



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 42, Issue 6, June 2018

Behind the Scenes

Last month I wrote that we are in a very important partnership with the Orange County Fair & Events Center (OCFEC) which affords the OCWS the opportunity to run their wine competitions each year. What I didn't touch on was the behind the scenes workings that make a competition a reality. Unless you've volunteered for these amazing, professionally run and labor intensive events, I assure you, it is mindboggling what it takes to run successful competitions. And, the fact that everything is done by volunteers is truly unbelievable!

About the time you read this, the 2018 Commercial Wine Competition will be taking place or has concluded. The Competition, traditionally held the first weekend of June each year, isn't "technically" completed until the last bottles are sorted and the award medals are mailed toward the end of June. Planning actually begins barely two months after the prior competition has completed.

The hotel contract for 2019 was negotiated at least two years ago. The first of a number of communications to over 4,000 wineries will be sent in September in preparation for the 2019 Competition. This is just the tip of the iceberg.

The Commercial Competition Committee is comprised of a number of people from the Chairperson, who heads (actually this could be herds, too) the rest of the committee for the year to the Head and Assistant Head of Judges, who contact and coordinate nearly 90 professional winemakers and winery principals to judge the Competition, to the tech coordinator, who oversees the software programs and equipment, to the hotel coordinator, who handles the rooms and meals, invitations, etc., to the volunteer coordinators, who schedule and direct over 300 volunteers in two days, to the coordinator of

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Dine with Wine: Brunch at the Beach

**Brunch at the Beach
a Dine with Wine Event
Sunday, June 24, 2018
@ 10:30 am
BLK Earth Sea Spirits
300 Pacific Coast Hwy., Suite 202
Huntington Beach, CA**



with an awesome panoramic view of the beach, ocean and pier.

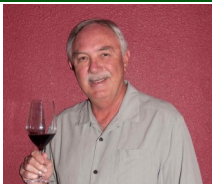
The price for this Brunch is \$48 for members and \$53 for

guests. This price includes tax, gratuity and validated parking for two hours in the Underground Parking Garage. Sign-up on the OCWS website to attend this event. Space is limited; when it fills up, contact the OCWS Office to be placed on the waitlist.

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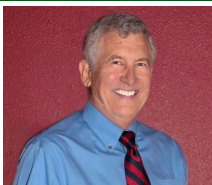
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Behind the Scenes

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scoring and verification, and so on and so on. Impressed yet? No, just keep reading.

How about the most vital role as Head of Cataloging who oversee 2,700 wine entries? No, that is not 2,700 bottles, that is 16,200 bottles, as each



entry consists of six bottles. Then take into consideration the bagging coordinators as the Competition is a blind tasting; one bottle of each entry has to be bagged and labeled for pouring at the Competition. Let's think about not only transporting the wines to the hotel, but the glasses, racks, trays and towels, too. Also take into consideration that everything that is done has to be undone in closing

for this year's Competition - then prepare for next year. No sooner does the Competition itself end, a Steering Committee of six compiles all the information and confirms the awarding of medals. This is followed by each and every entry being photographed for publication on our results website (www.WineCompetition.com) and mailing notifications to the award winning wineries, followed by the medals.

This is just a brief glance into the Commercial Wine Competition. On a smaller scale, the Home Wine Competition is run with basically the same dynamics and is held on the Fairgrounds the weekend following the Commercial Wine Competition and receives over 650 entries a year.

Have I provided you with enough information yet to have your head spinning? I could continue to bore you with more statistics, positions and a list of the names of people who, out of their passion for this organization and goodness of their hearts, take these lead positions. Rest assured, this is just the tip of the iceberg wherein you hear about volunteers running this organization. I will close with exactly what I wrote last month, as I cannot possibly say it any better a month later.

All of this is accomplished at the hands of hundreds of dedicated volunteers without whom this organization would not be what it is today. Truly amazing in my opinion! I am so proud to be your President this year and have the opportunity to share stories of incredible people and events with all of you.

- Fran Gitsham, President

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 at the May 8 meeting:

Olivia George • Vada & James Kalie
Stuart Gray • Maritza Lukasik • Kristen Merrell • Amie Zeroski
Mary McMenamin & George Cuthbert • Maleia & Robert Leiter
Michele (Shelley) Gazzano

As of May 1, the OCWS had 996 members.

- Brian McDonald, Director & Membership Chair

In Memoriam: Carolyn Wolsfelt



Carolyn Wolsfelt, a beloved OCWS member, sadly passed away on May 4, 2018 surrounded by her husband, Richard, daughter, Cheryl, and son, Rich. The Wolsfelts joined the OCWS in 2000 and Carolyn quickly became known and loved by many for her ever-present smile and gregarious laughter. Over the years, Carolyn brought smiles by volunteering to greet and check-in members at many OCWS events ranging from the Winery Programs, the BBQs, Chili Cook-Offs, and the Wine Auctions.

