

The Wine Press

Dennis' Dialogue...

Volume 33, Issue 2 ~ February 2009

By the time you read this newsletter, the first wine tasting of the year with Sequoia Grove will be history.

Winemaker Molly Hill presented a wide array of barrel samples, single vineyard wines, and current releases. It was very encouraging to see a significant attendance by our members. We need to keep this enthusiasm as we move into February and our next tasting program with Cass Winery. We will also have our first Mini-Tasting program featuring the wines from California's Coastal Region. Check the calendar for specific dates.

This leads me to our first major fundraiser of the year, the Wine Extraordinaire, on March 1. Proceeds from this event enable us to maintain the organization and provide a portion of the revenue necessary to fund our Scholarship Program.

This is your opportunity to sample wines from boutique wineries. I know Chris Cunningham and his committee have assembled a great group of wineries and a wide selection of food purveyors.

Your support can be offered in several ways, by buying

tickets, inviting friends and relatives to attend, by volunteering your time to help organize the tasting, or working the day of the event. I know that with our membership of about 1,000 Chris would be ecstatic if every OCWS member would just attend.

Kevin and the cellar crew are preparing the wines for the next major fund raiser, the Auction and PYOL. The Cellar has about the same amount of wines remaining as last year, so there should be plenty of wine

(Continued on page 3)

February 2009 Tasting ~ "Cass"

Our featured winery for our February Program will be Cass Vineyards and Winery.

Cass Vineyards and Winery is located in the rolling, oak-studded hills between Paso Robles and Creston on California's beautiful Central Coast. This area that the vineyard calls home, offers quiet serenity

for the visitor and a perfect growing season for wine grapes.

Sited due east of the "Templeton Gap", they receive the evening's cooling breezes that the west side of Paso Robles is noted for. They also rest far enough from the coast to generate the heat needed to optimally ripen the Rhone varie-

ties grown in their vineyards.

Wine Club Manager Bryan Cass will be on hand for this February 13 event.

Bryan will be serving the following wines:

- 2006 Grenache

(Continued on page 3)

February 2009

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

February

- 13 Monthly Tasting ~ "Cass Winery & Vineyards" ~ DoubleTree Hotel ~ Santa Ana/OC Airport
- 21 Mini-Tasting ~ "Coastal Wines" ~ Details TBA
- 21 Home Winemaker Group Quarterly Meeting & Potluck ~ McCormick Residence ~ Laguna Beach
- 21 Home Winemaker Group SO₂ Wine Testing ~ OCWS Office, OC FEC

March

- 1 Wine Extraordinaire ~ Anaheim Hilton Hotel
- 21 Home Winemaker Group ~ Wine Blending Seminar & Workshop ~ OCWS Office, OC FEC
- 22 Annual Wine Auction ~ Bldg 16, OC FEC

April

- 10 Monthly Tasting ~ "Sextant Winery & Per Bacco Winery" ~ DoubleTree Hotel ~ Santa Ana/OC Airport
- 11 PYOL ~ Parade of Products Area, OC FEC
- 25 Mini-Tasting ~ "Sonoma Reds" ~ Details TBA

May

- 8 Monthly Tasting ~ Details TBA

June

- 6-7 Commercial Wine Competition ~ Hilton Hotel ~ Costa Mesa
- 13 Homewine Competition ~ OFEC ~ Details TBA
- 27 Sorting & Ribbon Mailing Party ~ OFEC
- 27 Mini-Tasting ~ "OC Fair Gold Medalists" ~ Details TBA

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The Wine Press is the official newsletter of the Orange County Wine Society, Inc. If no one procrastinates too much, it is published monthly. Annual subscriptions are complimentary with membership into the OCWS. 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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Dennis' Dialogue... (Cont'd)

(Continued from page 1)

available for purchase. Check the article in this newsletter and mark your calendar for a couple days of fun while adding some fine wines to your cellar.

