

THE WINE PRESS

OCWS Wine Society
Pairing Wine Education and Fun since 1978

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November 2023



NEW PRESIDENT
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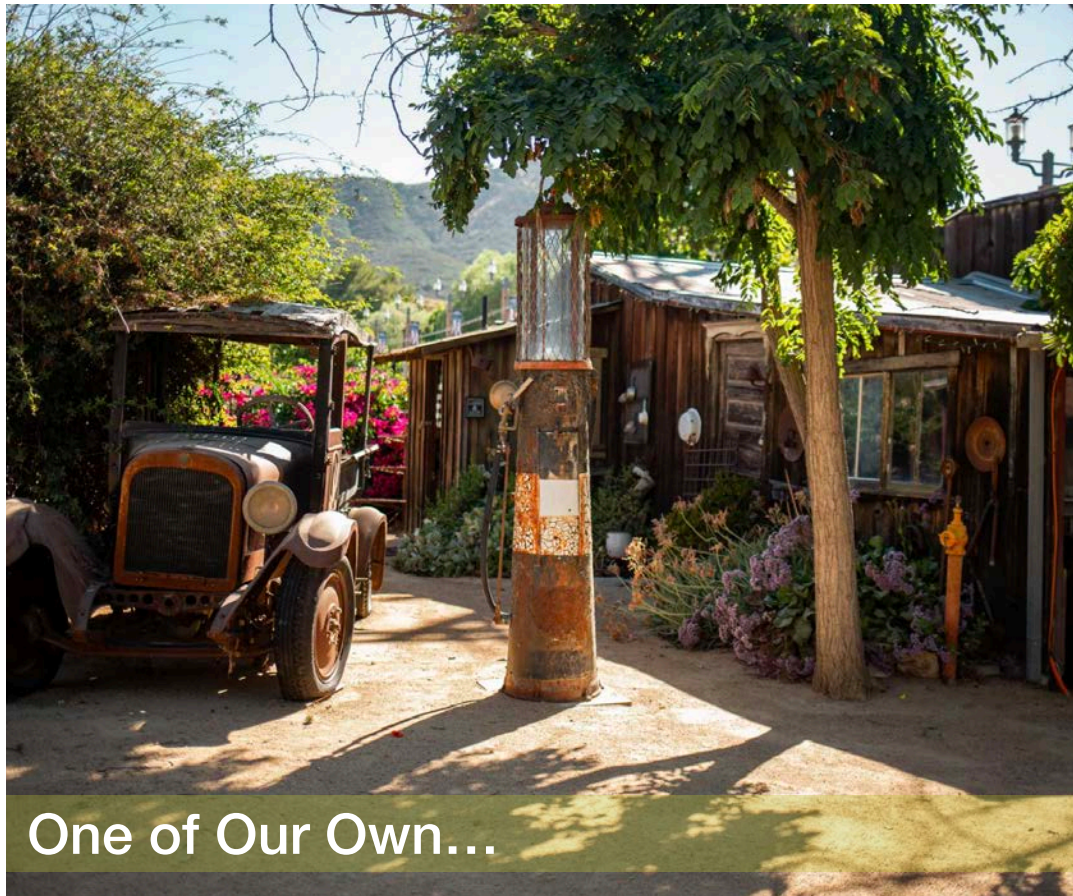
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One of Our Own...

GONE Commercial

— BY W. SCOTT HARRAL —

Big Nose Winery is an offspring from one of our very own home winemakers. I am sure you know him: Roger Mattar.

He and his wife Janice have been making home wine in Orange County since 2012. It became a passion that arose from traveling around wine country. Every vacation involved wineries and wine tasting. Intrigued with the concept, they decided to try it for themselves.

From the beginning, though, they sought out experienced assistance. They discovered OCWS and encountered some great mentors along the



photos courtesy Big Nose Winery

Big Nose Winery in Temecula sources its grapes from San Diego to Sonoma.

way. For Roger, making wine was like raising children. He nurtured them during fermentation. At night, he couldn't sleep, thinking about them. And, like well-cared-for children, the Mattars' wines were excellent.

See BIG NOSE WINERY, page 14

2023-2024 Board of Directors



Carolyn Christian
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Fran Gitsham
Vice President
Fran@ocws.org



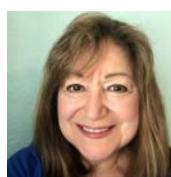
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President's Message

BY CAROLYN CHRISTIAN

As I begin my term as your new president, I am thankful for the many OCWS leaders who have come before me and I am humbled by the dedication and determination of so many who have helped maintain the OCWS as a viable and active organization.

In my first President's Message, I would like to outline my goals for this next year. They are an extension of my marketing work with the organization and serving as vice president this past year.

1 First, I would like to continue the vision of my predecessor, Fran Gitsham, for a cohesive and kind organization focused on wine as a shared interest. With so much negativity and divisiveness in the world, I believe it is more important than ever to focus on what we have in common, and for the OCWS, it is the enthusiasm for wine and sharing our knowledge and appreciation that brings us together.

2 My second goal is to continue to keep the organization financially successful. I am very proud of how our organization pulled together during the pandemic and weathered a period that other organizations found so challenging. We have come out of it stronger and more resilient.

