



The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 46, Issue 10, October 2022

President's Message

With a New Year Comes New Challenges . . .

SOMETHING'S GOTTA GIVE

Any number of articles have been written over the years about the OCWS and the fact that we, amazingly, run on volunteerism. With the exception of office staff, accounting and website administration, **every** integral position within the organization is managed by volunteers. With a new Board year beginning, also comes new responsibilities for the ensuing year, and there are **lots** of them. Every year I have been on the Board, which is seven to date, your Board of Directors has discussed and discussed and discussed again how to go about encouraging more volunteers to take integral roles in the organization. The Board runs the business but, sadly, it still seems to fall upon their shoulders to chair major events as well.

It is not necessary to be a Director on the Board in order to help spearhead programs and, unless the next generation of volunteers start undertaking and supporting some of the programming, we just may find ourselves in a position of having to consider letting some things go by the wayside, and

that would just be a shame.

Although volunteering is not a requirement of membership, I urge all members who can make the time, even for just one hour at an event you consider attending, to try volunteering. Within our organization, it is as much a social experience as any event you may attend. It is not only the people who undertake major roles, but it is the many volunteers who have but a few days or just a few hours a year that we would not be able to exist without.

I urge, and beseech, all members to take a look at the current List of Responsibilities on the OCWS website under "About – Our Organization." It's mind boggling just how much goes into running the business of the organization, two wine competitions, wine auctions, The Courtyard at the OC Fair, all the while maintaining our level of educational and social programming throughout the year which, again, is done solely by volunteers.

If you see anything of interest to you, please reach out to me or any of the Chairs listed to inquire about helping just a bit.

In closing, I again, as in the past, quote John F. Kennedy when he said: "Every person can make a difference, and every person should try." Thank you.







- Fran Gitsham, President

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Bubbles ‘n Brunch—*SOLD OUT*

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

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.

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

Photograph of the Month Winner



Our August 2022 Photograph of the Month winner was shot by OCWS member, Kim Clark, on her cell phone.

The subject is Sam Clark at the Bellante Family Winery. Congratulations, Kim, great shot!

- Jim Burk, OCWS Photographer

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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Dine with Wine—Pescadou Bistro

Pescadou Bistro

Wednesday, November 9, 2022

Dinner at 6 pm

3325 Newport Boulevard
Newport Beach, CA



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 “French Banquet for Kings and Queens” dinner will be **\$83, \$89 or \$96 per member depending on your choice of entrée, inclusive of tax, gratuity and fees.**

- Attendance is limited – you will receive an email confirmation, or the OCWS Office will place you on a waitlist;
- Bring a bottle of your favorite wine per person to share, but be sure to drink responsibly; and
- Wear your name tag.

Parking/Important Information: A City Parking Lot is located near Pescadou on the west corner at 32nd Street and Newport Blvd. (free after 6 pm). **DO NOT PARK** in the lot next to the Mexican Restaurant “Las Fajitas,” as they tow your vehicle away! In addition, do not park in the Pavilion Shopping Center.

- **Rich Skoczylas, Dine with Wine Coordinator**

Menu – Bon Appétit!

Amuse Bouche - Eggplant tapenade crostini
French Baguette and “Maison Bordier” Butter

First Course (Select one)

Salade Verte au Chevre

Butter lettuce, fennel, tomatoes, goat cheese, hazelnuts

Or

French Onion Soup Gratinee

Or

Charcuterie

Country pâté and saucisson, cornichons

Special @ \$83 - #1 Entrée Choices (Select one)

Swordfish Nicoise

“Ratatouille,” black olives salsa, roasted creamers potatoes
Or

Salmon Florentine

“Loch Duart” Salmon, lemon butter,
Sauce Vierge (tomatoes), spinach
Or

Coq au Vin

Red wine braised chicken, pearl onions, mushrooms, bacon,
Mashed potatoes
Or

Grilled Lamb Chops

Herbs and garlic marinated lamb chops, tomato, French fries

Special @ \$89 – #2 Entrée Choice

Magret de Canard

Roasted Duck breast, orange-Grand Marnier sauce,
Haricots vert

Special @ \$96 – #3 Entrée Choice

Filet Mignon

Beef tenderloin, Cognac-peppercorn sauce, tomato,
French fries

Dessert or Cheese (Select one)