One last thought, as St. Valentine's Day approaches, let's all remember to do something special for our sweetheart. A glass of bubbly and a chocolate with a fire in the fireplace would certainly be a starter, and don't forget a kind word for your neighbor and fellow member.

I look forward to seeing you all at our next event in 2009 and remember to always drink responsibly at our events.

Dennis Esslinger

***Don't Forget Valentine's
Day!
Saturday, February 14***

February Tasting... (Cont'd)

(Continued from page 1)

- 2006 Syrah
- 2006 Rockin' One (45% Syrah, 32% Mourvedre, 14% Grenache, 4% Petite Sirah)
- 2005 Cabernet Sauvignon (2008 OC Fair 4-Star Gold)
- 2006 Petite Sirah
- 2007 Syrah (barrel sample)
- 2006 Cabernet Sauvignon (barrel sample)
- 2007 Cabernet Sauvignon (barrel sample)

Please join us and show your support for Bryan and his wines. As usual, a light dinner will be served at 6:45. The program will start promptly at 7:30. The price to attend is \$33 for members and \$38 for guests.

The wines will be available for purchase at a special discounted price only at the tasting.

Chris Cunningham

Dine With Wine

We're off and running for the New Year!

OCWS Members and friends enjoyed two different Dine With Wine events in January; the first at Finbar's Italian Kitchen in Seal Beach, and the second at Dave & Busters at the Block at Orange. And we should have another couple scheduled for February!

Finbar's presented an outstanding Italian feast including Calamari, Finbar's exclusive Chopped Salad, Shrimp Piccata and one of their specialties—Chicken Pepperonatta. To me, the Chicken Pepperonatta was the dish of the evening! This dish starts with a lightly breaded chicken breast stuffed with pepperoni and provolone cheese. It is then pan-seared, baked, and coated with a garlic Chardonnay cream sauce. It was a pleasant surprise to find it was outstanding with red wine; the pepperoni fairing very well with a Tuscan blend or one of the excellent red blends that were shared throughout the evening. Nineteen participants enjoyed the generous and delectable food, the friendly company, and the outstanding wine brought by each of our members.

It is January 12 at the time of this writing, and I'm eagerly awaiting R.S.V.P.'s for our Dine With Wine dinner at Dave & Busters, on Tuesday, January 20. Dave & Buster's is a different venue, providing more of a sportive atmosphere with some really good food. They've been ardent supporters of our Wine Classic and Wine Extraordinaire events for several years now and they deserve a visit in return. Last year, they provided an extra pool table for us to use, so I figured we might make it a little more fun this year by having an unofficial billiards tournament along with our wine dinner. I'll let you know how it turns out in next month's edition of *The Wine Press*.

Another reminder, Chris Cunningham is still looking for additional restaurants for the upcoming March 1 Wine Extraordinaire. He's continuing to offer two free tickets to the event for each restaurant that you recruit that participates in the event. I'll also be looking for additional restaurants for the Wine Classic and will honor the same offer up through August. Let your favorite restaurant managers know that we will bring at least 20 members to their restaurant for a coordinated dinner after they participate in one of our events and we'll link their restaurant's website to our member webpage.

Don't forget to bring your family and friends to our supporting restaurants and be sure to thank them for assisting the OCWS.

- Dave & Busters – The Block at Orange
- Finbar's Italian Restaurant – Seal Beach
- Carvao Grill – Brea
- Mad Mike's Sausages at Booster's Sports Grill – Mission Viejo
- Olive Garden – Irvine
- Orange Hill Restaurant – Orange
- Pacific Whey Café – Costa Mesa
- Sage at Eastbluff and Sage On The Coast – Newport Beach
- VINDUVIN Wine Tasting Cruises – Newport Beach

For more information about our Dine With Wine Program with our supporting restaurants, please feel free to contact me at kcmagnum@aol.com.

