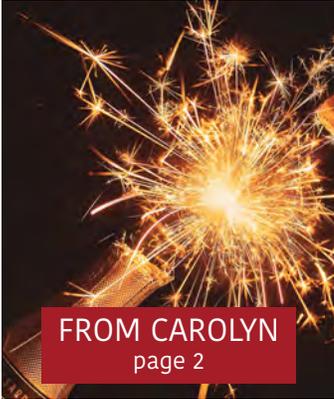


THE WINE PRESS

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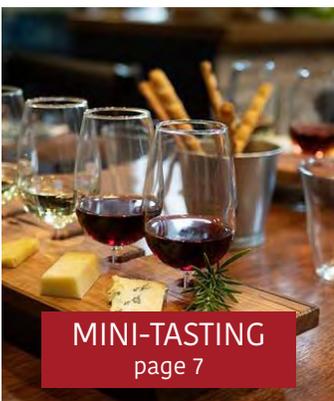
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In Our Own Backyard:
DeFALCO FAMILY WINES

Flavors of *Italia*

BY GREG RISLING

Winemaking has long been a family tradition for Gus DeFalco. Growing up in Toronto, a young Gus remembers waiting at the train station for the precious cargo — California grapes — an event that became a family tradition.

His family hailed from Italy and relocated to the popular Canadian city. There, Gus learned the tools of the trade but it also instilled in him the communal aspect of the hobby he grew to love. There was the

See DeFALCO, page 10

2024 Board of Directors



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President's Message

BY CAROLYN CHRISTIAN

Happy New Year to all of you! It's hard to believe that it is 2024! As we begin another amazing year, I am reminded how truly fortunate we all are. This year promises to be an exceptional year for our organization, as we continue to embrace our traditions and look for ways to improve on what we already do so well. Last year, we welcomed over 300 new members to the organization, including 252 during the OC Fair, and a new steady stream of additions each month thanks to our outreach efforts. And thanks to our New Member Mixers hosted by Linda Flemins, these new members are volunteering and participating from the start.

Events in 2024

Our first event of the year is part of the Varietal Hour series, now being co-chaired by Don Phillips and George Cravens. This fun-filled happy hour via Zoom began during COVID and has survived with a great group of people attending and sharing their wine knowledge. Regardless of where you are on your wine enthusiast journey, everyone has something to contribute.

We are kicking off the new year with the return of our winery programs, which take place each month, January through May. Rich Skoczylas has done an outstanding job bringing in award-winning wineries from the OC Fair Competition such as Once & Future Wine Company, Bella Grace Vineyards and more. These events are truly unique to our organization and provide members with an opportunity to hear directly from winemakers and winery owners.

Bubbles 'n' Brunch events also begin in January with a visit to Citrus City Grille, an OCWS favorite. This event always sells out and Rochelle Randel has done a great job finding locations for us to enjoy an amazing brunch with our favorite sparkling wines.

Outings at local wineries in the OC will continue in 2024 with a visit to DeFalco Family Wine in February and March. Space for these events is limited and the events sell out, so sign up early! Mini-Tastings are also an OCWS

favorite, with culinary delights from our own members and a special curated wine selection expertly organized by George Cravens, all hosted at members' homes, for a truly intimate and amazing experience. George has already scheduled a tasting for February to compare Old World and New World wines.

Don't forget to mark your calendars for April 20, our annual Wine Auction featuring entries from the 2023 OC Fair Commercial Competition. Wine can be purchased for a fraction of the retail price and the event is a fun way to spend the day with your OCWS friends! This is one of our major fundraisers for the year and supports our educational programs and scholarship program.

The OC Fair Commercial and Home Wine competitions are our two flagship events. This will be our 48th year hosting the events! Fran Gitsham and Kevin Donnelly, respectively, will be leading dedicated teams that run these events like well-oiled machines. Watch the newsletter and emails for your opportunity to volunteer and participate in these events. If you have never volunteered for the competitions, I highly recommend doing so. Both competitions are unique experiences that will deepen your wine knowledge while having fun!

