

The Wine Press

Brown's Bits & Bytes...

Volume 35, Issue 9 ~ September 2011

It seems impossible that we are approaching the conclusion of the 2010-2011 board year. We have had a great year filled with wonderful events and great successes; most noteworthy is The Courtyard sales during the Fair. Thanks to all the hundreds of volunteers who contributed to the success of The Courtyard this year!

Last year at this time, we were concerned with the future of the OCWS and the Orange County Fair & Event Center. Would the fairgrounds be sold? Would there be lawsuits? What would happen to the OCWS? It appears as though the situation is

resolved although one can never rule out lawsuits and political change. Governor Brown has removed all state property from sale which includes the fairgrounds. We are pleased to continue to work with the Fair Board and to continue to be a vital member of the Fair Family.

For a review of the past year, please join us on September 9 for the Annual Business Meeting to be held at Baja Blues on the fairgrounds. Our yearly activities and our financial position will be reviewed, volunteer awards presented, and candidates for the

Board of Directors will present their qualifications. Following the meeting, a light dinner will be served. There is no cost to attend this event but please make your reservation no later than Wednesday, September 7.

According to our by-laws, the terms of three members of the board expire every year. This year, the three departing Board Members are Kevin Coy, Greg Hagadorn, and yours truly. I know that I speak for both of them when I state what a pleasure it has been to

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Annual Business Meeting ~ "Last Call"

The Annual Business Meeting of the OCWS will be held on Friday, September 9, at 7:00 p.m. at Baja Blues, near Gate 5 at the Orange County Fair and Event Center.

The meeting will begin with an overview of the year's activities followed by a summary of our finances for the 2010-2011 board year. Volunteer awards will be given out after the

board presentation. Following the presentations, the Board of Directors will be available to answer questions and listen to any comments from the membership. The meeting is conducted according to our by-laws and government regulations for 501(c)(3) non-profit organizations.

After the presentations, the candidates for the 2011-2012 board year

will be introduced and will present their qualifications and interests as potential Board Members. This meeting provides the best opportunity to meet with and learn about the candidates who are running for the board. If you are interested in becoming a Board Member, please see Craig Rowe's

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September 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	

September

- 9 Annual Business Meeting ~ Baja Blues ~ OC Fair & Event Center ~ 7:00 p.m.
- 11 Champagne Brunch ~ Yves' Bistro and Wine Bar ~ Anaheim Hills ~ 11:30 a.m.
- 25 Annual Membership Barbecue ~ The Courtyard ~ OC Fair & Event Center ~ 3:00 p.m.

October

- 9 Installation Dinner ~ Five Crowns Restaurant ~ Corona Del Mar ~ 6:00 p.m.
- 14 Monthly Meeting & Tasting ~ Sierra Madre Vineyard ~ DoubleTree Hotel / OC Airport ~ 6:30 p.m.
- 23 Chili Cook-Off ~ The Courtyard ~ OC Fair & Event Center ~ 1:00 p.m.
- 30 De Portola Wine Trail Trip ~ Details in Newsletter ~ 8:00 a.m.

November

- 5 Mini-Tasting ~ "Rhône Varietals and Blends" ~ OCWS Members' Homes ~ 6:00 p.m. Details in Newsletter

2010 ~ 2011 Board of Directors

President ~ Leslie Brown
714.921.2717

Vice President ~ Kevin Coy
562.243.3234

Treasurer ~ Mel Jay
714.544.6287

Secretary ~ Kevin Donnelly
714.779.6293

Director ~ Chris Cunningham
714.751.6731

Director ~ Greg Hagadorn
714.526.9260

Director ~ Bob Prill
714.692.9463

Director ~ Sam Puzzo
714.547.3877

Director ~ Ed Reyes
949.360.7954

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 & Bytes (Cont'd)

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work on the board and with our membership. Kevin and Greg have been actively involved in all of our activities and have contributed greatly to the success of the organization. During the past three years, I have had the pleasure of being on the board with members who have worked diligently to insure that our events are well-planned and executed. I want to thank all the members of the board for the past three years for their support; they have made being a Board Member a pleasure. The most important and emphatic "Thank You" goes to our membership. I am always amazed at your willingness to work hard and volunteer for more and still have a good time! Without you, the OCWS would not have continued to be a success for more than thirty-five years.

I also want to thank our support staff or the three "J's" who contribute to the smooth sailing of the OCWS. Janet Hammond, our Office Administrator; John Goodnight, our Newsletter Editor and Accountant; and Judy Fox, our Webmaster, put in many, many extra hours for us. They insure that the OCWS runs smoothly and efficiently. Recently, another "J" has joined us—Janet Marino. She retired and then went to work cleaning and reorganizing our office. It looks fantastic! In addition, I would like to thank the volunteers who fill in at the office if Janet is ill or on vacation or if it is one of those times when extra help is needed. They do a fabulous job.

Even though this board year is concluding, there are many wonderful events planned for the remainder of this calendar year. In September, we have our Champagne Brunch and our Membership Barbecue. Both are events you won't want to miss. In October, we have the Installation Dinner, a Tasting Meeting, the Chili Cook-Off, and a return trip along the DePortola Wine Trail. Rhône Blends will be the theme of the November Mini-Tasting. Finally, December features our Holiday Dinner and Dance.

I look forward to seeing you at all of these wonderful events.

Leslie Brown

Annual Business Meeting (Cont'd)

(Continued from page 1)

article in this newsletter. Feel free to contact Craig or any present Board Member to discuss your interest in running for the board.

