



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 42, Issue 1, January 2018



New Year's Resolutions



It is that time of year again when I traditionally start out with all good intentions of losing those extra 15 pounds and spending less money on frivolous things. But, with all the years of breaking those very same resolutions, I have decided to become realistic for a change—chuck it all and focus on where I can make a difference in the things I have committed myself to, whether it be out of obligation or passion.

thought about 2018, those Directors were putting into place the events that you'll have the opportunity to attend this year.

In addition to five member meetings, better known as the Winery Programs, where you will be hosted at the Avenue of the Arts Hotel to dinner and tasting with a winemaker or winery principal, there will be Mini-Tastings smattered throughout the year, spring and fall member events, the Annual Wine Auction, the Annual Business Meeting, a Holiday Dinner & Dance, and anything else that might spring up. In addition to these events being designed for your pleasure and ones which still take a handful of volunteers to run, we have three major events that support this organization and which require, literally, hundreds of volunteers. Those are the Commercial and Homewine Competitions and The Courtyard at the OC Fair.

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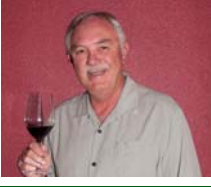







Needless to say, my presidency this year is out of passion. You would immediately think it is my love for wine, but my passion for the OCWS is for the people. The people who've held my hand and heart over the years, through good times and bad. The people who crossed my path for just a moment and brought me to laughter or to tears. And the people who just love the camaraderie as much I do.

There are eight other people besides myself who have obligated themselves to taking the lead in The Wine Society out of the goodness of their hearts. Your Board of Directors devotes thousands of hours a year to the business of the OCWS and long before, I suspect, most of you even gave a

Along with all your obligations that life in general brings, I am hopeful you will join me throughout the year at some or all of the fun events the OCWS has to offer. I encourage you to read *The Wine Press* each month to stay on top of the happenings and to consider signing up early for events you might like to attend.

For those of you who know me, the hugs are always appreciated (along with a good glass of wine periodically), and for those of you I have yet to have the pleasure to meet, I truly hope our paths cross in the new year sooner than not. I wish you all a year filled with love, laughter and great wine!

- Fran Gitsham, President

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New Member Corner



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 December 5 meeting:

**Cass D'Arlon • Thomas Hall • Carol Pounds
Sandra Cervantes & Robert Bannon**

As of January 1, the OCWS had 992 members.

- *Brian McDonald, Director & Membership Chair*

New Member Mixer

The next New Member Mixer has been scheduled:

Date: Sunday, January 28, 2018
Time: 2:00 pm to 4:00 pm
Dress: Casual—the event is intended to be inside unless the weather otherwise permits.
Location: Anaheim Hills area.

The event is open to new members who have joined on or after May 1, 2017 and have not previously attended a New Member Mixer. This is a **FREE EVENT**. It is a great opportunity to meet the Board of Directors, other new members and learn about the opportunities your OCWS membership offers. Wine and light appetizers will be served. Please be sure to wear your OCWS membership badge.

Attendance is limited. This event is being hosted in the private home of one of our members. Therefore, attendance is limited according to what the homeowner feels their home can accommodate.

As a courtesy to the host, **an RSVP (online sign up) is required**. When you sign up online, you will receive an email confirmation. If you do not receive an email confirmation, please call the OCWS office because your RSVP has not been accepted. Only those with a confirmed RSVP will be admitted.

About a week before the event, you will receive a second email with the exact address of the location of the New Member Mixer.

- *Brian McDonald, Director and 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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January Winery Program: The Hess Collection Winery

Friday, January 12, 2018
Dinner @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

Our 2018 Winery Program starts with The Hess Collection Winery from Napa Valley. We will be tasting wines from three brands: The Hess Collection, Artezín and Calafia Cellars.

The cost of the buffet meal is \$39 for members and \$44 for guests. This buffet meal includes a Breast of Chicken with Mustard Seed Cream Sauce and a Cali-

fornia Caesar Salad.

