

The Wine Press

Dennis' Dialogue...

It's March already with spring and summer just around the corner. With that, we are heading into our busiest season for volunteers. Plans are in place for signups for the upcoming Commercial Competition, Homewine Competition, and the Wine Courtyard. These are three of our most labor-intensive events and the "heart" of the Society. I encourage our membership—and especially our new members—to come out and get involved. We have assignments for all types of volunteers from wine movers to paper pushers. There are enough activities to

keep everyone busy and we really can't accomplish them without your support. Check the dates on our calendar and set aside time in your schedule to participate.

The next major fundraiser, the Wine Auction, is set for this month. The Cellar had about the same amount of wines remaining as last year. There should be plenty of wine available for purchase, so bring your money, credit cards, or check book and bid on that hard-to-find medal winner. This is a fun afternoon of food and wine and an op-

portunity to stock your wine cellar with wines that may not be available in wine stores. Check the article in this newsletter and mark your calendar for a day of competitive bidding.

We received several donations for a scholarship fund in memory of Larry Pearce. The contributions will be allocated to one of our supporting colleges and universities in a few months. If you are planning to donate, please do so as soon as possible.

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Volume 33, Issue 3 ~ March 2009

2009 Wine Auction & "Pick Your Own Lot"

This is it! This is your last reminder before the big event. The annual OCWS Wine Auction is set for Sunday, March 22, in Building 16 on the OC Fairgrounds and Event Center, and the PYOL is scheduled for Saturday, April 11, in the Parade of Products area on the Fairgrounds.

This is your last chance to

cash in on great buys to replace all those bottles opened during the holidays. The price is \$20 per member, which includes admission to both events. For additional info on both events, please go to the OCWS website and review last month's newsletter.

At the Auction, you will have the opportunity to bid

on premium four-bottle lots of wine in both a silent and verbal auction format. The Auction sort crew has been working very hard, and have prepared over 500 lots to date. We expect to have well over 900 lots available for purchase at the time of the Auction.

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- March
- 1 Wine Extraordinaire ~ Anaheim Hilton Hotel
 - 19 Home Winemaker Group ~ Planting A Vineyard ~ OCWS Office, OC FEC
 - 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, Per Bacco, & Windemere" ~ DoubleTree Hotel ~ Santa Ana/OC Airport
 - 11 PYOL ~ Parade of Products Area, OC FEC
 - 25 Mini-Tasting ~ "Sonoma Reds" ~ Details in newsletter
 - 25 Home Winemaker Group ~ Cal State Fresno Tour ~ Details TBA
- May
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- 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)

For those members reading *The Wine Press* on line, you may have noticed we included a short "Happenings" for the current month in the notification email. Hopefully, this will give you a quick look at the events for the near term. The complete articles will still be part of the online newsletter. Any comments as to its usefulness would be appreciated.

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

Dennis Esslinger

Auction / PYOL... (Cont'd)

(Continued from page 1)

Remember, you must attend the Wine Auction to be eligible to attend and buy wine at this year's PYOL. The PYOL is a great deal as most of the PYOL wines that were submitted for the Commercial Competition retail for a much higher price. At \$5 per bottle, this is the perfect opportunity to pick up some everyday wine at a very reasonable price.

Sorry, only OCWS members may attend the Wine Auction & PYOL. Additionally, please remember that all the Wine Society events are for adults only. As such, we ask that you please refrain from bringing underage guests and children to our events.

Bidder catalogs will be available in the OCWS office on Monday, March 16. Cutoff for signup is Wednesday, March 18, to allow time to prepare the necessary paper and computer work for the bidding process. Just a reminder—no admittance will be allowed without prior registration.

Looking forward to seeing you at both events!

Kevin Coy

Dine With Wine

Our latest Dine With Wine event was hosted at Dave & Busters at the Block at Orange, on Tuesday, January 20. If you missed this one, you missed out on a very fun time!

Okay, okay, so Dave & Busters isn't Mr. Stox or First Cabin at the Balboa Bay Club (Hint: look for this restaurant in the future). But Dave & Busters can be a very fun place! Mix some outstanding wine with great company and a few pool cues and who knows what the outcome might be!