The Business Meeting begins promptly at 7:00 p. m. and no food or drink will be served until the conclusion of the business portion of the meeting which lasts about ninety minutes. We will conclude with a light meal served by Ovations and accompanied by wines from the OCWS cellar.

There is no limit on the number of members who can attend, but the meeting is not open to guests. There is no charge for attendance, but reservations are required so that adequate food and seating can be arranged. The OCWS does pay a per person charge so if you are a "no-show", you will be billed a \$25 charge.

This is one of our most important meetings of the year which is why there is no charge to attend. Please use the sign-up form found in this newsletter or call the office to make your reservation by Wednesday, September 7. I look forward to seeing you as we review the 35th year of the OCWS and look toward our future.

Leslie Brown

Champagne Brunch ~ “Last Call”

September 11, 2010

11:30 a.m.

Yves' Bistro and Wine Bar

5753-A East Santa Ana Canyon Road, Anaheim Hills

\$36 per person, all inclusive

Please join your fellow OCWS members at our annual Champagne Brunch. Here is our planned brunch menu...

Appetizers

Duck Confit Empanadas

Flaky pastry filled with tender duck, mushrooms, sun dried tomatoes and a drizzle of cranberry demi-glace

Lobster Ravioli

Raviolis stuffed with succulent lobster and tossed with a sherry cream sauce

Tart Flambé

Roasted bell peppers, Portobello mushrooms and sweet onions on pieces of French baguette topped with Gorgonzola cheese

Salad

Endive Salad

European greens tossed in a sweet orange vinaigrette dressing, topped with homemade candied pecans and crumbled Feta cheese

Main Course

choice of the following...

Chicken Crêpe

Sautéed chicken, mushrooms, leeks and tomatoes in a Champagne cream sauce

Grilled Local Sea Bass

Topped with snow crab and served with a citrus beurre blanc

Beef Bourguignon

Tender pieces of beef, onions, button mushrooms, carrots and red wine sauce served over egg noodles

Dessert

choice of the following...

Chocolate Lover's Soufflé

A decadent concoction of chocolate soufflé and chocolate chunks and fresh raspberries served with vanilla ice cream and a crème anglaise

Bread Pudding

A rich bread pudding with raisins, cranberries, and candied pecans served warm in a pool of crème anglaise and topped with vanilla ice cream

Soft Beverages

Coffee, Iced Tea, Hot Tea, Assorted Soda

We are continuing the same popular format as the last couple of years. You bring a bottle of Champagne or sparkling per person to share and Yves' Bistro will take care of you from there with their outstanding food and gracious atmosphere. Due to the wide variety of sparkling wines being shared, it is advisable to bring your own champagne flute or flutes.

Last year, the event was attended by over 70 members. There are only so many seats available in this nice restaurant, so please sign up early.

Sign-up on line or contact Janet Hammond in the OCWS office to reserve your seat at this fun event.

See you there!

Mel Jay

Membership ~ “Who’s New?”

The Orange County Wine Society extends a warm welcome to our newest members whose membership was approved by the Board of Directors at the August Board meeting...

Valerie Blackholly
Bill Braun
Thomas Burns
Rebekah Eisner
Terry and Tina Eubanks
Pat Holloway and Greg Roblek
Letice Jackson
Karl and Margaret Kramp
Paul Manning and Catherine Mulvey
Michael Pierce
Jim and Kathy Pinson
Rich Riley
Roger and Natalie Schultz
P.C. Yang and Christine Chen

As of the August Board of Directors’ meeting, there are 909 members with 354 dual and 201 single memberships.

Newcomers, connect with fellow members at our many upcoming events in the next few months including our Annual Business Meeting, Champagne Brunch, Member BBQ, Chili Cook-Off, and a Temecula wine tasting trip. See this month’s newsletter articles for more information.

The winner of our Spring Membership Drive is Jim Graver who will receive two tickets to this year’s Annual Membership Barbecue and next year’s Extraordinaire. The two runners up, Kris Julin and Kathy Krieger, will each receive two bottles of wine for their efforts.

Ed Reyes
Membership Chair

Installation Dinner ~ “Last Call”

The traditional formal announcement of the results of the annual OCWS election will take place at the 2011 Installation Dinner. This is your opportunity to welcome and chat with our 2011-2012 Board Members and officers, while honoring those retiring from the Board.

The Installation Dinner is planned for Sunday, October 9, from 6:00 to 10:00 p.m. We will hold this celebration at The Five Crowns, one of the top restaurants in Orange County. The restaurant is located at 3801 East Coast Highway, Corona Del Mar. We will begin the festivities with a Champagne Reception including passed hors d’oeuvres on the Greenhouse Patio, moving to the Garden Room for dinner and our Installation Program.

The Chef’s menu will include...

Garden Salad

Entrée Choice...

Signature Roasted Prime Rib of Beef

With Creamed Spinach & Yorkshire Pudding

Roasted Jidori Chicken

With Smashed Patty Pan Squash, Blistered Cherry Tomato, Jus

Provençal Olive Oil Poached Salmon

Late Summer Vegetable Ratatouille, Basil

Dessert

Fresh Raspberry Puffed Pastry with Almond Creme

And, of course, all served with many of the best wines from our OCWS Cellar, set aside especially for this event.

Don’t miss this fabulous evening at one of the area’s finest restaurants. Cost per person is \$70 all-inclusive (wine, tax, and gratuity). Seating will be strictly limited. Entrée selection can be made the night of the event. Call the office or mail or fax your reservation with payment using the sign-up form at the back of the newsletter, or sign up on the OCWS website as soon as possible. No reservations can be accepted after September 30. Dressy business attire is appropriate.