3 Next, I would like to increase our member involvement and engagement with more volunteers to share the work that we do and higher event attendance. I would also like to see our new members become more involved during their first year. We have already started to engage new members and you will see several new names on the List of Responsibilities this year. You also will see more opportunities to provide us with feedback in the months to come.

4 As someone who joined the OCWS in my 20s, I know the importance of attracting

younger members to keep the organization vibrant and resilient. You will see some new ideas added to our existing offerings to help attract a new generation of wine enthusiasts. We will continue to participate in community events and bring in new members throughout the year, in addition to our annual recruitment during the OC Fair.

5 Another focus for me this year will be highlighting the Winemakers' Group. You probably have already heard that our organization began with the home winemakers in the 1970s and they have grown with the organization over our 45+ year history. It is my hope that all OCWS members will be exposed to the incredible wines that our Winemakers' Group members are making and that the group will find new students to mentor within the organization at large.

6 As marketing chair, I have been working to communicate with wineries about our amazing wine competition. Over the next year, you will see a concerted effort from the marketing committee to develop a comprehensive package of benefits for wineries entering the competition including added exposure to our members and the Southern California wine market.

7 Finally, as we near the 50th anniversary of the OCWS and the 50th Commercial Wine Competition, my goal this year is to begin plans for these celebrations with anniversary events and souvenir items.

See MESSAGE, page 5

Invite-only event free to new OCWS members

New members are invited to a New Member Mixer event. At this free OCWS event, new members can meet other new members and the Board of Directors as well as learn more about the many events the Orange County Wine Society has to offer.

This event is restricted to new members who joined on or after March 1, 2023, and who have not previously attended a new member mixer.

To sign up for this event, go to ocws.org, log on to your OCWS account, and look for the New Member Mixer under "Events." The deadline for reservations is Monday, Nov. 13, 2023.

If you have never logged on to your OCWS account, your username is the email of the primary member on your account and your password is

TIME: 11 a.m. to 1 p.m.
DATE: Saturday, Nov. 18
LOCATION: Yorba Linda area (exact location will be emailed 3 to 5 days prior to event)
ATTIRE: Casual (event will be indoors)
NOW SERVING: Wine, water, and light appetizers

your zip code. You will be prompted to change your password the first time you log on. If you have issues accessing your account, please contact the OCWS office staff at (714) 708-1636.

Hope to see you there!

—Linda Flemings,
OCWS Director and
New Member Mixer 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

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2023 Wine Competition Results:
WineCompetition.com

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 2023 meeting: Pam Knapp, Mindy Mechanic, Gerry and Clare Schiller, Jack and Kim Stemper and Francine Toth.

As of Oct. 1, the OCWS has 1,063 members.

New Members: For new members trying to log onto our website, and who have not already created their own password, 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.

—Rochelle Randel,
Business Administrator

Got QUESTIONS?

Our office staff is happy to help! You can find either Lynda Edwards, office administrator, or Rochelle Randel, business administrator, available to answer questions between 9 a.m. and 4 p.m. Monday through Friday. To reach the OCWS office, call (714) 708-1636 or email office@ocws.org.



Holiday Dinner Dance

Friday, Dec. 1, 2023

6:30-11:30 p.m.

Avenue of the Arts Hotel

3350 Avenue of the Arts

Costa Mesa

Sign-Up Deadline:

Friday, Nov. 24, 2023



As 2023 draws to an end, the holiday season begins to emerge all around us. The OCWS has a long-standing tradition of a semi-formal dinner dance to celebrate with our friends. It is that time of year when we dust off our dancing shoes, decide what festive clothes to wear and contact our closest friends to invite them

to sit at our table! This year, the OCWS Holiday Dinner Dance will be held on Friday, Dec. 1 at the Avenue of the Arts Hotel near the Segerstrom Center in Costa Mesa.

This multi-course meal begins with a sparkling wine reception and passed hors d'oeuvres such as bacon-wrapped dates stuffed with gorgonzola cheese

and maple chipotle aioli and feta and spinach in puff pastry with pomegranate dipping sauce.

The evening progresses with an amazing plated dinner in the ballroom.

Reserve your spot before seats fill up!

—Carolyn Christian
OCWS President
& Event Chair

MENU

Salad Course:

Mixed greens, pomegranate seeds, goat cheese, toasted pumpkin seeds and raspberry vinaigrette dressing

Your Choice of Entrée:

- Roulade of stuffed chicken breast – dried fruit and nut stuffing, creamy herb risotto, ragout of root vegetables and roasted chicken herb gravy
- Roasted 6 oz. top sirloin steak – herb and cheese twice-baked potato, roasted parsnips and peppercorn Cabernet jus
- Vegetarian pumpkin ravioli – toasted almonds, crispy leeks and thyme Buerre Noisette

Dessert:

Chocolate ganache tart – raspberry coulise
Bread, coffee & iced tea included

WINES

OCWS provides a variety of wines for attendees, but you are welcome to bring your own bottle to share (corkage is included in the price). Other drinks are available for purchase at the hotel bar downstairs.

ACTIVITIES

After dinner, be ready to dance the night away to live music provided by our friends, Three 2 Sevens. The night will be filled with holiday cheer and your OCWS friends to bring you “Holiday Festivities!”

