



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 44, Issue 7, July 2020

President's Message

Greetings everyone! The OCWS has been busy continuing the work of our organization. Our office staff, Lynda Edwards and Rochelle Randel, have been working remotely to answer emails and provide support to our Board of Directors, Event Chairs and wineries. If you need assistance, please send an email to Office@ocws.org.

Working together, Charles English our bookkeeper, Mel Jay, Treasurer, and Dave Stancil, Finance Committee Chair have been paying our bills and monitoring our finances. Over the years, wise and prudent leadership in the organization allowed us to build up our reserves to weather these difficult times. I am pleased to report that as a result, we are in sound financial shape.

I have been working monthly with the OCFEC staff to schedule future events through 2021. We have been able to gain access to our office and cellar on a monthly basis to ensure that they are safe and secure. Like most of us individually, the OCFEC is waiting on guidance from state and local authorities that will allow activities

to resume. As with businesses and wineries throughout the state, everyone is eager to resume operations when it is safe to do so. This year the Annual Business Meeting will most likely need to be done "virtually." We are in the process of working on the logistics and will provide more details as the meeting, scheduled for September 11, gets closer.

This summer, the OC Fair is *Going Virtual!* The OCWS has been invited to be part of this virtual event and Sara Yeoman, Director, is working towards providing video content in July 2020. We are also working on a number of "virtual" events starting at the end of June for our membership. Please look for these events which will be posted on our website at www.ocws.org.

It is once again time to invite our membership to become members of our Board of Directors. Please see Greg Hagadorn's article and consider running for the Board this year. As the candidates declare, we will be posting their candidate statements on the OCWS website. Cheers,

- Bill Redding, President

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Membership Update

No new members were admitted in May. As of June 1, the Wine Society had 1,045 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



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Winemakers Newsroom

We all missed this year's Home Wine Competition, and we are getting tired of sitting on our laurels. The OCWS Winemakers' Group is venturing into new territory by offering two instructional winemaking classes virtually, with you watching on your computer from the comfort of your own home.

Our first virtual seminar will be *Filtering, Fining and Bottling* your wines before the 2020 grapes arrive. This class covers the actions you need to take to finish your wines, including filtering your wine, fining your wine,



filling your bottles with wine, cork options, corking your wine, capping your bottle, and labeling your bottle. This *free* seminar will last one hour, and is scheduled for July 8 at 7:00 pm.

The second seminar will be a class on *Making Kit Wines*, given over Zoom video conferencing, spanning 5 weeks! Instructor Karyl Newton



will run the class every Saturday morning for an hour, starting at 10 am from July 11 through August 8. Karyl will move through all the steps of making wine from a kit, from opening the box all the way to corking your bottles.

You can make your own wine in your home right along with us. You can purchase your own kit wine for \$90, equipment for \$140, and bottles for \$51 (or re-use your own). Karyl will demonstrate each step, answer your questions at the end of each session, and you will end up with 30 bottles of your own homemade wine.

You also have the option to just "audit" the class without making wine. We will recommend which kit wine you can start with, including Cabernet Sauvignon, Malbec, Shiraz, Merlot, Chardonnay, Viognier or Riesling. The cost of the audit class is \$25, and you can have your whole family watch the class from your home.



Both of these classes are available for signup now on the OCWS website. I hope to "see" you all in the virtual sphere! If you have any questions, I can be reached at 714.457.7229 or by email at Kevindonnelly@ocws.org. Happy winemaking everyone.

- Kevin Donnelly

OCWS Board of Directors: Call for Candidates

There's no script about how to run for an OCWS Board of Director seat during a pandemic. We may not be able to socialize with each other due to distancing directives, and campaigning is not quite what it was before. This is uncharted territory for everyone. So how do you even begin if you are thinking about getting more involved with the OCWS outside of volunteering for or attending various OCWS-related events?

Are you innovative, open-minded, possess good interpersonal skills, are results oriented and a problem solver? If you feel good answering those questions, then a position as a Director of the OCWS just might be right for you.