Bob Prill

“Thanks” To Our Cash Verifiers...

Thirteen of our volunteers worked diligently each day of the Fair counting cash, completing reports, setting up banks, and preparing the bank deposit. This job requires a great deal of concentration, especially this year with the addition of quarters! I want to thank the following members for their help, dependability, and honesty.

*Dawn Iglesias
Vito Castellano
Yale Finkle
Larry Graham
Jerry Hanson
Cheryl Knapp
Shirley McManus
Phyllis Lindley
Jack Shepard
Pat Solis
Tom Tippet
Sally Toth
Karen Ward*

Thanks also to Shirley McManus, Larry Graham, and Karen Ward who also made the bank deposits.

Leslie Brown

Membership Barbecue ~ “Last Call”

The OCWS Annual Membership Barbecue is a long-standing tradition that brings together long-time and new members of the OCWS. It's been a busy couple of months at the Competition and the Fair, so this will be our first chance to kick back and tell stories around the ol' campfire. Visit your old pals and meet some new ones.

Don't miss this year's rendition: *Ride the Wild West!* It is scheduled for Sunday, September 25 from 3:00 to 7:00 p.m. at The Courtyard at the Orange County Fair and Event Center. Break out your western hat and boots, check your horse and pistol at the gate, and join us as we circle the wagons for a traditional western campfire feast.

Food's on the griddle! Our Cooks' Caucus is planning to prepare ribs, chicken, brisket, sausage, salads, and sides. Beer, and of course wine, will be served. No one leaves hungry!

Tickets for the event are a great deal: Members are \$35 and guests are \$45. Price includes food, wine, beer, entertainment, dancing, and a huge raffle. And of course, lots of camaraderie with your OCWS friends.

We do need help! Volunteers are needed to help with serving, setup, decorations, registration, or clean-up. Shifts are available before, during, and after event. For more information please contact Bob Prill at jobobyl@aol.com, or Janet Hammond at the OCWS office.

We look forward to seeing you at the 2011 Annual Membership Barbecue: *Ride the Wild West!*

See Ya'll there!

Cowboy Bob

October ~ Sierra Madre Vineyard

Sierra Madre Vineyard
Friday, October 14
6:30 p.m.
DoubleTree Hotel
Santa Ana / OC Airport
201 East MacArthur Blvd
Santa Ana

Come join Doug Circle and your fellow OCWS members to celebrate the 40th year of Sierra Madre Vineyard on Friday, October 14. Doug will be serving a tasty selection of the following wines...

- ◆ 2008 Pinot Noir
- ◆ 2007 Pinot Noir
- ◆ 2008 Chardonnay
- ◆ 2008 Block 210 Chardonnay
- ◆ 2008 Block 216 Pinot Noir
- ◆ 2009 Pinot Gris
- ◆ 2009 Pinot Blanc and some other tasty treats.

As of press time, the final list of wines hasn't been finalized.

As usual, we will be meeting at the DoubleTree Hotel, OC Airport / Santa Ana. Come join us and taste these great wines, which will be available for purchase that night. Signup early, as a sell-out will happen. Cost will remain the same at \$33 for members and \$38 for guests. Dinner starts at 6:45. Meeting 7:30.

Chris Cunningham

November Mini ~ Rhône Varietals

Rhône Varietals and Blends Mini-Tasting
Saturday, November 5, 2011
6:00 to 9:00 p.m.
OCWS Members' Homes

The next Mini-Tasting will be held on November 5, moved from October 22, since we had so much going on in October. The featured wines will be Rhône Varietals and Blends and will include whites and reds. Wines synonymous with the Rhône region of France have been very popular in California for some time. They led to formation of the Rhône Rangers and numerous Rhône wine only tastings. Wines featured will include Syrah, Viognier, Mourvedre, Roussane, Grenache, and blends made from these grapes which I feel combine the best each component grape has to offer. We expect to sample at least ten wines with a goal of six varietals and four blends.

Host sites and directions will be announced to those attending by e-mail the weekend prior to the event. We try 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 sixteen people plus yourself, email Sam Puzo at sampocws@earthlink.net. If you serve as hosts, you attend the Mini-Tasting for free. The cost to attend this tasting is \$25 for members and \$30 for guests.

Each person attending is requested to bring a potluck dish designed to match the theme of the tasting. Details will be sent with your assigned location. As usual, there will be a special bottle of wine that evening as a prize for Chef-of-the-Evening. Our winning Chefs-of-the-Evening may have their recipe published on the OCWS website. To attend, just complete the sign-up in this newsletter or on the OCWS website. We are planning a maximum of six sites so the limit is 96 attendees. Due to advance purchase of wines, you will not be refunded your money if you cannot attend unless there is a waiting list. The cut-off date for on-line sign-up or cancellation is Monday, October 24. You will receive an acknowledgement email. If not received within a week of your sign-up, please email Sam.

*Bon Appétit,
Sam Puzo and
Jim Beard*

Winemakers Group Newsroom

July Quarterly Potluck

The Quarterly Potluck and meeting were held at the home of Robin and Rich McCormick in Laguna Beach. Fifty home winemakers, spouses, and friends attended, bringing their award-winning wines and scrumptious dishes. Robin McCormick barbecued six racks of her now-legendary pork ribs, yum! Along with the SO2 testing, we had a demonstration of Flextank, an alternative to oak barrels. A 30-gallon container was donated to the group, raffled off, and won by Ed Reyes.

Winemaker's Potluck and Wine Tasting

Saturday, October 8, 2011

1:00 to 5:00 p.m.

