



# The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 46, Issue 9, September 2022

## President's Message

### Beautifully Hard Decisions

As President, I have the honor and challenging task of presenting the President's Award at the Annual Business Meeting to a



person whose commitment to the OCWS is on a scale par to, almost, none. It seems the list of potential candidates is the same each year, but mostly with people whose names show up all year long in one volunteer capacity or another. These people are the glue of the organization and what keeps us functioning at what on the surface seems to be effortless, which is as far from the truth as you can get. Many of these people are past directors and well know what they have gotten themselves into by volunteering on an almost full-time basis and taking responsibility for major portions of the organization. These are the people who, besides your Board of Directors on any given year, play an integral part in running the business of the OCWS.

This accolade is due to many, and many of the people whose names you see below have already received this honor in the past, but I would be remiss if I didn't publish a list of people who put their hearts and souls into the Orange County Wine Society just this year.

Just 2022 alone, the following people have my thanks for more reasons than there is room to list:

- ✓ Liz & Lloyd Corbett – Head of Cataloging for the Commercial Wine Competition and creators of the Featured Winery Program at the OC Fair, which brought in almost \$17,000 this year for the scholarship fund.
- ✓ Kevin Coy – Head of Judges for the Commercial Wine Competition, CWC Move and Sort, and Wine Cellar Supervisor throughout the year, among anything else he sees that needs to be done.
- ✓ Leslie Hodowanec – Chair of the OCWS Scholarship Fund, Set-Up and Tear-Down Coordinator for The Courtyard at the OC Fair.
- ✓ Teri & John Lane – Successors to the Corbetts in Cataloging for the Commercial Wine Competition, Lead Coordinator and trainer for ABC RBS training for The Courtyard at the OC Fair (Teri), Head of Judges for the Home Wine Competition (John).
- ✓ Bill Redding – OCWS Cellarmaster, which is a year-round job coordinating wines and all associated event functions, i.e., sorting wine lots for the Auction, etc., and Facilities Coordinator for the Commercial Wine Competition.
- ✓ Stacey Taylor – Technology oversight and creator of [WineCompetition.com](http://WineCompetition.com) and Commercial Wine and Home Wine Competition software programs.

And, although current Board members, the following people well deserve acknowledgement:


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## Bubbles ‘n Brunch

**Bubbles ‘n Brunch**  
**Sunday, October 9, 2022**  
**11 am—2 pm**  
**Orange County Mining Co.**  
**10000 S. Crawford Canyon Road**  
**Santa Ana, CA**



We’re going to kick off this brunch season with an old standard in Orange County. In 1974, some ninety years after the last appreciable silver was coaxed from these hills, the Orange County Mining Co. opened its doors. Ever since, they have provided

their guests with a rustic, casual American steak house and saloon experience. So, let’s relax, toast, laugh and enjoy the view! Here is a sneak peak at some of their Buffet options:

- Cinnamon Rolls
- Eggs Benedict
- Scrambled Eggs with Cheese
- Bacon and Sausage
- Omelet Station
- Waffle Station
- Prime Rib station
- Cheese Enchiladas
- Chicken Fajitas
- Snow Crab Legs
- Shrimp
- Smoked Salmon
- There will also be a selection of assorted salads and desserts.

Parking is adjacent to the restaurant. Carpooling or ride sharing is suggested. The price for the Buffet is \$65 for members and their guests, *all inclusive*. The event is now posted on the website for signups. Space is limited; when the event fills up, please contact the OCWS office to be placed on a waitlist.

Each person is requested to:

1. Bring a bottle of your favorite champagne and/or wine
2. Bring champagne and/or wine glasses
3. Please wear your OCWS nametag
4. Please drink responsibly

Because we need to contract with the restaurant the attendance count, the last day to sign up, make changes, or cancel to receive a refund is Wednesday, October 5, 2022. Any cancellations after this date would be filled and refunded from the waitlist. Looking forward to toasting with you again!

