



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 42, Issue 12, December 2018

President's Message

The Holiday Season is well under way, and our annual Holiday Dinner & Dance was once again enjoyed by our members to kick off the Season. Our members showed off their dance steps to the music of the "Three 2 Sevens" and generously donated gifts to the Costa Mesa Fire Department's "Spark of Love" children's gift drive. Many thanks to Brian and Sue McDonald for their outstanding efforts in arranging the event.

As a reminder, the Winemakers' Group Holiday Party is just around the corner.

The Holiday Season is the perfect time to spend time with family and friends and enjoy wonderful food and, of course, wine! Need a special wine to celebrate or for a gift? The OCWS website has a great tool to search for award-winning wines from the OC FEC Commercial Wine Competition hosted by the OCWS. Log into ocws.org or WineCompetition.com to find that perfect wine.

The Director Responsibility list has been assigned, and you can find this information on the OCWS website under About >Our

Organization and in this month's Newsletter. Please contact the appropriate Director should you have any questions.

The OCWS will once again have a busy schedule of events in 2019. I encourage you to fill in the upcoming events on your personal 2019 calendars so you don't miss out on the events of interest to you. The Save the Date column in each Newsletter provides the dates of all upcoming events.



On behalf of the Board of Directors, we wish you a happy Holiday Season and a healthy New Year.

Please remember to drink responsibly and consider using a designated driver or ride service. Cheers!

- Bill Redding, President

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January Winery Program: Buttonwood Winery

Friday, January 11, 2019
Dinner starts @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

Buttonwood started as a farm, then an equestrian facility, and eventually a vineyard and winery. Its winemaker, Karen Steinwachs, started a career working many hours daily in high tech, high heels, and power suits in a high-rise tower. After realizing she

would rather have fresh air and something more physical, she became interested in winemaking. Karen met many winemakers and started as a harvester working up to assistant winemaker at Fiddlehead Cellars, where she honed her skills, gaining experience and responsibilities.



(Continued on page 2)



Bill Redding
President
 Bill@ocws.org



Ken Scott
Vice President
 Ken@ocws.org



Brian McDonald
Treasurer
 Brian@ocws.org



George Cravens
Secretary
 George@ocws.org



Leslie Hodowanec
Director
 Les@ocws.org



Mel Jay
Director
 Mel@ocws.org



Terry McLean
Director
 Terry@ocws.org



Stacey Taylor
Director
 Stacey@ocws.org



Sara Yeoman
Director
 Sara@ocws.org

January Winery Program: Buttonwood Winery

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Karen then joined Buttonwood where she crafts old vine fruit into wines of character and distinction.

Located in the Los Olivos District of the Santa Ynez Valley, Buttonwood's mostly varietal wines are in their Artist Series. The whites are generally pressed whole cluster in stainless steel, rosés are cold fermented, reds are barrel fermented and aged in some new oak, and often produced is a sweet dessert wine or a sparkler. Their Specialty Series produces small lots of "zingy" Sauvignon Blanc, a white Bordeaux blend, and a flagship red Bordeaux blend.

The cost of the buffet meal is \$40 for members and \$45 for guests.

This buffet meal includes pan roasted Chicken with a fig demi, wild rice pilaf, purple wax beans, and a beet salad of baby arugula, fresh mint, shaved red onion and orange segments with champagne vinaigrette. Warm Artisan breads and rolls with sweet butter are included.



We offer a separate option of a "Heart Healthy" sit-down meal for \$45 for members and \$50 for guests. This meal includes seasonal Salmon with tarragon demi and herb roasted mushrooms, wild rice pilaf, purple wax beans, and a beet salad of baby arugula, fresh mint, shaved red onion and orange segments with champagne vinaigrette. Warm

Artisan breads and rolls with sweet butter are included.

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 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, January 6.** Any cancellations after this date would be filled and refunded from the waitlist.

- Rich Skoczylas, Winery Program Coordinator



Dine with Wine: Pescadou Bistro

Wednesday, January 16, 2019

@ 6:30 pm

Pescadou Bistro

3325 Newport Boulevard

Newport Beach, CA

We start 2019 with a small, intimate 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!”

Cost. \$56 or \$61 per member depending on your choice of entrée, inclusive of tax, gratuity and fees.

