



Brown's Bits & Bytes...

Volume 35, Issue 2 ~ February 2011



Leslie Brown
President

What a great turnout for the January Tasting! I understand that everyone had a great evening. Dave and I were very sorry to have missed it. We are looking forward to seeing all of you at the February tasting featuring Levendi wines. This tasting promises to be a wonderful experience as well. Please see Chris Cunningham's article in this newsletter for more details.

Coming in March, is our first Mini-Tasting of the year featuring Pinot Noirs. Sam Puzzo and Jim Beard have done a great job obtaining wines and planning the event. I understand their research included a trip to the Pinot Days tasting held in

Santa Monica in January! For more details and sign up information, please see the article in this newsletter.

The Orange County Wine Society is a non-profit educational corporation whose purpose is to promote the knowledge and understanding of wine. To this end, the Society functions to enhance the knowledge of winemaking, viticulture and the appreciation of wine. One very important event which promotes our purpose and also provides financing for our Scholarship Program is the Wine Extraordinaire. It is scheduled to be held on Sun-

day, April 17, from 2:00 to 5:00 p.m. at the Anaheim Hilton. This event showcases boutique wineries and provides an opportunity to taste many wines that you might not ordinarily encounter. Along with some great wines, there will also be an impressive array of restaurants offering tastes of their food as well as a silent auction and raffle. To make this event a success, we need the attendance of our membership as well as promoting the event to your friends. There is also a need for a large number of volunteers on the day of the

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February Tasting ~ "Levendi"

Levendi
Friday, February 11
6:30 p.m.
DoubleTree Hotel
Santa Ana / OC Airport
201 East MacArthur Blvd
Santa Ana

Our featured tasting for February will be Levendi Winery from

Napa.

We plan to taste the following wines...

- ◆ 2008 Cold Creek Chardonnay
- ◆ 2008 Red Hen Chardonnay
- ◆ 2007 Symphonia Cabernet Sauvignon
- ◆ 2006 Sweetwater Ranch Cabernet Sauvignon
- ◆ 2006 Stagecoach Cabernet

Sauvignon

- ◆ 2005 Stagecoach Cabernet Sauvignon
- ◆ 2006 Stagecoach Syrah
- ◆ 2005 Stagecoach Syrah


Several of these wines just won awards at 2011 SF Chronicle Wine Competition.

Check out the accolades that

(Continued on page 3)



February 2011

Sun	Mon	Tue	Wed	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					

February

- 10 Winemakers Group Homewine Competition Meeting ~ See newsletter article
- 11 Monthly Tasting ~ DoubleTree Hotel ~ Santa Ana / OC Airport ~ Levendi Winery ~ 6:30 p.m.
- 19 Winemakers Group Quarterly Potluck / Wine Tasting and SO2 Wine Testing ~ See newsletter article

March

- 26 Mini-Tasting ~ Pinot Noir ~ OCWS Members' Residences ~ 6:00 p.m.

April

- 17 Wine Extraordinaire ~ Anaheim Hilton Hotel ~ 2:00 to 5:00 p.m.

May

- TBA Winemakers Group Quarterly Potluck / Wine Tasting and SO2 Wine Testing
- 7 Wine Auction ~ Building 16, OC Fairgrounds & Event Center ~ See newsletter article
- 21 PYOL ~ Building 16, OC Fairgrounds & Event Center ~ See newsletter article

June

- 11 Homewine Competition ~ OC Fairgrounds & Event Center ~ Details to follow

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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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Bits & Bytes... (Cont'd)

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event. If you are interested in volunteering, you will receive a partial refund of your ticket price. Please see Chris Cunningham's article and the volunteer sign up in the newsletter.

The OCWS looks forward to a great year filled with many terrific events. I hope to see you at all of them! Please remember to drive responsibly.

Leslie Brown



February Tasting... (Cont'd)

(Continued from page 1)

Levendi has received lately...

