



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 43, Issue 1, January 2019

President's Message

It has been great to see so many of our new members coming to OCWS events and getting involved in the many activities offered. Please take the opportunity to introduce yourself to our Board of Directors at upcoming events; we would love to meet you! As we embark on our 43rd year of existence, I would like to highlight and thank some of our founding and long-standing members, Judi Brady, Jim Graver, and Charley Owen for their continued support and participation in the Wine Society.

We are off to another year of activities and events beginning with the **Buttonwood Winery** tasting on January 11 at the Avenue of the Arts Hotel in Costa Mesa and our Dine with Wine event at **Pescadou Bistro** in Newport Beach on January 16.

The Commercial Wine Competition Committee, chaired by Leslie Brown, has already begun to plan this year's Competition which is scheduled for Saturday, June 1 and Sunday, June 2. This year's Home Wine Competition, chaired by Kevin Donnelly, is

scheduled for Saturday, June 15. The Annual Wine Auction will be on Saturday, April 6. The Auction is one of two sources of revenue for the Wine Society, and we hope to see you there. George Cravens is busy working on the Mini-Tasting themes for this year, so stay tuned. There are ongoing events and activities every month, so don't delay in signing up online for events which are of interest to you.

The primary point of contact with our members is through their profile information contained on our website at www.ocws.org. Please take the time to review your information and update your email, phone, and mailing address information by accessing MyAccount>MyProfile after logging in. The Chairs of OCWS events and the office staff rely on the accuracy of this information.

On behalf of the entire OCWS Board of Directors and staff, we wish everyone a Happy New Year! Cheers!

- Bill Redding, President

Upcoming Events:

January 11.....	3
<i>Buttonwood Winery</i>	
January 16.....	3
<i>Dine with Wine: SOLD OUT</i>	
<i>Pescadou Bistro</i>	
February 13.....	4
<i>Dine with Wine:</i>	
<i>Moulin Bistro</i>	
February 22.....	4
<i>Francis Ford Coppola</i>	
March 2.....	5
<i>Pinot Noir Mini-Tasting</i>	
March 15.....	6
<i>Trentadue Winery</i>	

Special Points of Interest:

2019 Commercial Wine Competition.....	1
The Courtyard.....	2
Winemakers Newsroom.....	5
New Member Corner.....	7
OCWS Member Profile.....	7
Holiday Dinner & Dance Recap.....	8
Food-Worthy Reds Mini-Tasting Recap.....	9
Save the Date Calendar ...	10

2019 Commercial Wine Competition Volunteer Opportunities

Now that the holidays are over, it is time to begin planning for the Commercial Wine Competition. This event requires an enormous amount of volunteer time. There are volunteer opportunities in many areas; some involve more time than others. This article will outline some of those positions to help members decide on their involvement.

Are you interested in learning how we processed the 2,708 entries received last year for the 2018 Commercial Wine Competition? Do you have a desire to work with others on

this organizational process? Sign up for the cataloging duties or the data entry duties beginning Tuesday, January 8 with the Building 15 cleanup work party.



Cataloging will be scheduled days and evenings (if volunteers are available) to more easily fit into your schedules. You

(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

2019 Commercial Wine Competition Volunteer Opportunities

(Continued from page 1)

will help unload wines, place them on tables, identify them in our database of entries, and assign them each a separate designation based on varietal and number of entry, i.e. Pinot Noir is PN23. This bottle is then labeled and placed in the Pinot Noir box. You will be working with other volunteers experienced in the cataloging procedures and data entry process.

If you have an interest in joining the cataloging team, please contact Liz Corbett with your questions and contact information for the 2019 Competition scheduling. Contact Liz at liz@ocws.org or at 714.342.6652.

Even though it is only January, please save the dates. The Competition will be held at the Hilton Hotel in Costa Mesa on Saturday, June 1 and Sunday, June 2. As always, it is the vast number of volunteers that make this event successful. Ken and Irene Scott will be filling positions such as computer score/verification, stewarding, kitchen help, glass dryers, and traffic control. In addition, bagging and sorting the wine will run from Tuesday, May 28 through Thursday, May 30. Volunteer signup information will follow in the next few months.

