

The Wine Press

Brown's Bits & Bytes...

Volume 35, Issue 1 ~ January 2011

Happy New Year and Welcome to the 35th year of the Orange County Wine Society! I hope you all had a wonderful holiday season with friends and family. I want to thank Carol Frank and Sam Puzzo for planning the great Holiday Dinner and Dance that kicked off the season in style. The food, music, wines, and great company resulted in a fantastic evening for all. Our members showed their generosity with the many toys provided for the Fire Department's Spark of Love Toy Drive. Your donations were especially important to those families impacted by these difficult financial times.

Your board members and their committees are busy planning events for the coming year. There are several events which are in the planning stages, but the board would also like to implement some new events this year. If you are interested in initiating new ideas for our events, please contact any board member with your input. We welcome all ideas— you might be the one who pioneers a new and successful event!

Director Chris Cunningham is extremely busy as he sets up the winery tastings held in January, February, April,

and May. Please see Chris' articles in the newsletter with more information on the January Santa Lucia Highlands tasting and the February Levendi Winery tasting. In addition, Chris is also the director responsible for this year's Wine Extraordinaire to be held on Sunday, April 17 at the Anaheim Hilton. Sam Puzzo is working on the schedule of Mini-Tastings to begin in March, while Mel Jay is planning the first Dine With Wine event for 2011.

Before I began writing this article, I looked at my article

(Continued on page 3)

January Tasting ~ "Santa Lucia Highlands"

Santa Lucia Highlands
Friday, January 14, 2011
7:00 p.m.
DoubleTree Hotel
Santa Ana / OC Airport
201 East MacArthur Blvd
Santa Ana

The Santa Lucia Highlands appellation is justly famous for turning out some of the best

Pinot Noir and Chardonnay this side of Burgundy. But many of the same, well-known SLH estates that built their reputation on Pinot—Pisoni, Garys', Rossella's, Double L, Sleepy Hollow, Mer Soleil—also grow other, less mainstream varietals.

Join Dave Muret on a tasting tour of the Highlands' strong suit, Pinot Noir and Chardonnay. Bring an adventurous pal-

ate and an open mind as we explore the Santa Lucia Highlands viticultural area.

Dave is the Executive Director of the Santa Lucia Highlands Winegrowers' Group and always presents a fun, interactive tasting complete with a "digital fly-in" and state-of-the-art maps.

(Continued on page 3)

January 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	29
30	31					

January

- 1 Happy New Year!
- 12 Homewine Planning Meeting ~ 5:30 p.m.
- 14 Monthly Tasting ~ DoubleTree Hotel ~ Santa Ana / OC Airport ~ Santa Lucia Highlands ~ 7:00 p.m.

February

- 10 Winemaker Group Competition Meeting
- 11 Monthly Tasting ~ DoubleTree Hotel ~ Santa Ana / OC Airport ~ Levendi Winery ~ 7:00 p.m.
- 19 Winemaker Group Quarterly Activities

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.

2010 ~ 2011 Board of Directors

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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)

(Continued from page 1)

for last year where I had written about the formation of a committee chaired by Larry Graham to explore our future options in regard to the possible sale of the Fairgrounds. The options provided by the Futures Committee were presented during the Annual Business Meeting. It is twelve months later and we still do not know the exact status of the sale. As I write this article, there is a hearing scheduled to rule on the injunction which was placed on the sale after Facilities Management West's bid was accepted by the State. Hopefully, by the time this newsletter goes to press, there will be more information that we can share with you. In the meantime, the Fair personnel continue to schedule events for 2011 so we are planning "business as usual."

I look forward to seeing you at our future events.

Leslie Brown

January Tasting... (Cont'd)

(Continued from page 1)

Come join us for this great event on Friday evening, January 14, to sample these wines. Dave will be serving some great wines which will be available for purchase that night. Signup early, as a sell out will happen. The cost will remain the same at \$33 for members and \$38 for guests.

Chris Cunningham

The 2011 Wine Extraordinaire

This year's event is scheduled for Sunday, April 17, 2011, from 2:00 to 5:00 p.m. at the Hilton Anaheim Hotel. This fabulous afternoon will feature over 85 small lot producers; delectable victuals from many local restaurants; exciting raffle and silent auction prizes; live entertainment; and, a souvenir Riedel wine glass for tasting. This promises to be a fabulous event and one not to be missed! You can enjoy all of this for the amazing price of \$50 for members. 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 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 that features wineries that have an annual production lot of 35,000 cases or less. Many of these wineries are new ventures—winemakers with their own label or small lot producers. In addition to hundreds of fabulous wines, the event features some of Southern California's premier restaurants, food purveyors, and wine-related vendors. We hold this event each year for two important reasons: To showcase boutique wineries to the public and to raise funds for our Scholarship Program. The OCWS awards annual scholarships to students studying wine and 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 as soon as possible at the conclusion of 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.