Hosted by Bob and Deborah Miller

4721 Cedar Avenue, Yorba Linda

The Winemakers' Group will be having their next Potluck & SO2 Testing on October 8, from 1:00 to 5:00 p.m., with SO2 testing starting at 11:00 a.m. Time will be given to review the programs for this year. 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.

Please RSVP: If you plan to attend, please send your reservation via e-mail to Jim Graver at 949.581.9599, winemaster72@earthlink.net so that we can plan accordingly. If you have not made your reservation, do it now.

Sulfur Dioxide SO2 Wine Testing

Saturday, October 8, 2011

11:00 a.m. to 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. to 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 to do the testing. In the past, some would bring samples without letting us know and we were unable to accom-

modate everyone. A nominal fee of \$3 per sample for those who give Jerry advance notice and \$5 for those not scheduled may be paid upon arrival. Contact Jerry at jeromeguerin@earthlink.net.

Winemakers Brunch

The "Winemakers Brunch" was held during the Fair on July 30, to recognize the amateur winemakers of California. This allowed the participants to have a chance to meet the other winemakers and talk about their wines. They came from all parts of California and one of the Best of Show winners came from San Jose to pour his wine. This was also an opportunity to share their experiences and taste many of the award-winning wines. About 60 people attended.

Home Winemaker Seminars at OC Fair

The OCWS Winemakers Group presented to the public, free 2-hour seminars every Saturday at the Orange County Fair on "Winemaking Basics." We demonstrated how we start with Vinifera wine grapes from California vineyards and create red, white, and rosé wines. These seminars were meant to be interesting and informative to the curious and to potential new winemakers and included equipment such as a Grape Crusher/Destemmer and a Wine Press, carboys, barrels, and some of the tools and testing equipment that we use to make our award-winning wines. The Seminars were spearheaded by Kevin Donnelly and assisted by Rob Romano.

2011 Fall Grape Crush

Time to jump-in with both feet to make wine! If you've thought about making some wine on your own, now is the time! The Winemakers Group is taking requests for grape purchases. Not only will we help you to get good grapes, but we have a list of six winemaker mentors who will help you through all the steps.

We again will be working to get fruit from Boorman Vineyards. Boorman has some excellent grapes that are grown in Murrieta at about 1,900 to 2,300 foot altitude where it is cooler and produces some high-quality fruit. Limited quantities of Merlot, Petit Verdot, and Cabernet Franc have been made available in the past.

We also have the opportunity to purchase premium grapes from

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Gold Medal Mini-Tasting “Wrap”

Thanks to all who participated in the Gold Medal Mini-Tasting on July 9. Over 140 people enjoyed a wonderful array of sixteen gold medal sparkling, white, and red wines at eight homes around Orange County. Special thanks to Chris Cunningham for obtaining all of the wines. Thanks to all the OCWS Member Hosts for this event and to the Chef's-of-the-Evening at each site listed below.

SITE	HOSTS	CHEF-OF-THE-EVENING	DISH
Costa Mesa	Chris Cunningham	(To be announced)	
Fountain Valley	Frank & Pat Solis	Rich Skoczylas (tie) Roger Julin (tie)	Salmon Wellington 2-Way Barbecue Salmon
Santa Ana	Paul & Janet Peal	Jim Hume	Smoked Pulled Pork Sliders
Santa Ana	Sam Puzzo & Carol Frank	Carol Esslinger	Boysenberry Crisp
Laguna Hills	Ed Reyes & Debbie Renne	Linda Martin	French Chocolate Cake
Monarch Beach	BJ & Tina Fornadley	Drew Young	Beef Bourguignon
Laguna Niguel	Greg & Colleen Stoddard	Dorothy Ewald	Yam and Sweet Potato Casserole
Fullerton	Floyd & Maxine Allen	Germaine Romano	Meatloaf Braciole

WINERY	YEAR	VARIETAL	DESCRIPTION
Morse	2007	Syrah	1st Place
Bon Niche	2009	Malbec	2nd Place
J Lohr	2007	PAU	3rd Place
Muscardini	2008	Syrah	4th Place
Calcareous	2007	Cabernet Sauvignon	5th Place
J Lohr	2007	STE	
Stephen and Walker Trust	2006	Cabernet Sauvignon	
J Lohr	2007	POM	
Fenestra	2009	Malbec	
Wildhurst	2010	Sauvignon Blanc	
Davis Bynum	2008	Pinot Noir	
Schug	2008	Pinot Noir	
Oakgrove	2010	Sauvignon Blanc	
Santa Barbara	2008	Chardonnay Reserve	
Godwin	2008	Chardonnay	

An addition for the Meritage Mini-Tasting report last month is Chef-of-the-Evening at Sterling Wallace's site was Ed Reyes for his Mac and Cheese. The last mini-tasting of the year will be in November. Thanks to all who have attended and supported the Mini-Tastings this year. I welcome any feedback you may have as to changes made this year or changes you would like to see.

Sam Puzzo

Winemakers Group Newsroom (Cont'd)

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the Christopher Cameron Lambert Bridge Vineyard in the Dry Creek Valley. They are shipped down from northern California in a refrigerated truck. Chris has offered Cabernet, Merlot, Petite Sirah, and Chardonnay. We are in contact with Galleano Vineyards in Mira Loma. They will be offering free run juice in limited amounts. Jon Theurich will be coordinating the grape purchases from Boorman Winery. Rich McCormick will be coordinating the Dry Creek grape orders.

Other Varietals

Rob Romano will be coordinating the types and quantities of grapes that you wish to purchase outside of the Group Crush. This will help those who are interested in other types of grapes to get together and purchase them collectively.