Fromage

“Brillat Savarin”

Cow milk, triple cream, from Burgundy
Or

Floating Island

Soft meringue, vanilla bean sauce, caramel, roasted almonds
Or

Bread Pudding

Raisin cranberry, Rum caramel sauce



August 2022 Gold Medal Mini-Tasting Recap

The August Gold Medal Mini-Tasting featured five different varietals, two wines each. All ten wines were Double Gold winners in the 2022 Commercial Wine Competition. There were ten host sites and 155 members and guests spread throughout the county.

The first flight was a Viognier and a Viognier/Grenache Blanc/Roussanne blend. The second was a pair of Barbaras, fol-

lowed by a pair of Syrahs, two Zinfandels, and a pair of Cabernet Sauvignons. One of the Zinfandels (Macchia's Mischevicious) was awarded Best in Class.

This group tends to favor red wines, and each of the eight red wines were selected as a top three wine at one or more of the sites.

The four favorite wines across the ten host sites:

Place	Wine & Winery	Year	Price	DESCRIPTION
1st	Macchia Mischevicious Old Vine Zinfandel, Lodi Best of Class 95 pt. Double Gold Top 3 at 8 of 10 sites	2020	\$23	This Mischevicious blend uses multiple Old Vine Zinfandel vineyards that when combined, produce the classic, fruit-forward characteristics that are the centerpiece of all great Lodi wines. Just a touch of Petite Sirah adds structure, as well as, increasing its complexity. Aging in small oak barrels creates a soft vanilla finish making it a very food-friendly wine that can be enjoyed daily with everything from rich pasta to a juicy barbecued steak.
2nd	Macchia Infamous Barbera Amador County AVA Lodi 95 pt. Double Gold Top 3 at 6 of 10 sites	2020	\$28	Barbera arrived in California along with the early Italian immigrants. It is celebrated around the world as an extremely food-friendly wine with refined tannins and lively acidity. At Macchia, 100% of our Barbera is aged in oak barrels for increased complexity which serves to highlight the vibrant red fruit and what makes Amador Barbera grapes famous. The Infamous head-trained Cooper Vineyard yields grapes with intense fruit, deep color, and soft tannin levels.
3rd	Volatus G-LOC Zinfandel Willow Creek AVA Paso Robles 93 pt. Double Gold Top 3 at 5 of 10 sites	2020	\$42	100% Zinfandel from the Willow Creek District. This is the biggest, baddest, most balanced Paso Zin you can find. Back Label: The pain cave of High G, WVR combat is a cruel mistress, but you have to learn to love her. Alcohol 16.60%
4th	J. Lohr Hilltop Cabernet Sauvignon Paso Robles 94 pt. Double Gold Top 3 at 4 of 10 sites	2020	\$29.99	The 2020 J. Lohr Hilltop Cabernet Sauvignon displays trademark aromas of blackberry, black currant, and toasted pastry crust. Dense and soft on the palate. Elegant layers of black and red currants leave a bright finish, accented by spice and pastry notes from extended oak aging. Blend: 91% Cabernet Sauvignon, 4% Petit Verdot, 3% Malbec, 2% Cabernet Franc

In addition, attendees brought a delicious dish to share and then voted on a Chef of the Evening. The results of the Chef of the Evening at each host site are:

Hosts Rob and Germaine Romano: Bill Forsch - Beef Brisket

Host Bob Topham and Beverly Genis: Mark Godleski - Salmon

Hosts Don and Elee Phillips: Carolyn & Damian Christian - Smoked Pork

Hosts Craig and Ronna Rowe: Marybeth Ackerman - Mushroom Dip

Hosts Betty Jo and Jay Newell: Rod White - Asparagus Soup

Hosts Pam and Bill Oneida: Linda Crawford - Meatballs with Cranberry Sauce

Hosts Marcia and James Vaughan: Cathy Painter - Nanaimo (Coconut Bars)

Hosts Fred and Cheryl Heinecke: Cheryl Heinecke - Bananas Foster

Hosts Dave and Barb White: Donna Hisey - Pulled Pork Sliders

Hosts John Molina and Courtney: Ed and Kim Meier - Baked Ziti

Congratulations to all the winners! A big Thank You to the Hosts! Please send your recipes to George Cravens at George@ocws.org for possible publication on the website.

