

The Wine Press

Brown's Bits & Bytes...

Volume 34, Issue 3 ~ March 2010

As I write this, I am watching the rain fall and like most of you, I am ready for spring and summer!

This month, our first Mini-Tasting of the year featuring Pinot Noirs will be held on March 27. See Jim Beard's article in this newsletter for more details. Also this month, is our first bus trip in several years. Our travelers will be heading to the Santa Ynez Valley for a great weekend of wine and food. At this time, only a waiting list is available for the trip as hotel reservations needed to be finalized last month. There is no

monthly tasting this month as it conflicts with the Russian River Barrel Weekend; our next tasting will be held in April, featuring Dutcher Crossing Wines.

Members of the Board of Directors and many, many volunteers are busy planning for our busiest time of year. "Coming Attractions" include the Commercial Wine Competition, the Homewine Competition, and The Wine Courtyard. These are our most labor-intensive events and provide a great way to become more involved in the society. If you have already

participated as a volunteer for these events, you know that they are very rewarding and a wonderful way in which to get to know both the Wine Society and its members. It doesn't matter if you are a "seasoned" expert or a brand new member; you are qualified to volunteer at these events. New members are always paired with seasoned veterans and always appreciated. We literally need hundreds of volunteers to successfully hold these events so please read the articles in this newsletter covering

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"Last Call" ~ March Mini-Tasting ~ Pinot Noir

The first Mini-Tasting of the year will be held on Saturday, March 27, at 6:00 p.m. at various host sites. Ten wines will be provided and grouped into five flights for serving at each site. We are lining up some excellent wines; rumor has it that a few hard to find Russian River wines will find their way into this tasting.

Host sites will be announced to those attending approximately one week prior to the event, including directions and a map to the host site. Every effort is made to place you at the location nearest your home or to accommodate your site-specific request. However, your assigned host site is also based on the order in which your sign-up

is received in the OCWS office. If you are interested in hosting the event, have attended at least one Mini-Tasting and can easily accommodate 16 people plus yourself, call Janet Hammond at 714.708.1636. If you serve as hosts, you attend the Mini-Tasting for free. The cost to attend is

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MARCH 2010

Sun	Mo	Tue	We	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18 	19 	20 
21 	22	23	24	25	26	27 
28	29	30	31			

March

- 18 - 21 "Sip & Swirl" in Santa Ynez ~ Event "Sold Out" ~ Wait list only.
 27 Mini-Tasting ~ "Pinot Noir" ~ OCWS Member's Homes

April

- 8 Winemaker Group ~ "Wine Sanitation" ~ Details TBA
 9 Monthly Tasting ~ DoubleTree Hotel ~ Santa Ana / OC Airport ~ Dutcher Crossing
 17 Winemaker Group activities ~ Details TBA
 24 Annual Wine Auction ~ OC Fair & Event Center ~ Details in newsletter

May

- 8 Annual "PYOL" ~ Details in newsletter
 14 Monthly Tasting ~ DoubleTree Hotel ~ Santa Ana / OC Airport ~ Ken Brown Wines
 22 Mini-Tasting ~ Cabernet Sauvignon, Red Meritage, and Syrah ~ OCWS Member's Homes

June

- 1 - 3 Bagging Parties ~ OC Fair & Event Center ~ Details TBA
 4 Transport wine to hotel; set-up for Commercial Competition
 5 - 6 OC Fair Commercial Wine Competition ~ Hilton Hotel, Costa Mesa
 7 Move wine back to OC Fair & Event Center

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The Wine Press is the official newsletter of the Orange County Wine Society, Inc. If no one procrastinates too much, it is published monthly. The opinions expressed herein are those of the editor unless he can find someone else to blame.

The OCWS welcomes your letters and comments. All topics from complaints about the organization, to questions about wine and winemaking may be addressed. Send to: OCWS, Attention: Editor, *The Wine Press*. Your name can be withheld on request.

The OCWS is a non-profit, 501(c)(3) educational organization incorporated under the laws of the state of California with its principal place of business in Costa Mesa, California. For your convenience, our office is staffed five days per week along with our 24-hour answering and facsimile machines. Additionally, the OCWS has a web site with email and secure event sign-up capability. Visit us online at www.ocws.org.

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Brown's Bits... (Cont'd)

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each specific event. Check your calendar and contact the Event Chair or Volunteer Coordinator to schedule your volunteer shift.

Our annual Wine Auction will take place in April this year followed by the PYOL in May. We should have about the same amount of wine for purchase as we did last year. This is a great opportunity to find award-winners from last year's Commercial Competition that might no longer be available in local wine shops. The Wine Auction is a terrific afternoon of food and wine and a great way to stock your wine cellar. Remember, in order to attend the PYOL you must also attend the Auction. See Kevin Coy's article in the newsletter for more details and sign-up on the website or through the newsletter.

I look forward to seeing and working with you at these very important coming events.

Leslie Brown

Mini "Last Call"... (Cont'd)

(Continued from page 1)

\$35 for members and guests. Each person attending is requested to bring a potluck dish (appetizer, entrée, side dish, or dessert) to serve at least 8 to 10 people and designed to match the theme of the tasting (couples may need to double the recipe).

As usual, there will be a special bottle of wine that evening as a prize for Chef-of-the-Evening. Get out those gourmet cookbooks and try something special to share. Our winning Chefs-of-the-Evening may have their recipe published on the OCWS website. Many fine wine recipes can be found in your favorite cook book or on the web.

To attend, just complete the sign-up in this newsletter or on the OCWS website. We are currently planning a maximum of six sites so the Mini-Tasting is limited to a maximum of 96 attendees. Wines for the evening are selected and purchased approximately one week prior to the event. Therefore, unless there is a waiting list you will not be refunded your money if you cannot attend. Cut-off date for event sign up is Wednesday, March 17.