- ◆ #6 in the Top 100 Wines of Napa Valley
 - ◆ Top 15 Chardonnays to Savor by Wine Spectator
 - ◆ "20 To Watch" by Wine Spectator
 - ◆ Year of the Woman in Wine, Alison Green Doran
- Todd Rustman teamed with James and David Gianulias to found Levendi. In addition to his career as co-founder of GR Capital Asset Management, a Newport Beach-based financial management firm, Todd assists in overseeing the organization's business operations as well as manages its long-term financial health. A graduate of Pepperdine University, Todd has traveled across the globe to hone his skills in the financial world and credits his many successes to his work ethic and passion for making every moment count.

Come join us and taste these great wines which will be available for purchase that night. Sign up early as a sell-out crowd is expected. Cost will remain the same at \$33 for members and \$38 for guests. Since there will be a wine seminar before the meeting, the doors will open at 6:30 p.m., unless you are attending the seminar at 6:00. Dinner starts at 6:45 p.m. with the monthly meeting and tasting at 7:30.

Chris Cunningham



Chris Cunningham
Director

The 2011 Wine Extraordinaire



The 2011 Wine Extraordinaire

This year's Wine Extraordinaire is scheduled for Sunday, April 17, from 2:00 to 5:00 p.m. at the Hilton Anaheim. This fabulous afternoon features over 85 small lot producers; delectable victuals from many local restaurants, exciting raffle and silent auction prizes, and a souvenir Riedel wine glass. This promises to be a fabulous event and one not to be missed! All of these amenities are included for the great price of \$50. Designated drivers are also welcome to attend for only \$25. Donate a few hours of your time to the event and receive a \$25 rebate! Tell and bring two of your friends. You won't find a better deal anywhere.

New members often wonder about the purpose of this exclusive OCWS event. The Wine Extraordinaire is an annual event featuring wineries that produce fewer than 35,000 cases of wine annually. Many of these wineries are new ventures, winemakers with their own label, or small lot producers. We hold this event each year for two important reasons: To present these low-production wineries to the public, and to raise funds for our Scholarship Program. The OCWS presents numerous scholarships to wine-related programs at several California colleges and universities.

The Wine Extraordinaire requires about 80 volunteers to make it run smoothly. There are a number of volunteer opportunities available throughout the event. As an incentive, volunteers will receive a \$25 rebate after the event for their assistance. All volunteers must pay for their ticket to the event in advance before their volunteer request will be processed. Please do not discount your ticket price when purchasing your ticket. Rebates will be sent to volunteers after the event.

I am soliciting your help. We need food purveyors and restaurants! So here's the deal. Bring me an attending restaurant or food purveyor and get two tickets free. You don't have to be on the committee to get this offer.

Come join us for the 2011 Wine Extraordinaire and help the OCWS fulfill its mission statement to promote the knowledge

and education of wine. The Volunteer Sign-up Form is on the next page. For additional questions regarding the event, please contact Chris Cunningham, Event Chair, at cab4cwc@ca.rr.com and for volunteer questions, please contact Christine Hanley, the event's Volunteer Coordinator, at celinnenburger@cox.net

Ticket Information

Now through Friday, April 15, 2011

OCWS Members - \$50

OCWS Guests - \$50

Designated Drivers - \$25

(No group sales rates available)

April 16 to April 17, 2011

(at the door price)

Members/Non-Members - \$60

Designated Drivers - \$25

See you all there!

Chris Cunningham



Chris Cunningham
Director

2011 Wine Extraordinaire Volunteer Sign-Up

Member _____ Address _____ Day Phone _____ Email address _____	Co-Member _____ City & Zip _____ Night Phone _____
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Please complete and mail/fax to the OCWS office (fax 714.546.5002). Volunteer shifts will be filled in the order they are received. Ticket purchase must accompany volunteer sign-up (see back of newsletter for ticket purchase form.) Select the shift(s) desired. Choosing more than one shift increases chances. Circle M for Member or C for Co-Member