- **George Cravens, Mini-Tasting Event Chair**

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 September 2022 meeting.

New Members. For new members trying to log into the website, go to 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**

As of September 1, the OCWS has 1,068 members.

Rich Ballew
Kathy Leo
Colleen Hayes & Janice Hunter
Linda Piponnan
Cassandra Carpenter &
Jonathan Alvarez
Brett Martin & Tina Martin
Sandra Millar
Maryetta Hall & Michele Pleasant
Diane Stremel & John Stremel
Keith Corbin & Caren Corbin
Jerri Rubenstein
Kathryn Moseley
Devra Barnes
Cherika Ramsey & Lilliana Matos
Jose Pereida &
Joseline Pereida Arreaga
Adrienne Hatch & Todd Hatch
Josh Duckett & Joan Duckett
Brian Ley & Fawn Alfaro
Brian Hartger & Erin Hartger
Kimia Moini & Cole Skene
Chase Hinkle & Lauren Gonter
Faith Bass & Nahan Sargent
Sherri Sales & Tom Sales
Susie Johnson & Shannon Derrick
Fidelia Castillo & Kathy Cabrera
Amanda Verdigo & Bree Peterson
Tracy Simons & Randy Simons
Dianne Hulsebus
Lorraine Sagaral
Dena Allen
Jim Vearrier & Sharone Vearrier
Eryn Copperthite & Jon Copperthite
Sara Treadway & Lauren Dague
Erik Alston & Jen Alston
Robert Soule & JoBeth Skaggs
Paula Kessinger & Dana Maxwell
Tim Keefe & Kristen Tinnelly
Darlyn Coguox & Albino Perez

Michael Hester & Fredy Orellana
Shawn Mares & Sarahi Montiel
Irene Sakioka & Roy Sakioka
Dawn Saenz & David Saenz
Robert Meehan & Pamela Meehan
Kevin Black & Amy Black
Savannah Holliday &
Christina Bettencourt
Sarah Berry & David Berry
Kathy Madruga & Connie Roselius
Gabriele Besler & Nora Perez
Sumer Angus & Nathan Angus
Sergio Gonzalez
Janice Gill-Hester
Anya Franklin
Valerie Rodholm
Rob Gonter & Mary L. Gonter
Tina Hopkins & Bryan Hopkins
Karla Grimm
Sonia Marroquin
Kirsten Henwood & Natalie Moore
Greg Harkavy & Rachel Harkavy
Ronald Zent & Nelinia Varenas
Tricia Pratto
Tara Minton & Stacy Johnson
John Roberts
Melissa White & Rod White
Mary Zayas & Gil Zayas
Tony Rodriguez & Michelle Rodriguez
Geoffrey Farnsworth &
Deborah Farnsworth
Stacy Bogin & Hayley Bogin
Mike Maxwell & Christie Maxwell
Roshele Snyder & David Snyder
Elizabeth Pohl & Charles Pohl
Alexandra Ragan & Phil Johnson
Anna Beth Goering
Janelle Marks & Ron Marks
Barbara Biggins
Derrick Flanders & Gina Flores

Juan Diaz & Allison Rasmussen
Rick Gastil Mary & Jo Carpenter
Stephanie Wooters & Cyndi Gordon
Chantal Salomon
Eileen Gomez
Dana Terry & Shana Moore
Laura Brodnax & John Nguyen
Ann Arranaga & Joe Arranaga
Richard Bustillos
Lisa Frost & Roger Frost
Bill Hawkins & Donna Hawkins
Frank E. Garcia & Sonia L. Garcia
Kathie Lockwood &
Meridith C. Lockwood
Stacey Kral & Jessica Holder
Dennis Codorniz & Carmelia Codorniz
Justin Venus & Kassa Venus
Shelly Woodward
Luke Thelen & Andrew Ortiz
Oliver Gosse & Janet Gosse
Jan Coll & Lanny McGinnis
Michelle Loomis & Robert Loomis
Lauren Evans & Todd Day
Beth Marie Nierman & Curt Nierman
Karissa Kiremit
Emilia Castillo
Paul Rannis & Ruth Rannis
Mike Hampton & Kathryn Hampton
Kellie Durose & Rian Durose
Kate Griffin & George Baklayan
Cathy Doles & Mike Birong
Jennifer Slater & Nathan Slater
Carolyn Aguilar
Rod Pierson
John Fullerton & Chris Fullerton
Sonia Jensen & Thomas Santibanez