Desserts may be limited at the discretion of the host. We ask each attendee to call the host 2 to 4 days prior to the tasting to advise the host what food the attendee desires to bring. Using this approach, attendees will enjoy a greater variety of food pairings with delicious wines. We have a high attendance at our Mini-Tasting Program, and as such, we encourage you to sign-up early as some sites tend to fill quickly.

Bon Appétit,

Jim Beard & Ron Gottesman

April Tasting ~ Dutcher Crossing

Dutcher Crossing Winery produces wine from only award-winning grapes. Located in the Russian River Valley, the winery is situated to offer visitors gorgeous wine country views along with the timeless quality of an artisan approach to life.

Proprietor Debra Mathy can usually be spotted welcoming her visitors with Dutchess, her Golden Lab wine dog, sidekick, and the true official winery greeter. Kerry Damskey, former winemaker at San Pasqual and an Orange County Fair Commercial Competition Judge, is the winemaker. His approach to making wine centers on using grapes from small lots and from select vineyards. This approach can be seen in the end result—consistent award-winning wines.

Their wines include Chardonnay, Sauvignon Blanc, Pinot Noir, Syrah, Petite Sirah, Merlot, Zinfandel, and Cabernet Sauvignon. They haven't decided exactly which wines to pour, but I promise they all will be enjoyable. Dutcher Crossing was just awarded 1 Gold Medal, 6 Silver Medals, and 1 Bronze Medal at the 2010 San Francisco Chronicle Tasting. Great job Kerry!

Come and join your fellow OCWS members on Friday, April 9, for a delightful evening of award-winning wines, informative facts, a light meal, and all for \$33 for members and \$38 for guests. The DoubleTree Hotel in Santa Ana is the place. Dinner at 6:45 p.m., meeting at 7:30.

See you there! This event will sell out. Don't wait! Sign up now!

Chris Cunningham

Attention: All Creative Buffs!

It's that time of the year to start putting together the 2010 Commercial Competition Awards Book. This year, the Fair Theme is "The Beat Goes On." We are now looking for that "perfect" picture to adorn the cover of our 2010 Awards Book.

If you would like to submit a picture for consideration, please email a digital version to dwdeeble@cox.net. All digital entries must be 300 dpi resolution or better. If you have a 5 x 7 photograph, slide, painting, or hand drawing, mail them to the OCWS office to my attention.

If you wish your entry to be returned, kindly enclose a SASE. Remember, pictures may not include people or private property and must be of a public scene.

The winner will enjoy the thrill of having his or her picture published as well as an award of two tickets to the 2011 Wine Extraordinaire or comparable event.

All entries must be received by May 10 to be considered.

Good luck to everyone!

Dan Deeble
2010 Award Book Chairman

May Mini-Tasting ~ Cabernet Sauvignon, Red Meritage, and Syrah

The second Mini-Tasting of the year will be held on Saturday, May 22, at 6:00 p.m. at various host sites. Twelve wines will be provided and grouped into six flights for serving at each site. There will be a few hard to find wines in this tasting. In addition to these being Jim's favorite three wines, they all pair well with meat. Now that the weather has warmed up, fire up those grills and bring your favorite recipe!

Host sites will be announced to those attending approximately one week prior to the event, including directions and a map to the host site. Every effort is made to place you at the location nearest your home or to accommodate your site-specific request. However, your assigned host site is also based on the order in which your sign-up is received in the OCWS office. If you are interested in hosting the event, have attended at least one Mini-Tasting and can easily accommodate 16 people plus yourself, call Janet Hammond at 714.708.1636. If you serve as hosts, you attend the Mini-Tasting for free. The cost to attend is \$25 for members and \$30 for guests. Each person attending is requested to bring a potluck dish (appetizer, entrée, side dish, or dessert) to serve at least 8 to 10 people and designed to match the theme of the tasting (couples may need to double the recipe).

As usual, there will be a special bottle of wine that evening as a prize for Chef-of-the-Evening. Get out those gourmet cookbooks and try something special to share. Our winning Chefs-of-the-Evening may have their recipe published on the OCWS website. Recipes for these red wines may be found either in your favorite cook book or try a couple from the web.

To attend, just complete the sign-up in this newsletter or on the OCWS website. We are currently planning a maximum of six sites so the Mini-Tasting is limited to a maximum of 96 attendees. Wines for the evening are selected and purchased approximately one week prior to the event. Therefore, unless there is a waiting list you will not be refunded your money if you cannot attend. Cut-off date for event sign up is Wednesday, May 12.

Desserts may be limited at the discretion of the host. We ask each attendee to call the host 2 to 4 days prior to the tasting to advise the host what food the attendee desires to bring. Using this approach, attendees will enjoy a greater variety of food pairings with delicious wines. We have a high attendance at our Mini-Tasting Program, and as such, we encourage you to sign-up early as some sites tend to fill quickly.

Bon Appétit,

Jim Beard & Ron Gottesman

Membership ~ "Who's New?"

The OCWS would like to welcome the following new members whose membership in the organization was approved by the Board of Directors at the February Board meeting.

*Len and Karen Brandt
Claudia Edwards
Susan Janecek
Scott and Judy Pollock
Ray and Joanne Rocks
Harley and Margaret Thompson
Sandra Woffington*

We are pleased to welcome you to the OCWS and encourage you to attend as many of our functions as your time permits. Most new members really get to know the Society and its members by volunteering to help with one or more of our events. We are entering one of our busiest seasons with the Auction, Commercial Wine Competition and Homewine Competition. There are many volunteer opportunities for these events. Please see the full articles on these events for more information and volunteer sign-up forms.