On the heels of the wine competitions is the Wine Courtyard at the OC Fair, our top fundraiser of the year. The Courtyard is the place where a majority of our members learned about the OCWS, and it continues to be a great place to do outreach. Fran Gitsham and Fred Heinecke will be chairing The Courtyard with Rich Skoczylas handling volunteers. We always need hundreds of volunteers to pull off this event, so please sign up when you see the information posted.

The Winemakers' Group has been an integral part of the OCWS since its inception. Watch for articles on upcoming events such as their quarterly potluck and winemaking classes. Ed Reyes chairs this group that loves to share their winemaking knowledge and home wines with others.

See MESSAGE, page 3

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 December 2023 meeting: Michael and Beth Ellis, Saaid and Mary Anne Fakhazadeh, Jim and Janis Hilton, Andrea MacFarlane, Collin and Abby See, Sean Smith and Chrissy Lorimer. As of Dec. 1, the OCWS has 1,045 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,
OCWS Business Administrator

2024 Courtyard volunteers needed

With a new year upon us, preparations for the largest OCWS fundraising event of the year are already under way. Mark your calendars now for The Courtyard at the 2024 OC Fair, which runs July 19 through Aug. 18. With a commitment of only four shifts, you receive a pass that affords you access to the fair any day without restrictions and a parking pass.

We are looking for new managers, cashiers and stewards. Many members have expressed an interest in volunteering for a new position and, if you are one of them, we would like to hear from you now. Previous experience is helpful, but training will be provided.

If you are interested in one of these positions, please contact Rich Skoczylas at Rich@ocws.org.

las at Rich@ocws.org.

Keep an eye out for future articles in The Wine Press that will provide more information about required RBS (Responsible Beverage Server) certification, training for The Courtyard positions, benefits and schedules and when sign-ups for The Courtyard will open.

This year's fair theme is "Always a Good Time." Ask any courtyard volunteer and they will tell you that's exactly what happens when you work a shift and help people learn more about the OCWS.

It's the hands of many who make The Courtyard a success year after year and we need YOU!

—Rich Skoczylas,
OCWS Courtyard Scheduler

MESSAGE, from page 2

OCWS has its share of social events, including the Spring and Fall Socials and Holiday Dinner Dance (already scheduled for Dec. 6). These events bring together what OCWS does best—food, wine, music and dancing! Alice Polser and Betty Jo Newell will be co-chairing the socials.

We also will continue to participate in public wine events in the OC area, under the coordination of Sue England and Kevin Donnelly. If you hear of upcoming wine events, feel free to let them know.

New in 2024, we are working on a volunteer recognition event to show appreciation for all of the hours our members

donate to the organization. Stay tuned for more information in the near future.

Call to Action

So what does all of this mean for you? Check the newsletter, website and weekly reminders and sign up early for our events, including our amazing volunteer opportunities, which you won't find anywhere else! If an event is sold out, you can contact our office to be placed on a waiting list.

I look forward to working with you all in 2024 to continue this organization's amazing journey on our way to our 50th anniversary!

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



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, broccolini, sweet peppers and sage brown butter.

• **Veggie Option**—Crispy mushroom polenta with sauteed portobello and oyster mushrooms, topped with watercress.

\$56 members, \$61 guests

Be sure to pick up your meal ticket when you check in to show the waiter. Meals are ordered in advance and cannot be changed at the event. 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.



Bella Grace Vineyards

6:30 p.m.
Friday, Feb. 9, 2024

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

Sign-Up Deadline:
Sunday, Feb. 4



Bella Grace started with a pair of serious wine lovers who had the same thought, “What if I quit my job and start a winery?”

The owners, husband-and-wife team Charlie and Michael Havill, who were initially involved in engineered products and life insurance and shared the love of winemaking, did just that!

They purchased land in Amador Country and started growing Primitivo, Zinfandel, Grenache, Vermentino, Grenache Blanc, Syrah, Petite Sirah and Mourvedre without the use of pesticides or inorganic substances. Working the vineyard, the estate-grown grapes were sold to regional commercial wineries and home

winemakers. From selling the high-quality grapes, Charlie and Michael started producing their own wines and Bella Grace was born. They have entered the OC Fair Commercial Wine Competition for several years and have won numerous awards. Do not miss this tasting!

