

The Wine Press

Coy's Comments & Cogitations...

Volume 36, Issue 5 ~ May 2012

April was an outstanding month! The Orange County Wine Society had another busy month with a sell-out crowd for our Winery Tasting Program. ZD Winery President Brett deLeuze treated us with some exceptional wine and nice commentary. Wendy Taylor also set up a nice Mini-Tasting with an experience of Anderson Valley AVA wines. Thank you both for setting up such nice evenings. Rich Skoczylas organized a Dine With Wine event at the Canyon Neighborhood Restaurant and Bar in Anaheim Hills. Outstanding menu Rich! I know

everyone had a great time. In addition, we hosted another New Member Social for those new members who have joined us in the past few months. Ed Reyes and Debbie Renne graciously opened their home for this event, braving white carpets on an indoor event filled with rain pouring onto the outside patio. Thank you both as well!

So we're off and running in May. We're starting the month off with a "VinoTrain" trip up the coast to beautiful Santa Barbara on Sunday,

the 6th. Kevin Donnelly has organized this trip, taking the Amtrak from Los Angeles, allowing for a nice day walking the streets of Santa Barbara, tasting wine at the local wineries and enjoying all the culinary fares the area has to offer. Nice job Kevin!

The following week, we will be hosting our annual Wine Auction. Greg Hagadorn and his crew have been working since December sorting wine in preparation for this

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It's Wine Auction Time!

Wine Auction
Date: Saturday May 12
Building 16
OC Fair & Event Center
12:00 noon to 6:00 p.m.

There is still time to sign up for the Auction; please see the sign-up form in this edition of *The Wine Press*. The price is still only \$20 per member. All

the wine is ready to go to a loving home where it can be enjoyed and savored.

We have over 1,100 four-bottle lots of your favorite varietals and many different lots put together by our great Auction Team. Some are ready to drink today while others will be a nice addition to your existing wine collection. We plan on

having some special case lots set up to help you get some great bargains with the wine that would have typically been only available during the PYOL.

You will be able to participate in a silent auction of several hundred lots of wine

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May 2012

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		

May

- 6 Santa Barbara "VinoTrain" Trip ~ (Sold Out! Waiting List Only!)
- 12 Wine Auction ~ OC Fair & Event Center ~ Details in newsletter
- 18 Monthly Winery Program ~ "Dry Creek Vintners Association" ~ Wyndam Orange County Hotel ~ Costa Mesa ~ Details in newsletter

June

- 1 - 3 Commercial Wine Competition ~ Hilton Hotel ~ Costa Mesa
- 9 Homewine Competition ~ Details TBA

July

- 7 Mini-Tasting ~ OC Fair Gold Medalists ~ OCWS Members' Homes ~ Details in newsletter
- 13 - 31 The Courtyard Activities ~ OC Fair & Event Center ~ Details TBA

August

- 1 - 12 The Courtyard Activities ~ OC Fair & Event Center ~ Details TBA

September

- 7 Annual Business Meeting ~ Details TBA
- 23 Annual Membership Barbecue ~ Details TBA

October

- 7 Installation Dinner ~ Details TBA
- 21 Chili Cook-Off ~ The Courtyard ~ Details TBA

November

- 10 Mini-Tasting ~ Details TBA

December

- TBA Holiday Dinner & Dance ~ Details TBA

2011 ~ 2012 Board of Directors

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949.360.7954

Director ~ Wendy Taylor
949.362.9869

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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Follow us on Facebook and Yahoo! Groups

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Coy's Comments... (Cont'd)

(Continued from page 1)

event. Outstanding wine at mind-numbing prices...don't miss out! Many thanks to Greg, Dennis, and the rest of the crew. And we have another Winery Tasting Program on Friday, May 18! Chris has scheduled a night of wine tasting with the Dry Creek Valley Winegrower's Association. This event promises to have some outstanding wine from one of my favorite wine regions. Sign up early as I think this one will be a sell-out as well!

Since we've already reached May, we have to recognize that we're on the home stretch for the Commercial Wine and Homewine Competitions. That means the Fairgrounds will be abuzz with UPS and FedEx delivering boxes, and volunteers running around completing the cataloguing of all the incoming wine entries. Volunteers will be sorting, verifying, bagging, labeling, and boxing all of the many entries as well. Then there is the stewarding and many other tasks at the actual events. It's not too late to lend a hand—as we need many, many hands for this annual endeavor. Please see Commercial Competition Volunteer Coordinator Robyn Strom's article in this newsletter and Dave Wiegand's Homewine article as well. Don't forget, Commercial Competition is the weekend of June 2, and the Homewine Competition is Saturday, June 9.