As of the February Board of Directors' meeting, there are 939 members consisting of 373 dual memberships and 193 single memberships.

Leslie Brown
Membership Chair

2010 Wine Auction & “PYOL”

It's that time again! Time to refill your wine cellar with outstanding OCWS Commercial Competition wines at our annual Wine Auction and Pick-Your-Own-Lot (PYOL).

Both events offer a terrific venue to purchase outstanding wines of all varietals at great prices. It gives the OCWS Cellarmaster a chance to empty the cellar to make room for all the wine arriving for the 2010 Commercial Competition. Both events generate funds to help offset the costs we incur during the conduct of the Commercial and Homewine Competitions.

Wine Auction
Saturday, April 24
Building 16
OC Fair & Event Center
12:00 p.m. to 6:00 pm

The first of the two events, the Wine Auction, offers four-bottle lots of wine in every varietal imaginable. Plan on participating in a silent auction for several hundred lots of wine and you'll be able to raise your paddle to bid for many premium lots in the verbal auction. Bidder catalogues will be available the week before and during check-in at the Wine Auction.

It's an outstanding day, with wine bargains galore! Everyone comes home a winner! Everyone should leave happy as well with a fine selection of wines poured for your pleasure and snacks to keep your stomach from grumbling.

PYOL
Saturday, May 8
Building 16
OC Fair & Event Center
10:30 a.m. to 2:00 p.m.

The second of the two events is the PYOL or “Pick-Your-Own-Lot.” You must attend the Wine Auction to participate in this event. I made the mistake of passing on this event for several years—and what a mistake that was! The PYOL offers all of the last remaining wine in the OCWS wine cellar, and it's not too hard to find several gems among the available wines at this event. And you can't beat the price at \$5 per bottle!

The majority of these wines were entered into the Commercial Competition with a much higher retail price, so it's a great way to pick up some everyday wines at a very reasonable price.

Please see the sign-up form in this edition of The Wine Press. For your convenience, it is suggested that you bring wine glasses and pens to the Wine Auction. Limited quantities of individual wine glasses will be available for sale. Ad-

mission is \$20 per member, which includes both events.

One more thing...only OCWS members may attend the Wine Auction and PYOL. Additionally, please remember that Wine Society events are for adults only. As such, we ask that you please refrain from bringing underage guests and children to our events.

See you at the Auction!

Auction/PYOL Coordinator
Kevin Coy

OCWS Business Cards

The Orange County Wine Society provides generic business cards for its members to leave behind at wine retailers, restaurants, food purveyors and wineries. It's a great way to let folks in the Food and Wine Industry know that our nearly 1,000 members are supporting their establishments.

The Orange County Wine Society depends upon outside support in nearly all of its programs and events. The more we, as members of the OCWS, can get out there and advertise ourselves, the better rewards and support our organization will receive. So please, obtain some cards from the OCWS office and go out there with a smile and a business card, to let our supporters know we have visited them.

On a side note, the Orange County Wine Society can benefit greatly from your advertising our organization with these business cards. Please do not abuse them by asking for or demanding a discount or special favor. Your positive image will pay many dividends for all of us in the future!

Kevin Coy

2010 Wine Award Book Ads

We are now making plans for the 2010 Wine Awards Book. Last year, due to the current economic condition, we experienced a decline in the number of ads placed by wine shops, restaurants, and other related businesses. Their support goes a long way to help defray the cost of publishing the Awards Book.

I solicit your help in finding new business prospects that have opened in the past year. Please email me the business name, address, contact person, and telephone number of any new business you believe I should contact.

My email address is dwdeeble@cox.net. Your help would be greatly appreciated.

Dan Deeble
2010 Awards Book Chairman

Dine With Wine

Here we go, sliding right into March and many more restaurants to visit!

Our visit to Patril Bistro (formerly Abbonanza Bistro & Catering) on January 31 was a very enjoyable dinner. Patril Bistro is a small restaurant on the peninsula in Newport Beach, close to Main Street in Balboa. Chef Patrick and his wife April treated us to many a culinary delight with 17 people in attendance. Our numbers were a perfect fit for this restaurant as it is a small and quaint establishment. I had the Roasted Tri-Tip and I couldn't get enough of it. It was tender and succulent. Others enjoyed a Grilled Whitefish or a Penne Pesto Grilled Shrimp dish. Both were very tasty! If you have a free night, please visit Patril Bistro. I know you will be fully satisfied. Visit their website for additional information - abbonanzabistro.com/

In February, we dined at The Melting Pot, in Irvine. We managed to fill an entire room with 27 OCWS members and friends in attendance. General Manager Carly Martinez and our servers, Leslie and Elizabeth, treated us very well with outstanding service in a fun and enjoyable atmosphere. If you have not been to a Melting Pot restaurant before, you are missing out on a dining experience! All food items are served fondue style with everyone dipping and cooking their own food morsels. The experience provides for lots of conversation and creates a great way to share good wine with good friends. Our first course was an "Alp & Dell" cheese fondue that has become one of my personal favorites. Our second course was a selection of salads from their menu and our third course was an array of balsamic sirloin, garlic crusted chicken, white shrimp, marinated duck, ravioli, and fresh vegetables ready for cooking in either a Coq Au Vin or a Mojo cooking broth. The finale was scrumptious strawberries, bananas, and bits of brownies, cheesecake, and marshmallows for dipping in a Bailey's and milk chocolate sauce. A great experience and a wonderful way to "dip into something different!"