We offer a separate option of a “Heart Healthy” sit-down meal for \$44 for members and \$49 for guests. This selection includes a Pan Roasted Local Sea Bass with a California Caesar Salad

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

New members who joined after last May 2017 will receive a bottle of Wine Society cellar wine at your first OCWS Winery

Program attendance.

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. Be sure to wear your OCWS nametag.

Sign up is available on the OCWS website. As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a refund is Sunday, January 7. **This is your last chance to sign up!**

- Rich Skoczylas, Director

February Winery Program: J. Lohr Vineyards & Wines

Friday, February 16, 2018
Dinner @ 6:30 p.m.
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

Four decades ago, with little history or viticultural precedent, planting on the Central Coast was a gamble. One of a handful of early pioneers, Jerry Lohr, was among the first to realize the inherent potential of Monterey and Paso Robles for producing high quality grapes and superb wines.

Jerry chose Monterey County’s Arroyo Seco district for its cool, windy climate and rocky soils as ideal for Chardonnay, Riesling, Valdiguié and Pinot Noir. He recognized the potential of Paso Robles for growing Bordeaux and Rhone varieties, especially Cabernet Sauvignon – given the area’s rich soils and dramatic

temperature swings between warm days and cool nights.

The cost of the buffet meal is \$39 for members and \$44 for guests. This buffet meal includes a grilled breast of chicken with Marsala wine sauce with mushrooms, parmesan herb risotto, seasonal baby Heirloom vegetables, a wedge salad of Butter lettuce, roasted tomatoes, crispy pancetta, Bleu Cheese crumbles, creamy peppercorn dressing and warm artisan breads and rolls with sweet butter.

We offer a separate option of a “Heart Healthy” sit-down meal for \$44 for members and \$49 for guests. This selection includes roasted salmon filet with Bouillabaisse sauce, chive couscous, matignon of seasonal vegetables, a wedge salad of Butter lettuce, roasted tomatoes, crispy pancetta, Bleu Cheese crumbles, creamy

peppercorn dressing and warm artisan breads and rolls with sweet butter.

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

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. Be sure to wear your OCWS nametag.

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 11.

- Rich Skoczylas, Director

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.

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Winemakers Newsroom

Holy cow, can you believe it is 2018 already? Looking back over the past 12 months, it has been a great year for the OCWS Winemakers' Group. We have had training, trips (remember the zip line adventure) and great parties. Members like Bill, Bruce, Mike and Rob have provided us with fabulous grapes for our 2017 vintage wines. We had our Homewine Competition, and although our numbers were a little low this year, we have plans to hit the ground running for our next Competition. Through them all, we have enjoyed the camaraderie of our fellow winemakers and enjoyed the "fruits of our labors" in each other's wines.

Winemakers' Group Holiday Party Recap. In December, we had our 3rd Annual Winemakers' Group Holiday Party in Yorba Linda. As experienced in the past, this event sold out all 100 seats within hours, and the party was a huge success! Watch for photos in the February newsletter, on our OCWS Facebook page or on the Photos page of our website.

Quarterly Meeting & Potluck Dinner. Our next Winemakers' Group Quarterly Meeting & Potluck Dinner will be held in February. Details for this meeting will be featured in the February edition of *The Wine Press* and also online at www.ocws.org.

Making Rosé Wines. To understand what makes a rosé a true rosé, you have to understand how it is made. Bruce Powers and Bill Forsch are looking to host a class on making rosé wines in March. Details will be provided soon.

2018 WineMaker Magazine Conference. We are looking forward to the WineMaker Magazine's annual conference to be held May 17 through May 20 in San Diego. We are hoping to have a large contingent of our winemakers attend and flex our muscles as a fabulous and energetic part of the OCWS!

The program is being finalized with full details to come early this month. If you are interested in attending, contact Kevin or visit WineMaker website at www.WineMakerMag.com for more information.



Details on all Winemakers' Group events will be featured in an upcoming edition of *The Wine Press* or posted on ocws.org.

If you have any questions, contact Kevin at KevinDonnelly@ocws.org or by phone at 714.457.7229.