1st 2nd	M	1st 2nd	C	AREA	ASSIGNMENT	SHIFT HOURS	SHIFTS REQ'D
	M		C	Guest Check-In	Guest Check-In	1:00 - 3:00	10
	M		C	Guest Check-In	Guest Late Check-In / Clean-Up	1:30 - 3:30	2
	M		C	Vendor Check-In	Food / Winery Check-In	10:45 - 12:45	4
	M		C	Vendor Check-In	Food / Winery Check-In	12:45 - 2:45	4
	M		C	Vendor Check-In	Food / Winery Check-In	1:00 - 3:00	1
	M		C	Vendor Check-In	Wine / Food Escort	10:45 - 12:45	2
	M		C	Vendor Check-In	Wine / Food Escort	12:30 - 2:30	4
	M		C	Dock	Wine / Food Mover	10:45 - 12:45	5
	M		C	Dock	Wine / Food Mover - Elevator Operator	12:30 - 2:30	1
	M		C	Dock	Wine / Food Mover	12:30 - 2:30	5
	M		C	Dock	Wine / Food Mover	4:00 - 6:00	2
	M		C	Raffle	Raffle Ticket Sales	1:30 - 3:30	5
	M		C	Raffle	Raffle Ticket Sales	3:30 - 5:30	5
	M		C	Raffle	Raffle Assistant	1:00 - 3:00	2
	M		C	Raffle	Raffle Assistant	1:30 - 3:30	2
	M		C	Raffle	Raffle Assistant	3:30 - 5:30	4
	M		C	Raffle	Raffle Assistant / Clean-Up	4:00 - 6:00	2
	M		C	Restaurants	Restaurant Set-Up	11:00 - 1:00	2
	M		C	Restaurants	Restaurant Server	1:30 - 3:30	2
	M		C	Restaurants	Food Supplies (Re-stock)	1:30 - 3:30	2
	M		C	Restaurants	Food Supplies (Re-stock / Clean-Up)	3:30 - 5:30	2
	M		C	Restaurants	Food Clean-Up / General Clean-Up	4:00 - 6:00	2
	M		C	Security	Security	11:30 - 1:30	2
	M		C	Security	Security	1:30 - 3:30	2
	M		C	Security	Security	3:30 - 5:30	2
	M		C	Silent Auction	Silent Auction Assistant	12:00 - 2:00	6
	M		C	Silent Auction	Silent Auction Assistant - Security	2:00 - 4:00	1
	M		C	Silent Auction	Silent Auction Assistant	3:30 - 5:30	1
	M		C	Silent Auction	Silent Auction Assistant	4:00 - 6:00	4
	M		C	Wineries	Wine Pourer	1:30 - 3:30	6
	M		C	Wineries	Wine Pourer	3:30 - 5:30	6
	M		C	Wineries	Winery Relief	3:30 - 5:30	4

Membership ~ “Who’s New?”



The Orange County Wine Society welcomes our newest members whose membership into the organization was approved by the Board of Directors at the January Board meeting:

*Steven and Suzanne Colgrove
Linda Flemins
Steve Van Horn and Robert Gundling
Gary Miller*

Most newcomers get to know our organization and members by attending and participating in as many of our events as time permits. Our next major event is on February 11, as we continue our Winery Tasting Program featuring wines from Levendi Winery. Another popular event is the March 26 Pinot Noir Mini-Tasting where you’ll enjoy fine wines in a buffet dinner format with fellow Wine Society members, all in the comfort of members’ homes. Look for the sign-up forms in this month’s newsletter.

As of the January Board of Directors’ meeting there are 888 members consisting of 346 dual and 196 single memberships.

Attention new and “seasoned” members. Planning to move, change your phone number or email address? Please remember to tell us so you can continue to receive the Wine Press on-line and other important communication from the Orange County Wine Society. Send any changes to me directly, ed@ocws.org or the office, www.ocws.org. Thanks and we look forward to seeing you at our events!

Ed Reyes **Membership Chair**



Ed Reyes
Director

March Mini-Tasting ~ Pinot Noir

The first Mini-Tasting of the year will be held on Saturday, March 26, at 6:00 p.m. at various host sites. Ten wines will be provided and grouped into five flights for serving at each site.

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 \$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 15.

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,

Sam Puzzo & Jim Beard **Co-Chairpersons**



Jim Beard

Sam Puzzo
Director

2011 Wine Auction & PYOL



Wine Auction
Saturday, May 7
OC Fairgrounds, Building 16
12:00 noon to 6:00 p.m.