Kevin Coy

The 2009 Wine Extraordinaire

This year's event is scheduled for Sunday, March 1, 2009, from 2:00 to 5:00 p.m. at the Hilton Anaheim Hotel. This fabulous afternoon will feature over 85 small lot producers; delectable victuals from many local restaurants; exciting raffle and silent auction prizes; live entertainment; and, a souvenir Riedel wine glass for tasting. This promises to be a fabulous event and one not to be missed! You can enjoy all of this for the amazing price of \$50 for members. Designated drivers are also welcome to attend for only \$25. Donate a few hours of your time to the event and receive a \$25 rebate! Tell and bring your friends! You won't find a better deal anywhere!

New members often wonder about the purpose of this exclusive OCWS event. The Wine Extraordinaire is an annual event that features wineries that have an annual production lot of 35,000 cases or less. Many of these wineries are new ventures—winemakers with their own label or small lot producers. In addition to hundreds of fabulous wines, the event features some of Southern California's premier restaurants, food purveyors, and wine-related vendors. We hold this event each year for two important reasons: To showcase boutique wineries to the public and to raise funds for our Scholarship Program. The OCWS awards annual scholarships to students studying wine and wine-related programs at several California colleges and universities.

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

All shifts are filled in the order they are received at the office. Each sign-up is date-stamped when it is received. The good shifts fill up fast, so sign up early!

All volunteer shifts are two hours in length.

All shifts are designed to assist the event committee with pre-event setup, event activities, and/or post-event cleanup and allow you to enjoy at least half of the event or more (depending on the activity and shift).

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

Ticket Information

Now through Friday, February 27, 2009

OCWS Members - \$50

Non-Members - \$50

Designated Drivers - \$25

(No group sales rate)

February 28 to March 1

(at the door price)

Members/Non-Members - \$60

Designated Drivers - \$25

Come join us for the 2009 Wine Extraordinaire and help the OCWS fulfill its mission to promote the knowledge and education of wine.

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

See you there!

Chris Cunningham

2009 Wine Extraordinaire Volunteer Sign-Up

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

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

Membership ~ “Who’s New?”

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

*Mike & Natalie Ekinaka
Steve Nelson & Judy Fike
Cristina Reyna
Cheryl Russo & Maridee Richards
Tony Tadaiali
Frank & Pat Woodard*

We are pleased to welcome you to the OCWS and encourage you to attend as many of our functions as your time permits. Most new members really get to know the Society and its members by volunteering to help with one or more of our events. There are several up-coming events in the next few months. See the articles and sign-up forms in this newsletter.

One of our major events is the Wine Extraordinaire which will be held on March 1.

As of the December Board of Directors’ Meeting, we now have 963 members consisting of 377 dual memberships and 209 single memberships.

Leslie Brown
Membership Chair

“Very Advance” Notice for Alcohol Server Training

The 2009 OC Fair may be months away, but it is time to look at your schedule for April and May. These will be the only months that TIPS training will be held. Since there will be no classes scheduled during June, if you were certified in the Alcohol Server Training (TIPs) class in 2006 and plan to volunteer to pour wine at The Courtyard during the Fair this year, you will need to take the class again. If you have never taken the Alcohol Server Training (TIPs) class, you must attend one of the sessions and successfully complete the course.

The OC Fair starts on Friday July 10 and ends on Sunday, August 9. As a concessionaire at the OC Fair, 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*. Please use this form to indicate your availability to attend the training and either mail or fax the form to the OCWS 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 (Yes, it does not seem logical that people would actually do that, but there were members last year that did exactly that). There must be a minimum of 10 attendees for the class to be held. All classes are held on the grounds of the OC Fair and Event Center on the first floor of the Memorial Gardens building. Confirmations are mailed out one week prior to the class.

If you have any questions about the alcohol server training, please call me at 714.964.3881 or email me at karen@ocws.org.

See you at the Fair!

Karen Ward
TIPS Trainer

Winemaker Newsroom

Quarterly Winemaker's Potluck and Wine Tasting
Saturday, February 21
1:00 to 5:00 p.m.
Robin and Rich McCormick Residence
Laguna Beach

We had a good turnout at our last potluck with many good wines and exceptionally good food. We are pleased to have Robin and Rich McCormick as our host for this event. The quarterly potluck and wine tasting events serve to keep our members informed about future winemaker events and activities. It is also a good time to meet other Winemakers and discuss what else, winemaking.