Ordering Procedure

The minimum order will be 100 lbs. and increases in increments of 50 lbs. We will try to provide for larger quantities. Please contact one of the coordinators above for specific details.

Equipment

The Home Winemakers Group has a variety of winemaking equipment available for rental to members of the group. Following is a list of the equipment and the rental rates per time allowed...

ITEM	COST / RENTAL DURATION
1,000 lb. Bin	\$10 / 5 days
Corker	\$10 / 1 week
Crusher / Destemmer	\$15 / 3 days
Enomatic Bottler	\$15 / 1 week
Basket Press	\$10 / 3 days

The money collected for rentals and testing will be used to buy necessary chemicals, repairs, and more equipment as the funds become available. Durations of rentals are determined by the equipment demand at the various times of the year. To rent the available equipment, contact Jerry Guerin at his email address. Equipment must be returned clean and in good shape for the next person to rent.

Getting Ready for the Crush

Professional winemakers develop a “crush plan” each session to help them through the hectic crush season and most home winemakers benefit by making a crush plan. The first step is to decide what styles and quantities of wine will be produced. Then the winemaker can select the varieties and quantities of grapes and any special supplies needed.

When purchasing outside fruit, consideration should be given to harvest criteria, picking, cost of the fruit, transportation, etc. Hot fermentations are often disastrous, so always try to avoid warm fruit. Talk to the grower about your needs. If the grower continues to provide warm fruit year after year, find another supplier. However, be realistic. Sometimes picking grapes late in the day is unavoidable. Picking times are determined by grape varieties, vineyard location, weather conditions, and many other factors. Conscientious winemakers follow fruit development carefully so they will be ready when harvest time finally arrives.

Well before harvest time, all of the winemaking equipment should be assembled and carefully inspected. Any needed repairs should be made and the equipment carefully cleaned. Tanks and containers should be checked for leaks and cleaned. Special attention will be needed when barrels have been stored empty. Arrangements for borrowing or renting winemaking equipment should be made several weeks ahead of crush session.

Supplies such as tartaric acid, citric acid, yeast, ML culture, sulfite, calcium carbonate, bentonite, gelatin, Sparkoloid, other fining materials, TSP, Clorox, filter materials, and laboratory chemicals should be checked. Suppliers become very busy at crush time so any needed supplies should be ordered early. The minimum supplies needed for starting a small fermentation is TSP, Clorox, sulfite, tartaric acid and wine yeast. Purchasing supplies in larger quantities can result in significant savings, so many home winemakers often get together and order winemaking supplies in commercial quantities. Watch the OCWS web site for more info on winemaking as we enter crush season.

*For the Winemaker Group,
Rich Skoczylas*

De Portola Wine Trail Trip

Sometimes when you find a good thing, once is never enough! Those of us who attended last year's De Portola Wine Trail Trip remember it as a fabulous trip on luxurious buses, and some great wines from our not-too-far-away neighbors in Temecula.

So we're doing it again! Mark your calendars for Sunday, October 30. We will depart in two busses around 8:00 a.m. and return around 6:00 p.m.

Each bus will visit two wineries, stop for a gourmet lunch (last year's was fabulous!) at Leonesse Cellars and then visit two more wineries out of the nine wineries on the Trail...

*Keyways Winery
Robert Renzoni Winery
Gershon Bachus
Oak Mountain
Leonesse Cellars
Danza Del Sol
Frangipani estate
Cougar Winery
Masia de Yabar*

So, if you attended last year, plan to visit the beautiful places that you missed last year. The final cost has not yet been determined, but will probably be around \$80 per person. Mark your calendars! Capacity is limited to a little over 100, so we are making this a members-only event. I will start taking reservations around October 1st. Call or email me at kjd_ca@hotmail.com if you have questions.

Kevin Donnelly

Paso Robles Wine Trip

The Wine Trips Committee is planning a bus trip to Paso Robles, Thursday March 29 through Sunday April 1, 2012. This luxurious trip includes round trip bus transportation from Orange County to Paso Robles, meals, hotel accommodations, and tasting fees.

We plan to visit about a dozen wineries including J. Lohr, Scuplterra, Pear Valley, Sextant, Opolo, and Daou, with more in the works. A Wine Blending Seminar with a barbecue lunch is planned at Still Waters. We will also visit Santa Barbara Winery and Laetitia on the way up and back.

Approximate trip cost is \$900 per person, double hotel occupancy. Deposits will be accepted beginning in October.

Watch for the sign-up form in next month's edition of "The Wine Press."

*Ed Reyes
Wine Tasting Trips Chairman*

It's Chili Cook-Off Time!

It's time once again for the annual OCWS Chili Cook-off. Now's your chance to show off your closet cooking skills and enter your own special "private stash." If you want to simply attend and sample the many chilies being offered, that is great too!

The Chili Cook-off will be held on Sunday, October 23, from 1:00 to 5:00 p.m. in The Wine Courtyard at the Orange County Fair & Event Center.

In addition to all the great diverse chilies, our Cooks Caucus will be on hand cooking up barbecue picnic fare with all the accompaniments. We will have a wide variety of wines and beer to cool your tongue after tasting the chilies. Back by popular demand, the band "Rock-Its" and their singing group, "The Hi-Lites" will be on hand providing some good old rock and roll music for listening and dancing. Everyone raved last year about how great this group sounds. If you haven't heard them, you are in for a surprise!

Chili Award categories are as follows...