*** Please expect to be present for the entire event.
No early check-outs! ***

PYOL
Saturday, May 21
OC Fairgrounds, Building 16
10:30 a.m. to 2:00 p.m.

Both of these events offer you a terrific venue to purchase outstanding wines of all varieties at great prices! The Auction and PYOL affords the OCWS Cellarmaster a chance to clear out the cellar to make room for all the wine arriving for the 2011 Commercial Wine Competition. The events also provide the majority of funding for the Commercial Competition and its ever-increasing rise in costs.

The first of the two events, the Wine Auction, offers 4-bottle lots of wine in every varietal imaginable. You will be able to participate in a silent auction of several hundred lots of wine and you'll be able to raise your paddle 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 goes 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.

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. The PYOL offers all of the wine remaining 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 submitted to the Commercial Competition with a much high-

er 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. The price is \$20 per member, which includes admission to 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!

Kevin Coy
Wine Auction / PYOL Coordinator



Kevin Coy
Vice President

Winemakers Group Newsroom

Homewine Competition Meeting

Thursday, February 10, 2011

6:30 – 8:30 p.m.

OCWS Office

OC Fair & Event Center

We are about to begin our plans for our 35th Orange County Fair Homewine Competition. Last year, we had 667 entries from all parts of California. The Homewine Competition is one of the largest and most highly recognized Homewine Competitions in California. Our goal is not to have the largest competition, but to have a quality and credible event that California amateur winemakers respect. Our reputation comes from the many members who provide the time and effort that go into making this a premier competition.

We need assistance in planning for the Judging, the Judging Seminar, Scoring, Stewarding, Reception, Wine Administration, Awards, and the Homewine Exhibit during the OC Fair. We invite you to our first meeting and request your assistance to be a part of one of the committees to help make this event as noteworthy and professional as our Commercial Competition.

You don't have to be a winemaker to participate in this event. If you have an interest, give Jim Graver a call at 949.581.9599 or send an email to winemaster72@earthlink.net. Let me know if you are coming or willing to participate. As the gathering is early, we will provide something to eat, but we would appreciate it if you bring some wine to share.

Winemaker's Potluck and Wine Tasting

Saturday, February 19

1:00 – 5:00 p.m.

David and Dana Rutledge Residence

9 Gardenia, Irvine

714.730.4806

The Winemakers Group will be having their next Potluck and SO2 Testing on February 19, from 1:00 to 5:00 p.m., with SO2 testing starting at 11:00 a.m.

Bring your favorite main dish, appetizer, salad, side dish, or dessert and a bottle of wine to share. Plates, napkins, and tableware will be furnished. We will be able to heat up any food if needed.

RSVP: If you plan to attend, please send your reservation via e-mail to Jim Graver so that we can plan accordingly. If you have not made your reservation, do it now. It's never too early.

Sulfur Dioxide SO2 Wine Testing

Saturday, February 19, 2011

11:00 a.m. – 12:30 p.m.

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. – 12:30 p.m. 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. We expect to be conducting the next test lab in May or June. Please let Jerry Guerin know if you are going to have wine tested and the quantity. This is important to insure that we have enough supplies on hand to do the testing. In the past, some would bring samples without letting us know and we were unable to accommodate everyone. The normal fee continues to be \$3 per sample for those who give Jerry advance notice of the number of samples to be tested. There will be an additional charge of \$2 for any additional wines tested not originally scheduled as time and supplies allow. Contact Jerry Guerin at jeromeguerin@earthlink.net to reserve your test.



Wine Education Notes

Gelatin Fining For Coarse, Young Tannins

Prevalent UC Davis wisdom shows that tannins and color pigments have "polymerized" by four months after crush. That means that tannins have linked up and polymerized with the anthocyanin color pigments. This "co-pigmentation" results in a stable color.

Removing tannins with gelatin, a protein fining agent, after this point can destabilize your color. The result can be color loss. Gelatin should be used early in the game, within the four-month window to knock down excess, young, short-chained, non-polymerized, harsh tannins.