Winemakers Newsroom

Getting Back to Normal

Autumn has always been my favorite time of the year. The days are getting shorter, cooler weather is on the way, and harvest is in full swing. Oh, and Halloween is one of my favorite holidays! An added Autumn bonus is getting fresh grapes to make a new vintage of wine.

This year finally feels like a “normal” year. For many in our group, winemaking was one of the few normal and joyful things we did during the last 2+ years of weirdness. As I talk to people, I’m fascinated by how our lives have been defined by how we made it through that time. It makes me think of a very early Bruce Springsteen song, Rosalita, with lyrics that say, “Someday we’ll look back on this and it will all seem funny.”

Like everyone else, we’re moving on. The Winemakers’ Group is resuming our normal schedule of activities and looking forward to bigger and better things ahead. Coming up on Saturday, October 8, we’ll have our quarterly SO2 testing, an important part of winemaking to make sure our wines will turn out nicely. We’ll also be socializing and enjoying our wines at our quarterly potluck and meeting on Saturday, November 5. Look

for information and sign-up details for these events on the OCWS website and in the weekly “Upcoming Events” email announcements.

I am often asked by OCWS members how and where can they taste the wines we produce. Our wines are not for sale but we enjoy sharing them with friends. We will be pouring them at the Chili Cookoff on Saturday, October 1. We will also be pouring at the New Member Mixer and other OCWS events throughout the year. If you see us at an event, stop by and visit with us. We take pride in what we do. I think you’ll be amazed by the quality of our wines.



We welcome everyone interested in wine-making, new and “seasoned” OCWS members alike. Not ready to jump in and make wine? That’s okay too. Even if you just want to see what we’re all about, please contact me at Ed@ocws.org and we’ll get you on our list to receive winemaker-related news.

- Ed Reyes, for the Winemakers’ Group

OCWS Varietal Hours—Come Join the Fun!

The OCWS Varietal Hours have been holding the Varietal Hours for almost two years now! Each week we all learn something new about wine. Join us every other Monday at 7 pm for a virtual happy hour that you can enjoy from home via Zoom!

The Varietal Hour themes are listed below. Grab a wine that fits that theme from your cellar or venture out to your favorite wine store for something new! Each Varietal Hour, we discuss that week’s theme and share what we like about the wine(s) we have chosen. This event is a great way to learn about wines you haven’t tried before and see if someone shares a wine that

appeals to your wine palate. And the best part... the event is FREE!

You will need to register on the OCWS website no later than 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 or George Cravens at 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
10/10/2022	7:00 PM	Non-US Wines	Ed Reyes
10/24/2022	7:00 PM	Rhône 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

Search for Newsletter Editor



The Board of Directors regretfully announces that our *Wine Press* Editor-in-Chief, Linda Miha-lik, is stepping down. Linda has served as our Editor for over five years. Linda especially

enjoyed inserting visual images to draw the reader into an article. We will miss her sense of humor and interaction, and thank her and wish her well in all her endeavors.

As you know, our newsletter is the hub for information about what is going on in the Wine Society. It is distributed to all our members monthly online so that members are kept abreast of the events and activities planned for their participation and enjoyment.

Would you like to be on the cutting edge of what is happening in the Wine Society before anyone else? We are looking for a member to be the new Editor-in-Chief and Publisher of *The*

Wine Press. Articles are written each month by the Board of Directors, chairpersons, or other members contributing a wine-related article of interest to our members. The articles might require some editing, and insertion into the newsletter. In a nutshell, if you have a skill set that includes a good command of the English language, the ability to rewrite and edit for grammatical and punctuation errors, and have some experience with Microsoft Publishing software, we would like to hear from you.