We're also in the planning stages for our annual Courtyard wine sales during the OC Fair. If you're a new member or if your certification has expired, you will need to attend our TIPS training classes hosted by Karen Ward and Rochelle Randel. The training is easy and it allows you to pour wine at The Courtyard. Please see their article for training dates.

May also marks the half-way point into our OCWS Board year, which means it is time to start thinking about that run for the Board. Past President Craig Rowe will once again be leading the election crew. Thank you Craig! Being an OCWS Board Member can be a very rewarding experience. I know that I've been personally challenged and have grown in many ways during my time on the Board. Could you be one of our next Board members?

One final thought from an article on etiquette I wrote for the April newsletter. First, I want to thank those who attended the ZD tasting who removed their personal bottles of wine from their tables once the presentation began. I think it is a healthy sign of respect for our members to afford to our winery representatives. So, thank you once again. Another

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It's Wine Auction Time... (Cont'd)

(Continued from page 1)

and you'll be able to raise your paddle for many premium lots in the verbal auction. We will have Bidder Catalogues available the week before and during check-in at the Wine Auction.

Kathy Fusaro and Robyn Strom have put together a great menu of food and snacks to keep you satisfied during this event. We know that this is one of our longer events so we are really trying to keep those stomachs satisfied. Our Cellar Master, Kevin Coy, and our Auction Team have pulled some great wines for enjoyment during the event.

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.

Please remember that only OCWS members may attend the Wine Auction and that Wine Society events are for adults only. As such, we ask that you please refrain from bringing underage guests and children to the event.

This event requires a lot of volunteers. Friday, May 11, during the day we will be setting up tables and getting the room ready. On Saturday morning, May 12, we will be moving the wine from the cellar to Building 16 and setting it up on the tables. During the event I really would like to make it so everyone can check on the lots they have won. Please let me know if you would be willing to provide 15-30 minutes of your time; I will try and make sure if you are working on getting that special lot you have your eye on you can still try and get that winning bid. At the end of the event, we still need to make sure everything is cleaned up with the tables and chairs moved back to The Courtyard. Your help is greatly appreciated and any time you give will go toward those volunteer points you all work so hard to earn. On Friday, sandwiches will be provided and on Saturday morning, we will be serving coffee and donuts to our helpers. Please contact me at 714.388.8803 cell or at home 714.526.9260 in the evenings.

We hope to see everyone there. We plan on having a great time raising money and getting some great wine from the wineries that support the Orange County Fair Commercial Wine Competition.

Greg Hagadorn

Membership ~ “Who’s New?”

The Orange County Wine Society welcomes our newest members whose membership was approved by the Board of Directors at the April board meeting...

*Victoria Alberty and Gisela Campagne
Jan Birkelbach
Douglas Gould
Colleen Norton and Robert Jiminez
Patricia Wells*

Newcomers usually get to know us by attending and volunteering at our many events. We need your help at two major events coming up soon—the Commercial and Home Wine Competitions. There you'll be teamed with competition veterans and have many opportunities to connect with others, make new friends, and see how the OCWS works. Plus, you'll be rewarded for your efforts with a great catered meal (or two). Look for the sign-up form in this month's newsletter.

From experience, I know that volunteering is a fun way to meet your fellow Wine Society members. So jump in and get involved. Feel free to contact me with any questions and I look forward to seeing all of you at our events.

As of the April Board of Directors' meeting, the Orange County Wine Society has 958 members consisting of 376 dual and 206 single memberships.

Ed Reyes
Membership Chairman

Coy's Comments... (Cont'd)

(Continued from page 3)

thought that I missed for that article is a reminder to refrain from wearing heavy perfumes and colognes at our many wine tasting events. Unfortunately, they tend to take away from the all-around sensory experience that wine has to offer.

As always, please be responsible when you drink and drive. Think about a designated driver, take a cab, or stay at a local hotel when attending our events. Thanks for all that you do and for making the OCWS the successful organization it is today.

Looking forward to seeing you all at our upcoming events.

Cheers!