Attendance. Members only event, limited space. The OCWS office will confirm your attendance or place you on a waitlist. As this event will fill up fast, don’t delay and sign up on the website!

Bring. A bottle of your favorite wine per person to share, but be sure to drink responsibly, and wear your name tag

Parking; Important Information. The City parking lot for Pescadou Bistro is located on the west corner at 32nd Street and Newport Blvd. (free after 6:00 pm). **Do Not** park at the lot next to Mexican Restaurant "Las Fajitas," as they tow away! In addition, do not park in the Pavilion Shopping Center. An alternate parking structure is located at the west corner at Finley and Newport Blvd.

- Rich Skoczylas,
Dine with Wine Coordinator



Menu for the Evening

Amuse Bouche

Eggplant tapenade crostini

First Course (Select one)

French Onion Soup Gratinee

Or

Belgium Endive Salad

Red beets, arugula, blue cheese, walnuts and pear

\$56 - Entrée Choice (Select one)

Bouillabaisse du pecheur

Fisherman casserole of monkfish, rock fish, mussels, and shrimp, 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 with mashed potatoes and haricots verts

Or

Cassoulet

White bean casserole, smoked pork hockbelly Toulouse sausage and duck confit

Special \$61 – Entrée Choice

Filet Mignon

Beef tenderloin, peppercorn cognac sauce with fingerling potatoes and haricots verts

Dessert (Select one)

Nougat Glace—Ice cream parfait

Or

Chocolate Mousse

Belgium chocolate mousse with a hint of orange

Beverages

Regular Coffee or Decaf included

All other beverages are extra on a cash and carry basis

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.

PO Box 11059, Costa Mesa, CA 92627

Phone: 714.708.1636 ■ Fax: 714.546.5002

Website: OCWS.org ■ OCWS Facebook ■ Twitter: @OCWineSociety

OCWS Website Administrator: Wendy Taylor

OCWS Photographer: Jim Burk

Dine with Wine: Moulin Bistro

Wednesday, February 13, 2019
@ 6:30 pm
Moulin Bistro
(Corner of Bristol and Jamboree)
1000 Bristol Street North
Newport Beach, CA



Romance will fill the air, so on February 13, let's party, celebrate Valentine's Day, and enjoy French food!

By popular demand, we are having another fantastic dinner at Moulin Bistro, one of the newest and brightest stars in our local culinary scene. Owner Laurent and his team will lovingly prepare a gourmet French dinner for us.

Everything is prepared fresh and in-house every day. The price for this Parisian dinner is \$50 for members and \$55 for guests, all-inclusive.

Important information. Members should:

• **Bring your own wine or champagne glasses**

- Bring a quality bottle of champagne or wine per person to share
- Purchase a bottle of wine at Moulin Bistro to share, should you forget to bring one
- Wear your name tag

Sign up before Wednesday, February 6 – last day for changes (refunds will be made from the waitlist).

Limited space - this dinner will fill fast. Don't delay in signing up or you will miss out on this wonderful dining experience.

- *Marcia Vaughan & Rich Skoczylas,*
Dine with Wine Coordinators

Our menu will feature a three-course dinner with the following choices including:

Appetizers (Choose One)

Goat Cheese Salad
Pate Salad

Entrées (Choose One)

Boeuf Bourguignon

The "classique" French stew with delicious beef slow cooked to perfection in a red wine sauce

Salmon

Oven roasted Salmon with Provençal vegetables, sautéed asparagus and Lemongrass sauce

Pork Tenderloin

Slow cooked tenderloin served with small roasted potatoes "tartiflettes"

Vegetarian Option Upon Request

Assorted Desserts

Includes Regular Coffee and Decaf
Cash bar for others



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: Linda Mihalik

Contributing Writers: Board of Directors, Kevin Donnelly, Rich Skoczylas

Contributing Editors: John Goodnight, Ron Nickens, Michelle Philo, Rochelle Randel, Taren Weber

Contributing Photographers: Jim Burk, Wendy Taylor

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February Winery Program: Francis Ford Coppola

Friday, February 22, 2019
Dinner starts @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA



Francis Ford Coppola Winery brings a “wine wonderland” to Alexander Valley with award-winning wines. Coppola Winery produces more than 40

wines under 10 wine brands and can produce 10,000 cases of wine per day. François Coordesse, one of our Commercial Wine Competition judges, will present the wines this evening.