- Leslie Brown, Chair, Commercial Wine Competition

2019 Courtyard at the OC Fair

Our biggest fundraiser of the year will be upon us sooner than we can imagine, and the foundation for this year's success has now been in the works for several months. As most of you already know, it takes several hundred OCWS volunteers to run The Courtyard each year. For your planning purposes, please keep in mind the following:

- This year's OC Fair runs from July 12 through August 11
- Invitations to those of you being invited to manager, cashier or steward will be emailed by the end of January
- Sign-ups for managers will begin on April 1
- Sign-ups for cashiers and stewards will begin on April 15
- Sign-ups for servers will begin on May 1

One very exciting and much needed addition this year will be new, integrated cash registers/credit card machines. Anyone invited to manage or cashier will be required to be trained on the new machines sometime in February or March in order to be assigned requested shifts. Dates for these sessions will be provided in your invitation. It is of the utmost importance that everyone is properly trained this year.

We will also be having, as in the past few years, training sessions for stewards and servers sometime in June and early July and will gladly train anyone else at that time interested in learning the new registers with the intention of possibly cashiering. These dates will be posted at a later time.

We look forward to your participation and all the fun and laughter that go along with working The Courtyard during Fair time. Thank you.

- Fran Gitsham & Brian McDonald, Courtyard Chairs

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. Karen then joined Buttonwood where she crafts old vine fruit into wines of character and distinction. Buttonwood is located in the Los Olivos District of the Santa Ynez Valley.



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

SOLD OUT!

Each person confirmed to attend is expected to bring a bottle of their favorite wine to share, but be sure to

drink responsibly. Please also be sure to 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.

Please contact the OCWS office to be placed on a waitlist to attend this event by phoning 714.708.1636.

- Rich Skoczylas, Dine with Wine Coordinator

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

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 Provencal 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

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

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 on February 24. It will be a

"Red Carpet" Extravaganza! We will have an Oscar ballot and award raffle prizes to the person that guessed the most Oscar 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.

Sign up on the OCWS website to attend this event. Attendees can either self-park in the hotel garage and get their ticket vali-

(Continued on page 6)

Winemakers Newsroom

After finishing the busy crush season over the past few months, our Winemakers have put most of our 2018 vintage wines to rest now so that they will start aging for the next several months.

Winemakers' Holiday Party Recap. We took the time on December 16 to celebrate our club and the season at our 5th Annual Winemakers' Holiday Party in Yorba Linda. 96 people attended and brought their season's best potluck foods, and we had LOTS of homewines and a few commercial wines that made this a wonderful, festive event! Thanks to Irene and Ken Scott and Linda and Terry McLean for helping Kevin Donnelly with the decorations, and setup and breakdown of the party. A grand time was had by all. Many more photos on the OCWS website!



Winemakers' Group Quarterly Meeting & Potluck. Mark your calendars for Saturday, February 9. Details to follow.

The Winemakers' Group welcomes 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

Pinot Noir Mini-Tasting

Pinot Noir Mini-Tasting
Saturday, March 2, 2019

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. 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, as well as in Oregon and Washington.

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 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.com. 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.

Mini-Etiquette. 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 to the Chef of the Evening. Our winning Chefs of the Evening can have their recipe published on the OCWS website.

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

We are planning a maximum of six sites for this mini-tasting so the limit is 96 attendees (plus hosts). Due to the high attendance at our Mini-Tasting Programs, we encourage you to sign up early as sites tend to fill quickly. Due the advance purchase of wines, you will not receive a refund if you cannot attend.

Cut-Off/Cancellation. The cut-off date for online sign-up is Friday, February 22. After this date, please contact the OCWS office to determine availability. The cancellation deadline is Monday, February 25, 2018.

- Bon Appétit, George Cravens

February Winery Program: Francis Ford Coppola

(Continued from page 4)

dated 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.

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

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:

**Petite 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

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

March Winery Program: Trentadue Winery

**Friday, March 15, 2019
Dinner starts @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA**

Since the beginning of Trentadue Winery in 1969 in the “remote” Alexander Valley of Sonoma County, their goal has been to produce affordable, every day drinking wine without sacrificing quality.

The Trentadue wines are

products of that credo, proving that excellence in grape growing and wine making do not require a hefty price tag. Winemaker Miro Tcholakov’s philosophy in a nut shell is to make the best wine possible from the grapes grown on the Trentadue Estate; with the greatest respect given to specific Terroir, allowing every vintage and variety to express itself without restriction and intervention.

