

# THE WINE PRESS



Volume 47, Issue 7

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July 2023



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OCWS volunteers are crucial to The Courtyard's success each and every year.

## BEHIND the COUNTER

STORY BY GREG RISLING

PHOTOS BY JIM BURK

When the waft of funnel cakes hits your nose, the music lineups are all set and you see the giant Ferris wheel off the 55 Freeway, you know it's time for the OC Fair.

An integral part of the fair is The Courtyard, where attendees get an experience they can't quite find anywhere else—sampling an array of wines from across California all in one place.

Eighteen devoted OCWS members sit on a committee that gets The Courtyard's wheels in motion months in advance of the fair.

"It takes an immense amount of planning, from the training to lining up volunteers to work the fair," said Fred Heinecke,

see VOLUNTEERS, page 10

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# President's Message

BY FRAN GITSHAM

The 47th Annual OC Fair Commercial Wine Competition was held June 3 and 4 at the Hilton Hotel in Costa Mesa. The amazing weekend found upward of 90 professional winemakers and winery principals judging 2,260 wines.

The Competition Committee worked tirelessly for the prior nine months to make this happen and will now have just enough time to take a deep breath before beginning again this September in anticipation of the 2024 competition.

As the competition chair, as well as the current organization president, THANK YOUs from me are not worthy enough words to express my appreciation, coupled with my awe and respect for the competition committee members who put their hearts, sweat and tears into making this competition a reality and a raving success.

Although, not technically on the

committee roster, I would be remiss if I did not give a shout out to Helga Hrowel, Judges' Scoring Coordinator, and Jane Goodnight, Assistant to Director of Judges.

And to the hundreds of volunteers who stewarded, manned the kitchen, dried glasses, verified scores, verified and entered data, coordinated judges' food, etc.

Every year I continue to be amazed at what a cohesive, accommodating and hard-working committee we have and one that makes me feel great about what we accomplish as a team. My heartfelt gratitude goes out to everyone who had anything to do with the resounding success of the competition and for personally holding mine and each other's hands and hearts!

For competition results, check out WineCompetition.com and look to enjoy the fruits of the winemakers' labors.

## 2023 COMPETITION COMMITTEE

- **Kevin Coy**, *Director of Judges*
- **Rochelle Randel**, *Judges' Liaison*
- **Teri & John Lane**, *Wine Cataloging Leads*
- **Bill Redding**, *Facilities Coordinator*
- **Robyn & Dean Strom**, *Volunteer Coordinators*
- **Chris Bruce**, *Scoring Verification Supervisor*
- **Dave Stancil**, *Data Entry Supervisor*
- **Carolyn Christian**, *Marketing*
- **Stacey Taylor**, *Competition Software and Results Website Creator and Mentor*
- **Greg Hagadorn**, *Wine Sort and Move Coordinator*
- **Dave White**, *Wine Bagging Coordinator*
- **Carol Frank & Sam Puzzo**, *Label/Bottle Competition Coordinators*
- **George Cravens**, *Assistant Extraordinary in Everything*

### Take NOTE

#### Holiday Cheer with Friends

Save the date! This year's OCWS Holiday Dinner Dance is slated for 6 p.m. Friday, Dec. 1, and includes a champagne reception and four-course meal at the Avenue of the Arts Hotel in Costa Mesa. Details coming soon.

#### Clubs With Benefits

Chances are if you belong to the Orange

County Wine Society, you belong to one or more wine clubs. The driving factor in joining a wine club can be varied but is due, in large part, to the wine itself. We are inviting OCWS members to reach out and tell us the best or most unique features of your wine club. Please email editor@ocws.org so that we can include submissions in an upcoming newsletter article.

## Home Wine COMPETITION

# 47th competition a success

We are proud to report that the annual OC Fair Home Wine Competition was held June 10, celebrating our 47th year as the longest-running amateur wine competition in California.