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!

COST

The cost of this four-course meal, wine and live music is \$100 for members and \$115 for non-member guests. The hotel also is offering an unbelievable special room rate of 15% off the lowest rate available!

As always, we will be collecting unwrapped toys and gifts for children to support the Spark of Love toy drive that benefits local needy children. Please consider bringing an unwrapped gift to donate to this worthy cause.

Don’t miss this exciting event. 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 Friday, Nov. 24. This event often sells out and space is limited, so sign up today!

Varietal HOUR

Quest for wine knowledge continues!

Did you know that we have a free event every other Monday that you can join from the comfort of your home?

The Varietal Hour is a fun way to talk, laugh and learn about wines and get to know other members of the Wine Society via Zoom.

Each event has a theme, but it's really just a guideline to get the discussions going. The setting is very casual, with stories told about each of the wines we're drinking, what we do (or sometimes don't) like about them, where we got them, etc.

We're always happy to have new members join the fun and you just might learn something new (or have the chance to teach us something new) and meet some people who enjoy wine.

Regardless of where you are on your wine journey, the Varietal Hours have something for everyone!

Varietal Hours are held every other Monday from 7 to 8 p.m. The themes are designed to allow attendees to pick wines already in their cellar or venture out to buy a new wine online or at a local wine store.

Each participant shares what they

like (or didn't like) about their wine(s) and some great stories related to the week's theme. It's a casual, fun-loving group that enjoys sharing their knowledge and learning something new.

Everyone always has something to contribute to the conversation! Questions are welcome too.

For a list of Varietal Hour themes for the remainder of the year, please see the table below.

Although the event is FREE to OCWS members, sign-ups are required. Please logon to the OCWS website to register for this event no later than the Sunday night before the Varietal Hour.

Couples only need to sign up for one person since this event is via

Zoom.

A link for the Zoom meeting will be emailed to you on the day of the event. You can attend as many or as few of the Varietal Hours as you wish, but remember to sign up for each one individually.

We are also looking for hosts and themes for upcoming Varietal Hours. It's fun and easy to do. Please contact George Cravens at george@ocws.org or Don Phillips at studiodon1@gmail.com if you wish to host or with any questions or suggestions.

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

—George Craven,
OCWS Director

DATE	TIME	VARIETAL	Hosts
Nov. 6	7 p.m.	Greek Wine	Bart & Shilo Bartlett
Nov. 20	7 p.m.	Favorite Inexpensive Wine (Under \$10)	Cathy & Lee Painter
Dec. 4	7 p.m.	Varietals with Multiple Names (at least 3)	CL & Adrienne Keedy
Dec. 18	7 p.m.	Holiday Wines	Scott & Manuela Harral

MESSAGE, from page 2

In addition to my goals, I would also like to share exciting news about the 2023-24 OCWS Board of Directors. Last month, the board announced a one-year appointment opportunity.

After carefully considering the qualifications of seven amazing candidates who applied, the board chose Sue England to fill the open vacancy. We are all thrilled to welcome Sue to the board, and I hope you will join us in congratulating her on her new role.

She brings many years of experience in nonprofit management and has worked on several committees and in many volunteer positions with the OCWS.

I am so enthusiastic about the upcoming year and hope that you will join me in promoting the OCWS to prospective members and wineries. This year's List of Responsibilities has been posted on our website and I invite you to review the list and contact the committee chairs if you

are interested in participating.

I am grateful to be able to share my vision and lead this organization that has been part of my life for over 37 years. I welcome your input and feedback and hope you will renew your commitment to this amazing all-volunteer organization that brings us all together in the name of wine and wine education.

Note: Check out who is in charge of what on our Responsibilities List: ocws.org/about-us/director-responsibilities/

Chef of the EVENING

Berry Pavlova with Lemon Whipped Cream

Ingredients

Meringue:

4 large egg whites, room temperature
Pinch of kosher salt
1 cup (200 g) fine caster or granulated sugar
½ tsp. pure vanilla extract
2 tsp. cornstarch
1 tsp. freshly squeezed lemon juice

Lemon Berry Filling:

1¼ cups (300 mL) heavy whipping cream, cold
3 Tbs. high-quality store-bought or homemade lemon curd
1 tsp. freshly squeezed lemon juice
Zest of 1 lemon
2 cups fresh mixed berries such as raspberries, blueberries, blackberries
Confectioner's sugar for garnishing (optional)

Directions

Prepare the Meringue Shell:

PREHEAT your oven to 275°F with a rack in the center position. Using parchment paper, trace an 8-inch diameter circle on the paper with a pencil. Flip the parchment paper over so that the pencil side is facing down. **PLACE** the egg whites and salt in the bowl.

WHISK over medium speed until the egg whites form soft peaks, about 3 minutes. Increase the speed to high.

SLOWLY add the sugar, sprinkling in 1 Tbsp. at a time, and continue beating for roughly 3 minutes.

CONTINUE to whisk over high speed until the meringue mixture reaches stiff peaks and is glossy, an additional 3 to 5 minutes.

ADD the vanilla extract, cornstarch and lemon juice and whisk at high speed for an additional minute until well combined.