Seventeen OCWS members participated in this outing (though I will admit, I was really hoping for 20). Fourteen of these members participated in the first-ever OCWS Billiards Tournament. Team "Any Winers" was the favored team, stacked with John Goodnight and yours truly! Team "Thunderballs" with Dave Brown and Janie Goodnight were well-known contenders. Team "Fishheads" with Bob and Marjorie Trout promised to be a formidable duo, especially after Marjorie received her first on-sight lesson from Billiards Pro John Goodnight. Team "LongShot", with new members Deanne and Jeff Paskil, were just that! They were unknown long shots as new members to the OCWS. Team "The Losers," with Ken and Cheryl Knapp were sleepers who fooled us all! Team "Dish Fishers" with new members Carla Dishanni and Haidy Fisher, looked great playing pool! Carla had us all worried when she walked in like a pool shark with her own pool cue case in tow. Team "The Zinners" with Kristi Bullock and Jim Burk were another duo who looked great playing pool. Jim was so serious he actually set his camera down for a few minutes!

So, I know you're all dying to know the outcome! The favored team, "Any Winers" sunk quickly with yours truly not quite holding up his end of the bargain. Partner John Goodnight was a good sport about it though. The final game came down to "LongShots" players Jeff and Deanne Paskil and "The Losers" players Ken and Cheryl Knapp. Did I say that "The Losers" were sleepers? Well, both players said they had little experience and figured they'd be out quick enough to sit and enjoy their wine. Yeah right! They continued playing throughout the night until "LongShot" finally took them down to win the tournament! Both teams were awarded with two bottles of OCWS wine, with the First Place winners choosing the pick of the litter!

I apologize to all for not putting together a Dine With Wine

event in February. This past month, given the planning for the Extraordinaire and the Auction/PYOL just got too crazy and I couldn't keep up. Please consider joining us on Sunday, March 15, for an evening at Lizarran Tapas Restaurant in Fullerton. I'm working with the owner right now to prepare a menu that all will enjoy. Look for upcoming e-mails on future events.

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

Kevin Coy

P.S. 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*

2009 Commercial Competition

OCWS members are already busy working on the 2009 Commercial Wine Competition, the flagship event for our Society. This year's competition is scheduled for June 6 and 7 at the Hilton Hotel in Costa Mesa. 2009 marks the Society's 33rd year holding this highly-acclaimed competition of California wines.

The Commercial Competition provides us with the wine inventory that is served at the Orange County Fair and revenue from those sales offsets the cost of conducting the Competition and also helps to support the goals of the Wine Society.

I would like to take this opportunity to introduce this year's chair of the event, David Hirstein. David is a long-time member and Past President of the OCWS. He is joined by an amazing committee of seasoned veterans of the Commercial Competition. Below are some important dates to put on your calendar and details on the volunteer opportunities available for you to join us for this key OCWS event.

Carolyn Schoff

Commercial Competition Board Liaison

EVENT	DATE	LOCATION
Bagging	June 2, 3, & 4	OCFEC
Wine Move	June 5 & 8	OFEC / Hilton Hotel
Competition	June 6 & 7	Hilton Hotel
Wine Sorting / Ribbon Mailing	June 27	OCFEC

Competition Volunteers Needed

The 2009 Commercial Competition will be held the first weekend in June and your assistance is definitely needed. This event is a wonderful opportunity to meet winemakers, enjoy good food, and become better acquainted with other OCWS members.

There are many areas where volunteers can help—stewarding, glass washing and drying, and computer input and verification. A sign-up form is included in the newsletter that identifies stewarding days, bagging nights, and other work parties with the times and dates. In order to qualify for stewarding, please sign-up for two additional work parties including one of the bagging nights and one of the other work parties such as moving wine to and from the hotel, set-up, sorting, or ribbon mailing. We need your support for our work parties in order to run a successful competition. The good news is that we will have contract workers to help with the heavy lifting for the moves to and from the hotel as well as the sort. New members are encouraged to participate. No training is necessary as newer members will be teamed with competition veterans.

The deadline for signing up is April 25. You may fax your form to the OCWS at 714.546.5002 or mail to PO Box 11059, Costa Mesa, CA 92627. If you have any questions, please feel free to phone me at 714-326-8014 or e-mail at lbrown@ocws.org.

We look forward to your joining us for this important event.

Leslie Brown

Volunteer Coordinator

April Mini-Tasting ~ “Sonoma Reds”

dance on our Mini-Tasting program, and as such, encourage you to sign-up early as some sites tend to fill quickly.