**- Rochelle Randel, Champagne Brunch Chair**



## President's Message

(Continued from page 1)

- ✓ Carolyn Christian – OCWS Marketing, which is a year-round job for the overall organization and wine competitions. Carolyn did an amazing job this year on implementing social media campaigns.
- ✓ Rich Skoczylas – Winery Program Coordinator, Volunteer Scheduler for The Courtyard at the OC Fair, Cooks Caucus member, among other things.

These people are just the beginning when it comes to the magnitude of volunteerism it takes to make things run smoothly and

## Winemakers Newsroom

### It's Time to Make Wine

As a winemaker, I always look forward to this time of year, harvest season. It's the opportunity to do something new, whether it's working with a new varietal, planning a future blend, or simply making a new vintage from this year's crop. At the OCWS, we have the opportunity to make wine from fresh grapes each year, but not just any grapes. Through our winery and vineyard contacts we have access to some of the same high-quality fruit used by commercial wineries.



Right now, our Winemakers Group annual grape purchase is in full swing. Two of our finest winemakers, Bruce Powers and Kevin Donnelly are coordinating our grape purchase. We are taking orders for Merlot, Cabernet Sauvignon and Zinfandel grapes and fresh Chardonnay juice from our longtime source in Dry Creek Valley, Sonoma.

We also have access to Barbera sourced from Lucas and Lewellan Vineyards in Santa Barbara County. OCWS winemakers have been making wine from grapes sourced from these vineyards for many years. They always produce high quality wines which have garnered numerous awards for our winemakers.

Making wine takes patience and planning. It's given me a great appreciation for commercial winemakers who make wine on such a large scale compared to my small production. It's made me respect those that farm the land, those who grow the high-quality fruit needed to produce fine wines. It's made me appreciate the hard work the people in this industry do as their livelihoods.

continue to bring you, our members, events to enjoy. Every member who volunteers, whether it be on a full-time basis or just a few hours a year at one event makes a major contribution to the functioning of the OCWS and are desperately needed to continue our success in the future.

**GIVING**  
what we can

My thanks to these people for what they do and to all of you for considering helping in some small way.

- Fran Gitsham, President

And winemaking *is* a lot of work, there's no sugarcoating it. So why do I do it? As odd as it may sound, I think it's a lot of fun. The satisfaction of enjoying wine that I produce is well worth the effort. Those who know me know I enjoy pairing food with wine and I get such satisfaction creating both a meal and the wine to go with it. And, I have to admit, I get the biggest kick from seeing others enjoy my wines too.

Harvest season is a busy time of year for winemakers. But sometime in the future when we pop the cork from a bottle we produced this year, we won't remember all the work involved. That popping sound will only inspire us to make more wine.



For those of you who want to start making wine, please contact me at [Ed@ocws.org](mailto:Ed@ocws.org) for more information. The group has some basic, surplus winemaking equipment available, free of charge, to help you get started. If working with fresh grapes seems intimidating, an easier way to start is from kits or frozen juice. These are available year-round and are a great way for a new winemaker to learn the craft. Many of our own winemakers started with kits and continue to make excellent wines from them.



Check out this month's article by one of our winemakers, Scott Herral, for his story on how his winemaking journey began using wine kits.

- Ed Reyes, Winemakers' Group

# It's Not Your Same Old Chili Cookoff

It's time once again for the Annual OCWS Chili Cookoff on **Saturday, October 1 from 2 pm to 7 pm at The Courtyard.**

We are planning on having a live band and are looking for one that can play whatever music genre suits our fancy. Whether we favor '60s, '70s or '80s, swing or country western, ballroom or salsa, they will play something for everyone.