The competition, which is open to all California residents, is co-sponsored by the Orange County Wine Society and the OC Fair. We judged wines from 163 winemakers from all parts of California who entered a total of 599 wines. From those wines, judges awarded 68 Double Gold, 95 Gold, 177 Silver and 129 Bronze medals. Our Best of Show winners included:

**Red Wine:** Don and Pam Brennan from Chino—2021 80% Cabernet Sauvignon and 20% Petite Syrah Blend

**White Wine:** Brad Bunkelman from Santa Maria—2019 100% Torrontes GRE from Allan Hancock College Vineyards

**Fruit Wine:** Robert Joakimson from Concord—2023 Black Raspberry Wine

**Dessert Wine:** Carmen Babcock from La Mesa—2022 Black Forest Style Wine

**Label Winner:** Lora and Jeffrey Sanders from Temecula—2020 Sangiovese

This year 83 judges, with several

coming from Northern California, and 87 volunteers supported the event. A special thanks to the 14-member Cooks' Caucus, who provided two AWESOME hot meals for breakfast and lunch! Thank

you to all who gave up several days, and in some cases, weeks of preparation for this one-day event.

Our 2023 Home Wine Competition Committee includes Kevin Donnelly—Competition Chair; John Lane—Judging Chair; Ed Reyes and Cheryl Knapp—Volunteer Coordinators; Stacey Taylor—Wine Administration and Competition Database Developer; Jerry Guerin—Judge Seminar Instructor; Kim Guerin—Scoring Chair; Wendy Taylor—Label Competition; Carolyn Christian—Marketing; Lynda Edwards and Sally Toth—Award Mailing; and Fran Gitsham—OCFEC Liaison.

A big THANK YOU to all who contributed this year. I hope to see you all again at the 2024 OC Fair Home Wine Competition! A complete list of award winners and competition photos may be found on our website at hwcr.ocws.org.

—Kevin Donnelly  
OCWS Director &  
Home Wine Competition 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 June 2023 meeting: Jeanine Lum and Jeff Dedmon, Michael and Lynne Levine, Michael Koenig, Edward and Caryn Maldonado, Marie Marston, Jody Silver, Martin and Windi Ramirez and Dale Wagner.

As of June 1, the OCWS has 1,073 members.

New Members: For new members trying to log onto the website, go to OCWS.org. Your default login is the primary member's email address. The default password is the primary member's password. 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.

—Rochelle Randel,  
Membership Chair

## The Wine Press Staff Box

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. Please forward comments, questions and suggestions to Editor@ocws.org

### Executive Editors

Cathy Risling  
Greg Risling

### Contributing Writers

OCWS Board of Directors  
Jim Burk  
Scott Harral  
Alice Polser  
Rochelle Randel  
Ed Reyes

### Website Administrator

Wendy Taylor

### OCWS Photographer

Jim Burk

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2022 Wine Competition Results:  
WineCompetition.com

## July quarterly meeting, potluck open to members

Space is filling up fast for the next Winemakers Group quarterly meeting 1 to 4 p.m. Saturday, July 8. The South County beach location will be announced approximately one week prior to the event. Signups are now open on the OCWS website. Cost is \$5 per person to cover supplies. All OCWS members are welcome to attend.

As usual, this is a potluck event. Each attendee, or couple, is asked to bring a potluck dish to feed eight (appetizer, salad, side dish or dessert), any serving utensils necessary and a bottle of wine per person (homemade or commercial) to share. Plates, napkins and tableware will be furnished. We will be able to heat up any food if needed.

We also will have a short meeting to review our programs for the year and announce upcoming events. For new and aspiring winemakers, this is your chance to meet, mingle and



learn from our experienced winemakers. Non-winemakers, this is an excellent opportunity to see what our group is all about and sample some of the great wines we produce. I'm sure some of the award-winning wines from the Home Wine Competition will be there to taste.

Winemakers, our testing team will

be providing SO2 testing for your wines. This testing continues to be a very important service we do for the group. It is important that winemakers know how much sulfite to periodically add to the wines for protection against spoilage from unwanted bacteria.

The testing team led by Mike Paz will be conducting SO2 tests from 10 a.m. until noon. Please email Mike (Michael.winemaker@icloud.com) by July 1 with the number of tests you will need. It is important we know ahead of time how many tests will be done so we can purchase supplies prior and have them on hand. Testing fee is \$5 per sample. Bring a 100ml sample of each wine, enough to test twice in case the test needs to be repeated.

Attendance at this member-only event is limited to 50 so sign up now!

—Ed Reyes,  
ed@ocws.org

## Save the Date: Fruit Winemaking Class next month

Summer is the time for delicious fruit from backyard trees. But they often produce more than you can eat.

Did you know you can make wine from all those delicious peaches, plums, nectarines, apricots, figs and more?