- Kevin Donnelly

Pinot Noir Mini-Tasting

Pinot Noir Mini-Tasting
Saturday, February 24, 2018
6:00 pm – 9:00 pm
Various Host Sites

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. Plantings in California 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 is a versatile wine. Lighter, fruitier wines pair well with salmon, fatty fish, pasta or roasted chicken. The bigger, more tannic Pinots 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

email George Cravens at George@ocws.org or Bill Redding at Bill@ocws.org or phone Bill at 949.248.1125. You may 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 \$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. 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 awarded 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 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 online sign up is Monday, February 19. After this date, please contact George, Bill or the OCWS office to determine availability. The cancellation deadline is Friday, February 16.

We would like to add a special thank you to all of the 2017 hosts for making the OCWS Mini-Tastings such a success.

- *Bon Appetit, George Cravens & Bill Redding*

March Winery Program: Pear Valley Vineyards

Friday, March 9, 2018
Dinner @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA



Pear Valley is a family owned vineyard and winery located in Paso Robles.

They focus on quality with low yields to produce intense flavors. All of the fruit is hand harvested, immediately sorted and processed at their estate winery while the fruit is still cold and fresh.

When owner Tom Maas was stationed in Germany in the late 1960s on an army base in the midst of a vineyard, he learned to love both wine and the vineyard. Decades later he was free to pursue his dream of owning and living in a vineyard. He started with 20 acres in 1999, and now Tom and Kathleen own

113 acres where they dedicate their energy and resources to providing the best environment for growing premium grapes. He operates the vineyards with sustainable farming practices to ensure that the best fruit possible will be grown.

During a Wine Society trip to Paso Robles, we were fortunate to visit Pear Valley and enjoy a wood-fired oven pizza dinner along with their amazing wines.

The cost of the buffet meal is \$39 for members and \$44 for guests. This buffet meal includes beef stroganoff served with butter noodles and seasonal fresh vegetables, an Orange County salad of baby mixed greens, toasted pistachios, mandarin oranges, goat cheese, with a sweet shallot vinaigrette and warm artisan breads and rolls with sweet butter.

We offer a separate option of a "Heart Healthy" sit-down meal for \$44 for members and \$49 for guests. This selection includes shrimp piccata served over whole wheat pasta with sautéed baby

spinach, an Orange County salad of baby mixed greens, toasted pistachios, mandarin oranges, goat cheese, with a sweet shallot vinaigrette and warm artisan breads and rolls with sweet butter.

Sign up on the OCWS website to attend this event. Attendees can either self-park in the hotel garage and get their ticket validated at OCWS check-in or pay \$10 for valet parking. Dinner begins at 6:30 pm with the meeting following about 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. Be sure to wear your OCWS nametag.

As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a refund is Sunday, March 4.

- Rich Skoczylas, Director

2017 Holiday Dinner & Dance: Recap



If you missed the Holiday Dinner & Dance held last month, you missed out on a really great party. Comments from many attendees suggested the food was the best ever. The Three 2 Sevens, the OCWS honorary band, played great music to dance to all night long. The dance floor was never empty.

Bill Redding, our Cellar Master, pulled some amazing wines for all to enjoy. We doubled down on the passed appetizers and had French Champagne to enjoy!

Four bags of unwrapped toys were given to the Costa Mesa Fire Department for their "Spark of Light" program to benefit underprivileged children (get the pun, "Spark" of Light – Fire Department?).

The photos featured in this article were taken by Liz and Lloyd Corbett and Wendy Taylor. Please log into the OCWS website at ocws.org or at the OCWS Facebook page to view many more photos taken by them during this fun and festive event.

My thanks to the Atrium Hotel staff who were great to work with, Bill and Carolyn Redding for showing me the way, and to my wife, Sue, for correcting my typos.

- Brian McDonald, Director & Event Chair



OCWS Save the Date Calendar

January 12	Winery Program: The Hess Collection
February 16	Winery Program: J. Lohr Vineyards
February 24	Pinot Noir Mini-Tasting
March 9	Winery Program: Pear Valley Vineyards
April 7	OCWS Wine Auction
April 13	Winery Program: Cottonwood Canyon Winery
May 11	Winery Program: Jeff Runquist Wines



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