Additional skills would include having a keen eye for layout and design, color, balance, and visual appeal as well as taking personal pride in producing a monthly document for our members and for the public viewing our website to see!

The ideal candidate would begin their position November or December 2022. Linda has graciously offered to provide the new candidate with some training as to current processes.

If you have these skills and would like to be considered for this position, please contact Fran Gitsham at Fran@ocws.org or Carolyn Christian at Carolyn@ocws.org for further information.

Holiday Wines & Comfort Foods Mini-Tasting

Saturday, December 10, 2022

6 pm—9 pm

Various Host Sites

With the holiday season fast approaching, there will be ample opportunities to enjoy wines that complement comfort food often enjoyed over the holidays. The December Mini-Tasting will feature a range of Red wines that pair well with these foods. The guests will rate the wines tasted blind in pairs, and then discuss their ratings. Overall ratings from each site will be published in the wrap-up article.

This Mini-Tasting will feature somewhat higher-end wines, so the cost has increased by \$5 to cover the costs.

Hosts: Mini-Tastings are held at various host sites around Orange County. If you would like to host this event, please e-mail George Cravens at George@ocws.org or call him at 949-510-5318. You may need to sign up and pay until hosts are selected. Reimbursement will be made for all host sites.

Locations: Host sites and directions will be announced to those attending approximately one week prior to the event. We try to place you at the location nearest your home or to accommodate your specific site request; however, your assigned host site is also based on the order in which your sign-up is received in the OCWS office. The cost to attend the tasting is \$35 for members and \$40 for guests.

Mini Overview: Each person/couple attending brings a potluck dish (appetizer, entrée, side dish, or dessert) **ready to serve** a small portion to 16 people. The dish ideally should be designed to match the theme of the tasting. **Please coordinate your food selection with your host site to assure an appropriate balance of food types served during the evening.** The attendees will vote on Chef of the Evening, and a special bottle of wine will be awarded to the winner of the vote. Our winning Chefs of the Evening can have their recipe published on the OCWS website. **Please plan on arriving promptly at 6 pm so the event can get started on time. You are invited to bring your own wine glasses for tasting, keep in mind the wines are served in flights of two.**

We are planning a maximum of seven sites for this mini-tasting, so the limit is 98 attendees (plus hosts). Due to the high popularity of our Mini-Tasting Programs, we encourage you to sign-up early as sites tend to fill quickly. The cut-off date for online sign-up is Monday, November 21. After this date, or if the website says no tickets are available, please contact the OCWS office to be added to the waiting list. If the event fills up quickly, we will look into adding additional sites and expanding the number of available tickets. The cancellation deadline is Monday, November 28 for a refund. After that date, due to the advance purchase of wines, you will not receive a refund unless there is a waiting list.

- Bon Appétit, George Cravens

OCWS Photography Contest



Douro Day—October 2022

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.

OCWS Holiday Dinner & Dance

Saturday, December 3, 2022

6:30 pm – 11:30 pm

DoubleTree by Hilton

2932 Nutwood Avenue

Fullerton, CA



It is that time of year again! Get ready to don your fancy clothes, slip on your dancing shoes, and head to the OCWS Holiday Dinner Dance! The OCWS is excited to announce that the 2022

OCWS Holiday Dinner Dance will be held on Saturday, December 3 at the DoubleTree by Hilton on Nutwood Avenue, near the 57 Freeway, in Fullerton.

The evening begins in the foyer with a sparkling wine reception and passed hors d'oeuvres like bruschetta, pot stickers, stuffed mushrooms, shrimp shooters, and chicken empanadas. Then join us in the ballroom for an amazing plated dinner.

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. 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, OCWS photographer and head of the OCWS photography committee.

- Jim Burk, OCWS Photographer

Dinner Menu

Salad Course:

Fresh Greens, Cucumbers, Tomatoes, Croutons, and Dressing

Your Choice of Entrée:

Chicken Piccata – Breast of Chicken with Lemon Garlic Cream Sauce and Capers

Petit Filet Mignon – Charbroiled Tenderloin of Beef, Finished with a Bearnaise Sauce

Three Cheese Ravioli – Ravioli topped with a Tomato Cream Sauce

All entrees include Pesto Potatoes, Seasonal Steamed Vegetables, Rolls & Butter

Dessert:

Assorted Chocolate Cakes & Chef's Choice Cakes

Coffee & Iced Tea Included

A variety of wines will be provided by the OCWS, but you are welcome to bring your own bottle to share (corkage is included in the price).