Fruit can be made into dry or sweet wines, just like grapes. The Winemakers Group will show you how as we continue to bring you educational opportunities to learn or hone those winemaking skills.

OCWS winemaker Don Phillips will be conducting a fruit winemaking class Saturday, Aug. 19, at his home in La Habra Heights. Don

has numerous fruit trees on his property and has been making fruit wines for years. His fruit winemaking journey began when he wanted to do something with all his extra backyard fruit.

Don't have a fruit tree? You probably know a few neighbors or friends who do. Store-bought fruit works too but generally it's not as ripe and flavorful as what you'd get from a backyard tree. Whatever the source, you'd want to make wine with only fruit that's good enough to eat. Save ripened fruit by freezing it.

Making wine from fruit is similar to making wine from grapes but

the turnaround is much faster. With most fruit wines, you can make a batch in only three to four months.

The fruit winemaking class will last roughly four hours. There will be a short break with light snacks served. Cost to attend is \$25. Sign up now on the OCWS website.

Start saving that fruit now and you'll be ready to make wine when you attend the class.

The annual OC Fair Home Wine Competition always features numerous fruit wine entries. Yours could be in next year's competition.

—Ed Reyes,  
ed@ocws.org

The Gold Medal Mini-Tasting is a chance to taste many of the Gold Medal and Double Gold wines from this year's Commercial Wine Competition. The tasting—now open for signups—will feature different varietals that won Gold Medals and we try to obtain as many Double-Gold winners as possible.

If you'd like to request a specific host site or to carpool with another member, please add a comment on your sign-up. **Note:** This event is always very popular so we will need quite a few hosts. The weather should be nice for an outdoor tasting if you have space. If interested in hosting, please contact George Cravens (george@ocws.org).

**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 accommo-



date 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.

**Dish:** Each person/couple attending will sign up with their host site to bring

a potluck dish (appetizer, entrée, side dish or dessert) to serve a small portion to 16 to 18 people. There will be a special bottle of wine that evening as a prize for Chef of the Evening (voted on by the attendees of each site). Our winning Chefs of the Evening may have their recipe published in The Wine Press.

We are planning for 10 sites for this mini-tasting. It is recommended to sign up early as sites fill quickly. Once signups fill up, please call the OCWS office to be added to the wait list.

The cut-off date for online sign up is Friday, Aug. 11. After this date, please contact the OCWS office to determine availability. Due to the advance purchase of wines, you will not receive a refund if you cancel after the Aug. 14 cancellation deadline.

—George Cravens,  
OCWS Director

## Get involved—run for OCWS Board of Directors

It is that time of the year and it is all in Article 4 of the bylaws—the procedure for election of the Orange County Wine Society (OCWS) Board of Directors!

The organization is run by a nine-member Board of Directors. Intelligent, innovative, open minded, problem-solving and result-oriented people are the key to the leadership of the group. Many of our members have these skills, so it is time to consider stepping up to help lead the way. If you know the organization; are a seasoned volunteer; and are dedicated to its purpose and objective of promoting the knowledge of winemaking, viticulture and wine appreciation, then you may be a suitable candidate to take a lead position.

The beginning of a three-year term on the Board of Directors shall be staggered such that three members' terms expire each year. The three vacated positions are filled by a vote of the OCWS membership, following the Annual Business Meeting that will be held Sept. 8, 2023. The overall time commitment for a member of the Board varies and is based upon assignments and participation. In addition to running the business of the organization, the goal of the Board is for members to run OCWS programming, with the Board acting as mentors and liaisons regarding budgets and event planning. Also, the Board functions as an oversight committee, focusing

### SKILLS NEEDED

- General knowledge of the OCWS events and activities
- 
- Prior experience as a volunteer
- 
- Ability and time to help organize events throughout the year
- 
- Selected event and budget management skills
- 
- Be a member in good standing

on compliance with the bylaws, OC Fair compliance, liability exposure, etc.

To declare candidacy for a position on the Board of Directors, a candidate must present a Declaration of Candidacy, in writing, by mail or via electronic media to the Election Chair no later than 14 calendar days prior to the scheduled Annual Business Meeting. A written Statement of Qualifications is required to be presented to the Election Committee no later than five calendar days after receipt by the Election Chair of a Declaration of Candidacy. Statements of Candidacy will be posted on the OCWS website. During the Annual Business Meeting, declared candidates

will have an opportunity to address the membership.