April Mini-Tasting
“Sonoma Reds”
Saturday, April 25
OCWS Members’ Homes

Jim Beard

The second Mini-Tasting of the year will be held on Saturday, April 25, 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 be red wines from Sonoma County. This area has a large number of wines to choose from since there are more than 55,000 acres in Sonoma County planted to grapes and approximately 200 wineries. Sonoma wine growing regions include Alexander Valley, Bennett Valley, Chalk Hill, Dry Creek Valley, Green Valley, Knights Valley, Northern Sonoma, Rockpile, Russian River Valley, Sonoma-Carneros, Sonoma Coast, Sonoma Mountain, and Sonoma Valley.

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, April 15.

Desserts may be limited at the discretion of the host. We ask each attendee to call the host 2 to 4 days prior to the tasting to advise the host what food the attendee desires to bring. Using this approach, attendees will enjoy a greater variety of food pairings with delicious wines. We have a high atten-

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 February Board meeting.

*Jan Draper
Henry Jenkins and Sally Ann Salisbury
Catherine LaTempa and Ann Keith
Sandy Neal and Lane Aldrich
Mary and Robin Olsen
Christina Reyna
Richard and Donna Toral*

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. The Orange County Fair Commercial Competition will be held the first weekend in June. This is a great volunteer opportunity, a chance to meet winemakers as well as other members. See the articles and sign-up forms in this newsletter.

As of the February Board of Directors’ Meeting, there are 968 members consisting of 382 dual memberships and 204 single memberships.

Leslie Brown
Membership Chair

Alcohol Server Training

I know it is only March and the 2009 OC Fair is months away, but time is ticking for you to schedule an Alcohol Server Training class in April or May. There will be no classes held in the month of June due to the requirement of the OC Fair that all badge requests be submitted by June 1. If you were certified in the Alcohol Server Training (TIPs) class in 2006 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. 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 10, and ends on Sunday, August 9. 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*.

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 (Yes, it does not seem logical that people would actually do that but there were members last year that did exactly that). There needs to be at least 10 attendees for the class to be held. All classes are held on the OC Fair and Event Center on the first floor of Memorial Gardens. 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

Planting a Small Backyard Vineyard

March 19, 2009

9:00 a.m. to 12:00 noon

OCWS Office

OC Fair & Event Center

The Winemakers Group will be presenting an evening lecture on planting and maintaining a backyard vineyard. The Southern California region provides an ideal Mediterranean-style climate that can produce excellent wine and table grapes. A number of Wine Society members have planted their own home vineyards and will be sharing their knowledge and experience. Subjects that will be covered include selecting which grapes will be best for your soil and climate conditions, when to plant, installing a simple trellis system, drip irrigation, controlling pests and disease, harvesting, and pruning. The lecture will be followed by samples of cheese and some small vineyard award-winning wines. If you have ever thought about planting a grape variety at home, this is the workshop to attend.

There will be a small program fee of \$5. Please e-mail your reservation to Jim Graver at winemaster72@earthlink.net. Please send your check for admission (payable to the OCWS), to Jim Graver, 27135 Via Aurora, Mission Viejo, CA 92691. If you have any questions, give me a call at 949.581.9599.

Wine Blending Seminar & Workshop

March 21, 2009

9:00 a.m.-12:30 p.m.

OCWS Office

OC Fair & Event Center

Blending different batches of wine is a practice more 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 wines that 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 its 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' blends to see which group comes up with the "Master Blend." This is a great workshop to help improve some of the middle-of-the-road wines that may be improved

or enhanced by a little blending. Make sure you send in the sign-up sheet in the newsletter.

There will be a lab fee of \$20 per person to cover the costs of materials and handouts. Deadline for sign-up is March 14, 2009. For additional information, please give me a call. Mail your check to me at my residence address above.

Cal State Fresno Wine Sensory Program

April 25, 2009

Enology & Viticulture Department

The Winemaker Group is having Cal State Fresno Enology and Viticulture Department present a Wine Fault Workshop for those interested in attending. This workshop is not intended for just winemakers, but for anyone who would like to "hone" their wine tasting capabilities and enable them to identify various faults in wines including like Brett, Hydrogen Sulfide, VA (corked) and others. The seminar will be given by Dr. Susan Rodriguez of the Enology Department as assisted by several graduate students. The price will include the Saturday seminar, a continental breakfast, lunch, and a vineyard and winery tour with the Vineyard Manager. That evening, we usually have a barbeque at Dr. Wample's home with a sampling of many varieties of fine wines and wonderful foods. Dr. Wample is the Department Head of Enology and Viticulture .