Miro’s never ending quest is “demystifying” wine by educating and preaching the gospel of simplicity and natural affinity of wine and food to everyday life and anybody’s lifestyle. Trentadue is a special place where, family, terroir, food and wine, past and present, take their own

unique form and stay in the minds of thousands of winery visitors and loyal Trentadue fans each year.



The Orange County Wine Society is proud to bring Trentadue Winery and its award-winning winemaker to our members as part of our Winery Program. It is a great opportunity to taste and purchase their wines from Alexander Valley.

The cost of the buffet meal is \$40 for members and \$45 for guests. This buffet meal includes roasted chicken breast with chicken jus and Herbs de Provence, marble potatoes, roasted Brussel sprouts with balsamic glaze and a wedge salad of butter lettuce, roasted tomatoes, crispy pancetta, bleu cheese, creamy peppercorn dressing with warm Artisan breads and rolls with sweet butter.

We offer a separate option of a “Heart Healthy” sit-down meal for \$45 for members and \$50 for guests. This selection includes grilled Mahi Mahi with fig marmalade, roasted squash puree, roasted Brussel sprouts with balsamic glaze and a wedge salad of butter lettuce, roasted tomatoes, crispy pancetta, bleu cheese and shallot vinaigrette dressing with 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. 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, March 10.** Any cancellations after this date would be filled and refunded from the waitlist.

- Rich Skoczylas, Winery Program Coordinator

Featured Member: Bruce Powers

Many of us know Bruce as a key member of the Winemakers' Group. But there is much more to know about Bruce.

The story starts more than 40 years ago. Bruce and his friend were out for a joy ride on his friend's motorcycle. They came upon a girl in a Camaro, and to impress her, they popped a wheelie. Bruce fell off the back and she nearly ran him over. After she picked him up off the road, they got to chatting and she drove him home. A year later they were dating . . . she nearly killed him when they first met, now Bruce and Jeanine have been happily married for 39 years!



As a boy in Seal Beach, Bruce dreamed about cars and car racing. When he was older, he began working on cars, particularly Porsches, with local car mechanics. In the 1970s, Bruce raced in Sports Car Club of America events as

well as Off-Road events.

While earning his engineering degree, he became an ASE Certified Master Technician. After graduating into a very tight economy and newly married, Bruce decided to open his own auto service business in Huntington Beach, Autowerkes. Jeanine handled the books. Autowerkes specializes in Porsche, BMW, and Mercedes. Attention to detail in auto repair and providing outstanding customer service have helped him grow his business with customers coming from all over Orange County. Bruce also helps run Autocross events and sponsors a Porsche Boxter in competitions.

Always athletic, Bruce has run over 30 marathons. Many family vacations were scheduled around key marathons. Bruce recently ran a 10K with the older of their two daughters – she won, we hear. Bruce's athletic talents extend into coaching volleyball, as his two daughters played. He developed and

published a primer on how to coach students entitled "Blueprint of a Champion" which is still available online.



Those who visit Bruce and Jeanine in their lovely Spanish style home are welcomed by a menagerie. There are currently three horses, including Genevieve who is blind, two ducks named Donald and Melania,

three dogs, a cat, and most famously, Marcel the Donkey, who has been featured on their wine labels.



As a winemaker, Bruce has made several varietals over the years, most notably, Sangiovese (which he has planted at his home in Orange Park Acres), Merlot, Cabernet Sauvignon, Pinot Noir, several Rosé wines, Sauvignon Blanc, Chardonnay, and even champagne. He has received several Double Gold, Gold and Silver awards at the Home Wine Competi-

tion.

For the past 2 to 3 years, Bruce has also been the chief liaison for the Winemakers' Group in sourcing grapes and juice from Chris van Alyea and has made several trips, along with Dave Wiegand, to Solterra Winery for pickup and delivery to Orange County.

Bruce also conducted a workshop for making Rosé wine to the Winemakers' Group and during this year's crush gave a hands-on demonstration of how to press off the juice before fermenting.

It is Bruce's focus on service, assistance, and education that we are celebrating and featuring in this edition of *The Wine Press*. It is members like Bruce that make the OCWS a very special group of people!