Kevin Coy

May Winery Program ~ The Winegrowers of Dry Creek Valley

Friday, May 18
6:45 p.m.
Wyndam Orange County Hotel
3350 Avenue of the Arts
Costa Mesa

The Winegrowers of Dry Creek Valley® (WDCV) have launched a year-long marketing campaign to promote the region's long history of growing and producing elegant Zinfandel wines. Titled *Dry Creek Valley: A Century of Great Zin*, the effort aims to spotlight Dry Creek Valley's many multigenerational Zinfandel growing families, as well as its renowned and boutique producers of Zinfandel wines. Additionally, "A Century of Great Zin" underscores the variety as a premium wine grape, capable of producing wines that are food-friendly, cellar-worthy, and appealing to both consumers and sommeliers.

They premiered at ZAP's 2012 Zinfandel Festival in San Francisco on January 28. Some of their planned programs include:

- ◆ A presence at select consumer and trade events, such as ZAP and Sonoma in the City, via a combination of the following: a branded booth, tastings of select Dry Creek Valley Zinfandels, and vintner and grower participation in activities like a "Zins of our Fathers" speaking panel
- ◆ Outreach to select wine journalists, including opportunities to sample library wines and current Dry Creek Valley Zinfandel releases
- ◆ "A Century of Great Zin" educational brochure, available online and at the Winegrowers of Dry Creek Valley office in Healdsburg
- ◆ A dedicated Zinfandel page on www.wdcv.com to serve as a resource to consumers, media, and the wine trade
- ◆ Video spotlighting multi-generational growing families in Dry Creek Valley
- ◆ Social media messaging about Zinfandel-focused events and stories

The Winegrowers of Dry Creek Valley® (WDCV) is an association of more than 60 wineries and 150 growers, of which most are family-owned and multi-generational, located in Healdsburg, Sonoma County, California. WDCV is dedicated to advancing the recognition, enhancement, and preservation of Dry Creek Valley as a premium winegrowing region. Dry Creek Valley is known for its signature varietal, Zinfandel, and the pristine and unspoiled beauty of the valley. For more information, visit www.wdcv.com.

Come join this new wine association along with your fellow OCWS members on Friday, May 18, at our new location—Wyndam Hotel on Avenue of the Arts, Costa Mesa. As of press time the final list of wines hasn't been finalized.

We assure you that the evening will definitely highlight some of the area's best Zinfandels for your tasting enjoyment. Come join us and taste these great wines, which will be available for purchase that night. The cost will remain the same at \$33 for members and \$38 for guests. Dinner starts at 6:45; meeting 7:30.

Chris Cunningham

Winemaker Group Newsroom

The 36th Homewine Competition is Coming! June 9, 2012 OC Fair & Event Center – The Courtyard

The 36th Annual Orange County Fair Homewine Competition will be held at the Orange County Fair & Event Center on Saturday, June 9, from 7:30 a.m. to 3:00 p.m. This event continues to be recognized as a quality event by the participants and the Winemakers Group meets every year to identify areas for continued improvement. Look for future flyers announcing details of the competition.

The success of the Homewine Competition depends on the volunteers from the entire Orange County Wine Society so we are soliciting your help. Dave Wiegand has been assigned as the Chief Steward and will manage the stewarding functions. If you wish to serve as a steward, complete the sign-up page in this newsletter and mail it to Dave, contact him at 714.856.6325 or email at wiegandwines@hotmail.com to ensure you are included in future emails for sign-ups and scheduling. As a steward, you will be provided a continental breakfast and a catered lunch. During lunch and after clean-up, you are invited to join the judges and winemakers in tasting the Award-Winning wines.

Rich McCormick will chair the Judging Committee and is always seeking experienced judges to serve on our panels. If you are an experienced winemaker, judge, or sommelier, or know of one to recommend, contact Rich at rdmccormick@cox.net. His judging workshop on May 5 (see below) will review the modified UC Davis 20-point scale we use in our competition and the interaction among judges required for the scoring. This workshop stresses how judges are expected to provide useful critiques/commentary to give the winemaker not just a score, but specific descriptions to understand the judges' thoughts in giving the score.

Homewine Judge's Seminar May 5, 2012 Hosted by Armen Shahbazian 1691 Serrine Drive, Santa Ana 9:00 a.m. – Noon

To continually improve the integrity of our Homewine Competition, we will conduct a Judge's Seminar on Saturday, May 5. This seminar is for judges, prospective judges, home winemakers, or anyone else who may be interested in the judging process.

The seminar will be an opportunity to fully understand our 20-point modified Davis scoring system, score sheet notations, judging procedures, and tasting expectations. It will also give tips on how to prepare wines for a competition. Due to some inconsistencies in past scoring and judging results, we strongly urge those who have not taken this seminar to enroll, even though you may have previously judged. Details will be emailed out shortly to most past judges and those interested in becoming a judge. Contact Rich McCormick at his email above to apply.