The key component to plan and develop homewine programs is having the member support to make them happen. This is your homewine program, so your input is very important. If you are unable to make our quarterly meetings, we ask you to be sure to submit your planning suggestions for the remainder of the year.

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

If you would like to attend, please email your reservation to Rich McCormick at rdmccormick@cox.net so that we can plan accordingly. Do it now!

Sulfur Dioxide SO₂ Wine Testing
Saturday, February 21, 2009
11:00 a.m. -12:30 p.m.
Robin and Rich McCormick Residence
Laguna Beach

Our quarterly SO₂ wine testing will be on the same day as the Quarterly Potluck except it will be from 11:00 a.m. to 12:30 p.m. It is important for the winemaker to know what the SO₂ level is in the wine and to make the proper adjustments as necessary. Proper SO₂ levels are necessary to protect the wine and to prevent unwanted growth of bacteria and yeast.

If you desire to attend this meeting and have wine to be tested, please call us in advance and give us the quantity. This is important to insure that we have enough supplies on hand to do the testing. In the past, members would attend without letting us know and we were unable to accommodate everyone. Confirm your reservation with Jerry Guerin via email to jeromeguerin@earthlink.net.

Note: Beach parking is extremely limited. We highly recommend you consider car pooling and being prepared to do a little walking to the McCormick residence. You may also expect

some delays if you have to park up the hill. Instructions will be sent with your attendance confirmation.

Wine Blending Seminar & Workshop
Saturday, March 21
9:00 a.m. to 12:30 p.m.
OCWS Office, OCFC

Blending different batches of wine is a practice more dis-trusted than understood. Blending the contents of different vats and barrels makes almost all of the world's finest wines; Champagne and Sherry are examples of wine, which are essentially blends. It is often the case, as has been proven by the most rigorous of experiments, that a wine blend is usually superior to any one of its component parts. Blending is both an art as well as a science and the combination can enhance and complement a particular wine without taking away it's inherent characteristics.

If you have wines that could use some improvement or if you would just like to change the characteristics, this is the chance to learn more about the fine art of "Wine Blending" and get a chance to test your skills. After the instruction period, we will be divided into groups to come up with the best blend for your group. It then will be blind tasted with the other groups to see which group comes up with the "Master Blend." This is a great workshop that may help to improve some of the middle-of-the-road wines. Make sure you send in the sign up in the newsletter.

There is a lab fee of \$20 per person to cover the materials and handouts. Your deadline for sign-up is March 14. For additional information, call Jim Graver at 949.581.9599 or e-mail to winemaster72@earthlink.com

Please make out your payment to the OCWS and mail to Jim Graver, 27135 Via Aurora, Mission Viejo, CA 92691

Homewine Competition Meeting
Wednesday, February 18
6:30 – 8:30 p.m.
OCWS Office, OCFC

We are starting to plan our 33rd Orange County Fair Homewine Competition. Last year, we had 725 entries from all parts of California. The Homewine Competition is one of the largest and most highly recognized competitions in California. Our goal is not to have the largest competition, but to have a quality and credible competition that California amateur wine-maker's respect. Our reputation comes from the many members who provide the time and effort that go into making this a premier event.

(Continued on page 10)

2009 Wine Auction & PYOL

Happy Valentine's Day!

Just a reminder it's time to restock your wine cellar to replace all those missing bottles from those wine-crazed holiday dinners and activities. And do we have the perfect opportunity for you to do just that! The OCWS Wine Auction is only a month away and it's an event you don't want to miss.

One of the best parts of being a member of the OCWS is your ability to purchase premium lots of wine at great prices through both silent and verbal auction formats at our annual Wine Auction. The best part is that the proceeds help the Wine Society meet the ever-rising costs of hosting the annual Orange County Fair Commercial Wine Competition. What this means, is that by purchasing wines at this year's auction, you are helping to make room for the incoming wines for this year's wine competition, which in turn supplies wine for next year's wine auction! What a deal!