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 December 10 meeting:

Ralph Petersen and Michele & David Donnelly

As of December 1, the OCWS had 1,040 members.

- Brian McDonald, Director and Membership Chair

Holiday Dinner & Dance Recap

If you missed our Holiday Dinner & Dance held on November 30, you missed out on a really great party. There was a record attendance of 111, up from 82 the previous year.

Comments from those attending suggest 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). And the **SAX WAS BACK!**

Our President and Cellar Master, Bill Redding, pulled some great wines from the wine cellar for all to enjoy. We doubled down on the passed appetizers.

Four bags of unwrapped toys were given to the Costa Mesa Fire Department for their "*Spark of Love*" program to benefit under-privileged children (get the pun? "Spark" of Love – Fire Department?).

My thanks to the Atrium Hotel staff who were great to work with, and to my wife Sue for correcting my typos.

Below is a sampling of photos taken during the Holiday Dinner & Dance. Please log in to the OCWS website at ocws.org to view nearly 90 photos taken during the event.

- Brian McDonald, Event Chair



Food-Worthy Reds Mini-Tasting Recap

Nearly 100 members and guests attended the Food-Worthy Reds Mini-Tasting on November 10 at six host sites. Five flights of wine included Pinot Noir, Grenache, Syrah, Meritage Red/Cabernet Sauvignon, and Zinfandel.

The overall favorite was also a Double-Gold winner at this year's Commercial Wine Competition. Second place was a

Carol Shelton Zinfandel blend. Third was a Napa Syrah. Fourth was very close to third, and also a Double Gold winner this year - Jeff Runquist Grenache.

The three favorite wines across the six host sites, plus the fourth place which was very nearly tied for third:

Place	Winery Name	Year	Price	Description
1st	J. Lohr Cuvee Series Meritage Red	2014	\$50.00	Cuvee ST.E, Paso Robles AVA, 59% Cabernet Franc, 33% Cabernet Sauvignon, 7% Malbec, 1% Petit Verdot Double Gold (94 Pts) OC Competition
2nd	Carol Shelton — Karma Reserve Zinfandel	2014	\$25.00	Sonoma County 70% Zinfandel, 14% Petite Sirah, 6% Alicante Bouschet, 6% Cabernet Sauvignon, 2% Carignane, 2% Viognier 91 points Wine Spectator
3rd	Rocca Family Grigsby — Napa Syrah	2013	\$48.00	Rocca's 2013 Syrah Grigsby Vineyards is a rich, deep, chewy wine that coats the palate and is very savory. 92 Points Robert Parker
4th	Jeff Runquist Alta Mesa AVA Grenache	2016	\$28.00	The aroma of the 2016 wine is loaded with ripe red fruits; raspberry, strawberry, cherry and currant. On the palate, savory flavors of raspberry and cherry are delivered by a wine with a silky texture. Double Gold (94 Pts) Wine Competition

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 Germaine & Rob Romano:
Wendy Taylor "Black Walnut Fancy Cake"
- Hosts Virginia & Karl Kawai:
Jim Burke "Stracotto with Herbed Noodles & Horseradish Cream"
♦ Tied with:
Eric Kalnes "Mac and Cheese"
- Hosts Judy Davison & Paula and Bob Becker:
Tamara Reddy "Pecan Squares"

- Hosts Marcia & James Vaughan:
Rich Skoczylas "Luscious Fall Apple Delight"
- Hosts Barbara & David White:
John Mendoca "Curried Chicken"
- Hosts Cathy & Greg Risling:
Michelle Flores "Brussel Sprouts"

Additional details will be posted on the OCWS website.

Congratulations to all the winners! A big thank you to the hosts!

- George Cravens, Chair



The Wine Press

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

OCWS Save the Date Calendar

January 11	Winery Program: Buttonwood Winery
January 16	Dine with Wine: Pescadou Bistro— <i>Sold Out</i>
February 13	Dine with Wine: Moulin Bistro
February 22	Winery Program: Francis Ford Coppola
March 2	Pinot Noir Mini-Tasting
March 15	Winery Program: Trentadue Winery
April 6	OCWS Wine Auction
April 12	Winery Program: Red Soles Winery
May 10	Winery Program: Monte de Oro Winery
June 1-2	Commercial Wine Competition
June 15	Home Wine Competition



www.ocws.org