Every entry will be eligible for the Peoples' Choice and Best Presentation Award, **but entries will be eligible for only one Award in Category One.**

Chili Award categories are:

<b>Category One</b>	<b>Category Two</b>
<b>Best Chili with Beans</b>	<b>People's Choice</b>
<b>Best Chili without Beans</b>	<b>Best Presentation</b>
<b>Best Chili with Wine*</b>	
<b>Most Unusual Chili**</b>	
<b>Best New Member Chili***</b>	

\* **Wine should be a key element in your chili;**  
\*\* **Unusual chili includes vegetarian chili and white chili; and**  
\*\*\***A new member is anyone who joined after October 1, 2019 and did not participate in the 2019 Chili Cookoff.**

Contestants must select a category from the list under Category One and may get an Award only in the category selected. All contestants are eligible to win an Award under Category Two even if in addition to an Award under Category One.

Now is your chance to show off your cooking skills and enter your own special brew!

If cooking is not your fancy and you just want to taste, you can simply attend and sample the many Chilis being offered, that is great too! At 2 pm, the event will formally begin and all entries will be available for general Chili tasting. For those who only want to "taste," the admission price is \$45 for members and \$50 for guests.

In addition to all the great diverse Chili, our Cooks' Caucus will be back cooking up barbecue picnic fare with all the accompaniments. We will have a wide variety of wines to cool your tongue after tasting the Chilis.

All Chili entrants will be awarded a bottle of wine for your efforts. Prize-winning Chili Chefs will be awarded the highly cov-



eted **Engraved Chili Ladle.** Our distinguished panel of judges from the Culinary Arts Department at Orange Coast College will again do the honors of tasting and judging the Chilis.

Each Chili team will be allowed a space 30 inches by 4 feet wide to set up their chili display (**there are no larger display areas**). The displays will be judged and a "**Best Presentation**" Award given to the most impressive.

At least one Chili Team contestant must be an OCWS member in good standing. Chili Team contestants are admitted free (up to a maximum of two members per team). Cooks must sign up online by Wednesday, September 21. Attendees must sign up online by Wednesday, September 28.

If you would like to volunteer to help put on this fun event (and we really need your help), please contact our volunteer coordinator Alice Polser at [Ajpolser@hotmail.com](mailto:Ajpolser@hotmail.com).

## ~ Chili Cookoff Rules ~

1. Each team will consist of **no more than two cooks**, one of which must be an OCWS member
2. Each Chili Team will have **no more than four linear feet** of work/display area
3. Each entry must provide at least six quarts of Chili
4. Contestants will have access to set up starting at 9:30 am
5. Chili must be ready for judging by 12 noon; presentations must be ready for judging by 2 pm
6. You need to provide a way to keep the chili hot (camp stove, crock pot, etc.)
7. If you'll need electricity, you must furnish your own extension cord. Electric "spiders" will be located around the serving area. Extension cords must be the heavy-duty type
8. Bring your own ladle or spoon for serving
9. OCWS will provide tasting cups and spoons

**- Brian McDonald, Chair & Alice Polser, Co-chair**

## Announcing the OCWS Photography Contest



The OCWS is starting a photography contest and you are invited to participate! As you might have guessed, the subject is "Wine," but this can mean many things to many people. Do you have a great shot of the sun filtering through the vines just before picking?

Or an action shot of wine being poured with some great swirls in the glass? Or a romantic shot of a couple toasting each other with some wine? These are just a couple ideas, and I am sure you have many more ideas of that great shot involving wine in some way.

Each month the Photography Committee will select a "Photo of the Month" for publication in an upcoming *Wine Press*. The ultimate goal is to publish an OCWS Calendar, consisting of the 12 best photos of the year. These may or may not be the 12 monthly winners.

The rules are simple:

1. Entrants must be OCWS members in good standing and the submitted photo must have been photographed by the OCWS member when he/she was an active member.