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

Come join us for the 2011 Wine Extraordinaire and help the OCWS fulfill its mission to promote the knowledge and education of wine.

Please refer to the next page for the Volunteer Sign-up Form and to the back of the newsletter for the Event Sign-up Form. For additional questions regarding the event, please contact Chris Cunningham, Event Chair, at cab4cwc@ca.rr.com. For volunteer questions, please contact Christine Hanley, Volunteer Coordinator, at celinneburger@cox.net.

See you all there!

Chris Cunningham

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

*Daniel Boone
Michael Bracco
Tony and Terri Brewster
Jerry and Anita Hannifan
Rona Leenan and Jan McClary
Scott and Mary Michaels
Kelly Pritchard and R. J. Sommerdyke*

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. There are several up-coming events in the next few months.

Please see the articles about our Winery Tastings in January and February and the Wine Extraordinaire in April. As of the December Board of Directors’ Meeting, there are 920 members consisting of 359 dual memberships and 202 single memberships.

Ed Reyes
Membership Chair

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

February Tasting ~ “Levendi”

Levendi
Friday, February 11
7:00 p.m.
DoubleTree Hotel
Santa Ana / OC Airport
201 East MacArthur Blvd
Santa Ana

Yasou Levendi

The Greek toast “Levendi” acknowledges a hard day’s labor and achievement. It celebrates the fields, the rain and the sun that nurture our special grapes. Essentially, it’s a toast “to celebrate life.” And it is the philosophy on which Levendi’s wines are crafted.

Winemaker Bio

Alison Green Doran is the centerpiece of our story. She made the decision to go into winemaking in 1973. Her father, an oil man, and long-time Alexander Valley vineyard owner Russell Green, had bought the Simi Winery in 1969. He had his work cut out for him, so he hired Andre Tchelistcheff as a consultant soon after. In 1973, Alison worked as a harvest intern beside Andre and she quickly found both her life’s work and her mentor. Andre found her a five-month Stagaire position in Alsace for the crush of 1975 and then an enologist position with start-up Hoffman Mountain Ranch in Paso Robles.

In 1976, After finishing her Fermentation Science degree at UC Davis, she began working for the Firestone Vineyard in the Santa Ynez Valley. Starting as a lab tech, Alison worked her way to bottling supervisor and then to cellar master and eventually to head winemaker in 1981.

Alison left the Firestone Vineyard in 2000 and moved back to the family ranch and vineyard in Alexander Valley with her husband and two boys. Since 2000, Alison has been focused on producing small lot, premium quality wines for a select group of Napa and Sonoma wineries. She has produced wines for such wineries as Lewis Cellars, Jade Mountain, John Anthony Vineyards, Hill Family Estate, and of course Levendi.

Winemaker Overview

For more than 30 years, Alison Green Doran has been walking the vineyards that produce the finest varietals in the region. Spending a majority of her time on vineyard management, she keeps an eye on every aspect of vine growth; limiting their vigor so that they produce the most concentrated and intensely flavored grapes. She developed her skill from mentoring by renowned wine expert Andre Tchelistcheff, completing a degree in winemaking from UC Davis and

spending time in the legendary winery-filled region of Alsace, France. Since then Alison has honed her craft into a distinctive style all her own—harvesting at optimum ripeness, and making sure she gets the “pop and jump” out of every grape. At Levendi, Alison has brought vitality and excitement to the development of each vintage. The result of her labors is embodied in the exquisite taste and velvety feel their wines deliver glass after glass—a testament to Alison’s dedication to the vineyards, to the fruit and to her passion for the perfect pour.

Come join us for a tasting, on February 11, 2011, of these great wines. Signup early, as a sell out is expected. The cost will remain the same at \$33 for members and \$38 for guests.

Chris Cunningham

Winemakers Group Newsroom

2011 Planning Meeting
Wednesday, January 12, 5:30 p.m.
Rob and Germaine Romano Residence
379 N. Elk Glen Lane, Orange

Each year, the Winemakers of the OCWS meet over dinner and our wines to plan the calendar of activities for the coming year. In recent years, the group has conducted tours to wineries within California including the Russian River, Paso Robles, Santa Barbara, and SoCal. This past year, the winemakers have contributed to educational programs at Cal State Fullerton, OCWS Dinners at the DoubleTree Hotel, and participating at the Orange County Fair. We've also attended sessions at Cal State Fresno, had guest speakers in Orange County, attended national events from Winemaker's Magazine, and some took classes at UC Davis. This coming year we hope to do even more.