Some of the wines produced include: Francis Ford Coppola Reserve - limited production wines that showcase distinctive vineyards from Sonoma’s renowned appellations; Archimedes – offers flamboyant and immensely concentrated wines that have been aged for 24 months in sweet French oak; Director’s wines; Director’s Cut and Diamond Collection among others. This is a historic event to taste several of Coppola’s wines as part of our Winery Program.

This will be a special tasting as this winery will provide the featured still wine for the Oscars and Governor’s Ball in Hollywood

in March. It will be a “Red Carpet” Extravaganza! We will have an Oscar ballot and award raffle prizes for the submission that guessed the most Oscar winners, to be announced after the 2019 Academy Awards



car winners, to be announced after the 2019 Academy Awards

on March 4. Members will learn about Coppola wines and about Francis’s movie career and fun facts.

This evening we will feature a special sit-down, three-course dinner instead of our usual buffet line. The price will be \$53 for members and \$58 for guests with a choice of two entrée items.

Dinner will start with a baby spring mix salad with cucumbers, marinated feta cheese, heirloom cherry tomatoes, dried figs, and kalamata olives with a light balsamic vinaigrette.

Our two dinner entrée choices include:

**Petit Top Sirloin with Béarnaise Sauce
with Twice Baked Potato with Chive and Cheddar
and Root Vegetable Hash**

**Roasted Fresh Local Seabass with Pesto Sauce
with Herb Roasted Baby Potatoes and
Root Vegetable Hash**

Dessert:

Red Velvet Cake with Chocolate Sauce

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 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 17.** Any cancellations after this date would be filled and refunded from the waitlist.

- Rich Skoczylas, Winery Program Coordinator

Courtyard Maintenance Crew Needed



With the very unfortunate and untimely passing of Paul Peal, our long-time Maintenance Co-coordinator, we have a critical need to put together a maintenance crew of 2 to 3 people. You should

be skilled in construction, woodworking, plumbing, etc. The maintenance crew would be expected to participate in The Courtyard set-up (the Saturday before the Fair opens), and The Courtyard tear-down (the Monday after the Fair closes).

The repairs are mostly “fix it” type repairs, and not heavy duty construction. Examples include installing and re-framing a new air conditioner, fixing broken shelves in the wine cellar, replacing outdoor lighting on the OCWS office trailer, running cat 5-6 cable, or painting OCWS office trailer steps.

This does not require a large time dedication, but when needed, the need is usually critical.

If you have any interest at all, please contact Brian by email at Brian@ocws.org or by phone at 714.227.7284.

- Brian McDonald, Courtyard Co-Chair

2018-2019 Director Responsibilities

The Orange County Wine Society hosts several events throughout the year. The success of the events is attributable to the many volunteers who not only work the events, but also serve on the committees that plan the events. If you are interested in learning more about committee opportunities or are interested in volunteering for a committee, please contact the committee chair.

MAJOR/KEY EVENTS	CHAIR	BOD LIAISON	MEMBER ASST.
Annual Business Meeting	Ken Scott		
Barbecue-Spring Event	Sara Yeoman		Fran Gitsham
Champagne Brunch	Mel Jay		
Commercial Wine Competition	Leslie Brown	Mel Jay	Fran Gitsham
Dine with Wine	Rich Skoczylas	Terry McLean	
Fall Event (Chili Cook-off, Oktoberween)	Sara Yeoman	Terry McLean	
Featured Winery Program (at the OC Fair)	Liz & Lloyd Corbett	George Cravens	
Holiday Dinner/Dance	Brian McDonald	Sara Yeoman	
Homewine Competition/HW Group	Kevin Donnelly	Stacey Taylor	
Installation Dinner	Leslie Hodowanec		
Mini-Tastings	George Cravens		
Wine Auction	Bill Redding	Brian McDonald	Dennis Esslinger
Wine Courtyard (at the OC Fair)	Brian McDonald & Fran Gitsham/Co-Chair		
Winery Programs	Rich Skoczylas	Leslie Hodowanec	