If you are interested in attending, mark your calendar. Details and costs will follow shortly. For additional information, e-mail Jerry Guerin at jeromeguerin@earthlink.net.

Wine Making Equipment Rentals

The OCWS Winemaker Group has a variety of winemaking equipment available for rent. The following is a list of the equipment and the rental rates and maximum period of rental...

Note: Although available, the SO2 Analyzer is not available for personal rent due to the complexity, expense, and technical aspects of the equipment. All SO2 tests are performed during

ITEM	RENTAL PRICE	DURATION OF RENTAL
1,000 lb. Grape Bin	\$5	5 Days
Floor Corker	\$5	1 Week
Crusher / Destemmer	\$15	3 Days
Enolomatic Wine Bottler	\$10	1 Week
Basket Press	\$5	3 Days
SO2 Analyzer	\$3	Per Test (See Note)

(Continued on page 10)

April Tasting ~ “Per Bacco”, “Sextant”, and “Windemere”

April Tasting
Friday, April 10
DoubleTree Hotel
Santa Ana / OC Airport
201 East MacArthur Boulevard
Santa Ana

The Sextant story began in 1982, when Glen Stoller, a Soil Scientist and proud alumni of Cal Poly, and Terrie, a former teacher, founded Sunridge Nurseries. The company specialized in grape root stock and provided “starter” fruits to many wineries around the United States. Their company slogan is “Where the Vintage Begins.”

Craig Stoller joined the family business in 1992, upon graduating from Cal Poly where he studied Horticulture and has been very instrumental in taking the company to new heights. He has developed the company’s international working relationship with Intav-Enra of France, where Sunridge Nurseries was chosen to import wine grape clones only made available to the United States through their established program. Craig’s deep understanding of nurturing vines and his pursuit of perfection led him to his next venture: the development of new fruit varieties. With his new perception on the growth process, Craig’s goal is to improve the growing control, taste, and sizing of the fruit.

Opportunity knocked when an older Chardonnay vineyard came up for lease. They jumped at the chance to use Craig’s vineyard skills to farm this property. Their dreams and hard work finally came together when their first vintage, their 2000 Edna Valley Chardonnay, scored 90 points from the Wine Enthusiast. The next few years found them producing Pinot Noir and Pinot Grigio. These new wines were also fortunate by garnering 90 points for their initial release.

Currently, Per Bacco produces Chardonnay, Pinot Noir, and Pinot Grigio, and limited production runs of Sangiovese, Syrah, Petite Sirah, and a dry Rose.

In 2004, with vineyard property already developing in the chalky hills of San Ardo in Southern Monterey County, the Stoller’s added to their vineyard properties and found an exceptional piece of land rich in terrior in Templeton, California. Upon using the land for clonal winemaking and seeing the product from vine to wine, they decided to create Sextant Wines. Named after their journey and the Stoller’s passion for the open water, it was only apropos that the tag line become Navigate... Explore... Discover... which is exactly what they did.

While traveling in Europe, Craig and Nancy found themselves falling in love with the Rhone style wines. As they were becoming known for their Zinfandel in the Paso Robles region, they took their adventure and set sail by releasing their own Rhone varietal wines and formed *10 Knots Cellars*.

Most recently, the Stoller’s had the chance of a lifetime to own the oldest vineyard in the Edna Valley appellation—Windemere Winery. Windemere was developed in 1974 by Cathy McGregor and her father, who created award-winning Pinot Noir and Chardonnay varietals. Honored to have the opportunity, the Stoller’s added Windemere to their family of fine wines.

The Stoller’s look forward to one day developing the land in Edna Valley as a permanent tasting room and hospitality center for all of their wines.

Having these three wineries on hand to share with us their fine assortments of wines should prove to be a “sell-out” event. As such, be sure to get your reservation in early. An advance sign-up is located in the newsletter.

Chris Cunningham

2009 Wine Award Book

We are now making plans for the 2009 Wine Awards Book. During the past two years, we have been able to increase the number of ads placed by wine shops, restaurants, and other related business. Their support has gone a long way towards reducing our "out of pocket" expenses to publish the book. However, I need help to continue this growth.

Please email the business name, address, contact person, and telephone number of any business you believe may want to advertise in our Wine Award Book. I will contact them personally.