2. The photo must be somehow wine oriented. It may be of a winery, a vineyard, the winemaking process, the finished product or simply the consumption. But don't limit yourself to these ideas!
3. The photo may be submitted to the photography committee anytime but will be considered only for the month it was submitted. There is a limit of five (5) submissions per month.
4. Upon submission, the photo becomes the property of the OCWS, so before you submit it make sure it is your property. Please get permission from any people in the photo to use for OCWS marketing purposes.
5. The photo may be submitted in any either JPEG, RAW, TIFF, or Photoshop format. Any size is acceptable, but is preferred to be at least 3000x2400 pixels, which is an 8x10 shot at 300 dpi for printing.

To submit a picture attach it in an email to [Jim@JBurk.net](mailto:Jim@JBurk.net). Be sure to include your name, phone number, picture location and picture title.

If you have any questions contact Jim Burk at [Jim@JBurk.net](mailto:Jim@JBurk.net), OCWS photographer and head of the OCWS photography committee.

- Jim Burk, OCWS Photographer

## New Members Corner



The Orange County Wine Society extends a warm welcome to its newest members! Membership for the following members was approved by the Board of Directors at the August 2022 meeting:

**Birgit & Mike Beaudette, Richard Espinachio, Julie & Jerry & Smith, David Abshier & Aracel Del Rio, Linda & William Gillespie, Mary Lamas & Paula Harrill, Dominic Tornambe, John & Lisette Espinosa, Mikel Etxeberria & Jen Zick, Amber & Nathan Urone, Heather Naef & Trevor Vickery, Kathleen Alva & Paul Wooldridge, Deborah & William Jackson, Barbara J. Baiz, Carrie & Zachary Sherburne, Daniel Fogle & Adam Obenberger, Scott Cunningham & Amber Castro, Lance Hassell, Susan & Ron Ford, Rhonda & Steve Gatley, Laurie & Marc Alexander, Kendra & Darin Bradshaw, Deanna & Patrick Manion, Jane Haass & Andrea Richard, Cathy & Dave Eckhart, Vanessa & Reggie Valdez, Antoinette & Trevor Holton, Jamie & Lance Huante, Atsuko & Joe Barrett, Rogelio Tapia & Andrea Aragon, Kathy Wales & Stephanie Thomas, Eugenie & Brian Super, Mackenzie & Michael Benner, John & Mary Riegel, Bill & Bonnie Bousema, Nancy & Tom Asnon, M. Julene Kiesling & Lloyd Nie-**

**to, Bill & Kathryn Sanders, Denisse & Juan G. Castillo, Megan Sawyer & Shaun Villasenor, Sandy Eulitt, Christine Smith, Janis & Mark Paulson, Stephan Wright & Rachel McBain, Mike & Louise Beaty, Nguyen & Sophia Vu, Tony Burciago & Yesenia Hernandez, Kimberly Killian & James Reinholdt, Toni Carrillo & Angie Mancilla, Steve & Audrey Perlman, Claire Jackson, Debbie Logan, Peter Milich & Ashley Montgomery, Mark & Christine Abrams, Greg & Shawna Ramirez, Adam Orozco & Rachel Cardenas, Mary McMenamin & George "Chip" Cuthbert, Christine Foote & Francine Rivas, LuAnn Sanderson & Inder Singh, Judith Long & Lee Bowyer, Shana & Winokur, Josh Byer & Gabrielle Noble.**

As of August 1, the OCWS has 959 members.

**New Members.** For new members trying to log into the website, go to [OCWS.org](http://OCWS.org). Your default login is the primary member's email address. The default password is the primary member's zip code. Both of these may be changed under the tab "My Account" once you log on. However, there may be only one login/password per membership.

- Brian McDonald, Director  
& Membership Chair



## Let's Make Some Wine

You are a purveyor of great tasting wine and everything about it, right? You wouldn't be reading this newsletter if that were not true. You buy the good stuff. You go with friends to drink wine. You might even limit your friendships to fellow wine drinkers. If someone calls you a "wineaux" it's a complement!

So why haven't you taken the next step and start making your own wine?

