



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 44, Issue 3, March 2020

President's Message

It's happened. We have made it to a new decade, which causes some people, myself included, to take a look back. For me, this means considering the changes that have slowly or abruptly taken place in the wine arena.

My first experience with wine mostly included White Zinfandel and various forms of imported Rosè wines or Gamay Beaujolais. My first winery trip to Napa opened a whole new world to me. I discovered Cabernet Sauvignon that not only did I taste for "free" at Joseph Heitz, it was poured by Joseph Heitz!

One of the changes are screw tops. It seems that screw tops have graduated from Red Mountain by the gallon to wines that routinely win awards. A recent trip to New Zealand and Australia demonstrated that the change to screw tops is well established worldwide. The percentage of screw tops in the U.S. has grown approximately 15% in the last ten years.

Yes, even wine in cans has arrived. *Wine Spectator*, May 2019, announced "Canned Wines Come of Age." They report that

canned wine sales have increased from \$2 million in 2012 to \$69 million, a 69% increase. Many giants of the industry, e.g., E&J Gallo and Treasury, are in the game.

A while back, I wrote a President's article about trying something new. Well, I guess boxed wine and cans of wine are now on deck. I have already tried screw tops. How about you?

Things have changed over time for the OCWS as well. In addition to our popular Winery Programs, Dine with Wine and Mini-Tastings, there are many new events for our members to enjoy including the educational seminars. Wines of Spain is coming in March.

At The Courtyard during the OC Fair, we have featured wineries where the winemakers come in person to meet the public and showcase their wines. There are also a wide variety of seminars held on weekends during the Fair.

Please be sure to join us for one of our many events this year. Cheers!

- Bill Redding, President

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Hotel Reservations: Commercial Wine Competition

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 May 15, 2020. The OCWS has booked a block of rooms for OCWS members at a discounted rate, and this rate is guaranteed only until that date. The special rate does not require advance payment and is \$145 per night, plus \$14 per

night parking. If you want to stay on the 7th floor Executive Level, the rate is \$180. Reservations can be made by phone at 714.540.7000 or online at **Booking Link:** <http://group.hilton.com/ocws2020winecomp>; be sure to mention the discount code "OCWS 2020 Wine Competition" to receive the above rates.

- Bill Redding



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Winemakers Newsroom

The OCWS Winemakers' Group had their Spring Quarterly Meeting on Saturday, February 29 at the home of Jim and Isabell Kerins, in the beautiful Silverado Canyon. Photos will be featured in an upcoming newsletter and online.



2020 Home Wine Competition. We are ramping up into high gear for our Home Wine Competition to be held on Saturday, June 13.

We published an advertisement in the March/April edition of *WineMaker Magazine*, and we are sending out beautiful brochures, thanks to Ken Scott.



We are always looking for volunteers for Judges and Stewards. Judges will be encouraged to attend our Judges' Training Seminar on Saturday, May 9.

If you would like to volunteer to work the Home Wine Competition, or would like a brochure, contact kevindonnelly@ocws.org or phone Kevin at 714.457.7229.



If you have any other questions regarding the Winemakers' Group, contact Kevin at the above-listed email address or phone number.

- Kevin Donnelly

Wine Education Seminar: "Wines of Spain—Vida de Vino"



Join us as we explore the classic wines of Spain – one of the top wine producing regions of the world. You will be introduced to some of Spain's many wine regions and the beautiful terroir expressed in these unique wines. Powerful reds and bracing whites represent only a small part of this amazing wine culture. Unpack the tumultuous history of this country along with its wide range of varietals and styles, from fresh and fruity to fortified. Enjoy this whirlwind tour of Spanish wine culture with 6 iconic wines to taste during class.

This seminar is scheduled for Thursday, **March 19, from 6:30 pm to 8:30 pm in Costa Mesa.** The cost is \$49 per person. Sign-ups (with additional details) will be located on the OCWS website. Sign up early as the seminar is limited to 40 people. Due to limited seating, this is a **Members-only** event.

- Irene Scott, WSET-3, Wine Education Chair

March Winery Program: Fallbrook Winery

Friday, March 13, 2020
Dinner starts @ 6:30 pm
Avenue of the Arts Hotel

3350 Avenue of the Arts, Costa Mesa, CA

Nestled in the heart of Southern California is Fallbrook Winery.



A visit to them is a short drive from Orange County where they rest between the Pacific Coast and the Pala Mesa Mountains and produce the highest quality red and white varietals. We are excited to

have their Head Winemaker, Euen Parker, visit us for this tasting. Euen was educated in New Zealand and France and has consulted throughout Spain and the United States. He has won numerous awards at Fallbrook Winery and is a Judge in the Commercial Wine Competition.