Amateur Winemaker Day at the Ridge Roadrunner Ridge Winery Saturday May 19, 2012 1:00 to 4:00 p.m. 4233 Rosa Rancho Lane, Rainbow, CA 92028 760.731.7349

All OCWS members are invited to join California amateur winemakers from Orange County, Temecula, Fallbrook, and San Diego County for a fun afternoon at Roadrunner Ridge Winery for our quarterly pot luck event. Local wine experts will be on hand to answer questions on winemaking, growing grapes, and how to go commercial. Come and learn how OCWS members' Jim and Judi Brady, have turned a home-wine hobby into a commercial enterprise.

You should bring:

- ◆ Wine to share
- ◆ A potluck food item
- ◆ Folding chairs
- ◆ Your wine glass
- ◆ Walking shoes
- ◆ A hat.

Roadrunner Ridge Winery will be showcasing their new released wines for you to taste, buy, and to join their Cuvée Wine Club. All Wines will be sold at discounted wine club pricing just for this day. Directions to the winery can be found on their website at roadrunnerridgewinery.com.

Due to limited parking, carpooling is encouraged!

For the Winemaker Group,

Rich Skoczylas



36th Annual Orange County Fair Homewine Competition



STEWARDS RESPONSE

**Saturday, June 9, 2012
7:30 a.m. to 3:00 p.m.
The Courtyard
OC Fair & Event Center**

- Yes, I am interested in serving as a Steward at this year's Homewine Competition
- No, I am unable to serve this year, but wish to remain on your mailing list
- Please remove my name from the mailing list

Member _____ Co-Member _____

Address _____ City & ZIP _____

Day Phone _____ Evening Phone _____ Cell _____

Email Address _____

Previous Stewarding Experience

OC Fair Commercial Competition	Yes <input type="checkbox"/> No <input type="checkbox"/>	How many years? _____
OC Fair Homewine Competition	Yes <input type="checkbox"/> No <input type="checkbox"/>	How many years? _____
Best of Show Steward?	Yes <input type="checkbox"/> No <input type="checkbox"/>	
If selected, will you serve as a Best of Show Steward?	Yes <input type="checkbox"/> No <input type="checkbox"/>	

I am willing to receive future communications via email to help reduce administrative costs: Yes No

Please E-mail, or mail this response form by May 6 to

**Dave Wiegand
10622 Villa Del Cerro
Santa Ana, CA 92705**

Email: wiegandwines@hotmail.com

Fold



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

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Winemaker Group Newsroom (Cont'd)

Gold Medal Mini-Tasting

Gold Medal Mini-Tasting
Saturday, July 7
6:00-9:00 p.m.

The next Mini-Tasting is the big one of the year and your first chance to taste some of the Gold Medal wines from this year's Commercial Wine Competition. It will be held on Saturday, July 7, from 6:00 to 9:00 p.m. The tasting will feature different varietals that won Gold Medals. We try to obtain as many Four-Star and Chairman's Award winners as possible. This event is always a sell-out, so please sign up early if you want to attend.

The Mini-Tasting will be held at various host home sites around Orange County. If you would like to host this event, you get to attend the tasting for free, please e-mail Wendy Taylor at wendy@ocws.org or call her at 949.521.2229. You may need to sign up and pay until hosts are selected. Reimbursement will be made for all host sites.

Host sites and directions will be announced to those attending approximately one week 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 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 (appetizer, entrée, side dish, or dessert) to serve a small portion for 18 people and designed to match the theme of the tasting. Please coordinate your food selection with your host site to assure diversity in food pairings with the wines. 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. Cut-off date for online sign up is Monday, June 25. After this date, call Wendy as to availability. Cancellation deadline is June 29.

Bon Appétit,

Sam Puzzo & Wendy Taylor
Co-Chairpersons

DATE	EVENT
May 5	Homewine Judging Seminar
May 19	Quarterly Homewine Potluck at Roadrunner Ridge Winery
June 1 - 2	Winemaker Magazine Conference
June 9	Homewine Competition
July 13 - August 12	OC Fair Wine Exhibit and Seminars
July	Quarterly Potluck / Wine Tasting / SO2 Wine Testing
July	Local Winery Trip

The Future of the OCWS...You!

Have you ever wondered if you might be qualified to be a candidate for the Board of Directors? The OCWS has been the beneficiary of 36 years of volunteers; a motivated few have been elected Board Members. You might be surprised as a member how qualified you are for the Board of Directors. Do you volunteer to assist with events or have you participated on an event committee? If so, you could be a Board Member for year 37 and beyond. Qualifications are quite simple...