ADMINISTRATIVE	CHAIR	BOD LIAISON	MEMBER ASST.
By-Laws Committee	Brian McDonald		
Cellar Master/Assistant Cellar Master	Bill Redding	George Cravens	Kevin Coy
Cook's Caucus Coordinator	TBD		
Election Committee	Sara Yeoman	Mel Jay	
Facility Coordinator	Bill Redding		Fran Gitsham
Finance Committee	Fran Gitsham	Brian McDonald	
Marketing Committee	Ken Scott		Irene Scott
Membership	Brian McDonald	Leslie Hodowanec	
Merchandise Sales	Liz Corbett	Sara Yeoman	Lloyd Corbett
Newsletter Board Liaison	Linda Mihalik	Stacey Taylor	
OC Fair Liaison	Bill Redding		Fran Gitsham
Office Procedures Coordinators	Mel Jay	Sara Yeoman	Lynda/Rochelle
Photographers	Jim Burk/Wendy Taylor		
Scholarship	Stacey Taylor	Leslie Hodowanec	
Social Media Coordinator/Constant Contact	Wendy Taylor	Ken Scott	
Volunteer Recognition	George Cravens		
Website Board Liaison	Wendy Taylor	Stacey Taylor	
Wine Education	Leslie Hodowanec		Irene Scott
Wine Steward (Winery Program)	Ken Scott	George Cravens	
Wine Tasting Field Trips	Leslie Hodowanec		

Winemakers Newsroom



Because of the unusual weather this year in California, crush season extended well into November. Thanks to exceptional efforts by Bill Forsch and Bruce Powers, the Winemakers' Group delivered over 20,000 pounds of grapes and 660



gallons of juice to our winemakers this year, an all-time record. The grapes included Cabernet Sauvignon, Merlot, Pinot Noir, Zinfandel, Petit Sirah and Sangiovese.

The delivery of 660 gallons of white juices included Chardonnay, Sauvignon Blanc, and Pinot Gris. Many thanks to their helpers, Rob Romano, Dave Weigand and Noel DeSota, and everyone else involved.

Quarterly Meeting & Post Crush Seminar Recap. Bruce Powers has been busy this month! In addition to delivering grapes, he and his wife Jeannine hosted our Quarterly Meet-

ing at their house, and Bruce taught a class on making Rosé wine from Sangiovese grapes.

Thanks to Rob Romano for organizing our Post Crush Seminar, and to Germaine Romano for hosting us at her work's conference room.

Winemakers' Group Holiday Party. The Winemakers' Group will host our 5th Annual Winemakers' Holiday Party on Sunday, December 16 in Yorba Linda overlooking East Lake, which sparkles with beautiful Christmas lights. This event always sells out.

Please visit ocws.org for more information and details on this event, as well as sign-up information.

The Winemakers' Group mentors many new winemakers. If you are interested in getting into winemaking, talk to us so that we can help you through the learning process.

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

New Member Corner



The Orange County Wine Society extends a warm welcome to its newest members!

Membership for the following new members was approved by the Board at the November 12 meeting:

Victor Valenzuela • Brenda Hayler • William Zulch • Debbie Marino & Neal Shapiro

As of November 1, the OCWS had 1,047 members.

- Brian McDonald, Director and Membership Chair

In Memoriam: Patty Wells



Patricia L. Wells, a long-time member of the Orange County Wine Society and a frequent supporter and scorekeeper of the Commercial Wine Competitions, passed away in Anaheim on November 4 at the age of 66.

Patty was a native of Los Angeles and grew up in the LA and Orange County areas.

Patty generously shared her knowledge of fine wine – and her collection – with family and friends. She loved most a fine red wine and favored several wines from the Temecula wine re-

gion, particularly those from Weins, Lorenzi, and Hart Wineries. Patty could be found nearly every Friday afternoon with her close friends at the Seal Beach Winery.

In addition to wine, Patty loved horses and was an active board member of the California Equine Retirement Foundation since 1986.

The Wine Society extends its heartfelt condolences to Patty's family and friends.



The Wine Press

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

OCWS Save the Date Calendar

December 16	Winemakers' Group Holiday Party
January 11	Winery Program: Buttonwood Winery
January 16	Dine with Wine: Pescadou Bistro
February 13	Dine with Wine: Moulin Rouge
February 22	Winery Program: Francis Ford Coppola
March 15	Winery Program: Red Soles Winery
April 6	OCWS Wine Auction
April 12	Winery Program: Trentadue Winery
May 10	Winery Program: Monte de Oro Winery



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