In my case, making wine was thrust upon me. Back in 2009, my exceptional son, knowing my strong interest in wine, set it upon himself to give me a basic home winemaking kit as a birthday present. Except for when I lived and worked in the Middle East, I have been making wine at home ever since. I did get even with my son though. I gave him a beer making kit, which he used for several years.

And on that note, with my many years of experience with kit wines, this article is for those who want to give it a try. If you are fortunate enough to have a neighbor or friend that makes wine, you are way ahead of the game, but if you're venturing out on your own, let's talk. And keep in mind OCWS has a subgroup of very experienced home winemakers that can support you along the way.

So, here it is. With all that comes with a kit, making wine at home is actually very easy and it does not take up that much space. For years, I started it in my kitchen, then moved the fermenter/carboy to a location in my spare room for further processing and aging. Just make sure you work over a big plastic sheet because you are going to spill some!

After the first day of effort to get everything clean, sanitized and the fermentation started, your time commitment is anywhere from around ten minutes to about an hour per day for the first seven to ten days. Then occasional time to check, filter and, when ready, bottle your product. If you get fancy, you can take a little more time to create your own special labels.

So let's get you your first kit. I happen to get my supplies at a company out of Massachusetts called Beer and Wine Hobby, Inc. ([beer-wine.com](http://beer-wine.com)). A closer option is More Wine Professional in Pittsburg, California ([morewinepro.com](http://morewinepro.com)). In both cases, shipping is involved. In Southern California, there are a number of places to get supplemental equipment and replacement supplies.

A quick online search will help you find something near you. A local provider might even have starter kits and there is the added advantage of getting some additional advice.

Although one-gallon kits are out there, the five bottles of wine you make will not satisfy you. I recommend going right to the six-gallon/23-liter kit as once you fall in love with winemaking,

besides making thirty bottles of wine, this will be your basic size from then on. The image shows a complete starter kit available from Beer and Wine Hobby that comes in at \$180. It's very good quality and will last you for years. I still have much of my original equipment, which I have supplemented from time to time.

This kit I am showing will have everything you need including corks and a corking tool. But it is missing two items: bottles, which you can reuse from your own wine consumption, and the grape must itself! FYI, in the winemaking parlance, "must" is the resulting grape juice after being pressed.



And what about that? This is where the challenge begins. There are so many choices out there for red, white or other wine preferences such as dessert wines, port-style wines and some amazing fruit wines. Again, these kits are readily available from online suppliers and, very likely, from your local supplier. The selection is huge.

For a six-gallon kit, you have two size choices. You can get a fully ready-to-go six gallon bucket of must or you might want to start with a 2½-gallon box of grape must concentrate. To this, you will add about 3 ½ gallons of drinkable (but not distilled) water to make up the difference. The advantage here is that it is cheaper if you are shipping it and the must itself tends to be less expensive. So if it's your first time, you might not want to go all out in this grand experiment.

One thing to keep in mind down the road – the more expensive the kit, generally the better the quality of the must. As any winemaker will tell you, you can only make really great wine from really great grapes. But if you are a novice, you might just want to begin with less costly must and learn from your experiences.

Both kit sizes will also come with detailed instruction as well as all the necessary supplemental items, such as metabisulfite for sterilization, potassium sorbate to finalize fermentation, a recommended yeast, and filtering agents. As you get familiar with the process, you might do like I do and experiment with different yeast options... but again, that's later.

One other piece of equipment that I highly recommend that you will never find in a kit is a squeeze bulb food baster. This is a clean and easy way to take samples from your fermenter or carboy. I stole my wife's baster early on and still use it exten-

*(Continued on page 7)*

## Let's Make Some Wine

(Continued from page 6)



sively to this day. They cost as little as \$2, but, like the iPhone, you will wonder how you could have lived without it.

While you can make your wine from kits anytime of the year, here in Southern California, I recommend you do like the professional winemakers do and wait until October or November.