Be sure to mark your calendar for these upcoming dates:

OCWS Wine Auction
Sunday, March 22
OCFEC, Building 16

OCWS PYOL
Saturday, April, 11
OCFEC, Parade of Products

At the Wine Auction, you will have the opportunity to silently bid on four-bottle lots of wine and you'll also have the opportunity to raise your paddle for many premium lots in the verbal auction. Of course, we'll provide you with the incentive to purchase plenty of wine to stock that cellar, by providing outstanding wines to sample and snack food for your culinary enjoyment.

Bidder catalogues will be available the week before the auction and at check-in.

The second of the two events is the PYOL or "Pick-Your-Own-Lot." You must attend the Wine Auction to participate in this event. The PYOL offers the wine remaining in the OCWS wine cellar, and it's not too hard to find several gems among the available wines at this event. At \$5 per bottle, it's an out-

standing opportunity to pick up some everyday wine at a very reasonable price.

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

The price is \$20 per member, which includes admission to both events. Only OCWS members may attend the Wine Auction and PYOL. And please remember...OCWS events are designed for adults only!

See you at the Auction!

Kevin Coy

February Mini ~ “Last Call”

February Mini-Tasting “Central Coast Wines” Saturday, February 21 OCWS Members’ Homes

The first Mini-Tasting of the year will be held on Saturday, February 21, at 6:00 p.m. at various host sites. Twelve wines will be provided and grouped into six flights for serving at each site. This tasting will include wines from the Santa Barbara, San Luis Obispo, and Monterey areas of California, and yes—there will be plenty of reds!

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

As usual, there will be a special bottle of wine that evening as a prize for Chef-of-the-Evening. Get out those gourmet cookbooks and try something special to share. Our winning Chefs-of-the-Evening may have their recipe published on the OCWS website.

To attend, just complete the sign-up in this newsletter or on the OCWS website. We are currently planning a maximum of six sites so the Mini-Tasting is limited to a maximum of 96 attendees. Wines for the evening are selected and purchased approximately one week prior to the event. Therefore, unless there is a waiting list you will not be refunded your money if you cannot attend. Cut-off date for event sign up is Wednesday, February 11.

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

Jim Beard

Winemaker Newsroom (Cont’d)

(Continued from page 8)

We need assistance in planning for the judging and the Judging Seminar, scoring, stewarding, reception, wine administration, awards, and for the Homewine Exhibit at the OC Fair. We invite you to attend our first meeting and request your assistance by volunteering to work on one of the committees. You don’t have to be a winemaker to participate in this event. If you have an interest, give Jim Graver a call or send an e-mail to let him know if you are coming or willing to participate. As the gathering is early, we will have something to eat, but we would appreciate it if you brought some wine to share. Give me a call.

Christmas Potluck and Wine Tasting

Our annual Christmas Potluck and Wine Tasting was held December 13 and attended by approximately 60 members and guests. We had a great variety of fantastic food and wonderful desserts. Of course, we can’t forget the many outstanding wines that were shared by all. Bryan Skelly shared barrel samples of his outstanding wines, including his...

- 2008 Sangiovese from Filipponi & Thompson’s Vineyard, Shandon
- 2008 Refosco from Filipponi & Thompson’s Vineyard, Shandon
- 2008 Cabernet Sauvignon from Christopher Cameron’s Lambert Bridge Vineyard, Dry Creek
- 2008 Cabernet Franc from Margarita Vineyard, Santa Margarita.

Yum! Intense discussions were centered around all of the wines and the food. The group would like to express their sincere appreciation to Bryan and Donna Skelly for opening their lovely home to us and for serving as our hosts for this excellent event.

For the Homewine Group,

Jim Graver

The Last Laff...

Updated: Why Did the Chicken Cross the Road?