—*Rich Skoczylas,*
Winery Program Coordinator

Menu

Salad Course:

Dinner starts with a salad of butter lettuce, roasted tomatoes, crispy pancetta, bleu cheese crumbles and creamy peppercorn dressing, warm artisan breads and rolls with sweet butter.

Entree Options:

• **Chicken**—Grilled chicken breast with a marsala wine sauce, mushrooms, parmesan herb risotto and seasonal baby heirloom vegetables.

• **Fish**—Mahi Mahi with a macadamia nut crust, heirloom cherry tomatoes, asparagus, miso-honey brown butter.

• **Vegetarian**—Spaghetti squash with roasted mushrooms, lemon parmigiano-reggiano broth, Campari tomato,



BELLA GRACE VINEYARDS

sweet corn, fresh spinach and pistachio gremolata.

\$56 members, \$61 guests

Be sure to pick up your meal ticket when you check in to show the waiter. Meals are ordered in advance and cannot be changed at the event.

Sign-Ups

Sign up on the OCWS website to attend this event. Attendees can self-park in the hotel garage and get their

ticket validated at OCWS check-in or pay \$10 for valet parking. Dinner begins promptly at 6:30 p.m. with the meeting following at about 7:30 p.m.

Members may bring their own wine to enjoy and share during dinner. Be sure to wear your name tag. As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a refund is Sunday, Feb. 4.

Volunteers Needed

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



Double Bond Wine

6:30 p.m.
Friday, March 8, 2024

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

Sign-Up Deadline:
Sunday, March 3



There's a saying that a winery makes wine with the end goal to make good wine. But that simply is not Double Bond...What?! So, Double Bond doesn't just make wine. They make that moment you hope for when you open a bottle; the poured anticipation swirling around your glass, then dancing on your palate and finally lingering long after the sip has gone.

The meticulously curated grapes, unhurried aging, hand-crafted French oak barrels, heavy bottle and purple-stained natural corks sealed

with thick foils are all supporting characters in the production that is you opening a bottle of their wines and imbibing in all that Double Bond is.

John Klacking's fascination with wine started with a wine-making kit as a teenager that matured at UC Davis, where he and his collegiate roommates brewed their own beer and produced homemade wines. They spent their free time blind tasting the results of their efforts and frequented Napa wineries.

After graduation as a PhD biochemist, John eventually be-

gan collecting world-renowned premium wines and became consumed with the process of making fine wine and producing the very thing he spent so much time trying to find around the world.

Eventually in 2007 he established his own winery, Double Bond. He has earned numerous awards and distinctions from the nation's top competitions and judges, including the OC Fair Commercial Wine Competition.

—Rich Skoczylas,
Winery Program Coordinator

MENU

Salad Course:

Dinner includes a salad with warm artisan breads and rolls with sweet butter and a choice of the following entrees:

Entree Options:

- Chicken—Chicken parmesan with a rich tomato marinara sauce and mozzarella orzo pasta with wilted spinach.
- Fish—Herby tilapia with wilted greens and mushroom orzo pasta.
- Vegetarian—Cauliflower parmesan with a rich tomato marinara sauce and mozzarella orzo pasta with wilted spinach.

\$56 members, \$61 guests

NOTE: Meals are ordered in advance and cannot be changed at the event.

DOUBLE

BOND

Volunteers Needed
We need several volunteers to help place hand-outs on the tables at 5 p.m. and with check in 5:30 to 6:30 p.m. Please indicate you can help when you sign up to attend this event.

REMINDERS

Pick up your meal ticket when you check in to show the waiter.

Sign up on the OCWS website to attend. Attendees can self-park in the hotel garage and get their ticket validated at OCWS check-in or pay \$10 for valet parking. Dinner begins promptly at 6:30 p.m.; meeting follows at about 7:30 p.m.

Members may bring their own wine to enjoy and share during dinner. Be sure to wear your name tag. As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a refund is Sunday, March 3.



Have you ever wondered how California wines compare to wines from their country of origin? We've done tastings of California Pinot Noir and Rhones against ones from France, but this time, we'll expand things a bit to compare Italian, Spanish and other European wines against a California version of the same varietal.

Guests will rate the wines tasted blind in pairs, try to identify the one that came from California vs. Europe, then discuss their ratings. Overall ratings from each site will be published in The Wine Press 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 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

Old World vs. California

6-9 p.m.
Saturday, Feb. 24, 2024

Various Host Sites

Sign-Up Deadline:
Monday, Feb. 12

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.