You want the coolest environment for both the fermentation and initial aging. But if you do everything in your air conditioned home, you could do it whenever you want.

Here are a few more words of advice: First and foremost, clean, clean, clean and then clean again. Follow all cleaning and sterilizing directions provided with the must. And by the way, about half your winemaking efforts will be spent in cleaning your equipment and bottles!

And second, take copious notes of all your actions and results. Winemaking tends to be an annual event. As you begin a new effort each year, you will tend to forget some of those valuable lessons from those great or educational years. It's a lot easier to go back and look at your notes before you get started on your new batch. I continually refer to prior years' notes as I plan my next vintage.

## 2022 Annual Business Meeting



Our Annual Business Meeting is scheduled for Friday, September 9 at 7 pm. In order to continue our practice of being fiscally responsible and to reach the most members possible, this year's meeting will

be presented over Zoom.

During this meeting, viewers will hear updated information about the current state of the Wine Society, including our financial condition. We will highlight what has been accomplished during the past year, including a recap of our two wine competitions and the OC Fair, and discuss the upcoming events we have planned for the remainder of the year.

Our Annual Election of three members for the Board of Directors is coming up, and we will introduce you to candidates who

Lastly, a book that came with my first kit has been my home winemaking bible: *The Encyclopedia of Home Winemaking* by Pierre Drapeau and André Vanasse. If it doesn't come with your kit, or something like it, I urge you to find a copy on line. Of course, other winemakers will have their favorite books so do ask around, which brings me to my concluding encouraging comment.

When I started, I was wholly on my own. I didn't know anyone that made wine at home and I did not learn of OCWS for many years after I started. But if you are just getting started or have a ton of questions, you are in the right place. The OCWS Winemakers' Group is here to help and they very much want to help! I did not have that when I started. But several of us in the group would love to offer advice, help out, and even share the tools to get you through your first effort.

Talk to any of us in the months to come, but for right now, you can reach me, Scott Harral, for any questions you might have about kit winemaking.



I can best be reached at email address [Winestuff@scottharral.com](mailto:Winestuff@scottharral.com).

- **W. Scott Harral, Winemakers' Group**

will present their qualifications and interests as potential Board members live. There will be time set aside for questions and answers and Committee Chairs available to provide more insight.

Sign-up for attendance is currently open through our OCWS website under the Events tab. Reminder announcements will also be pushed out to the membership during September. There is no cost to attend this Zoom meeting.

The 2021/22 OCWS Board of Directors looks forward to you attending as we review our past year and look forward to the 2022/23 calendar year. The meeting will be concluded in accordance with OCWS Bylaws and government regulations for 501(c)(3) non-profit organizations.

We look forward to having you log into this important event!

- **Fran Gitsham, President**

## 2022 Courtyard at the OC Fair

The 2022 OC Fair, now just a fading memory, is still fresh in the minds and hearts of the 212 OCWS volunteers whose dedication and enthusiasm brought success to this year's Courtyard. With over 1,340 shifts worked and thousands of hours spent behind the scenes before and after the Fair, the Fair came and went like a breeze on the wind.

As a partner to the Orange County Fair & Events Center, we run both the Commercial and Home Wine Competitions. In return, we are given the opportunity to run The Courtyard, with income therefrom paying for both Competitions and covering OCWS' overhead for the following year. The Featured Winery Program and donations from the general public raise funds that are contributed directly to our Scholarship Fund.

## OCWS Varietal Hours Return for the Fall!

The OCWS Varietal Hours have started up again and you are invited to attend! Join us every other Monday at 7 pm for a virtual happy hour that you can enjoy from home via Zoom!