March should prove to be another scrumptious Dine With Wine month with a visit to a "Unique Dining Experience" at The Hobbit in the City of Orange. The Hobbit was moved back a month because I was unable to find a date that worked in February. You should also be looking for upcoming e-blasts for a visit to Mad Mike's at Booster's Grill in Mission Viejo and a visit to a newly-found hidden gem, The Red Cork Bistro, in Garden Grove. The Red Cork Bistro is on Lampson Avenue on the borders of Seal Beach and Garden Grove. OCWS Members Margie and Paul Mosley found this hideaway and invited me to join them for dinner so that they could show off their new find. Wow! What a night! We were definitely pampered with plenty of attention from General Manager Nikki Brewer and their chef. I am excited that they just joined us for the first time at our Wine Extraordinaire and am looking forward to paying them a return Dine With Wine visit.

If you haven't been to one of our Dine With Wine dinner events, please consider joining us. It's a great way to get to know your fellow OCWS members in a warm and sociable atmosphere, especially for new members. Please remember to bring your family and friends to our supporting restaurants and don't forget to let them know that you're visiting them as an OCWS member in appreciation of their support of our organization and events.

Also, please be sure to leave them an OCWS business card to let them know the OCWS has visited.

For more information about our Dine With Wine Dinners with our supporting restaurants, please feel free to contact me at kevin@ocws.org.

Supporting Restaurants

Bluewater Grill – Tustin
Flight Bistro and Lounge – Huntington Beach
Lizarran Tapas – Brea
Mad Mike's Sausages at Booster's Sports Grill – Mission Viejo
Mastro's Steak House – Costa Mesa
Olive Garden – Irvine and Huntington Beach
Pacific Whey Café – Costa Mesa
The Melting Pot – Brea and Irvine
Red Cork Bistro – Garden Grove

Educational Wine Mini-Courses

The core mission of the Orange County Wine Society is to provide wine education. As such, I am putting together a series of mini-education classes to present to our members and have suggested that we start with a 20-minute format to be given before the monthly wine tasting dinners at the DoubleTree Hotel. Courses will be given by members of the OCWS Winemakers' Group who have a wealth of expertise in the specific topics.

The monthly tasting dinners start at 6:30. We will start our classes at 6:00, and advertise the topics prior to the events. If you're interested in attending, come at 6:00; if you're not interested, join us at 6:30. We will restrict entrance into the room until the classes are over and we will not be serving wine during the classes. This will hopefully reduce our number of bored people in the audience making noise and disturbing the discussion.

The Winemakers' Group will be meeting over the next few weeks to discuss topics and presenters. Some of the initial ideas I have include...

- AVAs (Appellations) -- Napa, Sonoma, Temecula, Paso Robles, Santa Ynez Valley, Lodi, Anderson Valley, etc. Where they are, and why they produce different wines.
- Vineyards - how vines are managed, when they're picked, how they vary in production. What effect does Terroir (soil and weather) have on grapes, and ultimately on the wine. Different methods of trellising.
- Oaks - differences between American, French, Hungarian, and blended barrels, oak chips, oak powder, oak cubes, and a few odd-balls like Canadian Oak, Russian Oak, whiskey barrels. Light, Medium and Heavy toast. American and French methods for making and aging wood for barrels.
- The effects of aging on wine. Why reds get better over time. Why American wines really max out around 10 years old, while French wines can age longer. Why whites don't really improve with age, and have a shorter shelf-life.
- Basics of wine chemistry (staying far away from demonstrations). How do SO₂, malolactic bacteria, acid, tannins, etc., contribute to the making of wine?

We will also expand some of these classes for smaller groups at the OCWS Office.

I also have suggested creating basic wine-making demonstrations at the upcoming Orange County Fair during weekends. I am considering actually setting up a stage in The Courtyard, where we serve the wine.

These demonstrations will be coupled with "Join the OCWS"

efforts.

Please contact me with your ideas, topics, or other suggestions!

Kevin Donnelly

Competition Volunteers Needed!

The 2010 Orange County Fair's Commercial Wine Competition will be held the first weekend in June and your assistance is definitely needed. This event is a wonderful opportunity to meet the winemakers, enjoy good food, and become better acquainted with other OCWS members.

There are many areas where volunteer help is needed—stewarding, glass washing and drying, and computer input and verification. A sign-up form is included in the newsletter that identifies stewarding days, bagging nights, and other work parties with the times and dates. In order to qualify for stewarding, please sign-up for two additional work parties including one of the bagging nights and one of the other work parties such as moving to and from the hotel, set-up, sorting, or ribbon mailing. At this time, we do not have a confirmed date for the Sort and Ribbon Mailing due to the Barrett Jackson Car Show at the Fairgrounds. We should know the exact date within the next few weeks. We definitely need your support for our work parties in order to run a successful competition. The good news is that we will have hired help with the heavy lifting for the moves to and from the hotel as well as the sort. New members are encouraged to participate. No training is necessary as newer members will be teamed with competition veterans.

The Commercial Competition provides us with the wine inventory that is served at the Orange County Fair and revenue from those sales offsets the cost of conducting the Competition and also helps to support the goals of the Wine Society. The deadline for signing up is April 24. You may fax your form to the OCWS at 714.546.5002 or mail to PO Box 11059, Costa Mesa, CA 92627. If you have any questions, please feel free to phone me at 714.326.8014 or e-mail at leslie@ocws.org.

We look forward to your joining us for this important event.

Leslie Brown
Volunteer Coordinator

Corks 4 Cures Program

I was fortunate to be able to attend a Scholarship Luncheon at Cal Poly, Pomona last November. It was a very nice event with great food prepared by college students at the Collins College of Hospitality Management.

I sat with some of our OCWS scholarship recipients and one of the students, Tyler Brown, brought up an interesting program for a fine charitable cause. We discussed the program and decided that the Orange County Wine Society might be able to assist.