Best Chili Overall — 1st Place
Best Chili Overall — 2nd Place
Best Chili Overall — 3rd Place
Hottest Chili
Mildest Chili
Most Unusual Chili
Best Chili With Wine
Best Presentation
People's Choice
Best First-Time Chili Cook

All chili entrants will be awarded a bottle of wine for your efforts. Prize-winning chili chefs will be awarded a famous Engraved Chili Ladle denoting your winning category.

Once again, we will allow the chili chefs to determine in what category they would like their chili judged. On the sign-up sheet, check if you would like your chili to be judged in the hottest, mildest, or most unusual category. If you have selected wine as an ingredient, please indicate the "Chili With Wine" only if you wish your chili to be judged in that category. As we go to print this month, I am inviting students from Orange Coast College to be our judges. Hopefully, a few of our scholarship recipients will be on hand.

Please indicate the name of your chili on the entry form. Allow enough time to set up your presentation display and prepare your chili for judging. Set-up time will be available from 11:00 a.m. Remember, your presentation and chili must be ready by 12:30 p.m. for chili-judging. At approximately 1:00 p.m., we will open for general chili tasting.

Admission price is \$25 for members and \$30 for guests who want to "taste" only. Chili Team contestants are admitted free. I need your sign-up by Wednesday, October 12.

Additionally, I will need a few volunteers to help with this event. If you would like to join me to put on this fun event, just drop me an e-mail to john4wine@msn.com. Volunteers will be entitled to free admission to the event. Remember, you can volunteer and still enter a chili. Don't let one interfere with the other—the more chili cooks; the better. I still need help with the following...

- Set-Up and Clean-Up
- Stewarding
- Wine and Beer Serving

~ Chili Cook-off Rules ~

1. Each team will consist of no more than two cooks, one of which must be a member of the OCWS.
2. Each Chili Team will have four linear feet of display area.
3. Each entry must provide at least five quarts of chili.
4. Chili must be ready for judging by 12:30 p.m.
5. The name of your chili and your category selection must be on the entry form.
6. If wine is used as an ingredient, please state the varietal.
7. Provide a way to keep the chili hot (camp stove, crock pot, etc.)
8. Please let us know if you'll need electricity. Bring your own extension cord!
9. Judging will start at 12:30 p.m., open tasting to follow at 1:00 p.m.
10. Bring your own ladle or spoon for serving.
11. Each chili will be eligible for a judge's award in only one category.
12. Sign-up by October 12.

John Goodnight
The Head Jalapeño

Holiday Dinner & Dance

The Holiday Season is still a few months away but calendars can fill up fast. So save the date, Friday December 2, and make plans to attend the annual OCWS Holiday Dinner & Dance at the Santa Ana DoubleTree Hotel.

This year's event features a Champagne reception, sit-down dinner, a variety of specially selected wines from our OCWS cellar, and an evening of high-energy party music by the Rock-Its and HiLites.

Look for details and the sign-up form in next month's edition of The Wine Press.

Ed Reyes

Holiday Dinner/Dance Chairman

The Last Laff...

Two nuns were shopping in a food store and happened to be passing the beer and liquor section. One asks the other if she would like a beer. The other nun answered that would be good, but that she would feel uncomfortable about purchasing it. The first nun said that she would handle it and picked up a six pack and took it to the cashier. The cashier had a surprised look and the first nun said, "The beer is for washing our hair." The cashier, without blinking an eye, reached under the counter and put a package of pretzels in the bag with the beer. "Here you go, sister," she said, "don't forget the curlers."

Custer

Eighty years after Little Big Horn, an East Coast journalist began research on George Armstrong Custer. A friend told him that an Indian who lived through that experience was still living and furthermore remembered every event of his long life.

The journalist visited Chief Big Eagle, who now lived in a small town in Pennsylvania. When he arrived and stated his purpose, the Chief agreed to answer his questions.

"On what day of the week did the event take place?" the reporter asked. "Wednesday," replied the chief.

"What was Custer wearing?" "Black uniform; ceremony sword; old hat."

"What did Custer eat for breakfast?" "Eggs."

The journalist was skeptical and figured anyone could make up these answers. He left and never published his article. Ten years later, the journalist was driving through the same small town. He decided to see if the old chief was still living. To his surprise, the chief was. As the journalist walked in, he raised his hand in the air to the chief and said, "How!" The chief replied, "Over easy, potatoes on the side."

Irrefutable Laws

- ◆ Law of Mechanical Repair - After your hands become coated with grease, your nose will begin to itch and you'll have to pee.
- ◆ Law of Gravity - Any tool, nut, bolt or screw, when dropped, will roll to the least accessible corner.
- ◆ Law of Probability - The probability of being watched is directly proportional to the stupidity of your act.
- ◆ Law of Random Numbers - If you dial a wrong number, you never get a busy signal and someone always answers.
- ◆ Variation Law - If you change waiting lines or traffic lanes, the one you were in will always move faster than the one you are in now.

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The Last Laff... (Cont'd)

(Continued from page 13)

Works every time.