My email address is dwdeeble@cox.net. Your help would be greatly appreciated.

Dan Deeble
2009 Awards Book Chairman

Winemaker Newsroom (Cont'd)

(Continued from page 8)

our Quarterly Potluck events and require advance reservations to have their wines tested.

Rental fees collected are used to purchase necessary chemicals, repairs, and additional equipment. To rent the available equipment, contact Jerry Guerin or Jim Graver. Equipment must be returned clean and in good order for the next rental. Duration of rentals is determined by the equipment demand. This is especially applicable during the "grape crush" times of the year.

For the Winemaker Group,

Jim Graver

The Last Laff...

For all of us who are married, were married, wish you were married, or wish you weren't married, this is something to smile about the next time you see a bottle of wine...

Sally was driving home from one of her business trips in Northern Arizona when she saw an elderly Navajo woman walking on the side of the road. As the trip was a long and quiet one, she stopped the car and asked the Navajo woman if she would like a ride. With a silent nod of thanks, the woman got into the car. Resuming the journey, Sally tried in vain to make a bit of small talk with the Navajo woman. The old woman just sat silently, looking intently at everything she saw, studying every little detail, until she noticed a brown bag on the seat next to Sally.

"What in bag?" asked the old woman?

Sally looked down at the brown bag and said, "It's a bottle of wine. I got it for my husband."

The Navajo woman was silent for another moment or two. Then speaking with the quiet wisdom of an elder, she said:

"Good trade."

Cow Economy...

TRADITIONAL CORPORATION

You have two cows. You sell one and buy a bull. Your herd multiplies, and the economy grows. You sell them and retire on the income.

AMERICAN CORPORATION

You have two cows. You sell three of them to your publicly listed company, using letters of credit opened by your brother-in-law at the bank, then execute a debt/equity swap with an associated general offer so that you get all four cows back, with a tax exemption for five cows. The milk rights of the six cows are transferred via an intermediary to a Cayman Island company secretly owned by the majority shareholder who sells the rights to all seven cows back to your listed company. The annual report says the company owns eight cows, with an option on one more. Sell one cow to buy a new president of the United States, leaving you with nine cows. No balance sheet provided with the release. The public buys your bull.

AN AUSTRALIAN CORPORATION

You have two cows. You sell one, and force the other to produce the milk of four cows. You are surprised when the cow drops dead.

FRENCH CORPORATION

You have two cows. You go on strike because you want three cows.

JAPANESE CORPORATION

You have two cows. You redesign them so they are one-tenth the size of an ordinary cow and produce twenty times the milk. You then create clever cow cartoon images called Cowikimon and market them worldwide.

A GERMAN CORPORATION

You have two cows. You reengineer them so they live for 100 years, eat once a month, and milk themselves.

AN ITALIAN CORPORATION

You have two cows, but you don't know where they are... You break for lunch.

A RUSSIAN CORPORATION

You have two cows. You count them and learn you have five cows. You count them again and learn you have 42 cows. You count them again and learn you have 12 cows. You stop counting cows and open another bottle of vodka.

A SWISS CORPORATION

You have 5,000 cows, none of which belong to you. You charge others for storing them.

A CHINESE CORPORATION

You have two cows. You have 300 people milking them. You claim full employment, high bovine productivity, and arrest the newsman who reported the numbers.

A BRITISH CORPORATION

You have two cows...both are mad.

A NEW ZEALAND CORPORATION

You have two cows...and the one on the left is kinda cute.

Until next month, Moo!

2009 Orange County Fair
 Courtyard Volunteer
 Alcohol Server Training
 6:00 p.m. Weeknights
 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

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 ~

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

Sat	May 9	1st	2nd
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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

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

April Mini-Tasting
"Sonoma Reds"
Saturday, April 25, 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, April 15. All reservations must be paid in advance, either by check or credit card and may be made by mail, website, or fax. All website, or fax reservations are credit card only. Since the wine must be purchased in advance, no refunds will be made after the cutoff date unless there is a waiting list and your reservation can be filled by someone else. For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
Sonoma Reds Mini-Tasting
P.O. Box 11059
Costa Mesa, CA 92627

April Tasting
Per Bacco, Sextant, & Windemere
Friday, April 10, 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, April 8. 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
April Tasting
P.O. Box 11059
Costa Mesa, CA 92627

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