The Association of Beverage Professionals at the Collins College of Hospitality Management is collecting used wine corks in a program called Corks 4 Cures. The program will collect the corks and will then sell them to a recycler and use them to create cork wreaths and trivets to be sold at auction. Proceeds from this charitable effort will be donated to the Michael J. Fox Foundation for Parkinson's disease research. How to help: Collect your wine corks (both cork and synthetic) and either bring them by the OCWS Office or bring them to an OCWS event. We all have tons of wine corks floating around our homes, so it's an easy way to help contribute to a worthy cause!

For more information, visit the Cal Poly Pomona Association of Beverage Professionals website at beverageprofessionals.org or Corks4Cures.org

Kevin Coy

Winemaker Group Newsroom (Cont'd)

Quarterly Potluck & Wine Tasting Hospitality Trumps Weather

The Winemakers' Group had its most recent MEDS meeting (where we Meet, Eat, Drink, and measure Sulfite) at the gorgeous home of Jennifer and Gus DeFalco on Saturday, February 6. The weather interfered with the making of gourmet pizza on the grill, but it did not prevent the group from enjoying the wonderful assortment of foods prepared by the DeFalcos and our other members. A group of 50 people feasted on more than 20 main dishes and appetizers and 13 desserts. Our wine tastings included about 60 wines made by the members, with a growing selection of excellent dessert wines.

Gus gave us a tour of his modern and efficient 1,600 cubic foot wine cellar, about 85% which is underground. He keeps the temperature at 59° and humidity at about 65%. He racks only 200 bottles or so of commercial wine; the bulk of the room is reserved for the wine he had in process now. Gus has four 80-gallon flex-tanks: one with 2008 Carneros Chardonnay, two with 2009 old vine Zinfandel from D'Agostini in Amador County, and one with 2009 Zinfandel from Dunning in Paso Robles. He has three 50-gallon flex tanks: 1 with the Dunning Zinfandel and two with 2009 Zinfandel from Varozza in St Helena. He also has six 15-gallon stainless barrels filled with 2008 Pinot Grigio from the Columbia Gorge (Broehm's frozen). Next year, with a co-op of friends, he is adding five 60-gallon French oak barrels obtained from the Kendall-Jackson's Chardonnay Program that were scraped and re-toasted. It is a fantastic setup and his tour was most appreciated. The Winemakers' Group extends its sincere thanks to Jennifer and Gus for a wonderful day.

The Winemakers also thank Jerry and Kim Guerin and Dave Erickson for conducting the sulfur dioxide testing on the members' wine samples. About 45 samples were tested. They definitely deserved a drink or three.

Kevin Donnelly chaired our meeting where we discussed progress on a variety of projects scheduled for the year, particularly events for February and March. The most notable, were an upcoming trip to Santa Barbara County (details of which will be completed when we have decided on a date for the trip), a planning meeting for a wine education series for the entire OCWS, and a planning meeting for the 2010 Homewine Competition.

Winemaker's Potluck & Wine Tasting
Saturday, April 17 2010
1:00 to 5:00 p.m.
Residence of Bryan & Donna Skelly

The Winemakers' Group will be having our next meeting on April 17. SO2 testing will starting at 11:30 a.m.

We are pleased to have Bryan and Donna Skelly as our hosts for this event. The potluck and wine tasting series provides continued opportunities to discuss coming events and current and future winemaking activities. It is a great time to meet other winemakers and discuss their respective efforts to make the best wine possible.

RSVP: If you plan to attend, please send your reservation via e-mail to Jim Graver at winemaster72@earthlink.net so that we can plan accordingly. Do it now and put it on your calendar.

Sulfur Dioxide SO2 Wine Testing
Saturday, April 17, 2010
11:00 a.m. to 12:30 p.m.
Residence of Brian & Donna Skelly

Our next SO2 wine testing will be on the same day and location as the potluck except it will be from 11:00 a.m. to 12:30. This continues to be a very important service we do for the group so each winemaker knows how much sulfite to periodically add to the wines for protection against unwanted bacteria and yeast. If you want to have your wines analyzed, put this date on your calendar.

Want to Know More About the Winemaking Process?

If you are curious about the winemaking process, or if you just want to have a good time, come join us at one of our meetings. If you are interested in becoming a home winemaker and want to know more of the details of what is involved, one of the best resources for the home winemaker anywhere is "The Home Winemakers Manual" by Lum Eisenman. Lum has been a frequent contributor of articles for this newsletter, a frequent speaker at prior winemaker events, and a judge at many home winemaking competitions. His book, *The Home Winemakers Manual*, is available online at www.winebook.webs.com or you may find the link on the OCWS website under Winemaker News and there is no cost for the download.

Wine Education Tips for the Month Free Newsletters of Interest

Here are a few websites where you can sign up for free newsletters for info on wine, food, wine related travel, etc., and a couple of suggestions on what to look for...

- www.winespectator.com/newsletters - sign up for Sips and Tips newsletter.
- www.snooth.com - search the recent articles for info on wines you wouldn't normally encounter (found in the

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Alcohol Server Training

I know it is only March and the 2010 OC Fair is months away, but time is ticking for you to schedule an Alcohol Server Training class in April or May. There will be no classes held in the month of June due to the requirement of the OC Fair that all badge requests be submitted by June 1. If you were certified in the Alcohol Server Training (TIPs) class in 2007, and you are planning on volunteering to pour wine at The Courtyard during the Fair this year, you will need to take the class again. If you have never taken the Alcohol Server Training (TIPs) class you will need to attend and successfully complete a training class.