All reds, even those that you may want a bit tannic, benefit from a gelatin fining in the fall. You can then fine tune an astringent, dry, slightly tannic mouth feel with gentler protein fining agents like casein (skim milk) and/or egg whites. Do this about one month prior to bottling. Whites with too much skin or barrel tannin can also be fined anytime with gelatin and then fine tuned with casein and/or isinglass one month prior to bottling.

Gelatin Dosage: 1/4 - 1 teaspoon per 5 gallons depending on harshness/bitterness.

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Winemakers Group (Cont'd)

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Prepare as follows: Soak gelatin in smallest amount of cold water for 15 minutes. Warm to dissolve. Add warm, mixing thoroughly. Either add while racking or inject through the wine with a syringe. Avoid oxidation by maintaining proper SO2 levels and not aerating the wine. Taste wine, adding another dose if still too harsh from tannins.

Wine and Health

Statistics show that in 1999, heart and arterial disease claimed one third of all global deaths (16M). In 1997, cancer accounted for about 12% of global deaths (6M). Eleven million are affected by Alzheimer and dementia (4M in the USA). Wine consumption in 2001 was 2.55 billion cases.

There is now significant evidence that moderate alcohol consumption (think red wine) is associated with a reduction in cardiovascular death, cancer, osteoporosis and dementia. During recent studies completed in Copenhagen, epidemiologist Morten Gronbaek and his colleagues have found during their research that great benefit can be obtained by red wine consumption. Red wine consumption is particularly beneficial in fighting total mortality and cancer mortality.

Why is wine so good for your health? It contains alcohol. It increases HDL cholesterol (good one), alcohol inhibits platelet function and alters blood coagulation and alcohol increases nitric oxide generation, decreases endothelia, dilates blood vessels and improves blood flow. Red wine contains 20 times more resveratrol (a type of polyphenol, and a phytoalexin produced naturally by several plants when under attack by pathogens such as bacteria or fungi than does white wine. In summary, there should be moderation in alcohol consumption. However, there is also evidence that consumption of large amounts leads to increases of all the above risks.

"Drinking wine is not only one of the major pleasures in life, it is also one of the ways to make life longer and more enjoyable."

**For the Winemakers Group,
Jim Graver**



OCWS Membership Drive

Announcing our Spring Membership Drive

We know you tell all your friends about the Wine Society. Now get credit for signing them up! Our goal is to sign up 100 new members between February 1 and June 30. The person or membership who signs up the most new people will win two tickets to this year's Membership Barbecue and two tickets to the 2012 Wine Extraordinaire.

Prize will be awarded according to most persons signed up, not memberships. Signing up a new dual membership is worth 2 points; a single membership 1 point. You can also get credit for resigning previous members who have been inactive for at least one year. To get credit, your name must be written on the new member's application where it asks "Who introduced you to the Orange County Wine Society?" No name, no credit. One prize per membership. So sign up your friends and neighbors and watch for updates in upcoming issues of *The Wine Press*.

A New Way To Connect...

Introducing Yahoo!Groups, an on-line tool for Wine Society members to connect! It's different and more interactive than our OCWS website. It's a members-only feature. All members are invited to sign up and best of all it's free!

What can you do with Yahoo!Groups? Start a "meet-up group" and find other OCWS members to go wine tasting, dinner, or just socialize. Newcomers can find out more about our events and how to get involved in the Wine Society. Or ask general questions about food and wine pairing. Use Yahoo!Groups as a tool to tap into the vast wine knowledge and experience of fellow OCWS members.

How does it work? From our group home page <http://groups.yahoo.com/group/OCWineSociety/> you can post messages, view our group calendar, or see pictures from events. Anyone can visit our home page but only OCWS members can join and post. Messages are sent as emails, simultaneously sent to and received by all group members. There's no need to input a bunch of email addresses. All recipients' email addresses are hidden and only the sender's address is shown. Posts are identified by [OCWineSociety] in the subject line. To join, just go to our Yahoo!Groups home page and follow the directions to create a Yahoo ID and password. Already have a Yahoo ID? Then just sign in. It's that easy! Once you're verified as an OCWS member, you'll receive a welcome message and you're ready to go.

Make sure you and your OCWS friends are connected! It's free and you can opt out any time. Any questions? Contact me directly, ed@ocws.org. See you on the group site!