SARAH PALIN: Before it got to the other side, I shot the chicken, cleaned and dressed it, and had chicken burgers for lunch.

BARACK OBAMA: The chicken crossed the road because it was time for a change! The chicken wanted change!

JOHN MC CAIN: My friends, that chicken crossed the road because he recognized the need to engage in cooperation and dialogue with all the chickens on the other side of the road.

HILLARY CLINTON: When I was First Lady, I personally helped that little chicken to cross the road. This experience makes me uniquely qualified to ensure right from Day One that every chicken in this country gets the chance it deserves to cross the road. But then, this really isn't about me.

GEORGE W. BUSH: We don't really care why the chicken crossed the road. We just want to know if the chicken is on our side of the road or not. The chicken is either against us or for us. There is no middle ground here.

DICK CHENEY: Where's my gun?
(sorry Dick, Sarah beat you to it)

COLIN POWELL: Now to the left of the screen, you can clearly see the satellite image of the chicken crossing the road.

BILL CLINTON: I did not cross the road with that chicken. What is your definition of chicken?

AL GORE: I invented the chicken.

JOHN KERRY: Although I voted to let the chicken cross the road, I am now against it! It was the wrong road to cross and I was misled about the chicken's intentions. I am not for it now and will remain against it.

DR. PHIL: The problem we have here is that this chicken doesn't realize that he must first deal with the problem on this side of the road before it goes after the problem on the other side of the road. What we need to do is help him realize how stupid he's acting by not taking on his current problems before adding new problems.

OPRAH: Well, I understand that the chicken is having problems, which is why he wants to cross this road so bad. So instead of having the chicken learn from his mistakes and take falls, which is a part of life, I'm going to give this chicken a car so that he can just drive across the road and not live his life like the rest of the chickens.

ANDERSON COOPER, CNN: We have reason to believe there is a chicken, but we have not yet been allowed access to the

other side of the road.

NANCY GRACE: That chicken crossed the road because he's guilty! You can see it in his eyes and the way he walks.

PAT BUCHANAN: To steal the job of a decent, hardworking American.

MARTHA STEWART: No one called me to warn me which way that chicken was going. I had a standing order at the Farmer's Market to sell my eggs when the price dropped to a certain level. No little bird gave me any insider information.

DR SEUSS: Did the chicken cross the road? Did he cross it with a toad? Yes, the chicken crossed the road, but why it crossed I've not been told.

ERNEST HEMINGWAY: To die in the rain, alone.

GRANDPA: In my day we didn't ask why the chicken crossed the road. Somebody told us the chicken crossed the road, and that was good enough.

BARBARA WALTERS: Isn't that interesting? In a few moments, we will be listening to the chicken tell, for the first time, the heart-warming story of how it experienced a serious case of molting and went on to accomplish its lifelong dream of crossing the road.

ARISTOTLE: It is the nature of chickens to cross the road.

JOHN LENNON: Imagine all the chickens in the world crossing roads together, in peace.

BILL GATES: I have just released eChicken 2009, which will not only cross roads, but will lay eggs, file your important documents, and balance your checkbook. Internet Explorer is an integral part of eChicken 2009. This new platform is much more stable and will never crash or need to be rebooted.

ALBERT EINSTEIN: Did the chicken really cross the road, or did the road move beneath the chicken?

COLONEL SANDERS: Did I miss one?

2009 Orange County Fair
 Courtyard Volunteer
 Alcohol Server Training
 6:00 p.m. Weeknights
 9:00 a.m. or 1:00 p.m. Saturdays

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

~ Dates and Times ~

Please indicate your 1st and 2nd choice for training. Your second choice must be a later date than your first choice. You will receive confirmation within one week prior to the class.