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

This buffet meal includes:

**Beef Stroganoff with Buttered Noodles
and Seasonal Baby Vegetables**

**A salad of Baby Spinach Leaves with Pears,
Toasted Walnuts & Goat Cheese
with Tarragon Vinaigrette**

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:

**Pan Roasted Local Seabass
with Orange Fennel Reduction
Garbanzo Bean Mash and Seasonal Baby Vegetables**

**A salad of Baby Spinach Leaves with Pears,
Toasted Walnuts & Goat Cheese
with Tarragon Vinaigrette**

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.

New Members: If you joined after our May 2019 tasting and you attend your first Winery Program tasting in 2020, we will gift you with a bottle of wine.

Volunteers Needed: We need a couple of volunteers to help with check-in. Please indicate you can help 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, March 8. Any cancellations after this date would be filled and refunded from the waitlist.

- Rich Skoczylas, Winery Program Coordinator

Alcohol Server Training for The Courtyard: TIPS Training



The 2020 OC Fair will be here soon, which means it's time to schedule alcohol server training. Most Training for Intervention Procedures (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 do

not 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 2017 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 2020 OC Fair starts on Friday, July 17, and ends on Sunday, August 16. 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, 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)." The classes are held in the Admin Bldg. 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 Rochelle at 714.272.3780 or Marcy at 714.235.6459.

*- Rochelle Randel & Teri Lane, TIPS Trainers
- Marcy Ott, Badging Coordinator
2020 OCWS Courtyard Committee*

Dine with Wine: King's Fish House

Wednesday, March 25, 2020
@ 6:30 pm
King's Fish House
Laguna Hills Mall
24001 Avenida De La Carlota
Laguna Hills, CA



Our next Dine with Wine event will be held in south Orange County at King's Fish House. It is predominantly a seafood restaurant; however, for the hard core carnivores, they do offer excellent steaks.

King's Fish House focuses on delivering the best possible offerings in a wide selection of seafood, including raw bar items, chilled shellfish, sushi, sandwiches, grilled seafood, and even whole fish. King's Fish House menu can be viewed at www.kingsfishhouse.com/laguna.

This Dine with Wine event has a different format with each

person selecting their meal directly from the menu. The restaurant will bill each couple or individual separately. It also gives you the option to customize your choice of an appetizer, entree, dessert and choice of coffee or tea.



This is a *Members-only* event and attendance is *very limited*. Sign-up to this event opens Sunday, March 1 on our OCWS website. The OCWS office will confirm your attendance or place you on a waitlist when the event fills. Sign-ups close Sunday, March 22.

Bring a bottle of wine per person to share, but be sure to drink responsibly. You are encouraged to bring your own wine glasses.

Please remember to wear your name tag.

- Rich Skoczylas, Chair

OCWS Wine Auction

Saturday, April 4, 2020
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 OCWS Wine Auction is right around the corner. This is a *members-only* opportunity to purchase outstanding wines of all varietals at great prices!



Place your bid in our silent auction, offering over 1,000 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 Wine Auction affords the OCWS Cellar Master a chance to clear out the cellar to make room for all the wine arriving for

the 2020 Commercial Wine Competition. This 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. You will receive 4 bottles for just \$20.

Bidder catalogues will be available the week before and during event check-in. This sale offers wine bargains galore! 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 \$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

Looking for a Host/Hostess New Member Mixer Site

The OCWS Board would like to host another New Member Mixer on Sunday, June 28. We are looking for a member that might be willing to host this event. It would be from 2 pm to 4 pm. The OCWS provides the wine, glasses, food, plates, flatware, and serving necessities. All you have to do is provide the location. We would anticipate attendance to be around 50

to 60 people, but it can be limited to whatever number you feel your home can accommodate.

If you have any interest, please contact me at 714.227.7284 or at Brian@ocws.org.

- Brian McDonald, 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 February 2020 meeting:

Vicky & Robert Kleppe; Tamara & Keith Martin; Dean Stanton; Nan & Rich D'Alessio; Cheryl & Scott Shelton; Carolyn & Steve Sartin; Randall Black; Therese Conte; Kimberly & Scott Lewis; and Katherine Bell & Gabriel Steffens.

As of February 1, the Wine Society had 1,055 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*

Wine Education 101: Blood, Guts, Bones and Mud in our Wine?