Check out the Varietal Hour themes coming up (see below) and grab a wine that fits that theme! At each Varietal Hour we discuss that week's theme and share what we like about the wine(s) we have chosen. Each time we have found someone on the call that knows something about the theme and can add to our own knowledge. Sometimes attendees have a great story to share about their favorite winery. It's a great way to learn about wines you haven't tried before and see if someone has

The success of The Courtyard is due, in no small part, to The Courtyard Committee, cash verifiers behind the scenes, seminar presenters, the set-up and tear-down crews, the Featured Winery Program, and too many other positions and programs to name and, needless to say, **all** the OCWS volunteers who manned or maintained The Courtyard in a number of capacities.

It takes every one of our volunteers, their time, their hands, and their hearts, to tackle the tasks, no matter how great or small, to make The Courtyard a success and provide the OCWS with a fabulous foundation going into next year. **Thank you** to each and every one of you who volunteered this year!

**- Fran Gitsham and the entire Courtyard Committee**

something that appeals to your wine palate. Best of all, the event is FREE!

Even though this event is FREE, you will need to register on the OCWS website by the Sunday night before the event. A link for the meeting is emailed to you on the day of the event.

Please contact Carolyn at [Carolyn@ocws.org](mailto:Carolyn@ocws.org) or George Cravens at [George@ocws.org](mailto:George@ocws.org) with any questions or suggestions.

We look forward to Zooming with you soon at one of the future Varietal Hours! Cheers!

**- Carolyn Christian & George Cravens, Directors**

DATE	TIME	VARIETAL	Hosts
9/12/2022	7:00 PM	Zinfandel	Janet Riordan
9/26/2022	7:00 PM	Unique Varietal Wines	Don & Elee Phillips
10/10/2022	7:00 PM	Non-US Wines	Ed Reyes
10/24/2022	7:00 PM	Rhone Varietal Wines	Cathy & Lee Painter
11/7/2022	7:00 PM	Italian Varietal Wines	Cheryl & Ken Knapp
11/21/2022	7:00 PM	Thanksgiving Wines	Stuart & Nancy Fricke
12/5/2022	7:00 PM	Southern Hemisphere Wines	George Cravens
12/19/2022	7:00 PM	Holiday Wines	Damian & Carolyn Christian

*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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Website: [OCWS.org](http://OCWS.org) ■ FB

■ Twitter ■ IG: [OCWineSociety](https://www.instagram.com/OCWineSociety)

2022 Wine Competition Results: [WineCompetition.com](http://WineCompetition.com)

OCWS Website Administrator: Wendy Taylor

OCWS Photographer: Jim Burk



## 2022 Courtyard Fun Facts

Here are a few “fun” facts that The Courtyard Committee thought you might enjoy knowing:

- Largest Day—Friday, July 29: \$23,461 and 2,098 Transactions
- Most Register Transactions—Saturday, July 23 for Awards: 1,000
- Featured Winery Program— Scholarship Fund Contributions: \$16,760
- Largest Scholarship Day—Friday, July 15: \$1,182 (First day of the Fair!)
- #1 Best Selling Item—Korbel Sparkling Splits
- #2 Best Selling Item—Sonoma Cutrer Chardonnay: 2,070 Bottles = 8,280 Glasses
- Govino Glasses Sold: 3,869
- Total OCWS Volunteers: 212
- Total Shifts Worked: 1343 (Managers – 21; Cashiers – 43; Stewards – 30; Servers – 126)
- New Memberships: 180 Dual Memberships= 362 and 34 Single Memberships = Total New Members 396



*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](mailto:WinePress@ocws.org)

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## OCWS Save the Date Calendar

September 9	Annual Business Meeting
September 25	New Member Mixer (by Invitation Only)
October 1	Chili Cookoff
October 9	Bubbles ‘n Brunch
November 5	Winemakers’ Group Quarterly Meeting & Potluck, Location TBA

### Varietal Hour:

September 12	Zinfandel
September 26	Unique Varietal Wines
October 10	Non-US Wines
October 24	Rhône Varietal Wines
November 7	Italian Varietal Wines
November 21	Thanksgiving Wines
December 5	Southern Hemisphere Wines
December 19	Holiday Wines



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