Ed Reyes, Membership Chair

Dine With Wine



I'm back everyone!

Unfortunately, Director Mel Jay changed jobs and found he is too busy to take the extra load of organizing the Dine With Wine Program. Since I was going through withdrawals for giving it up, I happily took it back for another year. Thank you Mel for volunteering in the first place. We all have been there with a new job and heavy workload. Hang in there!

Look for future e-blasts for upcoming events.

Please remember to visit our supporting restaurants. The economy is tough on them too!

Catal / Pinot Provence – Anaheim Disney Walk & Costa Mesa
Shenandoah at the Arbor – Los Alamitos
Wyndham Hotel – Costa Mesa
Mad Mike's American Gourmet – Mission Viejo
The Olive Garden – Irvine and Huntington Beach
The Melting Pot – Irvine
The Mix at the Anaheim Hilton – Anaheim
Blue Water Grill – Tustin

For more information about our Dine With Wine Dinners with our supporting restaurants, please feel free to contact me at kevin@ocws.org or call me at 562.243.3234.

See you at the next one!

Kevin Coy
DWW Coordinator



Kevin Coy
Vice President

Scholarship Update

Here's a few "Thank You" notes received this month from two more California State University, Fresno, Viticulture and Enology students who received \$500 scholarships from the Orange County Wine Society.

Your donations and volunteer efforts are helping and are greatly appreciated by our student winemaking scholars.

COLMAN A. DENNIS
FRESNO STATE UNIVERSITY
BAKER 205A, 5152 N. BARTON AVENUE
FRESNO, CA 93710-8231
513 240-8853

September 24, 2010

Orange County Wine Society Scholarship

Dear Sir or Mam,

My name is Cole Dennis, and I would like to thank you for the generous donation that you have given the agriculture program at Fresno State. I am a lucky benefactor of some of the money that you donated to the school since I have been awarded your scholarship to help offset the tuition that I would have to pay. To me, this donation is very important because I am an out of state student. The scholarship is not only affording me the opportunity to attend Fresno State but also alleviating the financial situation so that my family isn't so stressed about paying for my tuition. I am going to make sure that this gift is being put to good use because I strive for perfection in all that I do and even more so when someone else has given me the opportunity to do so. I would like to let you know that I am an enology and viticulture student, and I am very excited to embark on a journey with some of the best teachers in the world. I have been making wine since my seventh grade science fair, and I feel like it is a passion of mine. I can't wait to place my mark in the winemaking world and someday give back to the university as you have done for me. I have been supported by many people and I am glad that you are now one of them too.

Sincerely,

Cole Dennis

Cole Dennis, BS Candidate
CSU Fresno, Viticulture and Enology

DEAR Orange County Wine Society Committee,
I want to Thank you so much for this Scholarship. I really appreciate you giving this to me. I will use it for books at Fresno State. Again, Thank you.

Joey Roys

Joey Roys, BS Candidate
CSU Fresno, Viticulture and Enology

Fun & Games...

During dollar days, if you buy a blouse at the regular price of \$42.98, you get a second blouse for only \$1. How much do you save per blouse by buying at this sale?

Each clue defines a word or name that contains two l's next to each other.

1. The Aloha State
2. Alpine activity
3. Spokes from a circle's center
4. Edible Asian mushroom
5. Ancient city buried in volcanic ash
6. Shinto temple gateway

If 4 men can build 4 walls in 2 days, how long will it take 16 men to build 24 walls?

(Answers at end of article)

Food For Thought...

- ◆ I think part of a best friend's job should be to immediately clear your computer history if you die.
- ◆ Nothing sucks more than that moment during an argument when you realize you're wrong.
- ◆ I totally take back all those times I didn't want to nap when I was younger.
- ◆ There is great need for a sarcasm font.
- ◆ How the hell are you supposed to fold a fitted sheet?
- ◆ Was learning cursive really necessary?
- ◆ Map Quest really needs to start their directions on # 5. I'm pretty sure I know how to get out of my neighborhood.
- ◆ I can't remember the last time I wasn't at least kind of tired.
- ◆ Bad decisions make good stories.
- ◆ You never know when it will strike, but there comes a moment at work when you know that you just aren't going to do anything productive for the rest of the day.
- ◆ Can we all just agree to ignore whatever comes after BluRay? I don't want to have to restart my collection...again.
- ◆ I'm always slightly terrified when I exit out of Word and it asks me if I want to save any changes to my ten-page technical report that I swear I did not make any changes to.
- ◆ I keep some people's phone numbers in my phone just

so I know not to answer when they call.