The purpose of the meeting is to solicit ideas for Winemaker Group programs and activities throughout the coming year. Now is time to plan for an even more exciting year and it does take your ideas to help put something together. Along with your participation, your ideas and input is required.

Some topics to be discussed will be quarterly potlucks, seminars on how to make wine for OCWS members, group purchases of supplies, and the planning for our annual Homewine Competition—the largest in the state with over 650 wines entered from amateur winemakers throughout California.

After a busy 2010, it is time to jump-in again and line up events for 2011. Bring your ideas, energy, and “volunteerism.” A light dinner will be provided, but you may bring a bottle of wine to share. Space is limited so email your RSVP to Rob Romano at ocws@demetedfermenters.com.

Winemakers Start the Holiday Season Off With a Bang!

The Holiday Season got off to a start with the OCWS Winemakers' Christmas Holiday Potluck & Wine Tasting held on December 11, at the home of Armen Shahbazian. Over 60 of the OCWS' finest attended the party in his lovely home.

There was plenty to enjoy in nice surroundings. We enjoyed more than 45 homewines ranging from fruit and dessert choices up to big whites and reds, plus a fine selection of commercial wines as well. Included were Armen's Limoncello that he is very well known for and several other liqueurs. We want give a “Big Thank You” to Armen for opening his home to the Winemakers Group and for being such a gracious host.

If you are interested in learning more about how wine is

made or making wine yourself, please contact Jim Graver at winemaster72@earthlink.net.

Homewine Competition Meeting
Thursday, February 10, 2011
6:00 – 8:30 p.m.
OCWS Office
OC Fair & Event Center

We are about to begin planning 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 competitions in California. Our goal is not to have the largest competition, but to have a quality and credible competition that California amateur winemakers respect. Our reputation comes from the many members who provide the time and effort that goes into making this event a premier competition.

However, we need your assistance in planning for the judging, judging seminar, scoring, stewarding, reception, wine administration, awards, and Homewine Exhibit. We invite you to our first meeting and hope you will be assisting on one 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, contact Jim Graver. As the gathering is early, we will have something to eat but we would appreciate it if you brought some wine to share. Please RSVP to Jim.

Winemaker's Potluck and Wine Tasting
Saturday, February 19
1:00 – 5:00 p.m.
David and Dana Rutledge Residence
9 Gardenia, Irvine

The Winemakers Group will be having their next Potluck and SO2 Testing on February 19, from 1:00 to 5:00 p.m. Separate from the potluck, we will perform 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.

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

(Continued on page 9)

Winemakers Group (Cont'd)

(Continued from page 8)

Sulfur Dioxide SO2 Wine Testing
Saturday, February 19
11:00 – 12:30 p.m.

Our next SO2 wine testing will be on the same day and location as the potluck except it will take place before the potluck event. 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. Our next lab tests will not be until the May or June timeframe.

Please let Jerry Guerin (jeromeguerin@earthlink.net) know if you are going to have wine tested and the quantity. This is important to insure that we have enough supplies to do the testing. In the past, some would bring samples without letting us know and we were unable to accommodate everyone. The nominal fee continues to be \$3 per sample for those who give Jerry advance notice of the number of samples to be tested. Unscheduled testing may be performed at \$5 per wine sample.

The Winemakers Group

Planned Events ~ 2011

DATE	EVENT
January 12	Program Planning Meeting
February 10	Homewine Competition Meeting
February 19	Quarterly Winemakers Group Activities
April 17	Wine Extraordinaire
April	Quarterly Winemakers Group Activities
April	Group Cork and Bottle Purchase
May 20-21	Winemaker Magazine Conference ~ Santa Barbara
May	Quarterly Winemakers Group Activities
June 11	OC Fair Homewine Competition
July 15 - Aug 14	OC Fair Exhibit and Homewine Seminars
August	Russian River Campout and Winery Tours
August	Quarterly Winemakers Group Activities
Sep / October	The Great Grape Crush

Holiday Party "Wrap"

Thanks to all who attended the 2010 Holiday Party on Friday December 3, 2010 at the DoubleTree Hotel in Santa Ana. Attendance was 107, same as in 2009, and hopefully those who attended enjoyed the changes made to the room layout and entrée selections as well as a fun evening of dancing to Night Shift until they closed us down at midnight.