After dinner, be ready to dance the night away to live music

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OCWS Holiday Dinner & Dance

(Continued from page 8)

provided by our friends “Three 2 Sevens.” The night will be filled with holiday cheer and many of your OCWS friends to help “Uncork the Holidays”! This year’s event will feature our own photo booth area for you to take great photos of you and your OCWS friends in your holiday best!

The cost of this 4-course meal, wine, and live music is an amazing \$95 for members and their guests. The DoubleTree is also offering an unbelievable special room rate of \$149 per night with FREE Parking!

As always, we will be collecting unwrapped toys and gifts for

children to support the Fullerton Fire Department’s “Spark of Love” drive which benefits needy children in Fullerton. Please consider bringing an unwrapped gift to donate to this worthy cause.

Don’t miss this exciting event as we, “Uncork the Holidays!” As in the past, you will be able to reserve a table with your friends using the link provided on the OCWS website once you purchase your tickets. The deadline for sign ups is Sunday, November 22. This event often sells out and space is limited, so sign-up today!

- Carolyn Christian, Event Chair

Volunteers that Made a Difference

The OCWS relies on our volunteers for everything from guiding and managing our organization, to planning and running our events. Most volunteer work is done “behind the scenes” and unnoticed by many.

In recognition of their hours of service, the Wine Society rewards its volunteers with gift certificates redeemable for admission to OCWS events. Thank you to the following volunteers for their efforts during the 2021-2022 Board year.

Our volunteers make this the successful organization that it is. We encourage you to get involved. It is a great way to see how the OCWS works and meet new friends.

THANK YOU! We couldn’t exist without our volunteers!

Some statistics: 343 members volunteered this year, and put in a total of over 19,200 hours. **Note:** The volunteer coupons will be good for future events through October 1, 2023.

Coupons cannot be used on merchandise or membership renewals. The coupons should show up in your account by the end of September.

- George Cravens, Volunteer Coordinator

\$50 Discount Coupon

Dawn Bergen-Iglesias
Leslie Brown
Chris & Hank Bruce
Pam Carter
Judy Chapel
Ms. Courtney
Damian Christian
Kim & Sam Clark
Liz & Lloyd Corbett
Kevin Coy
Lynda Edwards
Wendy Eld
Sue England
George Euan
Linda Flemins
Ellen Flynn
Bill Forsch
Carol Frank & Sam Puzzo
Jane Goodnight
Larry Graham

Greg Hagadorn
Scott Harral
Cheryl Heinecke
Leslie Hodowanec
Helga Hrowal
Michael Iglesias
Michael Johnson
Virginia & Karl Kawai
Cheryl & Ken Knapp
Theresa & John Lane
Kevin Lite
Betty Jo & Jay Newell
Marcy Ott
Cathy & Lee Painter
Alice Polser
Bruce Powers
Rochelle Randel
Carolyn & Bill Redding
Walter Reiss
Ed Reyes
Janet Riordan

Greg Risling
Rob Romano
Craig Rowe
Karen Russell
Scott Sayre
Peter Schlundt-Bodien
Jack & Linda Shepard
Dave & Tami Stancil
Robyn & Dean Strom
Wendy & Stacey Taylor
Tom Tippet
Bob Topham
Richard Ward
Barb & Dave White
Sara Yeoman
\$25 Discount Coupon
Martin Ageson
April Allison
Dino Amico
Greg Basile
Laura Brown

Eva Cheung
Adrienne & Ray Davis
Dan Donati
Stephen Edwards
Sharon & Yale Finkle
Kathy & Claude Fusaro
Beverly Genis
Mark Godleski
Kay Gooding
Kelly Haggard
Lorraine Hammonds
Donna Hisey
Will Holsinger
Lynelle Hustrulid
Shelly Jayne
Cathy & Mike MacKenzie
Sue McDonald
John Molina
Mary Mulcahey