Cost: The cost to attend the tasting is \$35 for members and \$40 for guests.

Mini-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 ensure an appropriate balance of food types served during the evening.

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

Chef of 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 can also have their recipe published in the The Wine Press.

Sign-Up Deadline: The cutoff date for online sign-ups is Monday, Feb. 12. After this date please contact the OCWS office to determine availability or to be added to a waiting list.

Cancellation Deadline: The cancellation deadline is Feb. 12 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.

Varietal HOUR

Check out the FUN that never stops!

Who would like to attend a free wine event and not even need a designated driver? How about attending an event with like-minded people who enjoy wine? How about attending without even getting up off your couch?

Well, the OCWS has been hosting these exact events for the past three years and we've been fine tuning and improving them as we go.

Could we solidify the deal by promising that you will laugh, learn about wine and talk with other OCWS members via Zoom? I thought so! We're always happy to have new members join the fun and you will likely learn something new (or have the chance to teach us something new) and meet some people who enjoy wine.

Each event has a theme but we never "kick anyone off the island," so it never matters if you follow the theme. The setting is very casual with stories told about each of the wines we're drinking, what we do (or don't) like about them, where we got them and more.

Regardless of your knowledge of wine, the Varietal Hours have something for everyone. Varietal Hours



are held every other Monday from 7 to 8 p.m.

All you need is a computer (or phone) and internet connection. If you are new to the Varietal Hours or

to Zoom, please feel free to contact Don Phillips at don@OCWS.org or George Cravens at george@OCWS.org for help and information, even if it means contacting us days before the event, and we will walk you through the process and even do a short Zoom meeting just for you to get comfortable with the process.

The event is open to all OCWS members, but sign-ups are required. Please log on to the OCWS website to register for the event no later than the Sunday night before the event. 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.

We are also looking for hosts for upcoming Varietal Hours. It's fun and easy to do. Please contact Don or George at the above emails if you wish to host, or with any questions or suggestions. A Varietal Hour survey was also sent out—please be sure to fill it out if you received it!

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

—Don Phillips,
Varietal Hour Co-Chair

DATE	TIME	VARIETAL	HOSTS
Jan. 8	7 p.m.	New Wine for the New Year	Don & Elee Phillips
Jan. 22	7 p.m.	Hard-to-Pronounce Varietals	Damian & Carolyn Christian
Feb. 5	7 p.m.	Bordeaux Wines	Your Name HERE
Feb. 19	7 p.m.	Women of Color Wines	Dione McCrea & Danielle Duenas
March 4	7 p.m.	San Diego County Wines	Your Name HERE
March 18	7 p.m.	African Wine	Your Name HERE

Winemakers GROUP

How can you help?

When I was new to the OC Wine Society, I remember going to events, having fun, meeting people and never giving a second thought as to how it all happens. I suppose most new members are the same way. We all join the OCWS to meet other people who are interested in wine. We're here to have fun and make new friends. Even when I started volunteering at the Home Wine or Commercial Wine competitions, I just showed up on event day, did my small part and went home. I never really thought too much about how it all came together.

But something in me changed the second or third year I volunteered at the Home Wine Competition. That year I really took the time to look around on event day. I had arrived early and saw how the judges' tables were set up and the stewards area prepared. I saw how the various volunteer areas were organized. I saw the food preparation area and how it ran.

Midway through the event I took a good look around and saw how everyone was doing their tasks and how smoothly everything was running.

Then it all hit me. Someone had to set up all these tables, organize all this wine and all the food. SOMEONE had

to get all these volunteers and organize this whole event! There was obviously a LOT of work and planning that went into this event long before I showed up that day.

Who did all this? How did this all happen? The light bulb had flashed in my head. I like to know how things work.

That's when I wanted to learn how the Winemakers Group and the OC Wine Society as a whole works. Most importantly, I asked how I could help.

