



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 43, Issue 4, April 2019

President's Message

Over the years, many members have asked, what happens to all of those bottles? They are, of course, referring to the wines that are entered into the OC Fair Commercial Wine Competition which is co-hosted by the OCWS. The entries take quite a journey from wineries to a multitude of uses once they arrive at the Orange County Fair & Event Center (OCFEC). Each winery submits six bottles so each step involves a lot of duplicate maneuvers. Last year there were over 2,700 entries with 126 varieties!

The wines are received by the Wine Competition Committee and then cataloged and labeled in preparation for the judging in June. The entry to this competition is free! Bottles are labeled with a unique code for each bottle. The bottles that will be judged are "bagged" and labeled, sorted by sugar level and price categories so that wines are judged fairly to ensure a high priced wine is not judged against a low priced wine. Two of these six bottles are then sorted and put into judging categories, e.g. Cabernet Sauvignon (CS-1) bottles "A" and "B." The bottles are then judged in a blind tasting by a panel of

five judges with the "B" bottle held in reserve in the event the judges wish to re-judge a wine.

After the Competition, the remaining wines are then sorted again by varietal and placed into groups—those that were awarded a medal and those which were not. These wines are put into the OCWS Cellar and are offered to the public at The Courtyard during the annual Orange County Fair. Some are available as "Award" winning wines for taste. Others are used and poured on the "varietal" side for sale by the glass. This is a great opportunity to try many wines in one location, so come on by and tell your family and friends to come to The Courtyard and support the OCWS.

The remaining bottles are then re-sorted by varietal, medal and price and placed into either verbal lots or silent auction lots. This is the second fundraising event that makes the Commercial Wine Competition possible. This year's Auction is Saturday, April 6; sign up online or even at the door. Cheers!

- Bill Redding, President

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! ***

This is a members only opportunity to purchase outstanding wines of all varieties at great prices! Place your bid in our silent auction of 4-bottle lots of wine in every varietal imaginable. You can also raise your bidder paddle for many premium lots in the live verbal auction. The event also helps provide major funding for this year's Commercial Wine Competition. We will also be

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OCWS Wine Auction

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placing four wine bottles in a sealed box that you can pick up during Auction 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.



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. The price is only \$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

New Member Corner

Welcome New Members



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 March 11 meeting:

- Lynn & Jim Foster • Brittany Rojo & Aaron Zeroski
- Rebecca Martinez • Susan & James Crow • Pamela Bell
- Traci Hohwart • Joey Deleon & Robert Maloney • Luci Barretto
- Barbara Denning & Barry Combes

As of March 1, the OCWS had 1,030 members.

Seeking Host Site for New Member Mixer

The Board of Directors is looking to host a New Member Mixer. Our target date is Sunday, June 9. Expected attendance would be around 50 to 55 people. The OCWS provides the wine, water, paper goods, and food. All we need is a host site. The Mixer would be scheduled to run from 2 pm to 4-4:30 pm. Allow some time for set up and clean up. If you have a home or other facility that would accommodate a gathering such as this, please email or phone Brian McDonald at Brian@ocws.org or 714.227.7284.

- Brian McDonald, Director and Membership Chair

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 convinced 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.

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

New members who joined after our May 2018 tasting and attend your first 2019 OCWS Winery Program event will receive a bottle of wine from the OCWS Cellar as a special thank you.

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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Wines of Bordeaux: April Wine Education Seminar



Come join your fellow OCWS members for our next wine education seminar on the “Wines of Bordeaux.”

Like no other region in the world, Bordeaux is home turf for such iconic varietals as Cabernet Sauvignon, Merlot, and Sauvignon Blanc. Learn more about the 1855 classification and how the merchant class of historic Bordeaux dominated the wine trade. Six wines will be tasted, comparing Old World and New

World styles of these international varietals.

This 2-hour seminar is scheduled for Sunday, April 14 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. This will be a fun and very educational wine tasting event!

- Irene Scott, Wine Education Chair

Commercial Wine Competition: Hotel Reservation Information



If you plan on staying at the Costa Mesa Hilton Hotel for the weekend of the Commercial Wine Competition, please make reservations no later than Friday, May 17.

The OCWS has booked a block of rooms for OCWS members at a discounted rate, and this rate is guaranteed only until that date. This special rate does not require advance payment and is \$145 per night, plus \$12 per night parking. If you want to

stay on the 7th floor Executive Level, the rate is \$180 single and \$190 double.

Reservations can be made by phone at 714.540.7000 or online by accessing the booking link at <http://group.hilton.com/OCWS2019>.

When making reservations, be sure to mention the discount code “OCWS2019 Wine Competition” to receive the guaranteed rates mentioned.

- Bill Redding, President

Winemakers Newsroom

As we all welcome Spring to Orange County, we in the Winemakers' Group are getting ready for the Home Wine Competition! Our Competition this year will be on Saturday, June 15, a week later than usual. Note, we will be receiving home wine entries through the end of May.