Special thanks to my committee of one, Carol Frank, aka my wife, and to Janet Hammond for her efforts to include everyone interested in signing up even after the deadline. Table decorations were hand crafted by Carol and someone at each of the eleven tables got to take the centerpiece home.

The OCWS members attending demonstrated their generosity by bringing many unwrapped toys for the Spark of Love Program sponsored by Orange County firefighters. Three members of Station 6 on MacArthur Boulevard, close to the DoubleTree Hotel, stopped by to pick up gifts and express their thanks to the OCWS.

Special thanks also to Director Ed Reyes and his wife, Debbie, for arriving early to help and prepare for taking over the Holiday Party in 2011.

Have a great year in 2011 and keep on dancing.

Sam Puzzo

The Laff Stop...

My History of Resolutions

Resolution #1...

2005: I will read at least 20 good books a year.
2006: I will read at least 10 books a year.
2007: I will read 5 books a year.
2008: I will finish The Pelican Brief.
2009: I will read some articles in the newspaper this year.
2010: I will read at least one article this year.
2011: I will try and finish the comics section this year.

Resolution #2...

2005: I will get my weight down below 180.
2006: I will watch my calories until I get below 190.
2007: I will follow my new diet religiously until I get below 200.
2008: I will try to develop a realistic attitude about my weight.
2009: I will work out 5 days a week.
2010: I will work out 3 days a week.
2011: I will try to drive past a gym at least once a week.

Resolution #3...

2005: I will not spend my money frivolously.
2006: I will pay off my bank loan promptly.
2007: I will pay off my bank loans promptly.
2008: I will begin making a strong effort to be out of debt by 2009.
2009: I will be totally out of debt by 2010.
2010: I will try to pay off the debt interest by 2011.
2011: I will try to be out of the country by 2012.

Resolution #4...

2008: I will try to be a better husband to Marge.
2009: I will not leave Marge.
2010: I will try for a reconciliation with Marge.
2011: I will try to be a better husband to Wanda.

Resolution #5...

2008: I will stop looking at other women.
2009: I will not get involved with Wanda.
2010: I will not let Wanda pressure me into another marriage.
2011: I will stop looking at other women.

Resolution #6...

2008: I will see my dentist this year.
2009: I will have my cavities filled this year.
2010: I will have my root canal work done this year.
2011: I will get rid of my denture breath this year.

Attainable New Year's Resolutions

This year, I resolve to...

- ◆ Gain weight. At least 30 pounds.
- ◆ Stop exercising. Waste of time.
- ◆ Read less. Makes you think.
- ◆ Watch more TV. I've been missing some good stuff.
- ◆ Procrastinate more. Starting tomorrow.
- ◆ Spend more time at work, surfing with the T1.
- ◆ Take a vacation to someplace important: like, to see the largest ball of twine.
- ◆ Not jump off a cliff just because everyone else did.
- ◆ Stop bringing lunch from home: I should eat out more.
- ◆ Not have eight children at once.
- ◆ Get in a whole NEW rut!
- ◆ Start being superstitious.
- ◆ Personal goal: bring back disco.
- ◆ Not bet against the Minnesota Vikings.
- ◆ Buy an '83 Eldorado and invest in a really loud stereo system .
- ◆ Get the windows tinted. Buy some fur for the dash.
- ◆ Speak in a monotone voice and only use monosyllabic words.
- ◆ Only wear jeans that are 2 sizes too small and use a chain or rope for a belt.
- ◆ Spend my summer vacation in Cyberspace.
- ◆ Not eat cloned meat.
- ◆ Create loose ends.
- ◆ Get more toys.
- ◆ Get further in debt.
- ◆ Not believe politicians.
- ◆ Not drive a motorized vehicle across thin ice.
- ◆ Avoid airplanes that spontaneously drop 1000 feet.
- ◆ Stay off the International Space Station.
- ◆ Not swim with piranhas or sharks.

(Continued on page 11)

The Laff Stop... (Cont'd)

(Continued from page 10)

- ◆ Associate with even worse business clients.
- ◆ Spread out priorities beyond my ability to keep track of them.
- ◆ Wait around for opportunity.
- ◆ Focus on the faults of others.
- ◆ Mope about my faults.
- ◆ Never make New Year's resolutions again.

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

January Tasting
Santa Lucia Highlands
Friday, January 14
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, January 12. 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
January Tasting
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

Advance Sign-Up
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