- ◆ Law of the Bath - When the body is fully immersed in water, the telephone rings.
- ◆ Law of Close Encounters - The probability of meeting someone you know increases dramatically when you are with someone you don't want to be seen with.
- ◆ Law of the Result - When you try to prove to someone that a machine won't work, it will.
- ◆ Law of Bio-mechanics - The severity of the itch is inversely proportional to the reach.
- ◆ Law of the Theater & Hockey Arena - At any event, the people whose seats are furthest from the aisle always arrive last. They are the ones who will leave their seats several times to go for food, beer, or the toilet and/or they leave early. The folks in the aisle seats come early, never move once, have long gangly legs or big bellies, and stay to the bitter end of the performance. Aisle people are also nasty and surly.
- ◆ The Coffee Law - As soon as you sit down to a cup of hot coffee, your boss will ask you to do something which will last until the coffee is cold.
- ◆ Murphy's Law of Lockers - If there are only two people in a locker room, they will have adjacent lockers.
- ◆ Law of Physical Surfaces - The chances of an open-faced jelly sandwich landing face down on a floor are directly correlated to the newness and cost of the carpet or rug.
- ◆ Law of Logical Argument - Anything is possible if you don't know what you are talking about.
- ◆ Brown's Law of Physical Appearance - If the clothes fit, they're ugly.
- ◆ Oliver's Law of Public Speaking - A closed mouth gathers no feet.
- ◆ Wilson's Law of Commercial Marketing Strategy - As soon as you find a product that you really like, they will stop making it.
- ◆ Doctors' Law - If you don't feel well, make an appointment to go to the doctor. By the time you get there you'll feel better. But don't make an appointment, and you'll stay sick.

Neat Stuff You Probably Didn't Know or Care to Know!

- ⇒ If you are right handed, you will tend to chew your food on the right side of your mouth. If you are left handed, you will tend to chew your food on the left side of your mouth.
- ⇒ To make half a kilo of honey, bees must collect nectar from over 2 million individual flowers.
- ⇒ Tourists visiting Iceland should know that tipping at a restaurant is considered an insult!
- ⇒ People in nudist colonies play volleyball more than any other sport.

- ⇒ Albert Einstein was offered the presidency of Israel in 1952, but he declined.
- ⇒ Astronauts can't belch—there is no gravity to separate liquid from gas in their stomachs.
- ⇒ Ancient Roman, Chinese and German societies often used urine as mouthwash.
- ⇒ The Mona Lisa has no eyebrows. In the Renaissance era, it was fashion to shave them off!
- ⇒ Because of the speed at which Earth moves around the Sun, it is impossible for a solar eclipse to last more than 7 minutes and 58 seconds.
- ⇒ The night of January 20th is "Saint Agnes's Eve," which is regarded as a time when a young woman dreams of her future husband.
- ⇒ Google is actually the common name for a number with a million zeros.
- ⇒ It takes glass one million years to decompose, which means it never wears out and can be recycled an infinite amount of times!
- ⇒ Gold is the only metal that doesn't rust, even if it's buried in the ground for thousands of years.
- ⇒ Your tongue is the only muscle in your body that is attached at only one end.
- ⇒ If you stop getting thirsty, you need to drink more water. When a human body is dehydrated, its thirst mechanism shuts off.
- ⇒ Zero is the only number that cannot be represented by Roman numerals.
- ⇒ Kites were used in the American Civil War to deliver letters and newspapers.
- ⇒ The song, Auld Lang Syne, is sung at the stroke of midnight in almost every English-speaking country in the world to bring in the new year.
- ⇒ Drinking water after eating reduces the acid in your mouth by 61 percent.
- ⇒ Peanut oil is used for cooking in submarines because it doesn't smoke unless it's heated above 450°F.
- ⇒ The roar that we hear when we place a seashell next to our ear is not the ocean, but rather the sound of blood surging through the veins in the ear.
- ⇒ Nine out of every 10 living things live in the ocean.
- ⇒ The banana plant cannot reproduce itself. It can be propagated only by the hand of man.
- ⇒ Airports at higher altitudes require a longer airstrip due to lower air density.
- ⇒ The University of Alaska spans four time zones.
- ⇒ The tooth is the only part of the human body that cannot heal itself.
- ⇒ In ancient Greece, tossing an apple to a girl was a traditional proposal of marriage. Catching it meant she accepted.

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The Last Laff... (Cont'd)

(Continued from page 14)

- ⇒ Warner Communications paid \$28 million for the copyright to the song Happy Birthday.
- ⇒ Intelligent people have more zinc and copper in their hair.
- ⇒ A comet's tail always points away from the sun.
- ⇒ The Swine Flu vaccine in 1976 caused more death and illness than the disease it was intended to prevent.
- ⇒ Caffeine increases the power of aspirin and other painkillers; that is why it is found in some medicines.
- ⇒ The military salute is a motion that evolved from medieval times, when knights in armor raised their visors to reveal their identity.
- ⇒ If you get into the bottom of a well or a tall chimney and look up, you can see stars, even in the middle of the day.
- ⇒ When a person dies, hearing is the last sense to go. The first sense lost is sight.
- ⇒ In ancient times strangers shook hands to show that they were unarmed.
- ⇒ Strawberries are the only fruits whose seeds grow on the outside.
- ⇒ Avocados have the highest calories of any fruit at 167 calories per hundred grams.
- ⇒ The moon moves about two inches away from the Earth each year.
- ⇒ The Earth gets 100 tons heavier every day due to falling space dust.
- ⇒ Due to earth's gravity, it is impossible for mountains to be higher than 15,000 meters.
- ⇒ Mickey Mouse is known as "Topolino" in Italy.
- ⇒ Everything weighs one percent less at the equator.
- ⇒ For every extra kilogram carried on a space flight, 530 kg of excess fuel are needed at lift-off.
- ⇒ The letter "J" does not appear anywhere on the periodic table of the elements.
- ⇒ And last, but not least: In 2011, July had 5 Fridays, 5 Saturdays, and 5 Sundays. This only happens once every 823 years!