~ Weeknight Training ~
 6:00 p.m. - Light Dinner Meal
 6:30 p.m. - Training begins promptly

Wed	April 15	1st	2nd
Tue	April 28	1st	2nd
Thu	April 30	1st	2nd
Thu	May 7	1st	2nd
Wed	May 13	1st	2nd
Thu	May 21	1st	2nd

~ Weekend Training ~
 9:00 a.m. - Continental Breakfast
 9:30 a.m. - Training begins promptly

Sat	April 4	1st	2nd
Sat	May 9	1st	2nd

~ Weekend Training ~
 1:00 p.m. - Refreshments
 1:30 p.m. - Training begins promptly

Sat	April 11	1st	2nd
Sat	May 9	1st	2nd

Mail / fax reservation to:
 OCWS
 Courtyard Training
 ATTN: Karen Ward
 P.O. Box 11059
 Costa Mesa, CA 92627

2009 Wine Auction
 Sunday, March 22, 2009
 12:00 - 6:00 p.m.
 Building 16
 Orange County Fair & Event Center
 Costa Mesa

2008 PYOL
 Saturday, April 11, 2009
 10:30 a.m. - 2:00 p.m.
 Parade of Products Area
 Orange County Fair & Event Center
 Costa Mesa

~ Wine Auction Agenda ~

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

~ Ticket Information ~

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

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

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

~ Payment ~

Personal Check
 Credit Card
 Credit Card number on file

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

~ Volunteer Sign-Up ~

I / we can help with:
 Registration
 Set-Up
 Wine Mover
 Food Preparation
 Checkout / Financial

Mail / fax reservation to:

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

February Tasting
 Cass Winery & Vineyards
 Friday, February 13, 2009
 7:00 p.m.
 DoubleTree Hotel
 Santa Ana / OC Airport
 201 East MacArthur Boulevard
 Santa Ana

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

Number of Members @ 33 each _____
 Number of Guests @ \$38 each _____

~ Payment ~

Personal Check
 Credit Card
 Credit Card number on file

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

~ Volunteer Sign-Up ~

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

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

Deadline for reservations is Wednesday, February 11. All reservations must be paid in advance, either by check or credit card and may be made by mail, phone, website, or fax. All phone, website, or fax reservations are credit card only. No refunds will be made after the cutoff date unless there is a waiting list and your reservation can be filled by someone else. For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

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

2009 Wine Extraordinaire
Sunday, March 1, 2009
2:00 – 5:00 p.m.
Hilton Anaheim Hotel
777 Convention Way
Anaheim

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

~ Ticket Information ~

Now through February 27...

Number of Tickets @ \$50 _____

Designated Driver @ \$25 _____

February 28 to Event Date...

"At the Door" price for everyone @ \$60

Designated Driver @ \$25

~ Payment ~

Personal Check

Credit Card

Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Volunteer Sign-Up ~

Please complete the Volunteer Sign-Up form on page 6 and send in with your ticket payment.

Mail / fax reservation to:

OCWS
2009 Wine Extraordinaire
P.O. Box 11059
Costa Mesa, CA 92627

February Mini-Tasting
"Central Coastal Wines"
Saturday, February 21, 2009
6:00 - 9:00 p.m.
All Locations TBA

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number of Members @ \$25 each _____

Number of Guests @ \$30 each _____

~ Payment ~

Personal Check

Credit Card

Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Volunteer Sign-Up ~

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

Deadline for reservations is Wednesday, February 11. 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
Coastal Wines Mini-Tasting
P.O. Box 11059
Costa Mesa, CA 92627

Winemaker Group
Wine Blending Workshop
Saturday, March 21, 2009
9:00 a.m. to 12:30 p.m.
OCWS Office
Orange County Fair & Event Center
Costa Mesa

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number attending @ \$20 each _____

~ Payment ~

Personal Check

Credit Card

Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

Deadline for reservations is Saturday, March 14. 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. If paying by credit card, send your reservation in to the OCWS office. If paying by check, please send your reservation and check to Jim Graver, 27135 Via Aurora, Mission Viejo, CA 92691. For information, call Jim Graver at 949.581.9599 or email to wine-master72@earthlink.net.

Mail reservation to:

OCWS
Winemaker Group Blending Workshop
P.O. Box 11059
Costa Mesa, CA 92627

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