You might think that wine, a product made from grapes, should be "vegan" and not contain any animal products. This is not necessarily the case for many of our wines today. In winemaking, there is a process where the wine needs to

settle and clarify so that ultimately the bottle of wine we open is clear of sediment and haze. Left on its own to occur naturally, this process could take up to a year to settle and produce a clear wine. Further fining might also need to be performed to

remove undesirable constituents such as excessive astringency or bitterness. In order to accomplish this settling and fining of wines more efficiently, winemakers may use a variety of additives to speed up and enhance this process.

So, could there really be blood, guts, bones and mud in our wine? To understand more about what additives are being used to produce that beautiful bottle of clear wine you enjoy, continue reading at: <https://ocws.org/category/wine-education/>.

- *Irene Scott, WSET-3, Wine Education Chair*

Commercial Wine Competition Volunteers Needed

Calling all volunteers! This year the 2020 Commercial Wine Competition will be held **Saturday, May 30 and Sunday, May 31** and volunteers are crucial to its success! **Please note the date change this year and save the date!** This event offers many opportunities to enjoy getting to know your fellow OCWS members and experience some great California wines.

There are many tasks where volunteer help is needed including stewarding, glass drying, and computer input and verification of scores. **No training is necessary** as newer volunteers will be teamed with experienced competition volunteers.

All volunteer sign-ups are now done **online!** The volunteer site identifies bagging nights, stewarding days, and other work

tasks with dates and times. In order to qualify for stewarding, you will need 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. An email announcement will be sent late March notifying members when sign-ups begin. Please make sure your email address is up-to-date on 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 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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April Winery Program: Eberle Winery

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

**SORRY THIS EVENT IS
SOLD OUT**

The April Winery Program presents a winemaker who was introduced to Bordeaux wines, studied enology and earned a doctorate degree at UC Davis, pioneered the Paso Robles Wine Appellation, and became a star winemaker with an incredible 40+ year legacy. In 2019, he was awarded the esteemed Robert Mondavi Hospitality Award. This month we are honored to bring you a living legend, Gary

Eberle. Gary Eberle is considered a pioneer in the Paso Robles wine region. He landed in Paso Robles in the late 1970s with a mindset to produce Cabernet Sauvignon. Settling on 64 acres in the east side, he released his first Cabernet Sauvignon in 1979 and continues through today to produce fine Cabs that exceed expectations associated with the price.

As we need to contract the meals with the hotel, the last day to cancel and receive a refund is Sunday, April 12. Contact the OCWS office to be placed on a waitlist. If any cancellations occur after this date, they would be filled and refunded from the waitlist.

- Rich Skoczylas, Winery Program Coordinator

Champagne Brunch at Newport Landing Restaurant

Sunday, April 26, 2020
11:00 am — 2:00 pm
Newport Landing Restaurant
503 E. Edgewater Avenue, Balboa, CA

The weather is anticipated to be warm, and we will have a fantastic brunch 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, and provides incomparable southern California cuisine serving the ultimate in fresh food and quality. A sample of the brunch menu includes:

Beef/Pork Carving Stations; Design Your Own Omelets; Eggs Benedict; Sausage and Bacon; Pancakes/French Toast; Belgian Waffle; Clams and Mussels; Teriyaki Skewered Sirloin; Peeled Shrimp; Seafood Marinated Poke; Mahi Mahi/Salmon; Chicken Penne Pasta; Cobb & Caesar Salads; Taco Bar; Ceviche; Clam Chowders; Smoked Salmon; Shrimp/Scallops; Ravioli or Chef's Pasta; Enchiladas; Breads, Desserts; Juices, Coffee or Tea

The price for this brunch is \$45 for members and \$50 for guests. This price includes tax and gratuity. You may purchase

their champagne at an additional cost of \$6. You may also bring your own wine or champagne at \$7.50 per bottle corkage fee, payable at the restaurant. Please wear your name badges.



Sign up on the OCWS website to attend this event. Space is limited; when it fills up contact the OCWS office to be put on the waitlist. Because we need to contract with the restaurant the attendance count, the last day to sign up, make changes or cancel and receive a refund is Monday, April 20. Any cancellations after this date will be filled and refunded from the waitlist.

Parking. Parking is a challenge on Balboa Island. We strongly urge members to car pool, as street parking is minimal. There is a parking lot at Palm Street and E. Bay Avenue, with a maximum time limit. There is also a parking garage at E. Bay Avenue and Adams Street. Parking is also located at E. Oceanfront and Palm Street. If these parking options do not work, please consider taking Uber or Lyft.

- Mel Jay, Event Chair & Rochelle Randel, Co-chair

The Great OCWS Bake Off Competition & BBQ is Coming!

Now is the time to **Save the Date** for the Spring BBQ and the Great OCWS Bake Off Competition.