- ◆ An appreciation of wine. You need not be an expert.
- ◆ A desire to help the OCWS thrive as a non-profit educational organization.
- ◆ A willingness to work with eight other Board Members to “lead” the OCWS.
- ◆ Fun Loving. We are a social organization; fun is central to our success.

Is there a unique profile for a successful Board Member? Absolutely Not! It is the exchange of different ideas between the nine Board Members and the combination of different skills that is the legacy of the OCWS' success. However, a candidate should possess some of the following skills and experience...

- ◆ A general knowledge of the OCWS activities.
- ◆ Experience as a volunteer in some events; involvement with event committees.
- ◆ Some organizational and teamwork abilities.
- ◆ Some simple budget management skills.

The overall time commitment for a member of the Board of Directors varies, based on assignments and participation. A Board Member's term is for three years. All Board Members are expected to attend the monthly Board Meetings (dinner and wine are provided). Board Members will agree to organize/manage certain events and projects, as assigned by the President; these responsibilities will generally average several hours per month. Board Members are expected to attend as many OCWS events as possible. (Generally speaking, free attendance is granted for Board Member and a significant other.)

If being an OCWS leader interests you, contact me with any questions related to the election—director responsibilities, the election process, etc.—at 949.583.0921 or craig_ronna@cox.net. Involvement as a Director of the OCWS is personally and professionally satisfying. You won't regret being more involved.

Craig Rowe
Past President & 2012 Election Chairman

Alcohol Server Training

If April showers bring May flowers what do May flowers bring? No, not pilgrims, the start of Alcohol Server Training (TIPs) classes. If you haven't previously done so, it is time to sign up for a TIPs class. If you were TIPS certified in 2009 and you are planning on volunteering to pour wine at The Courtyard during the Fair this year, you will need to take the class again. I have already sent you a letter notifying you that your TIPS card has expired and you will need to re-take the class. If you have never taken the Alcohol Server Training (TIPs) class, you will need to attend and successfully complete a training class.

The OC Fair starts on Friday July 13th and ends on Sunday, August 12th. As a concessionaire at the OCF, the OCWS must adhere to contractual requirements established by the OC Fair Board of Directors and Staff. Before any of us can work in The Courtyard during the Fair everyone must be “professionally trained and certified in alcohol awareness techniques.” Once this class is completed successfully, a volunteer is “certified” for three years. The Alcohol Server Training sign-up form can be found in *The Wine Press* as well as on the website.

Please use this form to indicate your availability to attend the training and either mail or fax the form to the office at 714.546.5002. When indicating your first choice and second choice dates the second choice date cannot be prior to the first choice date. There needs to be at least ten attendees for the class to be held. The classes held Monday through Friday are in the Administration Building of the OC Fair and Event Center in the Orange County Room. The Administration Building is located on the fairgrounds at Gate 4 and you can park in front of the building. The Saturday classes will be held at Chris Cunningham's house. Confirmations are mailed out one week prior to the class.

If you have any questions about the alcohol server training, please call Karen at 714.342.1557 or e-mail at karen@ocws.org.

See you at the Fair!

Karen Ward, Lead TIPs Trainer
Rochelle Randel, Co-Lead TIPs Trainer

The 2012 Orange County Fair's "The Courtyard"

The 2012 Orange County Fair is fast approaching and planning is underway for our annual, number one fundraising effort, The Courtyard. The Orange County Fair starts on Friday, July 13, and ends on Sunday, August 12. This again includes four full weeks and five weekends—the same as last year. Income received at The Courtyard helps the OCWS fund our two OCF wine competitions (the Commercial Competition and the Homewine Competition), OCWS office expenses, and of course, our Scholarship Program.

"HOME Sweet HOME" is the theme of the 2012 Orange County Fair. Whether you are a new volunteer or a Courtyard veteran, this is your opportunity to experience the Orange County Fair while helping our OCWS staff The Courtyard. Again this year, we will conduct Wine Seminars which will be held on Saturday and Sunday afternoons at 3:00 and 5:00 p.m. Also, the Winemakers Group will be conducting free Saturday home winemaking seminars at 1:00 p.m. in The Courtyard.

