

Newsletter of the Orange County Wine Society, Inc. Volume 43, Issue 3, March 2019

President's Message

We are off to another busy year, and a lot of work is already being done by our member volunteers for the OCWS major events. The Wine Auction group is busy working on getting wines sorted, bagged and ready for our annual Wine Auction, one of only two revenue sources for our organization. The OC Fair Commercial Wine Competition, cohosted by the OCWS, has begun its work of soliciting entries, arranging for judges, and planning the 2019 Wine Competition. If that isn't enough, The Courtyard Committee is also hard at work planning to open and operate The Courtyard during this year's OC Fair. This year's theme is "Acres of Fun," and the OC Fair runs from Friday, July 12 through Sunday, August 11.

There are hundreds of members who make the OCWS the successful organization that it is. I am constantly amazed at our members' willingness to help out, even for events that they may not be able to attend. It is our members who make this organization great! Many of these people do so in the background contributing hundreds of hours utilizing their skills and their passions to our benefit.

This month I would like to recognize Linda Mihalik who has taken on the responsibility of putting together our superb newsletter, *The Wine Press*. Each month she receives numerous articles highlighting our activities. Linda then deftly weaves these together, receives input from our sharp-eyed editors and gets the final edition ready for publication on our website and to be sent to the printer for mailing. Linda, on behalf of the Board of Directors, Committee Chairs and members, thank you for a job appreciated by all. Cheers!

- Bill Redding, President

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, its 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 does 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.

The Orange County Wine Society is proud to bring Trentadue Winery and its awardwinning winemaker to our members as part

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Upcoming Events:

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March Winery Program: Trentadue Winery

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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 with roasted brussel sprouts with balsamic glaze A wedge salad of butter lettuce with roasted tomatoes, crispy pancetta, bleu cheese with a creamy peppercorn dressing 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 A wedge salad of butter lettuce, roasted tomatoes, crispy pancetta, bleu cheese and shallot vinaigrette dressing 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

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 of Directors at

the February 11 meeting:

Crystal & Gary Eychaner and Sonia Marsh

As of February 1, the OCWS had 1,022 members.

- Brian McDonald, Director and Membership Chair

TIPS Training for The Courtyard; Training for Intervention Procedures



The 2019 OC Fair will be here soon, which means it's time to schedule Alcohol Server Training. Most TIPS classes will be held in April, with only a few classes held in May and June. Do *not* wait to sign up. If classes don't fill, they are cancelled and

you may not be able to volunteer in The Courtyard.

TIPS certification is valid for three years. If you were TIPS certified in 2016 and are planning to volunteer at The Courtyard this year, you will need to re-certify. A letter has been mailed notifying you that your TIPS card has expired. If you have *never* taken a TIPS class, you will need to attend and successfully complete the training.

The 2019 Orange County Fair starts on Friday, July 12 and ends on Sunday, August 11. 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 Alcohol Server Training sign-up form is located on our website at www.ocws.org. Please log in to your account and use the online form located at "About>Courtyard." When selecting your availability, please indicate your 1st and 2nd choice dates. The classes are held in the Admin Building on the Fair-grounds. An email confirmation with a map 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 either Rochelle@714.272.3780 or Marcy@714.235.6459.

- Rochelle Randel – TIPS Trainer - Marcy Ott – Badging Coordinator 2019 OCWS Courtyard Committee

OCWS Wine Auction

Saturday, April 6, 2019 11:00 am - 5:00 pm OC Fair & Events Center Huntington Beach Building (next to The Courtyard) *** Please expect to be present for the entire event. No early check-outs! ***



The Wine Auction is a members only opportunity to purchase outstanding wines of all varietals at great prices!

Place your bid in our silent auction, offering several hundred 4-bottle lots of wine in every varietal imaginable. You can also raise your bidder paddle for many

premium lots in the verbal auction. The Wine Auction affords the OCWS Cellar Master a chance to clear out the cellar to make room for all the wine arriving for the 2019 Commercial Wine Competition. The event also helps provide funding for this year's Commercial Wine Competition.

We will also be placing four wine bottles in a sealed box that you can pick up during checkout. Each bottle in the box will be valued over \$10 (many worth much more). You will receive 4 bottles for just \$20 – that's a \$40 value.

Sign up now on the OCWS website or contact the office for assistance.

Bidder catalogues will be available the week before and during event check-in. This sale offers wine bargains galore! Everyone leaves happy and comes home a winner.



There will also be a nice selection of wines poured for your pleasure and plenty of food to keep you smiling throughout the day.

For your convenience, it is suggested that you bring wine glasses and pens to the Wine Auction. Limited quantities of individual wine glasses will be available for sale.

The price is \$20 per member.

One more thing—only OCWS members may attend—no guests please.

See you at the Auction!