The OCWS continues to thrive thanks in great part to the leadership of the organization over the last 48 years. If helping to take the helm of this amazing group is of interest to you, please submit your Declaration of Candidacy and Statement of Qualifications to Election Chair Sara Yeoman at Sara@ocws.org.

For any questions related to Director Responsibilities, the election process or anything else, please contact OCWS Director Linda Flemins at LindaF@ocws.org.

—Linda Flemins,  
OCWS Director

## Chefs of the EVENING

Deborah Webber's First Lady Dip took home Chef of the Evening honors at a recent OCWS mini-tasting. Deborah, a six-year OCWS member along with husband Michael, had never tried the recipe. "The original recipe said to use crackers for the dip," Deborah says. "I like the idea that the guests can just pick up a baguette with the dip already on it and not hold up others while you take the time to put the dip on yourself."



### First Lady Dip

#### Ingredients

- 4 oz. cream cheese
- 1 cup mayonnaise
- 1/2 cup diced yellow onion
- 1 cup dried and sweetened cranberries
- 1 cup chopped walnuts
- 1 cup shredded Swiss cheese
- 1 cup chopped cooked bacon
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- Sourdough or ciabatta baguette, sliced into 1/4- to 1/2-inch thick pieces
- Extra virgin olive oil

#### Instructions

**MIX** together at high speed the cream cheese and mayonnaise in a large bowl until a creamy consistency. **STIR** the onion, cranberries, walnuts, Swiss cheese, bacon, salt and pepper into the creamed mixture until thoroughly combined and refrigerate for at least two hours and up to overnight, just prior to serving. **BRUSH** the sliced baguettes on both sides lightly with extra virgin olive oil.

**TOAST** the oiled baguettes in a sauté pan over medium heat until golden on both sides. **SPOON** the dip mixture onto the toasted baguette. **SERVE** immediately.

*Congratulations to all of the winners and a big thank you to the hosts. Please send your recipes to George Cravens at [george@ocws.org](mailto:george@ocws.org) for possible publication on the OCWS website.*

## Sweet & Sour Cranberry Cocktail Meatballs

#### Ingredients (meatballs)

- 2 lbs. ground turkey (or beef)
- 1 cup breadcrumbs (preferably seasoned)
- 2 eggs
- 1/2 cup chopped parsley (dried parsley is OK)
- 1/3 cup ketchup
- 3 Tbsp. minced onions (I usually use fresh onion and sauté)
- 2 Tbsp. soy sauce
- 1/4 tsp garlic powder
- 1/4 tsp pepper

#### Ingredients (sauce)

- 16 oz. can jellied or whole cranberry
- 12 oz. chili sauce
- 1 Tbsp. brown sugar
- 1 Tbsp. lemon juice

#### Instructions

**SAUCE**  
**PREHEAT** oven to 350 degrees.  
**COMBINE** ingredients for sauce and mix well.  
**POUR** small amount into a casserole and then place the meatballs on top. (Just cover the bottom of the dish with the sauce.)  
**MEATBALLS**  
**COMBINE** ground turkey, breadcrumbs, parsley, eggs, ketchup, onion, soy sauce, garlic powder and pepper in large bowl.  
**MIX** well and form into small balls.  
**COVER** the meatballs with the rest



of the sauce and cook at 350 degrees for about 30-45 minutes depending on the size of the meatballs.

*—Courtesy OCWS member Shelley Cohen, who says this recipe is easy to prepare and can be frozen or served fresh.*



## SPRINGTIME VINES

Orange County Wine Society member George Kerr is the winner of the photo contest for May. Visiting Napa earlier this year, George beautifully captured the season of regrowth in Oakville with the Groth Vineyards tower in the background.

## Calling all OCWS photographers

The OCWS sponsors 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? Perhaps a ro-

mantic shot of a couple toasting each other?

These are a few ideas and I'm sure you have many more of that great shot involving wine in some way.

Each month the photography committee will select a Photo of the Month for publication in the upcoming The Wine Press as well as on the OCWS website. The winner will

also receive a bottle of wine from the OCWS wine cellar. 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.