The OC Fair starts on Friday, July 16, and ends on Sunday, August 15. As a concessionaire at the OCF, the OCWS must adhere to contractual requirements established by the OC Fair Board of Directors and Staff. Before any of us can work in The Courtyard during the Fair, everyone must be “professionally trained and certified in alcohol awareness techniques.” Once this class has been successfully completed, a volunteer is “certified” for three years. The Alcohol Server Training sign-up form can be found in *The Wine Press* as well as on our web site.

Please use this form to indicate your availability to attend the training and either mail or fax the form to the office at 714.546.5002. When indicating your first choice and second choice dates the second choice date cannot be prior to the first choice. There needs to be at least ten attendees for the class to be held. All classes are held on the grounds of the OC Fair and Event Center on the first floor of Memorial Gardens. Confirmations are mailed out one week prior to the class.

If you have any questions about the alcohol server training, please call me at 714.342.1557 or email me at karen@ocws.org.

See you at the Fair!

Karen Ward
TIPS Trainer

Winemaker Group (Cont'd)

(Continued from page 11)

- lower right corner of the homepage).
- www.foodandwine.com - search for the popular Thomas Keller (French Laundry) recipe for panko coated chicken schnitzel under the recipes.

Winemaker Activity Calendar

DATE	EVENT
March	Phillipponi & Thompson Vineyard and Paso Robles Area Winery Tour
April 17	Quarterly Potluck, Wine Tasting, and Sulfur Dioxide Testing
April	“Sanitary Practices” for the Winemaker Seminar
May	Santa Barbara Weekend Campout and Winery Programs
May	“Making the Great Bordeaux Wines and Blending”
June 12	Homewine Competition
June	Quarterly Potluck, Wine Tasting, and Sulfur Dioxide Testing
June	Champagne Making
July	OC Fair Winemaking Seminars
August	Russian River Campout and Winery Tours
September / October	The Great Grape Crush
October	“Fining, When, Why, and How” Seminar
October	Quarterly Potluck, Wine Tasting, and Sulfur Dioxide Testing
November	Post Crush Roundtable / Wine Analysis Lab
December	Christmas Potluck & Wine Tasting

For the Winemakers’ Group,
Jim Graver



34th Annual Commercial Wine Competition



Volunteers are needed to bag bottles, move wine boxes, serve wine, verify scores, or whatever else it takes for a successful Orange County Fair Commercial Wine Competition. If a full day of stewarding is too much, try Verification or Computer Input (we are always short of volunteers). This sign up is only for the jobs noted below, if you are interested in another job, please contact Carol Esslinger for cataloging or Maia Pehrson for Wine Verification/Scoring Administration. Participation is limited to OCWS members. Please complete the following, fold, and mail or fax to OCWS at 714.546.5002.

NOTE: To be a steward, you must volunteer to work a task from both Task List #1 and Task List #2

**COMPETITION ~ Saturday, June 5, 2010 and Sunday, June 6, 2010
Hilton Hotel, Costa Mesa, CA**

Member	Co-Member	Task	Day	Date	From	To
<input type="checkbox"/>	<input type="checkbox"/>	Stewarding	Saturday	June 5	7:30 a.m.	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Stewarding	Sunday	June 6	7:30 a.m.	5:00 p.m.

TASK LIST #1

(Check all dates that you are available)

<input type="checkbox"/>	<input type="checkbox"/>	Bagging	Tuesday	June 1	6:30 p.m.	9:30 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Bagging	Wednesday	June 2	6:30 p.m.	9:30 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Bagging	Thursday	June 3	6:30 p.m.	9:30 p.m.

TASK LIST #2

<input type="checkbox"/>	<input type="checkbox"/>	Move wine to hotel	Friday	June 4	10:00 a.m.	1:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Set-up hotel ballroom	Friday	June 4	2:00 p.m.	4:30 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Move wine to Fairgrounds	Monday	June 7	9:00 a.m.	1:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Sorting	Saturday	TBA	9:00 a.m.	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Ribbon Mailing	Saturday	TBA	9:00 a.m.	3:00 p.m.

TASK LIST #3

<input type="checkbox"/>	<input type="checkbox"/>	Glass Drying	Saturday	June 5	7:30 a.m.	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Glass Drying	Sunday	June 6	7:30 a.m.	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Score Computer Input	Saturday	June 5	1:00 p.m.	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Score Computer Input	Sunday	June 6	10:00 a.m.	4:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Score Verification	Saturday	June 5	1:30 p.m.	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Score Verification	Sunday	June 6	10:00 a.m.	4:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Kitchen Help or Traffic Control	Saturday	June 5	7:30 a.m.	5:00 p.m.
<input type="checkbox"/>	<input type="checkbox"/>	Kitchen Help or Traffic Control	Sunday	June 6	7:30 a.m.	5:00 p.m.

PLEASE PRINT

Member	_____	My first Competition?	Yes	No
Co-Member	_____	My first Competition?	Yes	No
Address	_____	City & Zip	_____	
Day Phone	_____	Night Phone	_____	
Email Address	_____			

**Deadline for sign-up is Saturday, April 24, 2010
Assignments will mailed out by May 10th**

Fold



Orange County Wine Society, Inc.
PO Box 11059
Costa Mesa, CA 92627

(Stamp)

Orange County Wine Society, Inc.
ATTN: Competition Stewards
PO Box 11059
Costa Mesa, CA 92627

Fold

The Last Laff...