As a concessionaire at the Fair, the OCWS must adhere to contractual requirements established by the OCFCB Board of Directors and Staff. For 2012, a continuing requirement has been included that requires all OCWS volunteers be "professionally trained and certified in alcohol awareness techniques." Individuals who took TIPs training in 2010 and 2011 have fulfilled the requirement for this year's fair. New OCWS members and members who completed TIPs training in 2009 are required to take 2012 TIPs training. The Alcohol Server Training sign-up form can be found at the end of *The Wine Press*. Please use this form to indicate your availability to attend training. If you have any questions about alcohol server training, please call Karen Ward at 714.964.3881. New trainees will need to have their picture taken following TIPs certification. All volunteers will need to sign the Server Responsibility Statement and will be screened against the Megan's Law database.

Within this issue of *The Wine Press*, please find a Wine Courtyard Sign-Up form for volunteering at The Courtyard. Please take this opportunity to sign up now as a Courtyard volunteer. Please use M for member and C for co-member on the form. Every effort will be made to assign you to shifts and duties that you select. You can assume that your requested shifts will be assigned unless you are notified of a conflict. You will be only notified if your requests cannot be honored or you need to select a different shift or position. All volunteers are expected to be Servers. Stewards, Credit Card Processors and Cashiers require previous experience so veteran volunteers are encouraged to sign-up for those positions. Credit card processing is a new position this year

and the function is designed to assist the manager with completion of credit card transactions. Also, please indicate your parking needs whether they are for each of you (Per Member) or for both members (Per Membership). Handicap parking is very limited and reserved for only those members who possess a permanent DMV-issued handicap parking permit and cannot board the buses from the parking lots.

All shifts are noted on the signup form and all schedules are similar to last year. Members are requested to work at least three shifts during the fair. Historically, certain shifts are hard to fill. These understaffed shifts tend to be Wednesday, Thursday, and Sunday nights. When submitting your sign-up form, please consider volunteering for one or more of these shifts. This year, we are going to continue staffing an "Express Bar" from 5:00 to 9:00 p.m. daily. An 8-oz glass will be served for \$8. No tastes or drink tickets will be honored. The Express Bar is designed to speed up the serving process for fair customers who are headed for the concerts. Therefore, we will need only four volunteers to staff this function including two servers, a cashier, and one steward. When you sign up, please consider this area.

Assignments will be made on a first-come basis so return this sign-up form as soon as possible, but no later than June 15, 2012. Do not wait to complete your sign-up form even if you are taking TIPs training. The availability of shifts will be periodically posted on the website so check this form for the availability of your desired shifts. Your final assignments will be confirmed by separate letter the end of June or the early part of July. This mailing will also include your Picture Badges and Hanging Parking Passes and a copy of the Parking Map and The Courtyard Volunteer Procedure. Please contact Larry Graham at larrygraham@cox.net for questions concerning assignments or special needs.

Remember, when submitting your volunteer request, please (1) Fill out the Wine Courtyard Sign-up form completely, (2) Sign the Server Responsibility Statement and (3) Complete the Alcohol Server Training form, if needed, and send all of the above to the OCWS Office.

See you at the Fair!

The Courtyard Committee



SERVER RESPONSIBILITY STATEMENT

Server: Please read and sign

I understand that the OC Fair is dedicated to the safe and responsible sale and service of alcoholic beverages.

All concessionaires shall require anyone selling or serving alcohol to sign this Server Responsibility Statement issued by OCFEC.

It is the sole responsibility of the concessionaire selling or serving alcohol to ensure that accurate documentation of both the annual certification of alcohol awareness techniques and the server responsibility statement is on file with OCFEC prior to a server being allowed to serve or sell alcohol on the fairgrounds.

I have attached a copy of my server certification to this statement.

ORANGE COUNTY WINE SOCIETY

Server Signature

Concessionaire

Server Print Name

Date



2012 ORANGE COUNTY FAIR Wine Courtyard Sign-Up ~ July 13 - August 12, 2012



MEMBER _____ CO-MEMBER _____
 ADDRESS _____ DAY PHONE _____
 CITY & ZIP _____ NIGHT PHONE _____

Mark "M" for member and "C" for co-member. If working on same shift, mark "M/C" NOTE: You must sign up for a minimum of three shifts!