- Bill Redding, Auction Director/Cellar Master

Winemakers Newsroom

The Winemakers' Group had their Quarterly meeting last month where we discussed upcoming events including the group bottle purchase which was coordinated by Ed Reyes, cork purchase coordinated by Bill Forsch, and Kern Vogel's upcoming Kit Wine Class. Many thanks to Stacey and Wendy Taylor for opening their beautiful home to us during this wet weather!

Winemakers' Group Storage Container. We are preparing our new 40 foot storage container, and getting ready to move out of our old rusty "dismal seepage" container.



Thanks to Hank and Chris Bruce for donating the shelving, and to Rich Skoczylas and Brian McDonald for helping assemble them during one of our rainy days! We will be moving our supplies and displays over shortly.

Home Wine Competition. The 2019 Home Wine Competition is going to be held on Saturday, June 15, at the OC Fairgrounds. We are always looking for volunteers to assist at this Competition, so please let me know if you would like to be involved.



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. Cheers!

- Kevin Donnelly

News for The Courtyard during the 2019 OC Fair

Required Courtyard Training

As we have previously mentioned, we will be using new cash registers at The Courtyard this year. If you have already been invited to volunteer as a Manager, Assistant Manager or Cashier, you will need to attend one of our 45-minute training sessions. Please be aware that there are only a few open sessions available.

If you have not already scheduled a timeslot, please call or email Brian McDonald at 714.772.284 or Brian@ocws.org for available dates and times.

If you have not previously managed or cashiered and are interested in being trained, please reach out to Fran Gitsham at Fran@ocws.org or to Brian McDonald at Brian@ocws.org.

Courtyard Volunteer Sign-ups

It's hard to imagine, but the OC Fair is right around the corner and that means volunteer sign-ups. This year *all* sign-ups will be online. A very big thank you Stacey Taylor for setting this up on our website! Sign-up start dates are:

- Managers, Assistant Managers and their co-Members: April 1
- Cashiers, Stewards and their co-Members: April 15
- Server sign-ups for all Members: May 1

If you believe you should be invited to sign up as a Manager, Assistant Manager, Cashier or Steward and did not receive an invitation to sign up prior to the applicable start sign-up date noted above, please reach out to Brian McDonald as soon as possible at Brian@ocws.org.

Please remember, shifts are generally filled on a first-come basis, so the sooner you sign up, the better your chances are of being assigned to the shifts you prefer. As has always been the rule, you must sign up for a minimum of three shifts.

All volunteers will receive an OC Fair pass and parking permit which are valid throughout the entire run of the Fair.

Fran Gitsham & Brian McDonald, The Courtyard Co-Chairs

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

April Winery Program: Red Soles Winery

Friday, April 12, 2019 Dinner starts @ 6:30 pm Avenue of the Arts Hotel 3350 Avenue of the Arts Costa Mesa, CA

How does one come up with a winery name like "Red Soles?" Their logo gives away the answer. Years ago, thinking of experimenting with their own fruit, Cheryl Phillips finally con-



vinced her husband Randy to make some wine. Not having any equipment, the pair crushed that historic first barrel with their own feet. Following a fruitful romp in that first bin of grapes, Randy and Cheryl stumbled upon the name

"Red Soles" while admiring each other's red, grape-stained feet.

Today, Randy and Cheryl Phillips farm 100 acres of rolling hills and limestone rich soils that provide ultimate growing conditions to produce their award-winning wines and premium grapes to sell to larger wineries. They are a small, boutique winery producing 2,000 total cases of Syrah, Viognier, Cabernet Sauvignon, Chardonnay, Petite Sirah and Zinfandel. Red Soles has won numerous Gold and Silver awards at our Commercial Wine Competition, and this evening you will have the



opportunity to try many of them.

As a side venture, Red Soles was among the very first wineries in Paso Robles to secure a Distilled Spirits Plant permit which allows for making liquor. They have a custom, handcrafted still imported from Germany and fondly named it "Patience, my Dear." With this, they process wine and distill it into fine brandy.

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

This buffet meal includes:

Beef Bourguignon with bacon, pearl onions, carrots and mushrooms Creamy mashed potatoes Roasted root vegetables Orange County salad with mixed baby field greens, candied walnuts, endive, cherry tomato, balsamic vinaigrette Crunchy sourdough baguettes



We offer a separate option of a "Heart Healthy" sit-down meal for \$45 for members and \$50 for guests.

The "Heart Healthy" sit-down meal includes:

Mediterranean salmon cakes with cucumber sauce Israeli cous cous and sautéed broccolini Orange County salad with mixed baby field greens, candied walnuts, endive, cherry tomato, balsamic vinaigrette Warm Artisan bread 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, April 7. Any cancellations after this date would be filled and refunded from the waitlist.

- Rich Skoczylas, Winery Program Coordinator

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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Member's Choice Mini-Tasting

Member's Choice Mini-Tasting Saturday, April 27, 2019 6:00 pm – 9:00 pm Various Host Sites

We're going to try something new with the next Mini-Tasting. We will be asking each of the attendees at the March Pinot Noir Mini-Tasting to vote on a preferred theme for the next "Mini," to be held Saturday, April 27.