At a recent Mini-Tasting, Orange County Wine Society members Don and Mary Ann Mayer served up this classic berry pavlova recipe filled with lemon whipped cream filling and garnished it with assorted summer berries—and boy did it impress!

FOLD with a spatula to ensure that all ingredients are incorporated well.

GENTLY transfer the meringue to the center of the circle on the parchment-lined sheet pan.

SMOOTH the meringue into a thick disk using the edges of the circle as a rough guide. Note: The meringue should be roughly about 2½ to 3 inches tall.

BAKE the meringue until crisp, pale in color and dry to touch, roughly 1 hour and 15 minutes.

TURN off the oven and prop open the oven door.

ALLOW the meringue to cool completely in the oven, about 1 to 1½ hours. It should be crisp, dry to touch and have a slightly cracked appearance.

Prepare the Lemon Berry Filling:

PLACE the chilled heavy cream in a

clean bowl just before serving and beat the cream, starting at a low speed and gradually increasing to high, until it reaches soft peaks.

FOLD in the lemon curd, lemon zest and lemon juice using a spatula.

Assemble Meringue Pie:

CAREFULLY transfer the meringue shell to a flat serving platter; meringues are very fragile, so you may want to use the parchment paper to do this or alternatively, serve it on the sheet pan.

TOP the meringue with the lemon curd cream, followed by the mixed berries, and dust with powdered sugar.

SERVE in large scoops. Pavlova is best enjoyed the day it is baked, as meringue will gain moisture and lose its crispness with time; leftovers can be covered with plastic wrap and stored in the refrigerator for up to 2 days.



Holiday Mini-Tasting

6-9 p.m.

Saturday, Nov. 11, 2023

Various Host Sites

Sign-Up Deadline:

Monday, Oct. 30

With the holiday season fast approaching, there will be ample opportunities to enjoy wines that complement holiday meals.

The November Mini-Tasting will feature a range of red wines that pair well with holiday feasts. 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.

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/text 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 also is 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-Tasting Etiquette: Each person attending brings a potluck dish (appetizer, entrée, side dish or dessert) ready to serve a small portion to 16 people. Please coordinate your food selection with your host site to assure

an appropriate balance of food types served during the evening. There will be a special bottle of wine that evening as a prize for Chef of the Evening. Our winning Chefs of the Evening may have their recipe published in the OCWS Wine Press.

Please plan on arriving promptly at 6 p.m. so the event can get started on time. Please bring your own wine glasses for tasting; keep in mind the wines are served in flights of two.

The cut-off date for online sign-ups is Monday, Oct. 30. After this date please contact the OCWS office to determine availability, or to be added to a waiting list. The cancellation deadline is Nov. 3 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 Appetit!

—George Cravens,
OCWS Director

2024 OCWS Winery PROGRAM

Award-winning wineries share stories from the vine

The Orange County Wine Society has announced its 2024 Featured Winery lineup.

The annual program series promotes the knowledge of winemaking, viticulture and wine appreciation. It introduces our members to different wines made from the best wine-producing regions in California.

Save the Friday dates below and mark your calendars to attend. Look for information about each tasting in The Wine Press and sign up on the website. Signups will be limited this year!

We invite the winemakers to come and talk about their wines and to answer your questions. This is a great benefit that we provide our members with the opportunity to meet the winemakers.

When you visit a winery, how often are you able to hear and talk personally with the winemakers themselves? You can do that by participating in this program.

Having these award-winning



Jim Burk / OCWS

OCWS Winery Program Coordinator Rich Skoczylas (left) presents a plaque to Jason McClain, proprietor of McClain Cellars in Laguna Beach at one of the Winery Programs last year.

wineries gives our members the chance to taste their wines and learn if you enjoy a particular style. At the end of the evening, you may order the wines, usually at a discounted

price. The wine will then be shipped directly to your home.

**—Rich Skoczylas,
OCWS Director and
Winery Program Coordinator**

DATES

Jan. 19, 2024
Once and Future Wine Company

March 8, 2024
Double Bond Wine

Feb. 9, 2024
Bella Grace Vineyards

April 12, 2024
San Pasqual Winery

May 10, 2024
San Simeon Wines

LOCATION

We will hold our Winery Program on Friday evenings at the Avenue of the Arts Hotel in Costa Mesa.

Members may bring their own wine to enjoy and share during dinner. Be sure to wear your name tag. Dinner begins at 6:30 p.m. with the meeting following at about 7:30 p.m.

SIGN-UPS

Sign up on the OCWS website to attend these events. Each tasting starts with a light, sit-down plated dinner with this meal served to you at your table.

With our large membership and limited attendance space, we encourage you to sign up early. Self-parking is included in the price.

Attendees can self-park in the hotel garage and get their ticket validated at OCWS check-in or pay \$10 for valet parking.

VOLUNTEERS NEEDED

We need a couple of volunteers to help with check-in from 5:30 to 6:30 p.m. at each of the Winery Program events. Please indicate you can help when you sign up to attend the event.



Once & Future Wine Company

6:30 p.m.

Friday, Jan. 19, 2024

Avenue of the Arts Hotel
3350 Avenue of the Arts
Costa Mesa, CA

Sign Up Deadline:
Sunday, Jan. 14



Our January winery program starts with a winery legend, Joel Peterson, affectionately known as the “Godfather of Zin.”

