. During 2005-2009, Jack and I were both OCWS Directors and together we ran the Mini-Tastings. We had lots of fun and laughs picking wines for those tastings. Jack, Shirley, and I formed a friendship outside of The Wine Society that led to many food and wine events at wineries, restaurants, and get-togethers at their home or mine. Jack and Shirley had the honor of receiving the OCWS President’s Award in 2009.



I will miss Jack’s laughter and willingness to tell a joke or perform a prank. The photo on the left was taken during a 4th of July party. Jack opened their wine glass bag and Shirley’s glass fell out onto the concrete, breaking the stem. We took the “stemless” glass and pushed it into the grass, poured champagne into it and Jack drank from the glass (with a little help from his friends who helped balance him)!!



Another photo I would like to share of Jack was taken “manning the engine room” of the S.S. Lane Victory (docked at the Port of San Pedro, and a national historic museum that still provides cruises from San Pedro, around Catalina, and back to San Pedro). Jack volunteered many years to the continued success of these summer cruises.

Jack McManus, I raise a good glass of Cabernet Sauvignon as a toast to your memory!

- Jim Beard, President

Pinot Noir Mini-Tasting

(Continued from page 4)

Please coordinate your food selection with your host to assure an appropriate balance of food types served during the evening. There will be a special bottle of wine that evening as awarded a prize for Chef of the Evening. Our winning Chefs of the Evening can have their recipes published on the OCWS website.

We are planning a maximum of five sites for this Mini-Tasting, 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. Due to the advance purchase of wines, you will not receive a refund if you cannot attend. The cut-off date for OCWS website sign-up is Monday, January 30. After this date, please contact Bill or the OCWS office to determine availability. The cancellation deadline is January 27, 2017.

I would like to add a special thank you to all of the 2016 hosts for making the OCWS Mini-Tastings such a success.

Bon Appetite!
- Bill Redding, Director

February Winery Program: Alexander Valley Vineyards

Friday, February 10, 2017
Dinner @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

The 2017 Winery Program starts with Alexander Valley Vineyards. Their first bottling, Cabernet Sauvignon, started on Memorial Day 1968 with two 50-gallon barrels and was rated “surprisingly good.” Since then, decades of experience tying vineyard and winery together give Alexander Valley Vineyards total control of wine production, resulting in rich, complex wines.



Kevin Hall has been at Alexander Valley since 1998

Winemaker Kevin Hall has worked at Sebastiani Vineyards, R.H. Phillips and wineries in Germany and New Zealand. Kevin’s work experiences gave him irreplaceable insight that he still uses today and easily explains why Kevin’s wines have a traditional old world style.

Kevin uses in-barrel fermentation, new oak, and different coopers and wood sources to increase both nuance and complexity of wines.

He blends two or more grape varieties or two or more clones of the same variety. His knowledge, combined with his innate talent, yields incredible continuity in the flavor profile from vintage to vintage, with one minor change – the wines just keep getting better and better.



Grape varieties are matched to microclimates and soil profiles, with specific rootstocks and clones

The cost of the buffet meal is \$37.00 for members and \$42.00 for guests. Dinner includes a salad of Baby Mixed Greens with Fresh Raspberries, Goat Cheese, Candied



Wines age in barrels in Alexander Valley’s caves

Walnuts and Raspberry Vinaigrette, along with warm Artisan Breads and Rolls with Sweet Butter. An entrée of Beef Stroganoff will be served with Butter and Parsley Noodles, and Baby Mixed Winter Vegetables.

We offer a separate option of a “Heart Healthy” sit-down meal for \$42.00 for members and \$47.00 for guests. The February selection includes a table-served salad of Baby Mixed Greens with Fresh Raspberries, Goat Cheese, Candied Walnuts and Raspberry Vinaigrette, with an entrée of Sautéed Salmon with Lemon Caper Sauce, Chive Cous Cous, and Baby Mixed Winter Vegetables.

Attendees can self-park in the hotel garage and either get their ticket validated at OCWS check-in or pay \$10 for valet parking. Dinner begins at 6:30 pm with the meeting following at 7:15 pm.

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

Sign up is available on the OCWS website. Be sure to wear your nametag.

Note: As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a refund is Sunday, February 5.

- Rich Skoczylas, Director

February: A Valentine Dine with Wine

Wednesday, February 15, 2017 @ 6:30 pm
Pescadou Bistro
3325 Newport Boulevard
Newport Beach, CA



In February, it's Valentine's Day everyday!

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!"

Particulars for this Valentine Dine with Wine:

- Attendance is limited to 20 people. The event will fill up fast so don't delay in signing up on the OCWS website. The OCWS office will confirm your attendance or place you on a wait list.
- Plan to bring a quality bottle of wine per person to share. Most importantly, drink responsibly!
- Be sure to wear your OCWS name tag.
- Parking — a public parking lot is located at the corner of Newport Blvd. and 32nd Street and is free to park **after** 6:00 pm, and there is also metered street parking.
- **DO NOT PARK** in the small private parking lot between the public parking lot or at the "Las Fajitas" Mexican restaurant – they tow away! In addition, do not park in the Pavilion Shopping Center.