The beginning of a three-year term of the nine members of the Board of Directors, according to the Bylaws, shall be staggered such that three members' terms will expire each year. The three vacated Board positions will be filled each year by a vote of the OCWS membership, following the Annual Business Meeting in September. We have two members that cannot run again so two positions will need to be filled by new members.



The overall time commitment for a member of the Board varies, based on assignments and participation. We

are moving from having the Board manage some events to having our members run the event with a Board coordinator being the liaison to the Board regarding budgets, event timing and placement.



A candidate should possess some of the following skills and experience as well:

- General knowledge of OCWS events and activities
- Experience as a volunteer in some events
- The ability and time to organize events during the year
- Selected event and budget management skills
- Be a member in good standing

To declare your candidacy for a position on the Board, the candidate must present their Declaration of Candidacy in writing, by mail or via electronic media to the Election Chair no later than fourteen (14) calendar days prior to the scheduled Annual Business Meeting.

During the Annual Business Meeting, you will have the opportunity to speak to the membership and present your qualifications. A written Statement of Qualifications must be presented to the Election Committee no later than five (5) calendar days after your Declaration of Candidacy.

If being an OCWS leader interests you, feel free to contact Greg Hagadorn with any questions related to Director Responsibilities, the election process or anything related to the election. I can be reached at 714.388.8803 or at Greg@ocws.org.

- Greg Hagadorn, 2020 Election Chair
- Leslie Brown, 2020 Election Committee Member
- Jolen Zeroski, 2020 Election Committee Member

Ergonomics 101: The Importance of “Neutral Posture” in a Virtual Setting

One of the core principals of ergonomics is “neutral posture.” This refers to the resting position of the body—the position in which there is the least tension or pressure on joints, muscles, nerves, tendons, ligaments, etc. By keeping the body in neutral posture, we can avoid fatigue, discomfort, and injury.

In this respect, the body is like a rubber band. In its most relaxed and natural state, a rubber band is in its neutral posture. When the rubber band is stretched out, it engages and becomes tense or strained.

Similarly, when a body part is moved out of its neutral posture, the relevant muscles, tendons, and ligaments engage and be-



come tense or strained. How can we avoid this?

By adjusting our viewing station set-up so that our body remains in neutral posture when we are working or attending a virtual setting.

Attend OCWS virtual events comfortably!

Wine Education 101: Summer Wines—Keeping it Light



Summer is finally here! With summer comes sunshine, warm weather and most likely some poolside/patio wine drinking with friends. So, what are some good choices for your summer wine drinking that will keep you cool and refreshed? The key to great summer drinking wines is that they have a *lighter body and a higher acidity*. These wines will be refreshing and delicious when served chilled. Yes, even light-bodied red wines can be delicious when served slightly chilled.

When referring to a wine's "body" it usually refers to a feel of "weight" in the mouth. Imagine the different mouthfeel you

would experience with water or non-fat milk, then 2% milk, and finally full-fat milk or cream. This comparison will help you begin to understand what "body" means in wine. Most varietal wines have a "body" that is typical for that grape varietal. Wine components that increase a wine's "body" or "fullness" include sweetness, glycerol, grape and yeast polysaccharides, and phenolic content (in red wine). On the other hand, the perception of "fullness" can be decreased by acidity.

To understand a little more about wine acidity and why it is important when looking for a crisp, refreshing summer wine, continue reading at: <https://ocws.org/category/wine-education/>.

- Irene Scott, WSET-3, CSWS, Wine Education Chair
Winemaking Certificate, UC Davis

Ideal Wine Serving Temperature Chart

STYLE	EXAMPLE	TEMPERATURE
Med/Full Bodied Oaked White Wine	Chardonnay, Fume Blanc	Lightly Chilled 50° – 55° F
Light/Med Bodied White Wine	Sauvignon Blanc, Riesling, Pinot Grigio, Viognier, Rosé	Chilled 45° – 50° F
Sweet Wines	Muscat, White Zinfandel, Riesling (sweet), White Port, Late Harvest White	Well Chilled 43° – 45° F
Sparkling Wines	Sparkling Wine, Champagne, Prosecco, Cava, Asti	Well Chilled 43° – 50° F
Light Bodied Reds	Pinot Noir, Lambrusco, Dolcetto, Dornfelder, Gamay	Lightly Chilled 55° F
Med/Full Bodied Reds	Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Malbec, Petit Sirah, Mourvèdre, Nebbiolo	Room Temperature 59° – 64° F

Easy & Refreshing Summer Cocktail



Enjoy a frosty wine slushy made with real fruit and wine!