Joel is both an articulate spokesman and a gutsy trend-setter who helped make Zinfandel the phenomenon that it is today. When Joel visited us in January 2016, he was the long-time winemaker and founder of Ravenswood Winery. Today, he is the winemaker and founder of Once & Future Wine Company.

Joel’s extensive wine experience includes being a sole

proprietor, a general partner in a limited partnership, the president of both a C corporation and a Senior Vice President at Constellation Wines. He has been the President of Sonoma Valley Vintners and Growers and helped to found ZAP (Zinfandel Advocates and Producers) where he had the opportunity to be its president two times. He has been part of the Board of the Sonoma County Vintners, and along the way, fellow industry members gave him the honor of being inducted into the Vintners Hall of Fame.

Joel says that his current

project, Once & Future Wine Company, “is one that specializes in wines from special vineyards made with a sensitivity to place and in a style that I personally love and believe in. Wines that force me to dust off old redwood vats and get out a new punch down tool (my original is in the Smithsonian), wines that dye my hands that harvest shades of black/purple and sometimes force me to take an additional Advil some mornings. In short, wines of sweat, exertion and love.”

—Rich Skoczylas,

Winery Program Coordinator

MENU

Salad Course:

Orange County salad of mixed baby field greens, roasted tomatoes, candied walnuts, endive, balsamic vinaigrette, warm artisan breads and rolls with sweet butter.

Entree Options:

• Chicken Riesling—Chicken breast, mushrooms, bacon, onions and garlic in a white wine Riesling cream sauce, buttery mashed potatoes and seasonal fresh vegetables.



- Heart Healthy—Roasted salmon, brown rice, grilled zucchini, broccoli, sweet peppers and sage brown butter.
- Veggie Option—Crispy mushroom polenta with sauteed portobello and oyster mushrooms, topped with watercress. **\$56 members, \$61 guests**

As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a refund is Sunday, Jan. 14.

Home WINEMAKERS

Year in Review: Working With Mother Nature

In a typical year, the grape harvest is finished by now. To a winemaker, Halloween usually means all grapes have been crushed and are undergoing fermentation on their way to becoming a new vintage.

Besides the chill in the fall air, there's the excitement and anticipation of what this year's vintage will ultimately be like.

But this was not a typical year in the vineyard. The 2023 growing season got off to a late start due to a cold and rainy winter. Cool spring weather meant slow growth in the vineyard. And despite a couple of recent heat spikes, summer temperatures were actually lower than normal.

A Late Harvest

All of this resulted in a slower and longer growing season. Mother Nature has given us a later harvest this year. Some winemakers in California, including OCWS winemakers, are still getting grapes.

This year over two dozen of us from the Winemakers Group purchased Merlot, Zinfandel, Cabernet Sauvignon and Petite Sirah from Dry Creek Valley. In addition, we're getting Sauvignon Blanc, Syrah and Viognier from Santa Barbara County. While most of this has already arrived, later than usual, we are patiently waiting for the last of it.

Some of us will get one or two varietals. Some will get a relatively



Bruce Powers (left) and John Lane scoop Merlot grapes from a large bin to weigh it for Pam McVicar (background left) and Mike Higgins (background right).

small quantity of grapes, 100 to 200 lbs., which will make around four to five cases of finished wine. Some will get five or six varietals. A few of our bigger producers are getting half a ton of grapes or more. I will be getting three varietals including Sauvignon Blanc, which I have never made. I also will be getting Cabernet Sauvignon and Syrah, some of which will be blended together.

A Noticable Difference

Whatever the quantity of grapes or

number of varietals, all of us commercial and home winemakers will be working with what Mother Nature has given us. I'm guessing the 2023 vintage will be noticeably different due to the unusual growing season. In exactly what way the wines will be different, I can't say. But I have to think they will taste different than what is typical.

Worth the Challenge

As a winemaker, I like to think Mother Nature is challenging us this year. We're being challenged to learn and grow as winemakers. Yes, we will be getting Syrah, Merlot and other varietals we may have worked with before. But this year's weather may force us to change.

Maybe we'll learn different winemaking techniques to get our finished wines to taste the way we want. Maybe we'll be forced to pivot and make wines in a different style than originally planned. Or we might produce the most fantastic vintage ever simply by doing as little as possible. Maybe we'll learn that restraint can be the best way to process our wines.

That's the excitement and anticipation of a new vintage. We don't know what Mother Nature is giving us. We just learn to accept it and do the best we can, not knowing the ultimate outcome until we start pulling the corks.

—Ed Reyes,
ed@ocws.org



The Winemakers Group Annual Holiday Party will be held 4 to 8 p.m. Sunday, Dec. 3, in Yorba Linda. Signups are now open on the OCWS website.

The cost to attend this potluck event is \$18 per person. All Orange County Wine Society members are welcome. You don't need to be a winemaker to attend.

Fall Membership SOCIAL

The Game was ON at last month's event

Would it rain with cool temperatures and wind? Would it be sunny and warm?

The weather was questionable and no one was quite sure for the weather that day. So, we moved the Fall Membership Social inside the Huntington Beach Building for the party on Sept. 30.