The cost for this French bistro dinner will be \$55.00 per person, inclusive of tax, gratuity and fees. A special Valentine's treat will be included.

- Rich, Skoczylas, Director

Menu – Bon Appetite!

Amuse Bouche - Eggplant tapenade crostini

First Course (Select one)

French Onion Soup

Onion soup in chicken and beef broth, topped with melted cheese on toast

Or

Belgium Endive Salad

Red beets, arugula, blue cheese, walnuts and pear

Entrée Choice (Select one)

Bouillabaisse

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

Or

Boeuf Bourguignon

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

Or

Canard a l'orange

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

Or

Cassoulet

White bean casserole, smoked pork hock, pork belly, Toulouse sausage and duck leg confit

Dessert (Select one)

Nougat Glace

Caramelized almonds ice cream parfait, red berries sauce

Or

Chocolate Mousse

Belgium chocolate mousse, hint of orange, sugar cookie

Beverages

Regular Coffee or Decaf included

All other beverages are extra on a cash and carry basis

It's Coming, and It Will Be Extraordinary!



The 2017 Wine Extraordinaire will be held on March 26, 2017 at the OC Fair & Event Center in "The Hangar." This is the first big OCWS fundraiser of 2017 and will be open to the public. We are anticipating 100 wineries and approximately 1,000 people to attend this extraordinary event. This event stands apart from other events because we have many winemakers and winery owners who personally come to meet and share their experiences with our attendees — an experience they look forward to. Rochelle Randel, our winery coordinator, is already accepting winery applications.

Local restaurants will be providing samples of their food and vendors will be offering wine-related products. The event will

feature a silent auction and drawing for fine wines donated by our participating wineries, many autographed by the winemaker themselves. If you bring in a new food vendor who participates, your entrance fee will be refunded. Please contact Liz with any restaurant information you may have.

The event will require the assistance of 80 to 100 volunteers to make it successful. Volunteer sign up will be available on the ocws.org site in January 2017. Remember, anyone working a two hour shift before, during or after the event will receive a \$35 coupon credited to their OCWS account after event completion.

If you would like to join us on the Event Committee, please forward your contact information to Liz Corbett at Liz@ocws.org. We welcome your help in making this a memorable event for all participants. Further details will be posted in *The Wine Press*.

- Liz Corbett, Event Chair

Need a Holiday Gift Idea - Give OCWS Wine Merchandise!



T-Shirts Printed on Both Sides
\$20.00



Ladies V-Neck 3/4 Sleeve, Turquoise & Navy
Traditional or New Logo - SM-XXL—\$25.00



Polo Shirts in Traditional or New Logo
SM to 2XL—\$25.00



Aprons (with 3 Pockets), Burgundy in a
Traditional or New Logo—\$22.00
Name Embroidery \$5.00 Extra



Navy Pocket Polo Shirts in a Traditional or
New Logo - SM to XXL—\$25.00



Ladies Collared Short Sleeve Shirts
Traditional or New Logo
SM to XL—\$25.00

Contact Liz Corbett at 714.342.6652 or Liz@ocws.org.

Cabernet Sauvignon Mini-Tasting — The Results Are In

A total of 90 members and guests attended the November Mini-Tasting at five host sites. The blind tasting consisted of five flights of two wines each with wines from Napa, Alexander Valley and Paso Robles. The top three favorite wines of the five host sites are listed below:



Placement	Winery Name	Year	Price	Descriptions
First Place	Lancaster	2012	\$62.00	Alexander Valley Estate WS 90
Second Place	Jamison Ranch	2014	\$37.00	Double Lariat, Napa 2016 OCWS Gold
Third Place	Louis Martini	2012	\$24.00	Alexander Valley WS 91

In addition, attendees brought delicious dishes 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 Barbara and Dave White

- **Pam Carter** for “Chile Relleno”

Host Judy Davison

- **Janet Riordan** for “Slow Cooked BBQ Apple Ribs”

Hosts Marcia and James Vaughan

- **Mark Godleski** for “Broiled Ginger Soy Salmon”

Host Linda Bauermeister

- **Alicia Ponce** for “Braised Short Ribs”

Hosts Pat and Frank Solis

- **Barbara Bredfeldt** for “Not Your Mother’s Meatloaf”

Congratulations to all of 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 and as a possible recipe in a future newsletter article.



Attendees enjoying the Cabernet Sauvignon Mini-Tasting; Jim Beard, with hosts Marcia and James Vaughan

- **Bill Redding, Vice President**

OCWS Save the Date Calendar

Dec. 3 — Holiday Dinner & Dance

Dec. 18 — Winemakers' Holiday Party & Potluck

Feb. 4 — Pinot Noir Mini-Tasting

Feb. 10 — Alexander Valley Vineyards

Feb. 15 — Valentine Dine with Wine

Mar. 26 — Wine Extraordinaire — OC Fair @ The Hangar



www.ocws.org

2017 Winery Program:

Mar. 10 — The Brander Vineyards

Apr. 14 — Cass Vineyard & Winery and Seven Angels Cellars

May 12 — Jamieson Ranch Vineyards



The Wine Press

Orange County Wine Society, Inc.

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