I ran for and was elected to the board of directors. I helped to organize and run big events. I volunteered to help with other events too, both "behind the

We need your help in many areas of the Winemakers Group:

Organizing and staffing key areas of the 2024 Home Wine Competition

Hosting our quarterly winemakers' potlucks

Running our annual group bottle purchase

Hosting smaller, non-potluck wine education events

Ideas for new events

scenes" and on event day. I get a lot of satisfaction from planning a party or event and seeing it come to fruition.

Over the years, I've found it takes a lot of people doing many different things, large and small, to make the organization work. The Winemakers Group is a microcosm of the OCWS and it also takes many people to make it run.

If you've ever had that "light bulb" moment and want to get involved, with any task large or small, we can use your help. Even if you're just interested in how the group or the competition runs, we'll be glad to show you. All you have to do is ask how to help. Cheers!

—Ed Reyes, ed@ocws.org

OCWS HISTORY & FUN FACTS

The Orange County Wine Society has been around since the mid-1970s and was founded by a group of home winemakers. As we approach our 50th anniversary, the History Committee is gathering information to share about our organization's history. Here are a few fun facts about the organization:

1976: Orange County Wine Guild formed (now called Orange County Wine Society)

1977: The 1st OC Fair Commercial Competition (hosted by OCWS) included two varietals: Chenin Blanc and Gamay Beaujolais

1981: OCWS first began serving wine at the OC Fair in the Wine Garden

1997: OCWS first began their website in 1997

Look for more exciting historical facts about the OCWS in the newsletter. The committee is currently gathering historical information and would also like to ask members to share their historical photos, event programs and fond memories. Please contact us if you have any information to contribute.

—OCWS History Committee: Carolyn Christian, Hank Bruce, Jane Goodnight, Linda Flemings



**NEW EVENT:
OCWS Mini-Outing**

DeFalco Family Foods & Wines provides a slice of Italia that customers can savor. In the back of the store, there is a communal tasting room where people can try wines made by owner and OCWS home winemaker Gus DeFalco.

Our next OCWS Outing will take place on two Saturdays – Feb. 17 and March 2 – from 11 a.m. to 1:30 p.m. There are only 16 slots available for each session so space is very limited. Cost is \$25 and includes a tasting of up to a dozen wines. Light snacks also will be provided.

If both dates sell out, we will try to schedule another time in the spring to accommodate more people.

Sign-ups will be available starting Jan. 1 online at OCWS.org.

**SIGNUP DEADLINE:
Feb. 10**



Winemaker Gus DeFalco shares his pride and joy with a group of customers at his Fountain Valley establishment.

DeFALCO, from page 1

backyard crush, fermenting in the basement and then pressing the grapes before they were placed into barrels.

He eventually landed in Southern California as a teen, living with his aunt. So enamored with the area, he decided to stay and his family followed thereafter.

Gus and a friend opened a pizzeria in Alhambra before he was drafted into the Army. When he returned, his interest in winemaking only intensified – hence he joined home winemaking groups within the Orange County Wine Society and Cellar Masters.

He improved his skills at UC Davis and Fresno State. During this time, he connected with growers he still has relationships with today.

“I’ve known some of them for 20-plus years and I get grapes from the same rows,” Gus says. “It really is about the people and who you know.

That’s how it all begins.”

He credits the home winemaking groups for refining his craft and propelling his to another level.

“You can’t fail making wine with the OCWS home wine group,” Gus says. “There’s like 500 years combined experience and when you combine that with getting great grapes, making wine is a piece of cake. I would have made wine regardless but I wouldn’t have gotten to this point. The support has been tremendous.”

Gus decided to venture out on his own and started Orange Coast Winery in Newport Beach more than a decade ago. The winery has been a mainstay in Orange County and Gus is proud of what he accomplished. He later passed the reins to Doug and Debbie Wiens, who have their own well-known winery in Temecula.

See **FOOD & WINE, page 11**



FOOD & WINE, from page 10

Although Gus never thought he would be winemaking for a living, he still wanted to have a hand in the game. This past April, he and his wife, Jennifer, opened DeFalco Family Foods & Wines in Fountain Valley. He calls it a “winery with an Italian mini-mart,” stocked with homemade Italian foods and wines.

Only open for five hours on Saturdays—similar to a farmers market—the store has an intimate tasting room that can hold 16 people around a large table in the center of the room. Gus is both winemaker and server as he tells guests about each of the 12 varietals—six whites and six reds—he pours.