The Cooks Caucus set up in The Courtyard and brought pop-ups to cover themselves for the many hours they were there to prepare the food for the 200+ attendees. People started showing up at 10 a.m. to cook, set up the tables, decorate and be ready to welcome everyone for "The Game is On" event.

The band, the Three 2 Sevens, were on fire and the dance floor was crowded with dancers enjoying the music!

There were contests to enter and drawings for prizes. Eleven lucky

people won the prize of their choice. We also had wine prizes for the "get to know everyone" game and one wine given for a drawing that included all the volunteers who helped with the event, including members of the Cooks Caucus. Games were set out on the other side of the band for corn hole and ring toss.

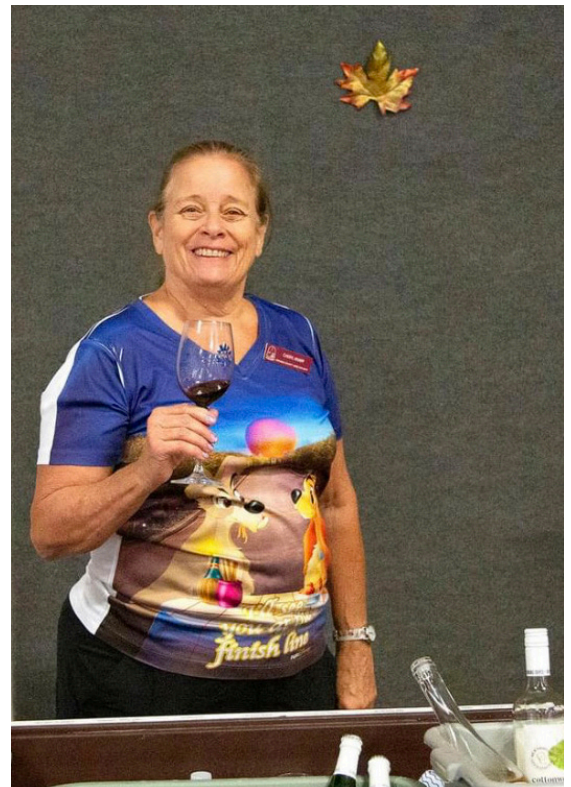
We had excellent wine from the cellar at the wine carts, along with fabulous wine by the Home Winemakers group. Many members of that group brought their wine to share with all! Part of the game was to find a person who makes their own wine, which succeeded in many new members meeting home winemakers.

Everyone wore something to represent their favorite sport or team. Football, baseball, soccer, golf, marathon runners, NASCAR and much more were represented! What a great time!

Once again, Rochelle Randel set up and ran the Wine Wall. Many of our members brought wine to donate to the Wine Wall. There were so many donations, most of the wine from the Cellar was sent back for future events. Thank you to everyone who donated. The Wine Wall made about \$1,000, which will be all for the scholarship fund!

A huge thank you goes out to all the people who volunteered to move tables, decorate, serve wine, cook delicious food, serve the delicious food, work the sign-in table and clean up! The Orange County Wine Society is made up of dedicated, helpful people who give their time so all can enjoy the events. Thank you so much for helping to make The Game is On fall membership social so successful!

—Alice Polser,
Event Chair



UPDATE: 2023 OCWS Scholarship Program

As 2023 comes to an end and we start a new board year, the scholarship program reins will be handed from Leslie Hodowanec to Damian Christian.

Under Leslie's leadership over the past few years, the program has continued a successful tradition of supporting eight California colleges and universities that have wine-related degree programs including enology, viticulture, wine marketing and culinary arts. This year, the program surpassed the three-quarters of a million mark, garnering \$781,423 since 1996.

Starting with just a few institutions at its inception including University of California, Davis and California State University, Fresno, the program now provides funding for eight institutions. Above right are the locations and funds OCWS donated in 2023.

Program funds come from a variety of sources in addition to the organization's general funds. These general funds include monies earned through membership dues, The Courtyard and the Wine Auction. Also each year at the OC Fair Commercial Competition, judges are offered the opportunity to donate back their stipend to the scholarship fund. The recipient institution for these funds rotates each year, giving each the opportunity to benefit from the funds over the years.

In addition, the tips the public gives to The Courtyard volunteers during the OC Fair are also slated for scholarships. In recent years, the Featured Winery Program at the OC Fair has been added to the list of funds that are directly applied to the scholarship program. Funds from the famous Wine Wall that Rochelle Randel runs during the Spring and Fall social events are also added directly to the fund.

As the year draws to a close, we want to remind everyone about another source of income for our Scholarship Fund and that is your generous donations. Don't forget

Institution	2023 Scholarship Donation
Allan Hancock College	\$5,200
Cal Poly Institute, Pomona	\$5,100
Cal Poly Institute, San Luis Obispo	\$5,100
California State University, Fresno	\$6,100
Orange Coast College	\$5,600
University of California, Davis	\$5,100
Napa Valley College	\$5,100
California State University, Sonoma (Chris Cunningham Memorial Scholarship)	\$2,410
TOTAL:	\$39,710

that donating to a nonprofit 501 (C)(3) like OCWS for the Scholarship Fund may be used as a tax deduction (please check with your tax specialist to confirm eligibility).