Each host site for the March Mini will tally up the votes on a theme for April, along with the votes on the wines tasted that evening, and provide a summary of the top three theme choices per site along with the scores for all of the wines.

We will pick the most popular theme from the votes across the six March Mini-Tasting sites. The sign-ups for the Member's choice Mini-Tasting will open on the website on March 11, and we will list the winning theme so members know what they are signing up for.

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. 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 as yet to be determined. 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 awarded to 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 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.

The cut-off date for online sign-up is Monday, April 15. After this date, or if the web sign-ups are full before that date, please contact the OCWS office to determine availability and be added to the waiting list. The cancellation deadline is Friday, April 19.

- Cheers, George Cravens

New & Exciting: Wine Education Seminars



The first in a series of wine education seminars will be starting in March 2019! The first seminar, "Wine Basics for the Enthusiast," is a two hour class that will review the basics of wine production, wine tasting, recognizing and understanding wine labels from around the world, as well as learning to hone the palate for discerning consumers. And, of course, tasting wine from around the world!

Six wines will be tasted in class. Be confident and savvy in exploring new wines and new regions, starting with the basics.

Future seminars will cover classic wine making regions and grape varietals.

This first seminar is scheduled for Sunday, March 10, from 12:30 pm to 2:30 pm in Costa Mesa. The cost is \$47 per person and is limited to OCWS members only.

Sign-ups (with additional details) will be located on the OCWS website. Sign up early as the seminar is limited to 40 persons.

We are excited to offer these new educational opportunities to our members.

- Irene Scott, Wine Education Chair

May Winery Program: Monte de Oro Winery

Friday, May 10, 2019 Dinner starts @ 6:30 PM Avenue of the Arts Hotel 3350 Avenue of the Arts Costa Mesa, CA



The final Winery Program this year brings to the OCWS another award winner, Monte De Oro Winery. Their current wine selection, with numerous awards, reflects their goal to produce

the best possible wine from grapes grown in Temecula Valley. Monte De Oro's wines are crafted in a style to showcase the true varietal character of each grape variety, balanced with the fruit-forward territory and subtle influences from extended barrel aging in French, European and American oak barrels.

What sets Monte De Oro apart is their careful attention to vineyard practices, such as canopy management and controlling yields, as well as their delicate handling of the fruit and wine throughout its time in the winery. As a result, Monte De Oro's signature wines are elegant, balanced, well-structured and integrated, great with food or by themselves, and approachable in their youth but having a structure to improve for years to come. When visiting Monte De



Oro, you must try their Bistro and delicious menu of foods to complement their wines (the Bistro is open Thursdays to Sundays).

New members who joined after May 2018 and have not yet attended one of the Winery Programs this year have a last chance to attend this event and receive a gift and free bottle of wine.

OCWS Spring Membership Event

Sunday, May 19, 2019 3:00 PM to 7:00 PM The Courtyard at the OC Fairgrounds Costa Mesa, CA

The Rolling Stones said it best when they sang "Talkin' 'bout my generation"! Whether you're of the Silent Generation, a Baby Boomer, GenXer or Millennial, there is tons of fun to be had at the OCWS Spring Membership Event.

Was your first wine experience Chianti, Blue Nun, Boone's Farm or Bartle & James Wine Spritzers and your fondest mem-

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

Tequila lime chicken with Cotija cheese Mexican style rice Grilled spring vegetables with red and green peppers Santa Fe salad with baby wild greens, black bean and corn salad, roasted red peppers, tortilla strips and spicy Ranch dressing 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 Chile salmon with lime crema Mexican style rice Grilled spring vegetables with red and green peppers Santa Fe salad with baby wild greens, black bean and corn salad, roasted red peppers, tortilla strips and spicy Ranch dressing 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, May 5. Any cancellations after this date would be filled and refunded from the Wait List.

- Rich Skoczylas, Winery Program Coordinator

ories of games hoola hoops, Twister, Barbie or GI Joe dolls, Pong, Tetris or Donkey Kong? Come take a trip down memory lane with great people over super food, wine, games, and dancing to generations of music by the 3 to 7 Band.

Mark your calendars now to join in the fun! Sign-ups open online Friday, March 15.

Don't miss sharing the fun and memories from your past and making more in the present!

- Sara Yeoman & Fran Gitsham, Event Co-Chairs



The Wine Press

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

OCWS Save the Date Calendar

March 2	Pinot Noir Mini-Tasting
March 15	Winery Program: Trentadue Winery
April 6	OCWS Wine Auction
April 12	Winery Program: Red Soles Winery
April 27	Member's Choice Mini-Tasting
April 28	Newport Landing Champagne Brunch
May 10	Winery Program: Monte de Oro Winery
May 19	OCWS Spring Membership Event
June 1-2	Commercial Wine Competition
June 15	Home Wine Competition
July 12 to August 11	Orange County Fair



www.ocws.org