HMOs

A doctor, a nurse, and the top executive of an HMO have all died and are in line together at the Pearly Gates. Saint Peter speaks with them and asks what good each has done in their lives. The doctor says, "I have devoted my life to the sick and needy and have had a part in caring for and healing thousands of poor people." Saint Peter says, "That's great. Go ahead into heaven. And what about you, nurse?" The nurse says, "I've supported the good doctor and his patients my entire life as an adult." Saint Peter replies, "Wonderful. Please proceed in with the doctor. And what about you?" The HMO director says, "I was the president of a very large HMO and was responsible for the health care of millions of people all over the country." Saint Peter says, "Oh, I see. Please go in...but you can only stay two nights!"

Top Ten Amish Spring Break Activities

1. Drink molasses until you heave.
2. Participate in a wet bonnet contest.
3. Stuff as many guys as you can into a buggy.
4. Have a buttermilk kegger.
5. Blow past the Dairy Queen on a really bitchen' Clydesdale.
6. Get a tattoo: "Born to raise barns"
7. Cruise streets of Belleville shouting insults at people with zippers.
8. Sleep 'til 6:00 a.m.
9. Drive over to Allentown and kick some Mennonite butt.
10. Churn butter naked.

Two Prawns

Far away in the tropical waters of the Coral Sea, two prawns were swimming around. One called Justin and the other called Christian. The prawns were constantly being harassed and threatened by sharks that inhabited the area. Finally, one day Justin said to Christian, "I'm fed up with being a prawn. I wish I was a shark and then I wouldn't have any worries about being eaten."

A large mysterious cod appeared and said, "Your wish is granted." Lo and behold, Justin turned into a shark. Horrified, Christian immediately swam away, afraid of being eaten by his old mate.

Time passed (as it does) and Justin found life as a shark boring and lonely. All his old mates simply swam away whenever he came close to them. Justin didn't realize that his new menacing appearance was the cause of his sad plight. While swimming alone one day, he saw the mysterious cod again and he thought perhaps the mysterious fish could change him back into a prawn. He approached the cod

and begged to be changed back and, lo and behold, he found himself turned back into a prawn. With tears of joy in his tiny little eyes, Justin swam back to his friends and bought them all a cocktail.

(The punch line doesn't involve a prawn cocktail...it's much worse!)

Looking around the gathering at the reef, he realized he couldn't see his old pal. "Where's Christian?", he asked. "He's at home, still distraught that his best friend changed sides to the enemy and became a shark," came the reply.

Eager to put things right again and end the mutual pain and torture, he set off to Christian's abode. As he opened the coral gate, memories came flooding back. He banged on the door and shouted, "It's me, Justin, your old friend, come out and see me again." Christian replied, "No way, man, you'll eat me. You're now a shark, the enemy, and I'll not be tricked into being your dinner." Justin cried back, "No, I'm not. That was the old me. I've changed."

(You're going to love this...)

"I've found Cod. I'm a Prawn again, Christian."

The Bathtub Test

During a visit to the mental asylum, a visitor asked the Director how do you determine whether or not a patient should be institutionalized.

"Well," said the Director, "we fill up a bathtub, then we offer a teaspoon, a teacup, and a bucket to the patient and ask him or her to empty the bathtub."

"Oh, I understand," said the visitor. "A normal person would use the bucket because it's bigger than the spoon or the teacup."

"No," said the Director, "A normal person would pull the plug. Do you want a bed near the window?"

Good Humor - Bad Ads

- 2 female Boston Terrier puppies, 7 wks old, perfect markings, 555-1234. Leave mess.
- Lost: small apricot poodle. Reward. Neutered. Like one of the family.
- A superb and inexpensive restaurant. Fine food expertly served by waitresses in appetizing forms.
- Dinner Special — Turkey \$2.35; Chicken or Beef \$2.25;

(Continued on page 16)

The Last Laff... (Cont'd)

(Continued from page 15)

- Children \$2.00.
- For sale: an antique desk suitable for lady with thick legs and large drawers.
- Four-poster bed, 101 years old. Perfect for antique lover.
- Now is your chance to have your ears pierced and get an extra pair to take home, too.
- Wanted: 50 girls for stripping machine operators in factory.
- Wanted: Unmarried girls to pick fresh fruit and produce at night.
- We do not tear your clothing with machinery. We do it carefully by hand.
- For Sale: Three canaries of undermined sex.
- For Sale: Eight puppies from a German Shepherd and an Alaskan Husky.
- Great Dames for sale.
- Have several very old dresses from grandmother in beautiful condition.
- Tired of cleaning yourself? Let me do it.
- Dog for sale: eats anything and is fond of children.
- Vacation Special: have your home exterminated.
- Mt. Kilimanjaro, the breathtaking backdrop for the Serena Lodge. Swim in the lovely pool while you drink it all in.
- Get rid of aunts: Zap does the job in 24 hours.
- Toaster: A gift that every member of the family appreciates. Automatically burns toast.
- Sheer stockings. Designed for fancy dress, but so serviceable that lots of women wear nothing else.
- For Rent: 6-room hated apartment.
- Man, honest. Will take anything.
- Wanted: chambermaid in rectory. Love in, \$200 month. References required.
- Man wanted to work in dynamite factory. Must be willing to travel.
- Used Cars: Why go elsewhere to be cheated? Come here first!
- Christmas tag-sale. Handmade gifts for the hard-to-find person.
- Wanted: Hair cutter. Excellent growth potential.
- Wanted. Man to take care of cow that does not smoke or drink.
- 3-year-old teacher need for pre-school. Experience preferred.
- Our experienced Mom will take care of your child. Fenced yard, meals, and smacks included.
- Our bikinis are exciting. They are simply the tops.
- Auto Repair Service. Free pick-up and delivery. Try us once, you'll never go anywhere again.
- Illiterate? Write today for free help.
- Girl wanted to assist magician in cutting-off-head illusion. Blue Cross and salary.

