



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 43, Issue 12, December 2019

President's Message

As this edition of *The Wine Press* reaches everyone, we will have made it through Thanksgiving and moved on to the next round of holidays.

The OCWS website lists Director Responsibilities which identifies major/key events and administrative committees and assigned Chairs. In addition to the Committee Chairs and their OCWS member assists, a great deal of work is accomplished by many additional OCWS members. This gives me the perfect opportunity to recognize members who work in the background on many of our activities.

First, my apologies for any events or individuals that are not identified.

Some of our very popular Mini-Tastings require 5-10 host sites for each event. We have many longtime hosts and a good number of new hosts who have graciously opened their homes to hold this event. Special thanks to the Romanos, the Rows, the Solises, Topham/Genis, the Unruhs, the Neutzes, Frank/Puzzo, the Newells, Baurmeister/Schlotts, the Taylors, the Fornadleys, the Edwards, the Vaughans, the Kawais, the Rislings, Daison/Beckes, the Del Medicos, the Whites, the Phillips, the Bretts, the Rizuttos, the Bruces, and the Goods. Your generosity is truly appreciated.

The very successful Annual Wine Auction requires 8-10 members to bag and sort wine, working for 11 weeks to get this one-day members' only event accomplished. In addition, this past year 28 members volunteered their time in between placing their bids! Special thanks to the Esslingers, Peter

Schlundt-Bodien, the Whites, the Kawais, Richard Ward, the Wolsfelts, Stacey Taylor, the Stroms, the Lanes, the Bruces, Mike Iglesias, and Kevin Coy.

The Winemakers' Group is supported by Bill Forsch, Bruce Powers, Rob Romano, and Dave Wiegand year after year as they obtain corks, bottles, grapes, and juice for all very active OCWS home winemakers. Please read more about their tremendous efforts in the Winemakers Newsroom article.

The Annual Home Wine Competition that our members and many others from throughout the state enter each year, could not happen without Jim Downey, Kevin Donnelly, and OCWS member judges, stewards, cooks, and the many support staff who devote countless hours to make this event take place.

It takes hundreds of people to pull together the Commercial Wine Competition each year. Prior to the weekend, those two bottles that make their way to the Hilton are bagged, labeled, and sorted. Larry Graham, Fran Gitsham, the Bartletts, the Corbetts, Terry McLean, and George Cravens work many evenings to prepare the wines.

The next time you attend one of these events or meet these members, please express your gratitude and thanks to each of them.

Please remember to drink responsibly and consider using a designated driver or ride service. Best wishes for a Happy Holiday Season, cheers!

- Bill Redding, President

Upcoming Events:

- January 17 2
January Winery Program:
Dark Star Cellars
- January 29 4
Dine with Wine:
Pescadou Bistro
- February 7 5
February Winery Program:
Crystal Basin Cellars

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January Winery Program: Dark Star Cellars

Friday, January 17, 2020
Dinner starts @ 6:30 pm
Avenue of the Arts
3350 Avenue of the Arts
Costa Mesa, CA



Our 2020 Winery Program starts with Dark Star Cellars, an award-winning winery in Paso Robles. Dark Star was established in 1994 and is conveniently located two miles west of the 101, just off of the 46 on Anderson Road.

Visitors often can run into winemaker Michael Emling pouring at the tasting bar. Mike makes small lots of premium, hand-crafted wines, including traditional Bordeaux and Rhône styles, creative California blends, and some things not everyone has—Montepulciano, Tempranillo, Viognier, Roussanne, Rosé of Grenache, and Port. Their menu presently includes about 20 different varietals and blends.

Dark Star is pet and family friendly. Guests can check out their observation beehive, ax throwing pitch, free-range chickens, and winery cats. The knowledgeable owners are friendly, very welcoming and treat you like family. The cost of the buffet meal remains the same as last year and is \$40 for members and \$45 for guests.

This buffet meal includes:

- Roasted Breast of Chicken with Harissa, Preserved Lemons, Chickpeas and Mint Orzo Pasta and Charred Asparagus
- Greek Salad with Romaine Lettuce, Roma Tomatoes, Kalamata Olives, Feta Cheese, Red Onions, Sun Dried Tomatoes, House Made Croutons and Basil Lemon Vinaigrette

We offer a separate option of a “Heart Healthy” sit-down meal for \$45 for members and \$50 for guests. This selection includes:

- Grilled Salmon with Olives, Capers, Sun Dried Tomatoes and Fresh Mint, Quinoa with Fresh Herbs and Charred Asparagus

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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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January Winery Program: Dark Star Cellars

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- Greek Salad with Romaine Lettuce, Roma Tomatoes, Kalamata Olives, Feta Cheese, Red Onions, Sun Dried Tomatoes, House Made Croutons and Basil Lemon Vinaigrette

Sign Up. 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.