FROM	TO	FRI JUL 13	SAT JUL 14	SUN JUL 15	MON JUL 16	TUE JUL 17	WED JUL 18	THU JUL 19	FRI JUL 20	SAT JUL 21	SUN JUL 22	MON JUL 23	TUE JUL 24	WED JUL 25	THU JUL 26	FRI JUL 27	SAT JUL 28	SUN JUL 29
9:00	1:00	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11:00	4:00	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1:00	4:00	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4:00	8:00	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5:00 - 9:00	EXPRESS BAR	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8:00	11:30	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
FROM	TO	FRI AUG 3	SAT AUG 4	SUN AUG 5	MON AUG 6	TUE AUG 7	WED AUG 8	THU AUG 9	FRI AUG 10	SAT AUG 11	SUN AUG 12							
9:00	1:00	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11:00	4:00	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1:00	4:00	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4:00	8:00	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5:00 - 9:00	EXPRESS BAR	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8:00	11:30	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	DARK	DARK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

PARKING - ENTER YOUR PREFERENCES

1 Pass per member Handicap parking needed
 1 Pass per membership No pass needed

ASSIGNMENTS - ENTER YOUR PREFERENCES

Cashier Wine Server
 Steward Credit Card Processor

Return this form to OCWS, Attention: Wine Courtyard Volunteer, PO Box 11059, Costa Mesa, CA 92627 or fax to 714.546.5002 by June 15, 2012

Paso Robles Wine Trip “Wrap”

After months of anticipation, twenty-six OCWS members enjoyed four days of wine, food, and fun on our Paso Robles bus trip, March 29 to April 1.

We began Thursday morning, Champagne in hand as we journeyed north. After a tasting at Santa Barbara Winery, we continued up to Paso Robles where we visited J. Lohr and Sextant Wineries before even arriving at our hotel. The day was capped by a tasting and gourmet pizza dinner at beautiful Pear Valley Winery with owners Tom and Kathleen Maas.

Friday began at Still Waters Vineyards. Winery owner and winemaker Paul Hoover provided a memorable vineyard tour, barrel tasting, and wine blending seminar. Then we enjoyed a barbecue lunch at the beautiful hilltop vineyard setting. Next, it was on to Sculpterra Winery for more barrel tasting, then to Tobin James Cellars for tasting in their “Wild West saloon.” Dinner was at the unique Tenth Street Basque Café where we enjoyed a leisurely three-hour, multi-course Spanish-themed dinner.

Saturday brought rain, but nobody cared. At Robert Hall Winery we tasted, toured, lunched, and met Robert Hall himself. From there, it was off to West Paso Robles and Adelaida Cellars. One of the area’s newest and most impressive hilltop wineries was next, DAOU Vineyards, where we were given a private tasting hosted by co-owner Daniel Daou. Next, was Croad Vineyards where owner and winemaker Martin Croad gave us a private barrel room tasting and tour. Dinner that evening was at Eberle Winery. With the tasting room closed to the public, we enjoyed a leisurely tasting with passed appetizers. Then we headed down to their caves where we had a spectacular catered gourmet dinner paired with selected Eberle wines. The ambiance and twinkling lights in the caves made this a truly magical and memorable evening for all.

We headed home on Sunday with a bus full of wine and stopped at Laetitia Winery to enjoy their award-winning sparkling wines and Pinot Noir. After a short drive, we had lunch at the Vineyard House in Santa Ynez. It was a beautiful location and a great trip finale. When we arrived home, thirteen wineries and many meals later, we were all tired but we had tasted some great wines and enjoyed a memorable trip with new friends.

To see pictures from this trip visit the OCWS website and click on the Paso Robles Trip link.

Ed Reyes

Commercial Comp Hotel Reservations

Many of our volunteers for the Commercial Wine Competition elect to book rooms at the Hilton Hotel in Costa Mesa for one or more of the nights of the event. This year, the Competition will be held from Friday, June 1, through Sunday, June 3, with activities to move wine and supplies back to the OC Fairgrounds on Monday, June 4.

The Hilton Hotel has offered us rates that are the lowest rates available. The rates are even lower than the discounted rates for AAA and AARP. When you make your reservations, be sure to specify that you are with the OCWS to receive these rates.

The rates, valid from 6/1/2012 to 6/3/2012, are as follows;

- ◆ One king size bed, single or double occupancy - \$129 / night
- ◆ Two queen size beds, single or double occupancy - \$129 / night
- ◆ Executive level (king or queen), 1 person - \$159 / night
- ◆ Executive level (king or queen), 2 persons - \$174 / night

We have been assured that the Executive Lounge will be available for continental breakfast from 5:30 to 10:00 a.m. on Saturday and Sunday, daily hors d’oeuvres from 5:00 to 7:00 p.m., and drinks and snacks during the day.

Please make your reservations early. The cut-off date for reservations is May 11, 2012. The reservation telephone number is 1-800 HILTONS. Reservations can also be made online at HiltonOrangeCountyCostaMesa.com.