- Wanted. Widower with school-age children requires person to assume general housekeeping duties. Must be capable of contributing to growth of family.
- And now, the Superstore — unequaled in size, unmatched in variety, unrivaled inconvenience.
- We will oil your sewing machine and adjust tension in your home for \$10.00.

The Cowboy

A cowboy had been in the saloon for a long time and decided that it was time, once again, to head for the hills. He walked through the swing doors and immediately noticed that his horse had disappeared from the rail.

“OK”, he said, re-entering the crowded bar, “I’m gonna have one more drink and if my horse ain’t back by then, the same thing will happen here that happened in Dodge City.”

With that, several of the cowboys ran out of the saloon and within minutes one had returned to tell him that they’d found his horse for him. As he turned to leave, the bartender stopped him.

“Excuse me, stranger”, he said, “but what happened in Dodge City?”

The cowboy replied, “I had to walk home.”

The Final Exam (and joke for the month!)

A student taking a philosophy class had a single question on his final: “What is courage?”

The student wrote, “This”, signed it, and turned it in.

2010 Orange County Fair
The Courtyard Volunteer
Alcohol Server Training
6:00 p.m. Weeknights
9:00 a.m. Saturday

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

~ Dates & Times ~

Please indicate your 1st and 2nd choice for training. Second choice cannot be before your first choice. You will receive confirmation within one week prior to the class.

~ Weeknight Training ~

6:00 p.m. - Light dinner meal
6:30 p.m. - Training begins promptly

Wed	April 21	1st	2nd
Mon	May 3	1st	2nd
Tue	May 11	1st	2nd
Tue	May 18	1st	2nd
Wed	May 19	1st	2nd
Thu	May 20	1st	2nd

~ Weekend Training ~

9:00 a.m. - Continental breakfast
9:30 a.m. - Training begins promptly

Sat May 20 1st 2nd

Mail / fax reservation to:

OCWS
The Courtyard Training
ATTN: Karen Ward
P.O. Box 11059
Costa Mesa, CA 92627

Advance Sign-Up
April Tasting
Dutcher Crossing Winery
Friday, April 9
7:00 p.m.
DoubleTree Hotel
Santa Ana / OC Airport
201 East MacArthur Boulevard
Santa Ana

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number of Members @ 33 each _____

Number of Guests @ \$38 each _____

~ Payment ~

- Personal Check
 Credit Card
 Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Volunteer Sign-Up ~

- I will help with registration
 I will help with raffle
 I would enjoy serving wine

A light dinner will be served from 6:45 to 7:30.
The tasting will start at 7:30.

Deadline for reservations is Wednesday, February 7. All reservations must be paid in advance, either by check or credit card and may be made by mail, phone, website, or fax. All phone, website, or fax reservations are credit card only. No refunds will be made after the cutoff date unless there is a waiting list and your reservation can be filled by someone else. For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
April Tasting
P.O. Box 11059
Costa Mesa, CA 92627

2010 Wine Auction
Saturday, April 24
12:00 - 6:00 p.m.
Building 16
Orange County Fair & Event Center
Costa Mesa

2010 PYOL
Saturday, May 8
10:30 a.m. - 2:00 p.m.
Building 16
Orange County Fair & Event Center
Costa Mesa

~ Wine Auction Agenda ~

- 12:00 Registration & Check-in
12:00 Silent Auction commences
12:45 Verbal Auction (every ½ hour)
5:00-6:00 Wine Pick-up and Payment
(cash, check, or credit card)

~ Ticket Information ~

For reservations, complete and fax or mail to the OCWS office. Due to the inexpensive ticket price, no refunds will be made.

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number of Tickets @ \$20 (OCWS Members Only) _____

~ Payment ~

- Personal Check
 Credit Card
 Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Volunteer Sign-Up ~

I / we can help with:

- Registration
 Set-Up
 Wine Mover
 Food Preparation
 Checkout / Financial

Mail / fax reservation to:

OCWS Wine Auction & PYOL
P.O. Box 11059
Costa Mesa, CA 92627

Mini-Tasting
"Pinot Noir"
Saturday, March 27
6:00 - 9:00 p.m.
All Locations TBA

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number of Members @ \$35 each _____

Number of Guests @ \$35 each _____

~ Payment ~

- Personal Check
 Credit Card
 Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Volunteer Sign-Up ~

- I would like to host a future Mini-Tasting.
My residence can accommodate 16 people.

Deadline for reservations is Wednesday, March 17. All reservations must be paid in advance, either by check or credit card and may be made by mail, website, or fax. All website, or fax reservations are credit card only. Since the wine must be purchased in advance, no refunds will be made after the cutoff date unless there is a waiting list and your reservation can be filled by someone else. For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
Pinot Noir Mini-Tasting
P.O. Box 11059
Costa Mesa, CA 92627

Mini-Tasting
"Cabernet Sauvignon, Red Meritage, and
Syrah"
Saturday, May 22
6:00 - 9:00 p.m.
All Locations TBA

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number of Members @ \$25 each _____

Number of Guests @ \$30 each _____

~ Payment ~

- Personal Check
 Credit Card
 Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Volunteer Sign-Up ~

- I would like to host a future Mini-Tasting.
My residence can accommodate 16 people.

Deadline for reservations is Wednesday, May 12. All reservations must be paid in advance, either by check or credit card and may be made by mail, website, or fax. All website, or fax reservations are credit card only. Since the wine must be purchased in advance, no refunds will be made after the cutoff date unless there is a waiting list and your reservation can be filled by someone else. For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
Cab, Meritage, & Syrah Mini-Tasting
P.O. Box 11059
Costa Mesa, CA 92627

The Wine Press
Orange County Wine Society, Inc.
P.O. Box 11059
Costa Mesa, CA 92627