New Members. If you joined after our May 2019 tasting and

attend your first Winery Program tasting in 2020, we will gift you with a bottle of wine.

Volunteers Needed. We will need a couple of volunteers to help with check-in. Please indicate your availability to assist when you sign up to attend this event.

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, January 12. Any cancellations after this date would be filled and refunded from the waitlist.

- Rich Skoczylas, Winery Program Coordinator

Winemakers Newsroom

The Winemakers' Group has finally completed their group purchases and deliveries of grapes but are all still fermenting, racking, and putting wines to sleep for the winter. I want to highlight the *fabulous* work Bill Forsch, Bruce Powers, Rob Romano, and Dave Wiegand do for our Winemakers' Group grape purchase. Their arrangements, contracts, pickups and deliveries of the various varietals for the 2019 vintage have been nothing short of *awesome!* This year they delivered 2,000 pounds of Merlot, 1,500 pounds of Zinfandel, 2,000 pounds of Pinot Noir, 2,750 pounds of Sangiovese, 5,000 pounds of Cabernet Sauvignon, 1,150 pounds of Malbec grapes, and 660 gallons of Chardonnay juice. That equals 10 tons of grapes! Way to go OCWS Winemakers. Special thanks to Sol-



Jim Kerins, Bill Forsch, Rob Romano pressing grapes



Group Grape Purchase

tera Winery, Lucas and Lewellen Vineyards, and Emerald Creek Winery for supplying these fabulous grapes.

Thank you all, as well as the others that have helped unload and transport the grapes, and OCWS mentors who help the newbies learn this thousands-of-years-old skill!

Winemakers' Group Holiday Party & Potluck. This month, we are looking forward to the Winemakers' Group Holiday Party & Potluck to be held on Saturday, December 21 in Yorba Linda. We plan on opening our newly bottled 2018 home wines.

Be sure to frequently visit the OCWS website for upcoming Winemakers' Group events and sign-up information. We are always looking for new members to learn winemaking.



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

- Kevin Donnelly

Wine Education 101: Celebrating the Holidays with Sparkling Wine



The Holidays are the perfect time of year to celebrate with a glass of bubbly—sparkling wine!

Those little bubbles in your glass give rise to an explosion of festivities, sparkles, and celebrations—maybe even a few giggles! Sparkling wine is a holiday favorite because it can be found in many different styles which is what makes it so versatile and easy to enjoy with hors d'oeuvres, dessert, and yes,



even with your main course. With so many sparkling styles to choose from, how do you select the best bottle for your celebrations? To start with, we should understand what sparkling wine is and answer the most common questions surrounding it: What is the difference between Sparkling Wine and Champagne, and which is dryer, "Extra Dry" or "Brut?"

To find out these answers and to read more about sparkling wine, check out our website at <https://ocws.org/category/wine-education/>.

- Irene Scott, WSET-3, Wine Education Chair

A French Dine with Wine: Pescadou Bistro

Wednesday, January 29, 2020 @ 6:30 PM

Pescadou Bistro

3325 Newport Boulevard, Newport Beach, CA

Bonjour! We will have 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!”



The cost for this dinner will be \$51.50 or \$56.50 (Filet Mignon entrée option) per person, inclusive of tax, gratuity and fees.

Menu

Amuse Bouche

Chick pea hummus crostini

First Course (Select one)

French Onion Soup Gratinee

Or

Salad d’hiver

Belgium endive, red beets, arugula, blue cheese walnuts and pear

Entrée Choice (Select one)

Roti de Cabillaud

Roasted wild Alaskan cod, fennel, red onions Yukon Gold potatoes, yellow curry butter sauce

Or

Aiguillettes de Canard a l’orange

Roasted duck breast, orange Grand Marnier sauce cranberries, mashed potatoes, haricots verts

Or

Boeuf Bourguignon

Braised beef stew marinated in red wine with aromatic vegetables, pearl onions, carrots, mashed potatoes

Or

Cassoulet

White bean casserole, smoked pork hock and belly Toulouse sausage, duck confit

Or

Filet Mignon *(extra \$5 price for this item)*

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

Dessert Duo

Crème Brulee a l’orange and Mousse au Chocolate

Beverages

Regular Coffee or Decaf included

All other beverages are extra on a cash and carry basis

Attendance Particulars. Attendance is limited to 20 people. The office will confirm your attendance or place you on a waitlist. Please bring a bottle of wine per person to share and your own wine glass. Be sure to drink responsibly and remember to wear your name tag.