Year-end donations to our scholarship fund can be made online at ocws.org or by sending a check to the OCWS office at P.O. Box 11059, Costa Mesa, CA 92627 and can be made online at ocws.org/scholarship and you can print your own tax receipt. Checks also will be accepted at the Holiday Dinner Dance and Winemakers' Holiday Potluck Party. Your donation can be made to the Scholarship Fund in general, or you may designate a specific institution to receive your donation.

Please indicate "scholarship fund" on the memo line of your check and indicate specific institutions (if you wish to designate where your funds go). Thank you in advance for your generous donation and your support of the OCWS Scholarship Fund throughout the year.

Whether you volunteer your time to these activities or provide donations, you are contributing to a worthwhile cause that furthers our educational mission.

—**Damian Christian,**
Scholarship Chair

Support Award-Winning Wineries from Competition

Help us get the word out about OCWS' prestigious wine competition and California's amazing wineries that have won medals at the OC Fair Commercial Wine Competition.

Next time you are at a winery that has our medals or awards posted, take a picture with the awards and post it to

social media (Facebook or Instagram).

Let people know they can find all the winners at WineCompetition.com. Tag the post with @ocwinesociety and use the hashtags #ocfairwinecompetition and #ocwsloveswineries. Each month, we'll draw a winner for a bottle of wine from the previous month's posts!





BOUNTIFUL AUTUMN

OCWS member CL Keedy garnered accolades for this shot of Rafanelli Winery in Healdsburg taken in the parking lot of the Sonoma County winery capturing the fall flora with vines and olive trees 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 romantic 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 newsletter as well as on the OCWS website. The winner also will 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 Photo@OCWS.org.

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.
 - 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 Photo@OCWS.org. 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.



**BIG NOSE
WINERY**

A QUAIN EXPERIENCE

Go see Roger and Janice Mattar and try their wines. You will find their rustic and charming tasting room in The Hotel Temecula. It is part of a structure dating back to 1883 on Main Street in Old Town Temecula.

...

WINEMAKING PHILOSOPHY:

The guiding principle at Big Nose Winery is “aroma comes first.” The team is dedicated to crafting wines that revolve around the aroma and flavor profile, and ensuring a memorable wine-tasting experience for all.

...

ADDRESS:

42100 Main St. Ste. D
Temecula, CA
(951) 515-3229

...

HOURS:

12-6 p.m. Thursday
12-8 p.m. Friday
12-8 p.m. Saturday
11 a.m.-6 p.m. Sunday

...

FOR MORE INFORMATION:

Check out their website for upcoming events:
bignosefamilywinery.com

BIG NOSE WINERY, from page 1

Deciding to enter his “progeny” in the Orange County Home Wine Competition, Roger earned a Double Gold for his Merlot. They continued to produce award-winning wines, garnering multiple medals from various competitions.

But Roger wasn’t satisfied. He wanted to know more about wine-making. Whereupon, he completed a three-year enology program at Missouri State University in 2018 (fellow winemakers take note).

Immediately, they took the plunge. They took their winemaking skills commercial, obtaining their commercial license and creating Big Nose Winery that same year. And you gotta love their simple silhouette-like logo.

It wasn’t until 2021 that they found their new home. Janice liked the Temecula area so when a place came available, they went for it in October that year.

Today, the Mattars make Bordeaux-style wines focusing on red varietals, such as Cabernet Sauvignon, Merlot and Malbec. They also produce some wonderful whites such as Viognier and Pinot Grigio.

They purchase grapes as they cannot grow their own. Of course, that works in their favor. Roger is able to pick and choose the grapes he wants to use, thus getting the best from all parts of California. They acquire grapes from as far south as San Diego to up north from Sonoma. And, of course, he does get some varietals locally in Temecula.

Already, he has expanded his production to include Petit Sirah, Petit Verdot and, coming either this year or next, Tannat. They produce a rosé and a dessert wine as well.

Additionally, he and Janice are

experimenting with blends. It’s a team effort that includes experience, planning and the necessary tasting trials. Big Nose Meritage is one such mastered blend, but their latest, a quite superb blend, is Sumptuous.

The wines are truly excellent. They continue to earn Double Golds and other awards at the OCWS competitions, but this time in the Commercial Competition.

Roger admits he does not have a favorite.

“They are all my babies,” says Roger. “I like them all. But some are easier than others.”

I think we know where he’s going with that.


When I asked Roger if he had any advice for the newbies to wine-making, he suggests, “Find a mentor. There are a lot in the Orange County Wine Society.”

As we finished our tasting experience, I asked him what his family thought about his new career path. He said they were a family-oriented group and he was fully supported. He added that food is family.

“We share the same passion,” says Roger. “Aroma comes first.”

As it turns out, this is where the Big Nose Winery name derives from.

“The name was chosen with the wines’ aroma in mind taking special note of your senses while indulging in your wine tasting experience,” Roger says.

Having visited Big Nose Winery a few times now, we are starting to encounter repeat customers, a true sign of producing a successful product. One such return customer told me that the wines from Big Nose Winery are some of the best in the Temecula Valley. I’d say that’s a great endorsement. 

Volunteers who made a difference this year

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 our volunteers with store credit, redeemable for admission to OCWS events. The credit, which is available on your “My Account” page, will be good until Oct. 1, 2024.