“I love the people part of it and sharing what I made with them,” he says. “People are probably coming in here not thinking much of the wine but they are pleasantly surprised.”

On a recent afternoon, a group of



Gus and Jennifer DeFalco (above) opened their winery with an Italian mini-mart in April.

women were enjoying the wine and camaraderie when Gus asked one of them as they were leaving what she thought of the wine.

“I’d give the wine a 9 (out of 10),” she replied as Gus beamed in appreciation.

It would be hard to escape the tasting room without picking anything up from the store. There are a host of sauces, heat-and-eat entrees, pastas, salad dressings, cookies and even a limoncello tiramisu (see recipe at right). Interested in nights off from cooking? You can get three wines, three sauces, three pastas and three packages of cookies for \$125.

Gus says he plans to produce about 1,000 cases of wine in 2024 and hopes that word of mouth helps drive customers to his store. He envisions that reservations will be needed every Saturday for his intimate tasting room.

“I’m at my pinnacle right now,” he says. “This is exactly what I wanted.”



**DeFalco Family Recipe:
Limoncello Tiramisu**

INGREDIENTS

- 12 oz. mascarpone – room temp.
- 1/4 cup granulated sugar
- 8 oz. lemon curd – room temp.
- 1 tsp. vanilla
- 1 1/4 cups heavy cream, whipped to stiff peaks
- 3/4 cup limoncello
- 1 cup water
- 1/2 cup sugar
- 60-70 Savoiardi, Italian ladyfingers

INSTRUCTIONS

SYRUP

1. Add water and sugar in a shallow bowl. Microwave for 20 seconds to dissolve the sugar. Add limoncello and stir.

CUSTARD

2. Cream together the mascarpone, sugar, lemon curd and vanilla for a few minutes in a bowl of a standing mixer until creamy and smooth. Fold in the whipped cream.

ASSEMBLE

3. Dip the ladyfingers in the syrup mixture and make one single layer in a 9x13 pan. Spread half of the custard mixture.
4. Continue until you have two layers of ladyfingers and two layers of custard.
5. Wrap it with some plastic wrap and refrigerate six hours or overnight.

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 any time 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.



VINO NOBILE D'ITALIA
OCWS member Kevin Coy did it again with his captivating shot from the 16th-century historic cellars of Fattoria Della Tales in Montepulciano, a medieval hilltop town in Tuscany, Italy.

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.

2024

JANUARY 7	BUBBLES 'N' BRUNCH—SOLD OUT! CITRUS CITY GRILLE / ORANGE
JANUARY 8	VARIETAL HOUR / NEW WINE FOR THE NEW YEAR VIA ZOOM
JANUARY 19	FEATURED WINERY / ONCE & FUTURE WINE AVENUE OF THE ARTS HOTEL / COSTA MESA
JANUARY 22	VARIETAL HOUR / HARD-TO-PRONOUNCE VARIETALS / VIA ZOOM
FEBRUARY 9	FEATURED WINERY / BELLA GRACE VINEYARDS AVENUE OF THE ARTS HOTEL / COSTA MESA
FEBRUARY 17	OCWS OUTING DEFALCO FAMILY WINES & FOODS / FOUNTAIN VALLEY
FEBRUARY 19	VARIETAL HOUR / WOMEN OF COLOR WINES VIA ZOOM
FEBRUARY 24	MINI-TASTING / OLD WORLD EUROPE VS. CALIFORNIA WINES VARIOUS LOCATIONS
MARCH 2	OCWS OUTING DEFALCO FAMILY WINES & FOODS / FOUNTAIN VALLEY
MARCH 4	VARIETAL HOUR / SAN DIEGO WINES VIA ZOOM
MARCH 8	FEATURED WINERY / DOUBLE BOND WINE AVENUE OF THE ARTS HOTEL / COSTA MESA
APRIL 12	FEATURED WINERY / SAN PASQUAL WINERY AVENUE OF THE ARTS HOTEL / COSTA MESA
APRIL 20	WINE AUCTION OC FAIR & EVENT CENTER
MAY 10	FEATURED WINERY / SAN SIMEON WINES AVENUE OF THE ARTS HOTEL / COSTA MESA

UPCOMING EVENTS