Carolyn enjoyed doing Zumba regularly, being an active mem-

ber of the Yorba Linda Garden Club, and walking around Balboa Island several times a week with Richard. Her love of wine frequently took her and Richard to Napa, Paso Robles and Santa Barbara in search of great finds. She loved pairing wines with cheese and bread and always ended her day with a glass of red wine before bedtime.

The family has no plans for a public service at this time and simply asks that all who knew her raise a glass in honor of a woman well loved and a life well lived. Her smile and laughter will be greatly missed, but her memory will surely continue to bring warmth to the hearts of many.

Dine with Wine: Brunch at the Beach

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The Brunch menu includes:

Bottomless Champagne or Mimosas

Made to order Omelets & Waffles

Eggs Benedicts

Garden, Fruit & Pasta Salads

Seafood station with several fish dishes

Ceviche, peel & eat shrimp, oyster shooters

Carving station serving casino style roast beef

Table loaded with decadent desserts

Each person is expected to:

1. Bring a bottle of your favorite champagne or wine;
2. Drink responsibly as this could be a long day;
3. Bring your Champagne and/or wine glasses with you; and
4. Wear your nametag.

Because we need to contract with the restaurant the attendance count, the last day to sign up, make changes or cancel and receive a refund is Sunday, June 17. Any cancellations after this date would be filled and refunded from the waitlist.

Underground Parking: The entrance to the underground parking structure for BLK is located on the south side of Walnut Avenue, between Main Street and 2nd Street, directly across from 3rd Street. To access the restaurant from the garage, take the elevator directly to the second floor. Your parking ticket will be validated for two hours in **this** garage only. There is also a separate parking garage on the north side of Walnut and 3rd street that does **not** take validation.

- Rich Skoczylas, Dine with Wine Coordinator

Gold Medal Mini-Tasting

Saturday, July 7, 2018

6:00 pm - 9:00 pm

Various Host Sites

The Gold Medal Mini-Tasting is the largest and most popular of the year. It is a chance to taste many of the Gold Medal wines from this year's Commercial Wine Competition. This tasting will feature different varietals that won Gold Medals, and we try to obtain as many Four-Star and Chairman's Award winning wines as possible. This event is always a sell-out, so please sign up early!

Dish: Each person attending will sign up with their host to bring a potluck dish (appetizer, entrée, side dish or dessert) to serve a small portion to 18 people. There will be a special bottle of wine presented 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.

Hosts/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.

Cost: The cost to attend the tasting is \$30 for members and \$35 for guests.

We are planning a maximum of nine sites for this mini-tasting. Sign-ups will open on Monday, June 4. 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 Friday, June 29. After that date, please contact George or the OCWS office to determine availability. Due to the advance purchase of wines, you will not receive a refund if you cancel after the cancellation deadline of Saturday, June 30.

- Bon Appétit, George Cravens

The Courtyard Portal

Alcohol Server Training for The Courtyard: Last Class

Tick-tock, tick-tock! Time is running out to schedule an Alcohol Server Training (TIPS) class. **The last class is Saturday, June 9.** TIPS certification is valid for three years. If you were TIPS certified in 2015 and are planning to volunteer at The Courtyard this year, you will need to re-take the class. If you have **never taken** a TIPS class, you will need to attend and successfully complete the training.

As a concessionaire of the OC Fair, the OCWS must adhere to contractual requirements established by the OC Fair & Events Center Board of Directors. Prior to working in The Courtyard during the OC Fair, everyone must be "professionally trained and certified in alcohol awareness techniques."

The TIPS class schedule and sign-up form are located on the OCWS website at www.ocws.org. Please log into your account and use the online form located at 'About>Courtyard.' This last class will be held on the grounds of the OC Fair & Events Center. An email confirmation with maps will be sent within one week prior to the class.

If you have any questions regarding TIPS training, please email TIPS@ocws.org or call 714.235.6459.

See you at the Fair!

- Marcy Ott, Badging Coordinator
Rochelle Randel, TIPS Trainer
2018 Courtyard Committee

OC Fair Server Responsibility Statements

The OC FEC requires each person pouring alcohol to sign a Server Responsibility Statement. This is an OC Fair form, not an OCWS form. Therefore, please **do not** write any messages on the form. The form states that you have attached a copy of your server certificate to the form; this step is handled by The Courtyard Committee prior to submitting the signed Server Statements to the OC FEC. The form can be found on the website at www.ocws.org under 'About>Courtyard' section. Please only fill out one name per form, sign and date where indicated, and email to TIPS@ocws.org or by fax to the OCWS office at 714.546.5002 (**not the fax number indicated on the form**). Thank you.

- 2018 Courtyard Committee

The Courtyard Sign-Ups

Sign-ups for The Courtyard went online on May 1. Shifts are generally filled on a first-come basis.

As of last month, we had over 70 Steward and Cashier shifts to fill. If you have worked in The Courtyard in prior years and would like to train to be a Cashier or Steward, please contact Brian McDonald at Brian@ocws.org.