Saturday, May 16, 2020
3:00 pm to 7:00 pm
The Courtyard at the Fairgrounds

There is tons of fun to be had at the Spring Membership BBQ. Great food by

the Cooks Caucus, a plethora of wines from the OCWS Cellar and, for your listening and dancing pleasure, entertainment by the Three to Seven Band.

CALLING ALL BAKERS TO ENTER THE FIRST EVER GREAT OCWS BAKE OFF COMPETITION!

Details to follow, so mark your calendars

now to join in the fun! Sign-ups open online at ocws.org on Sunday, March 15. We look forward to seeing you there!

- Sara Yeoman & Fran Gitsham, Event Co-Chairs



Mini-Tasting: Rhone Wines

Saturday, May 2, 2020
6:00 pm – 9:00 pm
Various Host Sites

The Rhone Valley is known for a wide range of white and red wines. The whites are frequently aromatic blends with varietals including Viognier, Marsanne, Roussanne, and Grenache Blanc. Many of the reds are well-known either as single-varietals Syrah, Grenache, and Morvedre, among others, or as blends like GSM. For this event, we will feature Old-World (French) wines side-by-side with New World (California). As usual, it will be a blind tasting with five flights of two, one white flight and four red flights. One of the challenges will be to identify which wines are from California and which are from France.

Hosts: Mini-Tastings are held at various host sites around Orange County. If you would like to host this event, please email me at George@ocws.com. You may need to sign up and pay until host sites

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 (please add a note on your signup if there is a specific location you would like, or a group of people you want to attend with). 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 couple 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 as a prize for Chef of the Evening voted by the guests at each site. Our winning Chefs of the Evening will be named in the wrap-up newsletter article.

We are planning for seven sites for this Mini-Tasting so the limit is 112 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 office to be put on a waiting list. If we have sufficient interest, we will expand the number of sites. Sign-ups on the OCWS website will open on Friday, March 20.

Due to the advance purchase of wines, you will not receive a refund if you have to cancel after the cancellation date. The cut-off date for online sign-up is Monday, April 20. After this date, please contact the OCWS office to determine availability. The cancellation deadline is Friday, April 24. Bon Appétit!

- Cheers, George Cravens

The Courtyard at the 2020 OC Fair

All FOR Fun
July 17 - Aug 16, 2020

It's hard to imagine, but the OC Fair is right around the corner again! The OC Fair's theme this year is **ALL FOR FUN**. As any of you who have worked at The Courtyard during the Fair know, we have known that it is almost all for fun and the Fair is finally catching up to us. We are running the OCWS's major fundraiser of the year, thereby sustaining the organization, increasing our exposure, running an effective membership drive to the public, and concentrating on our scholarship raising efforts. Please note that the Fair will begin and end one week later, so please plan your time accordingly.

Volunteer Sign Ups. All sign ups will be online again this year, with sign up dates as follows:

- Managers, Assistant Managers & their co-members – April 1
- Cashiers, Stewards & their co-members – April 15
- Servers – May 1

All positions, except for servers, will receive an email inviting you to sign up in those capacities and on the above dates. If you have not received an email prior to the appropriate date and feel you should have, please accept our apologies now and do not hesitate to reach out to us at

Courtyard@ocws.org.

Please remember that shifts are generally filled on a first come, first served basis. So the sooner you sign up, the better the chances are that you will receive your requested shifts. As has been the rule in the past, in order to receive the Fair access and parking passes, which are valid throughout the entire run of the Fair, a minimum of three shifts is required.

If you have any questions, please give a shout out to Fran@ocws.org. Looking forward to seeing you and sharing fun times at the 2020 OC Fair!

- Fran Gitsham, Courtyard Chair

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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Orange County Wine Society, Inc.
PO Box 11059
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OCWS Save the Date Calendar

- March 13 Winery Program: Fallbrook Winery
- March 19 Wine Education Seminar: Wines of Spain: Vida De Vino
- March 25 Dine with Wine: King's Fish House
- April 4 OCWS Wine Auction
- April 9 Wine Education Seminar: Wines of Germany and Austria
- April 17 Winery Program: Eberle Winery—**Sold Out**
- April 26 Champagne Brunch: Newport Landing
- May 2 Mini-Tasting: Rhone Wines
- May 8 Winery Program: ZD Wines
- May 14 Wine Education Seminar: US Wine Regions and Wines
- May 16 Spring Membership Event: The Great OCWS Bake Off & BBQ
- May 30-31 Commercial Wine Competition
- June 13 OC Fair Home Wine Competition
- July 17 -
August 16 Orange County Fair



www.ocws.org