Ingredients:

1 bottle (750 mL) of your favorite wine (red or white); 2 cups frozen fruit (unsweetened); and ½ cup powdered sugar, or you can use a little less

Instructions:

- Add the frozen fruit, sugar and a few splashes of wine to a blender, blend until smooth.
- Pour in the rest of the wine and blend until incorporated.
- Pour this mixture into ice cube trays (stir if the fruit begins to settle in the bottom of the blender jar).

- Freeze, and when ready to drink, place a handful of the frozen cubes in a blender.
- Add a splash of additional wine* to make the blending easier and to the consistency that you want.
- Pour into wine glasses and serve immediately (with a straw if you like). *NOTE: You can reserve some of the earlier wine or add some from another bottle.

Some wine and fruit combinations to consider: Frozen peaches and Moscato wine; frozen mangoes with a Marlborough Sauvignon Blanc; and frozen blueberries and raspberries with a Pinot Noir. Enjoy!

- Irene Scott

How to Kill Time & Make Time or a Clock When Stranded at Home



There is no doubt that the pandemic has changed our lives worldwide. But we also hear of people that have risen above the social conditions by being creative and keeping active. As an active OCWS member, I do miss our events. But I have found ways to keep on going. Maybe this is something that can keep you going.

I have been taking on a number of home projects since April, but this is one I think you will like and it puts those pesky old used corks hanging around the house to good use! I made a cork clock for my backyard patio.

Once I had all the materials, it took me about two days to complete the project. Getting the materials—well that was another matter. I will take you through my process, but don't hesitate to deviate as you see fit.

My materials are

- About 80 corks, used or otherwise
- One "clock movement mechanism"
- One set of "1.5-inch Rough Rusty Metal Vintage Western Number Full-Clock Face Set"
- 10 ¾" by 10 ¾" backboard
- 4-foot length of ¾"-corner molding (or comparable frame)
- Wood glue
- Picture frame hook (optional)
- Gold metallic spray paint (optional)
- Velcro tape (optional)

The clock mechanism and the numbers were obtained through eBay. Believe it or not, the mechanism can be purchased for about \$2. The numbers were more expensive; about \$9, but if you have your own or can make your own, go for it. They should be about 1½" tall. Search for the words I have marked with quote marks above.

For the backboard, I used 1/8"-thick plywood that was hanging around. I cut the backboard with a table saw. You might find something different for this part such as a metal sheet or, if the clock is only for indoor use, a piece of good quality cardboard. Keep in mind, you might need to cut an opening in the back to access the clock battery and set the time (but that is not absolutely necessary as I will explain below). If you cut an opening, make it only big enough to remove the battery and turn the clock set wheel. You will need the rest of the backboard in place for the clock mechanism to be attached!

I made a frame using ¾" corner molding and a miter saw, stained it and sealed it with a clear spray coating. But if you have a suitable frame already, that's one less complication.

Because of the dimensions of the clock mechanism, I laid out the corks in a 2-on-a-side alternating pattern (see the photo). Of course you can choose any pattern you want. The problem with the pattern I chose is that most corks are slightly more than twice as long as they are wide. This meant that I had to trim a small amount off of every cork! I did this using a belt sander. However, a sharp knife and a very careful hand will work. To avoid this, you can have the corks laid out all in one direction. You will only have to cut at the end of each row (to square it up) and some for the center square hole where the mechanism will go.

Lay out a few pencil lines on the backboard to assure good alignment of the corks and to mark out the center square where the mechanism goes! Use wood glue to attach the corks to the backboard being mindful of the alignment. I recommend that you glue a row or two and let it dry. Don't glue them all at once. And don't forget to leave the center free for the clock. When the corks are in place and you are happy with the alignment, make your frame. I won't detail this part. I leave that to you.