(Continued on page 10)

Volunteers that Made a Difference

(Continued from page 9)

Kathryn Nalty
George Ott
Mike Paz
Craig Peterson
Don & Elee Phillips
Laurie Preus
Debbie Renne
Deborah Reynolds
Stephanie Richards
Ronna Rowe
Denise Scott
Shelly Trainor
Gerard & Nancy Unterreiner
Jean Vetri-Wilson
Daniel Vlahovic
Dave Wiczorek
Tony Wiegand
Jolen Zeroski

\$10 Discount Coupon
Shilo & Ray Bartlett
Christine Brady
James Burk
Anna & Thomas Christie
Shelley & Louis Cohen
Art Cordts
Maria Coy
Dennis & Gloria DeRosia
Nancy Edwards
Charles & Kate English
Tina & B.J. Fornadley
Ellen & Jack Gaar
Allison Godleski
John Goodnight
Scott Green
Kim & Gerry Guerin
Robert Hall
Patty Hansen

Laurie & James Johnson
CL Keedy
Michael Koval
Kathy Krieger
Shannon Logsdon
Mary Ellen & Carl Manning
Monica McCarthy
Robin McCormick
John Nation
Pam Oneida
Alison Painter
Maia Pehrson
Dorothy Pemberton
Eric Perez
Lisa & Tom Peterson
Ken Polser
Jane Ptucha
Roger Reiss
Tom Richey
Jean Rico

Cathy Risling
Kim & Steven Rizzuto
Manny Robledo
Wilton Roddy
Terry Rose
David Rutledge
Irene & Ken Scott
Irene & Raul Serna
Lori Shapiro
Yolanda Shelton
Scott Shuster
Elizabeth & Craig Stark
Jody & Mike Theissen
Evelyn & Darwin Thompson
Nicole Tormey
Deborah & Michael Webber
Spencer Wilson
Amie Zeroski

OCWS Scholarship Tips

Although funds for the Scholarship Account come from several sources all year long, the funds I know you want to hear about are what “you” our members generated at The Courtyard this year! It was due to all our members who volunteered at the Fair that took the time to explain to the public about our colleges and universities while pouring with a smile that made this a very special year.

The OCWS was fortunate this year because we hung extra signage as reminders to all who entered The Courtyard, and we were able to place “tip” jars visible on the counters for the first very time.

Another huge reason was because of Liz and Lloyd Corbett and Betty Jo and Jay Newell who staffed and served at the new Featured Winery bar over countless hours, and managed all the participating wineries with those funds going toward the Scholarship Account. To them and to each of the wineries that

supported this program, **THANK YOU** for your wine appreciation and education, and your excellent contributions!

Over \$19,000 was donated from our “tip” jars on the counters alone, and over \$15,000 was generated from the Featured Winery Program. **The total scholarship funds generated from The Courtyard at the 2022 OC Fair exceeded \$34,500.**

Thank you to The Courtyard Committee, to the Board of Directors and to Charles English for the extra help. The 2023 scholarship distribution proposal will be submitted to the Board for approval early next year.

IT'S NEVER TOO LATE TO DONATE!! Go to our ocws.org Scholarship page and you can choose any amount to donate to your choice of college or university, and you can print a receipt for your records. 35,000 thanks!

- Leslie Hodowanec, 2022 Scholarship Committee 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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Website: OCWS.org ■ FB

■ Twitter ■ IG: OCWineSociety

2022 Wine Competition Results: WineCompetition.com

OCWS Website Administrator: Wendy Taylor

OCWS Photographer: Jim Burk

OCWS Save the Date Calendar

October 1	Chili Cookoff
October 8	Winemakers' Group SO2 Testing
October 9	Bubbles 'n Brunch— <i>Sold Out</i>
November 5	Winemakers' Group Quarterly Meeting & Potluck, Location TBA
November 9	Dine with Wine
December 3	OCWS Holiday Dinner & Dance
December 10	Mini-Tasting Holiday Wines & Comfort Foods
December 17	Winemakers' Group Holiday Potluck
Varietal Hour:	

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



www.ocws.org