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

### THE RULES

- 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, vineyard, the winemaking process, the finished product or simply the consumption. But don't limit yourself just to these ideas!
- 3** The photo or photos may be submitted to the OCWS 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, rights to the photo are given to the OCWS for marketing purposes, 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 must be submitted in one of the following formats: JPEG, RAW, TIFF or Photoshop. Any size is acceptable, but it is preferred to be at least 3000x2400 pixels, which is an 8"x10" shot at 300 dpi for printing.

**6** In the event that insufficient entries are entered in a month, the committee reserves the right to move any contributed photos to the next month.

To submit a picture, attach it in an email to Jim Burk at [Jim@JBurk.net](mailto:Jim@JBurk.net). Be sure to include your name, phone number, picture location and picture title. Photos are due by the last day of the month to be considered for that month's winner.



## Get Ready for the 2023 Courtyard Transformation

It's time to charge up and bring your power drills and step stools! Over three days—July 5, 6 and 7 from 9 a.m. to 3 p.m.—we will be transforming The Courtyard into a favorite location at the OC Fair.

The Courtyard is a place our dedicated members are very fond of all year long for so many years and for so many reasons. Our work keeps The Courtyard ready for upcoming OCWS events after the fair ends.

You can be a part of our amazing setup crew and don't need to be a server or RBS certified to help. Plus, we will be providing snacks and lunch every day.

If you are available on any or all three days, contact me so I can plan for lunches and parking, or if you have any questions at Les@ocws.org. Thank you, crew!

—Leslie Hodowanec, Courtyard Setup/Tear Down Coordinator and Scholarship Chair



## Wineries Showcase Their Wines at Fair

More than a dozen wineries will spend a few hours every weekend at the upcoming fair to showcase their handiwork.

From Sacramento to right here in our own backyard in Orange County and everywhere in between, The Courtyard's Featured Winery program gives fairgoers and OCWS members the opportunity to taste some of the best wines California has to offer on top of all the other choices available.

For the past six years, nearly 100 wineries across California have been invited to the fair and pour their wine. OCWS members Lloyd and Liz Corbett have spearheaded the effort in hopes of getting wineries—especially some of the smaller ones—more exposure.

The program runs from 3 to 7 p.m. every Friday, Saturday and Sunday during the fair and kicks off Friday, July 14 with Orange County's own Vinos Unidos.

### OC Fair Wine Seminar Schedule

#### Saturday, July 22

1 p.m. Syrah vs. Petit Sirah: Can You Tell the Difference?  
3 p.m. OC Fair Competition Gold Medal Winners

#### Sunday, July 23

1 p.m. Summer Whites  
3 p.m. Fun and Easy Food and Wine Pairings

#### Saturday, July 29

1 p.m. The Latest Trends in Wine  
3 p.m. Cheese and Wine Pairing

#### Sunday, July 30

1 p.m. Mediterranean Wars: Spanish vs. Italian Varietals  
3 p.m. Fair Food and Wine Pairing

#### Saturday, August 5

1 p.m. Sparkling and Sweets  
3 p.m. Snack Food and Wine Pairing

#### Sunday, August 6

1 p.m. Unique Uses for Wine  
3 p.m. Fair Food and Wine Pairing

#### Saturday, August 12

1 p.m. Wine and BBQ Food: What a Pair!  
3 p.m. OC Fair Competition Gold Medal Winners

#### Sunday, August 13

1 p.m. Unusual Wine Varietals  
3 p.m. Cheese and Wine Pairing

# 2023 FEATURED WINERIES

3-7 p.m. on Friday, Saturday and Sunday

DAY	DATE	WINERY	PRESENTERS
Friday	July 14	Vinos Unidos	Bob Jauregui
Saturday	July 15	Dark Star Winery	Michael Cox
Sunday	July 16	Double Bond	John Klacking
Friday	July 21	Bella Grace Vineyard	Jess Havill
Saturday	July 22	WildEye Winery	Mike/Kirsten Berntsen
Sunday	July 23	LePoidevin Cellars	Ryan Pedvin
Friday	July 28	Lucid Wine	Kevin Luther/Lloyd
Saturday	July 29	Ortega Wines	Jesus Ortega Jr.
Sunday	July 30	Seven Angels Cellars	Greg/Pam Martin
Friday	August 4	Fallbrook Winery	Carrie McCracken
Saturday	August 5	Dubost Winery	Kate/Curt Dubost
Sunday	August 6	San Simeon	Marty Spate
Friday	August 11	Macchia	Tyler
Saturday	August 12	Urban Press Winery	Heather Clifford
Sunday	August 13	Once & Future Wines	Joel Peterson/Lloyd



**VOLUNTEERS, from page 1**

OCWS Director and Courtyard Chair. “Once it’s here, it’s like coming home and I enjoy getting to see all the excitement among the members.”