- ◆ I think the freezer deserves a light as well.
- ◆ I disagree with Kay Jewelers. I would bet on any given Friday or Saturday night more kisses begin with Miller Lite than Kay.
- ◆ I have a hard time deciphering the fine line between boredom and hunger.
- ◆ How many times is it appropriate to say "What?" before you just nod and smile because you still didn't hear or understand a word they said?
- ◆ I love the sense of camaraderie when an entire line of cars team up to prevent a jerk from cutting in at the front. Stay strong, brothers and sisters!
- ◆ Shirts get dirty. Underwear gets dirty. Pants? Pants never get dirty, and you can wear them forever.
- ◆ Sometimes I'll look down at my watch 3 consecutive times and still not know what time it is.
- ◆ Even under ideal conditions people have trouble locating their car keys in a pocket, finding their cell phone, and Pinning the Tail on the Donkey -- but I'd bet everyone can find and push the snooze button from 3 feet away, in about 1.7 seconds, eyes closed, first time, every time.
- ◆ The first testicular guard, the "Cup," was used in Hockey in 1874 and the first helmet was used in 1974. That means it only took 100 years for men to realize that their brain is also important.

Two Bats

Two vampire bats are going for their midnight feed. After an hour or so, one bat gets tired of looking and goes home with no blood. The other bat comes home with blood dripping from its mouth. The first bat says enviously, "Where did you get all that blood from?" The second bat replies, "Follow me. I'll show you."

After a while the second bat leads them to a cave. He says, "You see that wall over there?" The hungry bat excitedly says, "Yes!" Other bat says, "I didn't."

Answer: \$20.99 saved per blouse. The total cost of both blouses is regularly \$85.96. Since you pay only \$43.98, you save a total of \$41.98. That's \$20.99 per blouse.

Answer: Hawaii, skiing, radii, shiitake, Pompeii, torii.

Answer: 3 days.

*4 men build 4 walls in 2 days (all working at same time)
So, 16 men build 16 walls in 2 days
Or, 8 walls in 1 day
So, 16 men build 24 walls in 3 days*

**In Memoriam
David Keyes**



David Keyes, a long-time member of the Orange County Wine Society passed away suddenly in mid-January. Most of you remember David from working in The Courtyard at the Fair where he served as a manager for several shifts. For all of you who volunteered at the Commercial Competition, you would remember him as part of the intrepid Kitchen Crew.

David will be missed very much. We extend our sympathy to his family during this difficult time.

Mini-Tasting
"Pinot Noir"
Saturday, March 26
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 15. 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

2011 Wine Auction
Saturday, May 7
12:00 – 6:00 p.m.
Building 16
Orange County Fair & Event Center
Costa Mesa

NOTE: No early check-outs!

2011 PYOL
Saturday, May 21
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)
5:30-6:00 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

2011 Wine Extraordinaire
Sunday, April 17
2:00 – 5:00 p.m.
Hilton Anaheim Hotel
777 Convention Way
Anaheim

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

~ Ticket Information ~

Now through April 15...

Number of Member Tickets @ \$50 _____

Number of Non-Member Tickets @ \$50 _____

Designated Driver @ \$25 _____

April 16 to Event Date...

“At the Door” price for everyone @ \$60

Designated Driver @ \$25

~ Payment ~

- Personal Check
 Credit Card
 Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Volunteer Sign-Up ~

Please complete the Volunteer Sign-Up form on page 5 and send in with your ticket payment.

Mail / fax reservation to:

OCWS
2011 Wine Extraordinaire
P.O. Box 11059
Costa Mesa, CA 92627

February Tasting
Levendi
Friday, February 11
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 9. 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
February 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

Visit us at...
www.ocws.org