Also note that discounted self parking will be available at a rate of \$10 / day.

Dave Hirstein
Competition Facility Coordinator

The Last Laff...

1. Do not argue with an idiot. He will drag you down to his level and beat you with experience.
2. The last thing I want to do is hurt you. But it's still on my list.
3. Light travels faster than sound. This is why some people appear bright until you hear them speak.
4. If I agreed with you, we'd both be wrong.
5. Knowledge is knowing a tomato is a fruit. Wisdom is not putting it in a fruit salad.
6. Evening news is where they begin with "Good Evening," and then proceed to tell you why it isn't.
7. A bus station is where a bus stops. A train station is where a train stops. On my desk, I have a work station.
8. I thought I wanted a career. Turns out I just wanted paychecks.
9. Whenever I fill out an application, in the part that says, "In case of emergency, notify: I put "DOCTOR."
10. Women will never be equal to men until they can walk down the street with a bald head and a beer gut, and still think they are sexy.
11. Behind every successful man is his woman. Behind the fall of a successful man is usually another woman.
12. A clear conscience is the sign of a fuzzy memory.
13. Money can't buy happiness, but it sure makes misery easier to live with.
14. I used to be indecisive. Now I'm not so sure.
15. You're never too old to learn something stupid.
16. To be sure of hitting the target, shoot first then call whatever you hit the target.
17. Nostalgia isn't what it used to be.
18. Where there's a will, there are relatives.

These are all true!...

- ◆ Apples, not caffeine, are more efficient at waking you up in the morning.
- ◆ People do not get sick from cold weather; it's from being indoors a lot more.
- ◆ When you sneeze, all bodily functions stop, even your heart!
- ◆ Only 7% of the population are lefties.
- ◆ Babies are born without kneecaps. They don't appear

until they are 2 - 6 years old.

- ◆ The average person over 50 will have spent 5 years waiting in lines.
- ◆ The toothbrush was invented in 1498.
- ◆ 40,000 Americans are injured by toilets each year.
- ◆ A coat hanger is 44 inches long when straightened.
- ◆ The average computer user blinks 7 times a minute.
- ◆ Your feet are bigger in the afternoon than any other time of day.
- ◆ Most of us have eaten a spider in our sleep.
- ◆ The only two animals that can see behind themselves without turning their heads are the rabbit and the parrot.
- ◆ In most television commercials advertising milk, a mixture of white paint and a little thinner is used in place of the milk.
- ◆ Humphrey Bogart was related to Princess Diana. They were 7th cousins.
- ◆ If coloring weren't added to Coca-Cola, it would be green...

Until next month...



**Mini-Tasting
"OC Fair Gold Medalists"
Saturday, July 7
6:00 - 9:00 p.m.
All Locations TBA**

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number of Members @ \$30 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 Monday, June 25. 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
OC Fair Gold Medalists
P.O. Box 11059
Costa Mesa, CA

**2012 Orange County Fair
The Courtyard Volunteer
Alcohol Server Training
6:30 p.m. Weeknights
10:00 a.m. Saturday**

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

~ Dates & Times ~

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

~ Weeknight Training ~

6:30 p.m. - Check-In
7:00 - Training begins promptly

Mon	May 7	1st _____	2nd _____
Wed	May 9	1st _____	2nd _____
Tue	May 22	1st _____	2nd _____
Thu	May 24	1st _____	2nd _____
Thu	June 7	1st _____	2nd _____
Tue	June 12	1st _____	2nd _____

~ Weekend Training ~

10:00 a.m... - Check-In
10:15 a.m... - Training begins promptly

Sat	May 5	1st _____	2nd _____
Sat	June 16	1st _____	2nd _____

Mail / fax reservation to:

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

**May Tasting
Dry Creek Vintners Association
Friday, May 18
6:45 p.m.
Wyndham Orange County Hotel
3350 Avenue of the Arts
Costa Mesa**

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, May 16. 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
May Tasting
P.O. Box 11059
Costa Mesa, CA 92627

**2012 Wine Auction
Saturday, May 12
12:00 – 6:00 p.m.
Building 16
Orange County Fair & Event Center
Costa Mesa**

NOTE: No early check-outs!

~ 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
P.O. Box 11059
Costa Mesa, CA 92627

Follow us on Facebook!

Join us on Yahoo!Groups...

<http://www.groups.yahoo.com/group/OCWineSociety/>

The Wine Press

Orange County Wine Society, Inc.

P.O. Box 11059

Costa Mesa, CA 92627