The credit may not be used for membership renewal or to purchase merchandise. Our volunteers make this the successful organization that it is. We couldn’t exist without our volunteers! We encourage you to get involved. It is a great way to see how the organization works and meet fellow members. Thank you to the following volunteers for their efforts during the 2022-2023 year.

—**Rochelle Randel,**
Business Administrator

\$50 Credit				
Chris Bruce	Lee Painter	Anna Christie	Zach Anderson	Alicia Lopez
Hank Bruce	Maia Pehrson	Adrienne Davis	Shilo Bartlett	Mike MacKenzie
Jim Burk	Don Phillips	Ray Davis	Brigit Beaudette	Cathy MacKenzie
Damian Christian	Alice Polser	Sharon Finkle	Mike Beaudette	Don Mayer
Liz Corbett	Glenn Polser	Ellen Flynn	Laura Brown	Robin McCormick
Lloyd Corbett	Bruce Powers	Gloria Franklin	Judy Chapel	John Nation
Kevin Coy	Sam Puzzo	Lorriane Hammonds	Eva Cheung	Cyndi Nelson
Maria Coy	Rochelle Randel	Cheryl Heinecke	Shelley Cohen	Alison Painter
Lynda Edwards	Bill Redding	Will Holsinger	Louis Cohen	Mike Paz
Wendy Eld	Carolyn Redding	Lynelle Hustrulid	Chris Danoff	Janet Peal
Sue England	Ed Reyes	Michael Johnson	Stephanie Djang	Dorothy Pemberton
Yale Finkle	Janet Riordan	Karl Kawai	Dan Donati	David Price
Carol Frank	Greg Risling	Michael Koval	Liane Donati	Stephanie Richards
Jane Goodnight	Cathy Risling	Kathy Krieger	Kate English	Kim Rizzuto
Larry Graham	Peter Schlundt-Bodien	Ellie Phillips	Charles English	Steven Rizzuto
Scott Green	Dave Stancil	Laurie Preuss	Carol Esslinger	Manny Robledo
Greg Hagadorn	Tami Stancil	Roger Reiss	Claude Fusaro	Denise Scandura
Kelly Haggard	Robyn Strom	Walter Reiss	Kathy Fusaro	John Scandura
Leslie Hodowanec	Dean Strom	Debbie Renne	Bonnie Gausewitz	Denise Scott
Helga Hrowal	Stacey Taylor	Terry Rose	Bev Genis	Irene Scott
Mike Iglesias	Wendy Taylor	Craig Rowe	Alison Godleski	Raul Serna
Virginia Kawai	Bob Topham	Ronna Rowe	Mark Godleski	JoBeth Skaggs
Cheryl Knapp	Daniel Vlahovic	Scott Sayre	Kay Gooding	Chris Snyder
Ken Knapp	Richard Ward	Tricia Shelton	John Goodnight	Robert Soule
Theresa Lane	Dave White	Linda Shepard	Jerry Guerin	Jodi Theissen
Kevin Lite	Sara Yeoman	Jack Shepard	Maryetta Hall	Mark Theissen
John Molina	Courtney	Tom Tippet	Scott Harral	Darwin Thompson
Mary Mulcahey		Deborah Webber	Donna Hisey	Evelyn Thompson
Betty Jo Newell		Barbara White	Shelly Jayne	Nicole Tormey
Jay Newell		Tony Wiczorek	CL Keedy	Nancy Unterreiner
Marcy Ott		Jolen Zeroski	Jim Kerins	Gerard Unterreiner
George Ott			Laurie Kjar-Reiss	Sharone Vearrier
Cathy Painter			Roxanne Korzeniowski	Michael Webber
			Shannon Logsdon	Dave Wiegand
				Elena Yuasa

\$25 Credit

\$10 Credit

2023-24

UPCOMING EVENTS

NOVEMBER 2	ORANGE COUNTY WINE SOCIETY OUTING BELLANTE FAMILY WINERY / MISSION VIEJO
NOVEMBER 4	WINEMAKERS GROUP QUARTERLY MEETING & POTLUCK / LAGUNA HILLS
NOVEMBER 6	VARIETAL HOUR / GREEK WINE VIA ZOOM
NOVEMBER 11	HOLIDAY MINI-TASTING VARIOUS LOCATIONS
NOVEMBER 18	NEW MEMBER MIXER YORBA LINDA
NOVEMBER 20	VARIETAL HOUR / FAVORITE INEXPENSIVE WINE / VIA ZOOM
DECEMBER 1	OCWS HOLIDAY DINNER DANCE AVENUE OF THE ARTS HOTEL / COSTA MESA
DECEMBER 3	WINEMAKERS GROUP HOLIDAY PARTY & POTLUCK / YORBA LINDA
DECEMBER 4	VARIETAL HOUR / VARIETALS WITH MULTIPLE NAMES / VIA ZOOM
DECEMBER 18	VARIETAL HOUR / HOLIDAY WINES VIA ZOOM
JANUARY 19	FEATURED WINERY / ONCE & FUTURE WINE AVENUE OF THE ARTS HOTEL / COSTA MESA
FEBRUARY 9	FEATURED WINERY / BELLA GRACE VINEYARDS AVENUE OF THE ARTS HOTEL / COSTA MESA