(Continued on page 6)

What's on Your Reading List?



Below are three novels by James Conaway detailing the beginnings of the Napa Valley wine industry and its subsequent growth.

I have read the first two, and I think they are very

good and highly recommend them:

- *Napa: The Story of an American Eden*
- *Napa at Last Light: America's Eden in an Age of Calamity*

- *The Far Side of Eden: New Money, Old Land, and the Battle for Napa Valley*

I have also read *American Rhone* by Patrick J. Comiskey describing the history of Rhone wines in California and the West Coast. It is a little hard to find but very good and worth the effort.

The Coronavirus has upended life across the globe, but one activity that has been largely untouched is reading.

- Ed Reyes, OCWS Member

How to Kill Time & Make Time or a Clock When Stranded at Home

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The last part is adding the clock mechanism. First, with the hands removed and a bit of masking tape around the center elements, spray paint the mechanism with a gold or suitable color spray paint. But before it dries, sprinkle a small amount of saw dust over it for that rustic effect. Note, if you have something else to use as a face plate, like your favorite wine label, no need for the paint.

The next step is to add the clock mechanism. This is important. I highly recommend you use Velcro tape and here is why. Whether or not you have an access opening in the back—and particularly if you don't—using Velcro will allow you to place, adjust and remove the mechanism easily while holding it firmly in place with enough clearance for the clock's hour hand off the surface of the corks. If you don't want to cut an opening in the backboard, now you can remove the mecha-

nism to access the battery and set the time.

Last item is to add the numbers. I purchased some used rusty numbers. I cleaned them and spray painted them black. White is an option, but if you choose any other color, make sure it stands out on the cork surface. Place the numbers where you think you want them to assure a proper alignment. Then glue on the 3, 6, 9 and 12 to assure alignment. Finish with the rest of the numbers. Add a picture frame hook or mounting wire to the back. Add your battery, set the time and voilà. You're done.

Remember, how you ultimately build the clock is up to you. The important thing is that you do it and enjoy it while you are doing it. A glass or two of wine does help though.

Feel free to contact me if you have any questions or concerns at Harral@earthlink.net.

- Scott Harral, OCWS Member

Sharing a Beloved Recipe

Yorkshire Pudding



I have been making this non-traditional popover recipe since I was a little girl, and the crunch is still the best with the eggy inside. It goes with everything just as dinner rolls do, including soups and leftover slider sandwiches.

Preheat oven to a consistently *hot* 450 degrees.

- 1-1/8 cup flour
- 1/2 teaspoon salt
- 2 unbeaten eggs
- 1-1/8 cups milk

In a large bowl, sift flour and add salt. In a large measuring

cup, add cold milk and eggs, then whisk well. Pour into flour mixture and whisk together until pancake batter consistency. Batter may be refrigerated for later.

Lightly spray muffin tin with non-stick oil and fill each cup two-thirds full. Bake at 450 degrees for the first 15 minutes, then decrease oven temperature to 375 degrees for the last 30 minutes.

Do not open the oven door while baking. Similar to a souffle, the tops may collapse with the pressure difference. Don't even bump the oven if possible.

Makes 12 if you are lucky and they survive before getting to the table. Reheat by toasting lightly.

Enjoy!

- Leslie Hodowanec, Director

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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Contributing Photographer: Wendy Taylor

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A Glimpse into the First Edition of the OCWS "Free Run"

The OCWS's most cherished and beloved member, Charlie Owen, recently came across in his office the very first, and a few subsequent editions of, the *Free Run*. The *Free Run* was the name of the Wine Society's very first newsletter which debuted in April 1981. Charlie thought we might enjoy a few snippets from its very first edition.



Orange County Wine Society, Inc.

FREE RUN

VOLUME I NUMBER 1

P.O. Box 3221, Orange, CA 92665

April 1981

We are pleased to send you this the first issue of our publication. We sincerely hope that you will find it informative and interesting. Many of you already know about the OCWS, some of you may not. A history of how the Society was formed is presented below.

It is our intention that the **FREE RUN** will keep you aware of meetings, activities, goals, and accomplishments of the Society.