All volunteers will be issued an OC Fair pass that is good on any day of the Fair and an off-site parking permit with shuttle transportation to and from Gate 4.

You may sign up for as many shifts as you like, but you must sign-up for a **minimum of three shifts.**

For those who are working The Courtyard for the first time, you are required by the OC Fair to be TIPS certified. For returning volunteers, your certification is good for three years. When you sign up, you will be notified if you need to re-certify.

When volunteering at The Courtyard please remember the **No. 1 Rule – have fun!**

- Fran Gitsham & Brian McDonald,
Event Chairs

The Courtyard Setup & Teardown

Setup for The Courtyard is scheduled for Saturday, July 7. We need to move all of The Courtyard material from the storage trailer, clean the refrigerator, clean the counters and shelving, hang posters and signs, etc. The setup will start at 9:00 am and will end by 2:00 pm so everyone going to the Gold Medal Mini-Tasting will have plenty of time to get home and prepare.

Lunch, beer and wine will be provided. Everyone working will be asked to pick a bottle of wine to take home as a thank you. If you are able to help, please RSVP to Brian@ocws.org so we can plan for food and other essentials.

The Courtyard teardown will be on Monday, August 13 starting at 9:00 am.

- Brian McDonald, Set Up Chair

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

May was a busy month for the Winemakers' Group, both with training and preparing for the OC Fair Home Wine Competition to be held on Saturday, June 9.

Wine Judging Seminar Recap. Our annual Wine Judging Seminar was held on May 5 and led by Jerry Guerin. Forty-one new and experienced judges attended this seminar and learned about UC Davis' modified 20-point judging score sheet. The seminar was highlighted by tasting (yay!) and judging five different wines, and lowlighted by learning to identify wine faults by smelling bret, oxidation, ethyl acetate, and several other off-smells (ugh!). Many thanks to Jerry and Kim Guerin, and Lynn Hess for hosting this event at her beautiful winery!



Kit Wine Class Recap. On May 12, Kern Vogel hosted his sixth Kit Wine Class which was attended by 18 enthusiastic new winemakers! The attendees began with making Port wine

from a kit, learning how to add the ingredients and to be patient - probably the hardest thing in winemaking! Kern made a Sangiovese before the class which the attendees then finished up and bottled. Each person took away a newly bottled Sangio at the end of the class. Thanks to Mike and Dawn Iglesias for assisting Kern in all six classes.

2018 Home Wine Competition. We are starting to receive wines for the Home Wine Competition! Mike Paz, Jerry and Kim Guerin, David Rutledge, Rob Romano and Kevin Donnelly have been receiving and bagging wines and sorting them in the cellar at The Courtyard. Mike Paz has been sending shipping boxes to our drop-off locations throughout California. We hope to be close to 700 wine entries this year.

I look forward to seeing many of you at the Home Wine Competition on Saturday, June 9. Until then, happy winemaking!



Be sure to frequently visit the OCWS website for upcoming Winemakers' Group events.

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

- Kevin Donnelly

Graber Olive House, a Longtime, Valued Supporter of the OCWS



The Wine Society would like to take this opportunity to acknowledge Graber Olive House for their friendship, generosity and continued support over the years.

Graber Olive House has provided their specialty olives to the Commercial Wine Competition for many years. As you know, palate assault can be extreme even though wine judges may expectorate every sip. The acidity in white wines and tannins in red wines can be a painful experience after a full day of tasting. A small cup of Graber olives placed alongside each judge neutralizes the elements in both reds and whites, work wonders for the palate and taste fantastic, too.

Graber olives are hand-picked when they've ripened to a cher-

ry-red color, then "cured in covered vats without being oxidized," according to Graber Olive House. After the curing and canning processes, the olives are of varying shades of nut-like color.

Graber Olive House is located in quiet, serene surroundings. Visitors will be delighted to discover a bit of early California when they visit. Along with olives, Graber Olive House offers many other products, such as crisp California almonds and pistachios, California dessert fruits, olive oils and elegant gift baskets. When in or driving through Ontario, visit Graber Olive House and pick up a few cans of olives and other items. You can also visit their website at GraberOlives.com to have products shipped directly to you.

Graber Olive House is located at 215 E. Fourth Street, Ontario, CA 91764.

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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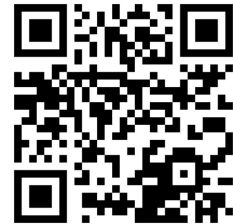


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OCWS Save the Date Calendar

June 2-3	Commercial Wine Competition
June 9	Home Wine Competition
June 24	Dine with Wine: Brunch at the Beach
July 7	Gold Medal Mini-Tasting
July 13—August 12	OC Fair
September 29	“Oktoberween” themed Fall Membership BBQ
October 21	Oktoberfest, Phoenix Club, Anaheim
November 30	Annual Holiday Dinner & Dance, The Atrium Hotel



www.ocws.org