As this event will fill up fast - sign up on the website - do not delay! As we need to contract with the restaurant in advance with the number of meals, the last day to sign up or cancel and receive a refund is Wednesday, January 22. Any cancellations after this date would be filled and refunded from the waitlist.

Parking. Street parking has been replaced by new city public parking at the corner of Newport Blvd. and 32nd Street. It's free after 6:00 pm as well as any street parking in the area that has meters. **DO NOT PARK** in the small private parking lot between the public parking and the "Las Fajitas" Mexican restaurant – they tow away! In addition, do not park in the Pavilion Shopping Center.

- Rich Skoczylas, Director

New Member Portal



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 November 12, 2019 meeting: Allie Malina & Joe Kolin-sky, Maggie Thompson, Lane Poor & Nelhs Betancourt, Shaune Hand, Kari Shotwell & Glen Esau, Grace DiBernardo, Kari & Vince Cook, Teri Penniston, Diana Sulejmani, Tina Haas-Healey, Estela & Robert Mullen, Susan & Scott Hand, Kit & Robert Brown and Josh Mons & Stephen Fry.

As of November 12, the Wine Society had 1,068 members.

New Member Info. If you are thinking about attending an event and are not sure how to dress, what to bring, how it works, or just want someone to meet and greet, please reach out to any member of the Board of Directors, feel free to phone Brian directly at 714.227.7284, or email the “New Member Hotline” at Brian@ocws.org.

- Brian McDonald, Director & Membership Chair

February Winery Program: Crystal Basin Cellars

Friday, February 7, 2020
Dinner starts @ 6:30 pm
Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA



Crystal Basin Cellars boasts the best wine production team in the Sierra Foothills who create the most flavorful wines from local fruit. They provide a

winetasting experience that is one part fun, one part information, and a price-to-value that is second to none. They call this style of service “legendary Foothill hospitality!”

Red wines at Crystal Basin are crafted from grapes grown within 30 miles of the winery, in the El Dorado appellation. Growers bring the winery 15 different red grape varieties, and they process them in their historic facility. The winery, a 100-year-old building, has been a pear barn, a box manufacturing facility and an apple barn—and now it’s a grape barn! In fact, the building was the second winery to be licensed in El Dorado County after the end of Prohibition.

El Dorado grapes were originally planted by the gold miners in the 1850s and 1860s. These hearty vines created a legacy that is followed today to produce the best wines that showcase the amazing flavors created by the soil, climate and precipitation. Access to such a wide variety of grapes allows Crystal Basin to create varietal wines from individual grapes because they create the most flavorful wines from their unique, high-altitude growing environment.



The cost of the buffet meal remains the same as last year and is \$40 for members and \$45 for guests.

This buffet meal includes:

- Roasted Chicken with Mustard, Fresh Basil and Garlic, Garlic Mashed Potatoes and Seasonal Heirloom Baby Vegetables
- Mixed Baby Greens with Sun Dried Cranberries, Fresh Raspberries, Goat Cheese and Glazed Walnuts

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

The “Heart Healthy” selection includes:

- Grilled Branzino on Butternut Squash Puree with Herb Salad, Roasted Butternut and Squash Hash
- Mixed Baby Greens with Sun Dried Cranberries, Fresh Raspberries, Goat Cheese and Glazed Walnuts

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.

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- 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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OCWS Save the Date Calendar

- December 6 OCWS Holiday Dinner & Dance
- December 21 Winemakers' Group Holiday Potluck
- January 17 Winery Program: Dark Star Cellars
- January 29 Dine with Wine: Pescadou Bistro
- February 7 Winery Program: Crystal Basin Cellars
- March 13 Winery Program: Fallbrook Winery
- April 17 Winery Program: Eberle Winery
- May 8 Winery Program ZD Wines



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