Until next month,

John

Chili Cook-Off
Sunday, October 23
The Courtyard
OC Fair & Event Center
Costa Mesa

~ Time Schedule ~

11:00 a.m. - Set-Up
12:30 p.m. - Judging
1:00 p.m. - Open Tasting

Member _____ Co-Member _____
Address _____ City & Zip _____
Day Phone _____ Night Phone _____
Email _____

I can't even open up a can of Dennison's. Just sign me up as a Chili Taster...

Number of Member Tasters @ \$25 each _____ Number of Guest Tasters @ \$30 each _____

~ Payment ~

Personal Check Credit Card Credit Card number on file
Card Number _____ V Code _____
Expiration Date _____ Signature _____
Total Enclosed _____

~ Chili Registration ~

I want to enter a chili this year...

Name of chili _____

I wish to enter my chili in the following category...

Hottest Mildest POC (Plain 'Ole Chili)
 Most Unusual Chili with wine. Name of Varietal _____

Electricity required? Yes No
Note: availability of electrical outlets in The Courtyard may be limited. Bring your own extension cord!

First time entrant? Yes No

Deadline for reservation is Wednesday, October 12. All reservations must be paid in advance, either by check or credit card and may be made by mail, on the website, or by fax. All phone, fax, and website reservations are credit card only. For information, call the OCWS office at 714.708.1636.

Mail/fax reservation to:

OCWS Chili Cook-Off
P.O. Box 11059
Costa Mesa, CA 92627

November Mini-Tasting
 "Rhône Varietals and Blends"
 Saturday, November 5
 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 Monday, October 24. 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
 "Rhône Varietals and Blends" Mini-Tasting
 P.O. Box 11059
 Costa Mesa, CA 92627

Annual Membership Barbecue
 Sunday, September 25
 3:00 to 7:00 p.m.
 The Courtyard
 OC Fair & Event Center
 Costa Mesa

Member _____
 Co-Member _____
 Address _____
 City & Zip _____
 Day Phone _____
 Night Phone _____
 Email _____
 Number of Members @ \$35 each _____
 Number of Guests @ \$45 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 will help with serving/stewarding
 I will help with clean-up

Deadline for reservations is Wednesday, September 21. 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. For information, call the OCWS office at 714.708.1636.

Mail/fax reservation to:

OCWS Annual Membership Barbecue
 P.O. Box 11059
 Costa Mesa, CA 92627

October Tasting
 Sierra Madre Vineyard
 Friday, October 14
 6:30 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, October 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
 October Tasting
 P.O. Box 11059
 Costa Mesa, CA 92627

Installation Dinner
 Sunday, October 9
 6:00 p.m.
 Five Crowns Restaurant
 3801 E. Pacific Coast Highway
 Corona del Mar

Member _____
 Co-Member _____
 Address _____
 City & Zip _____
 Day Phone _____
 Night Phone _____
 Email _____
 Number of Attendees @ \$70 each _____

~ Payment ~

Personal Check
 Credit Card
 Credit Card number on file

Card Number _____
 V Code _____
 Expiration Date _____
 Signature _____
 Total Enclosed _____

~ Entrée Selection ~

(May be made during the event)

As this event is strictly limited in attendance, we strongly recommend you call in your reservation with payment to the OCWS as soon as possible. Deadline for reservations is Friday, September 30. After this time, all reservations will be placed on a standby list, first-come, first-served. All reservations must be paid in advance, either by check or credit card and may be made by mail, phone, or fax, or via the OCWS web site. All phone, fax, and web site reservations are credit card only.

Mail / fax reservation to:

OCWS Installation Dinner
 P.O. Box 11059
 Costa Mesa, CA 92627

Champagne Brunch
 Sunday, September 11
 11:30 a.m.
 Yves' Restaurant and Wine Bar
 5753 E. Santa Canyon Road
 Anaheim Hills

Member _____
 Co-Member _____
 Address _____
 City & Zip _____
 Day Phone _____
 Night Phone _____
 Email _____
 Number of Attendees @ \$36 each _____

~ Payment ~

Personal Check
 Credit Card
 Credit Card number on file

Card Number _____
 V Code _____
 Expiration Date _____
 Signature _____
 Total Enclosed _____

As this event is strictly limited in attendance, we strongly recommend you call in your reservation with payment to the OCWS as soon as possible. Deadline for reservations is Friday, September 2. After this time, all reservations will be placed on a standby list, first-come, first-served. All reservations must be paid in advance, either by check or credit card and may be made by mail, phone, or fax, or via the OCWS web site. All phone, fax, and web site reservations are credit card only.

Mail / fax reservation to:

OCWS Champagne Brunch
 P.O. Box 11059
 Costa Mesa, CA 92627

Annual Business Meeting
 Friday, September 9
 7:00 p.m.
 "Baja Blues" Building
 Orange County Fair & Event Center
 Costa Mesa

Member _____
 Co-Member _____
 Address _____
 City & Zip _____
 Day Phone _____
 Night Phone _____
 Email _____
 Number of reservations (OCWS members only) _____

~ Payment ~

This event is complimentary to OCWS members only. By virtue of signing up for this event, each member declares that they are aware of and agree that in the event they have confirmed reservations and are "no shows", they will be billed by the OCWS at the rate of \$25 per person and will reimburse the OCWS accordingly.

Deadline for reservations is Wednesday, September 7. All reservations must be confirmed by the OCWS office. There is no limit to the number of OCWS members wishing to attend. Members must attend the business portion of the meeting in order to be able to partake of the complimentary snacks and beverages. For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
 Annual Business Meeting
 P.O. Box 11059
 Costa Mesa, CA 92627

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Join us on Yahoo!Groups...
<http://groups.yahoo.com/group/OCWineSociety/>

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