There are about 250 volunteers needed to work more than 1,200 shifts over 23 days, Wednesday through Sunday. Whether it’s being a server, cashier, steward or manager, each position is critical to The Courtyard’s success. The busiest times are usually on the weekend and depends on who is performing at the Pacific Amphitheatre and The Hangar.

Besides getting a fleet of volunteers to work behind the counter, one of the other biggest undertakings is having enough wine for the entire fair run. About 60 cases of wine and 40 cases of champagne splits

are purchased *every week* to meet the demand, said Cellarmaster Bill Redding.

But for all that hard work during a three- or four-hour shift, volunteers are aptly rewarded. They receive a badge that allows free entry and parking during the fair and highly valued drink tickets that get volunteers a full pour, split or tasting of award-winning wines.

That doesn’t even include the possibility of attending a wine-oriented seminar or brushing elbows with winemakers as part of the Featured Winery program every weekend (see sidebar, page 9).

If this is your first time volunteering at the fair or it’s been some time since you have, here are wise words from a few of our veterans.

**SERVERS**

Make sure customers have wristbands. Look at what is available to pour before your shift starts. When all else fails, ask a manager.

“This is the main opportunity to share what OCWS is and how we’re different from other concessions at the fair,” said Marcy Ott. “Have a great attitude and a willingness to learn.”

**STEWARDS**

Make sure each station is stocked with wine and replace award-winning wines with the same varietal. The wine fridge also needs to be filled so volunteers don’t run out during a rush. Communication is key between servers and stewards to ensure that things run efficiently.

“My best advice is work with an experienced steward; that way they can help you when you need it,” said steward extraordinaire Kevin Lite. “Ask questions and enjoy yourself. Remember, we are a society and working together is fun.”



“  
It takes an immense  
amount of planning, from  
the training to lining up  
volunteers to work the fair.

—Fred Heinecke  
OCWS Director &  
Courtyard Chair

**CASHIERS**

Don’t leave your register unattended and if you have to step away, make sure a manager or assistant manager can fill in for you. Be accurate with your handling of money and encourage patience. And maybe best of all, you get to sit during your shift.

“Cashiers are the ringmasters of The Courtyard,” said Cheryl Knapp. “They are the ones who keep the wine bar running smoothly by keeping track of which servers are next to be rung up, training servers how to relay sales to the cashier and to know when to call a manager.”

**MANAGERS**

Ensure full staff is there for your shift. Check with the outgoing manager to see what duties still need to be done. Pass out those drink tickets to volunteers or you may have a mutiny on your hands.

“I enjoy the opening morning shift as it gives me time to discuss with volunteers any changes or updates in The Courtyard,” said Maia Pehrson. “The benefit of the weekend shift is you get an opportunity to talk to the volunteers and get to know them.”

2023

JULY 5-7

JULY 8

JULY 14-AUGUST 13

JULY 14-AUGUST 13

JULY 22-AUGUST 13

AUGUST 19

AUGUST 26

SEPTEMBER 8

DECEMBER 1

**UPCOMING  
EVENTS**

**THE COURTYARD SETUP**  
ORANGE COUNTY FAIRGROUNDS / COSTA MESA

**WINEMAKERS GROUP QUARTERLY MEETING**  
LOCATION TBD

**FEATURED WINERY PROGRAM**  
THE COURTYARD / COSTA MESA

**OC FAIR**  
ORANGE COUNTY FAIRGROUNDS / COSTA MESA

**OCWS WINE SEMINARS**  
THE COURTYARD / COSTA MESA

**FRUIT WINEMAKING CLASS**  
DON PHILLIPS HOME / LA HABRA HEIGHTS

**GOLD MEDAL MINI-TASTING**  
VARIOUS LOCATIONS

**OCWS ANNUAL BUSINESS MEETING**  
VIA ZOOM

**OCWS HOLIDAY DINNER DANCE**  
AVENUE OF THE ARTS HOTEL / COSTA MESA