The name, **FREE RUN**, was chosen as the result of a contest. We feel it represents one of our Society goals, the free flow of information about wine appreciation, winemaking, and California wines. To all those who are familiar with winemaking, "Free Run" represents the **FINEST**; and we hope our efforts here accomplish this.

HISTORY — ORANGE COUNTY WINE SOCIETY, INC.

The Orange County Wine Society was formed by a group of wine enthusiasts who had visions of providing the forum to stage the best Commercial Competition of California wines in the State.

AN IDEA WAS BORN

In May 1976, Brant Horton, an Orange County wine retailer, conceived of the idea that the Orange County Fair should sponsor a competition of California wines. To set it apart from the other competitions, the concept was:

- Each year only certain varieties would be judged.
- All wines available at retail stores in Orange County would be judged.
- Wines would be judged in price groups.
- Judges would be the best qualified individuals available and would be limited to winemakers or winery principals.
- High quality and professional judging standards would always be maintained.

The underlying theme for the total event was to educate the public about California wines.

On May 24, 1976, Brant discussed this concept with Jerry Mead, noted wine columnist. Jerry quickly realized the full impact that such an event would have as the competition gained stature in the total California wine scene.

On May 27, 1976, Brant and Jerry met with the Orange County Fair manager. Even though the reaction was favorable, it was just too late for the Fair Board to make any new commitments for that year's fair.

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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OCWS Website Administrator: Wendy Taylor
OCWS Photographer: Jim Burk

Famous Winemakers

Visit OCWS

On March 13, 1981, the OCWS was honored to welcome Joe and Alice Heitz to Orange County. A sellout, turn-away crowd of members only shared Heitz Cellars wines, and enjoyed a presentation of slides of Joe's winery and vineyards, narrated by the master winemaker himself.

On April 25, 1981, another sellout crowd of lucky OCWS members gathered at STOX II restaurant for a memorable "Marriage of Food and Wine", presented by Mike Grgich, of Grgich Hills. We're very appreciative that these busy and talented master winemakers took their time to travel to Southern California to share their knowledge and wonderful wines with the Orange County Wine Society.

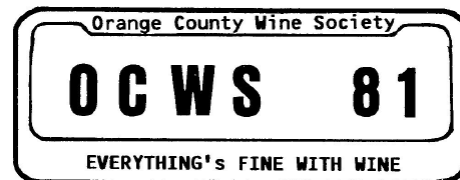
ATTENTION

HOME WINEMAKERS

The 1981 Home Wine Competition will be coming up soon....so now is the time to start preparing your wines for the judging. All entries should be submitted no later than May 30, 1981. The judging will again be held in the Memorial Gardens at the Orange County Fairgrounds. It will take place from 8:00 a.m. to 1:00 p.m. on Saturday, June 6. Immediately following the judging there will be a pot-luck picnic at the Memorial Gardens. The home wines left over from the judging will be available for tasting at the picnic.

An awards brunch will be held on Sunday, July 6, 1981. This event will honor Home Wine Award Winners, so be sure to enter your best wines.

Complete details for the competition will be sent out soon. Contact Steve Davis, c/o OCWS for additional information.



The OCWS has a license plate frame with the message, "Everything's Fine With Wine." These are available for just \$7.50 each, plus \$1.00 for shipping. Write to OCWS.



The Wine Press

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

- July 8 Filtering, Fining and Bottling Virtual Seminar
- July 2020 Summer Sunday Seminar Schedule:
- July 5 Winemaking for Mere Mortals—Kevin Donnelly
- July 12 Grapes vs. Grains Food Pairings with Wine & Beer—
 Ed Reyes & Sara Yeoman
- July 19 Cabernet Sauvignon: Big and Bold—Carolyn Christian
- July 26 Wines for Your Summer BBQ—Ken Knapp
-
- July 11-Aug 8 Kit Wine Class Virtual Seminar
- July 17-Aug 16 Orange County Virtual Fair
- August 28 Declaration of Candidacy Deadline
- September 11 Virtual Annual Business Meeting



www.ocws.org