We expect over 600 home wine entries and over 200 people involved. As usual, we are always looking for volunteers as Stewards and for other positions. If you would like to get involved, please sign up on the OCWS website. If you would like to volunteer as a Judge, please contact Kevin Donnelly at Kevindonnelly@ocws.org or 714-457-7229.

Winemaking Class. Kern Vogel will be leading his Kit Wine-making Class again this year on Saturday, April 13. OCWS members who may be interested in making wine but are intimidated by the “process” of securing and processing the grapes or their time does not match the availability of the matured grapes, which are usually available only during the Fall, will find this class highly enlightening. The Kit Winemaking Class

has produced graduates that have used kit wines to earn Bronze, Silver, Gold, and Double Gold medals at the OCWS Home Wine Competition!

The class is so easy and foolproof that we've even taught several of our OCWS Board of Directors to make wine, really good wine! If you would like to learn how to make wine from concentrated juices, please be sure to sign up at: <https://ocws.org/events/kit-wine-making-class-3/>.

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



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

- Kevin Donnelly

Rhone Mini-Tasting (Member's Choice)

Rhone Mini-Tasting
Saturday, April 27, 2019
6:00 pm – 9:00 pm
Various Host Sites



For the upcoming Mini-Tasting, we asked the participants in the last Mini-Tasting to suggest themes. We received a number of very good suggestions, with the most common (by a narrow margin) being Rhone wines. Since we also received suggestions for Rhone vs. Italian and New World vs. Old World, we will combine a few of the ideas for an interesting Mini-Tasting.

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. 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.

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. If the sign-ups are full on the website, please call the OCWS Office to be put on a waiting list. If we have sufficient interest, we will expand the number of sites.

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, April 15. After this date, please contact the OCWS office to determine availability. The cancellation deadline is Friday, April 19.

- Cheers, George Cravens

- Cheers, George Cravens

Dine with Wine: Champagne Brunch at Newport Landing

Sunday, April 28, 2019 @10:30 am
Newport Landing Restaurant
503 E. Edgewater Ave.
Balboa, CA



The weather is expected to be warm, and a fantastic brunch will be held on the patio lanai of the Newport Landing Restaurant. The restaurant is located on the waterfront with a panoramic view of Newport Harbor and Balboa Island. Newport Landing serves southern California cuisine in a unique waterfront location offering the ultimate in fresh food and quality.

Each person should:

- Wear your OCWS nametag;
- Bring a bottle of your favorite champagne or wine; and
- Drink responsibly

Because we need to contract with the restaurant with the attendance count, the last day to cancel and receive a refund is Monday, April 22. Any cancellations after this date would be filled and refunded from the wait list.

**SORRY THIS EVENT IS
SOLD OUT**

Parking. We strongly urge members to carpool as street parking is minimal and challenging. There is a parking lot at Palm Street/E. Bay Avenue, with a 2-hour maximum time limit, and a parking garage located at E. Bay Avenue/Adams Street. Parking is also located at E. Oceanfront/Palm Street. Otherwise, consider taking Uber or Lyft.

- Rochelle Randel & Mel Jay,
Dine with Wine Coordinators

Congratulations Are in Order

Congratulations to all who won door prizes at the Frances Ford Coppola Winery Program tasting that was held on Friday, February 22.

A special “congratulations” goes to Arnie Gamboa who won the top Coppola prize by naming the most winners of the Oscars, getting 16 out of 24 answers correct. Arnie received a special Coppola Care Package which included Coppola food items, wearables, and wine.

Unfortunately, we do not have a photo of Arnie with his Coppola prize; however, we would like to share with you several photos of prizes won by members present at the Coppola tasting, along with Bill Redding presenting winemaker, Francois Cordesse, with a plaque. Log in to the OCWS website to view many more photos taken at this event.

- Rich Skoczylas, Winery Program Coordinator



The Courtyard Portal during the 2019 OC Fair

Courtyard Volunteer Sign-ups

Can you believe it? Signups for the 2019 Courtyard are online.

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 sign-up start 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*



Alcohol Server Training—Intervention Procedures

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.

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 menu item “OCFair Courtyard > Alcohol Server Training (TIPS).” When selecting your availability, please indicate your 1st and 2nd choice dates. The classes are held in the Admin Building on the Fairgrounds. 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 at 714.272.3780 or Marcy at 714.235.6459.

- Rochelle Randel – TIPS Trainer
- Marcy Ott – Badging Coordinator

Commercial Competition Volunteers Needed

Calling all volunteers! The 2019 Commercial Wine Competition will be held June 1 and June 2, 2019 and volunteers are crucial to its success! This event offers many opportunities to meet winemakers, add to your wine knowledge, and enjoy getting to know your fellow OCWS members and learn how our competition works.

There are many tasks where volunteer help is needed, including stewarding, glass drying, computer input, and verification of scores.

All volunteer signups are now done online! Go to the OCWS.org webpage and **log in as a member first**. After logging in, go to About > Member's Corner > **2019 Commercial Competition Volunteers**.

The volunteer site identifies bagging nights, stewarding days, and other work tasks with dates and times. In order to qualify for stewarding, we need you to sign up for two additional work tasks. We can offer bagging, hotel setup, and moving of wine to and from the competition site. In addition, volunteers can elect to work the sorting event in June.

No training is necessary as newer volunteers will be teamed with competition veterans.

Sign-ups will begin Monday, April 1 on the OCWS website. Please make sure your email address is up to date in the ocws.org website as we will be using your email to send you confirmations.

If you have questions about volunteering, please email us at: Ken@ocws.org or Irene@ocws.org

We look forward to your participation in this very important event!

- Ken & Irene Scott, Volunteer Coordinators



The Good, the Bad & The Wine Tasting Room

Visiting a tasting room is an excellent way to experience the diverse selection of a winery's wines in a relaxed, fun, and social environment—albeit a foreign territory for those of us who live outside of wine country.

Insiders have shared some “do’s” and “don’ts”:

- Do try a wine you don't think you might like – this is what tastings are for
- Do refrain from openly criticizing wines; wine tasting is subjective (to a degree)
- Do ask for seconds if you are seriously considering buying the wine
- Do moderate your intake – spit if you are visiting quite a few tasting rooms
- Don't wear perfume or cologne – 80% of our sense of taste is experienced through our noses; be considerate with wearing as little scent as possible
- Don't ask for “in the industry” discounts
- Don't ask for the “good stuff” – it implies you are not being served any good wines; do inquire about reserve wines or library wines

- Don't haggle on the price; it's not a car dealership

The Orange County Wine Society supports all California winemakers and principals. Each year during the OC Fair, we proudly introduce award-winning wines as well as feature all wines from the Commercial Wine Competition for tasting by the general public at The Courtyard.



Membership in the OCWS does not include representing oneself as “industry” or an “industry winemaker.” The OCWS is a non-profit brand and we have established trust with many external audiences in the wine industry. We have a clear mission and vision and are strategic in our marketing and branding initiatives. Every member visiting a California winery should introduce themselves as an Orange County Wine Society member—be a proud marketer for the OCWS.

- The OCWS Board of Directors

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 2019 OCWS Winery Programs this year have a last chance to attend and receive a bottle of wine from the OCWS Cellar as a special thank you.

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

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 memories 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

Pinot Noir Mini-Tasting Wrap Up

Nearly 100 members and guests attended the March 2 Pinot Noir Mini-Tasting at six host sites. Five flights of wine came from various locations including Arroyo Grande Valley, Carneros, Central Coast, Sonoma, Sonoma Coast, Santa Maria Valley, and Willamette Valley (Oregon).

The overall favorite was from Patz & Hall in Carneros; second place was Aequorea's Seafarer; third was Fort Ross's Sea Slopes; and fourth was very close to third, from Capiax.

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	Patz & Hall; Hyde Vineyard Carneros	2016	\$55.99	WINE ADVOCATE 93+ —Medium ruby-purple colored, profoundly scented of black cherries, black raspberries, and red currants with touches of forest floor, black soil, stewed tea, and lavender.
2nd	Aequorea Seafarer Central Coast	2014	\$34.95	The aromatics are intense - redolent of dried cranberry, red apple skin, white pepper, and Earl Grey tea. The palate is bright and vibrant, with a core of dark red fruit, uplifted spice, grated chocolate, roasted nuts, dried orange rind, and toasty oak.
3rd	Fort Ross Sea Slopes Sonoma Coast	2014	\$29.95	ROBERT PARKER 90 POINTS —The 2014 Pinot Noir Sea Slopes gets its name from overlooking the Pacific Ocean at an elevation of 1,200 to 1,700 feet. This wine offers loads of Chinese black tea, pomegranate, floral notes, and a hint of raspberry in a medium-bodied, fresh, lively, Côte de Beaune style.
4th	Capiax Chimera Sonoma Coast	2016	\$29.95	ANTONIO GALLONI 90 POINTS —Laced with essence of sweet red cherry, underbrush, dried herbs, orange zest, and exotic floral notes. Plump and juicy, yet also very much medium in body and gracious, with terrific freshness.

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: Bill & Noel Forsch with their "Appetizer Feast"
- Hosts Pat & Frank Solis: Eberhard Neutz with his "Lebirkaefe with caramelized onions"
- Hosts Marcia & James Vaughan: Rich Skoczylas with his "Hazelnut Cake"
- Hosts Barbara & David White: Paula Becker with her "Mediterranean Chicken"

- Hosts Betty Jo & Jay Newell: Jean Rico with her "Chicken Tortilla Casserole"
- Host Mike Del Medico: Lynda Edwards with her "Spinach Dip"

The detailed scores by site will be posted on the OCWS website. Congratulations to all the winners!

A big *thank you* to the hosts! Please send your recipes to George Cravens at George@ocws.org as a possible recipe to be published on the OCWS website.

- *George Cravens, Director*

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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The Wine Press

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OCWS Save the Date Calendar

April 6	OCWS Wine Auction
April 12	Winery Program: Red Soles Winery
April 27	Rhone 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

