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# GREEK TRADITION - VIRGINIA WINE

For our June tasting event, the effervescent Evy Papadopoulos Patti brought her family's wines to be tasted and enjoyed by our group. She and husband Matt, who also joined us, had just returned from their γαμήλιο ταξίδι (honeymoon) in Mexico. With a warm tan and glow from the previous week, Evy told her family story, their love of wine, and the Greek traditions that makes Molon Lave a unique winery.

Molon Lave wines are made from grapes we are all familiar with here in Virginia, but without a doubt the family's heritage and winemaking style makes these wines extremely drinkable and food friendly. Deb Mims provided wonderful pairings, which complimented each wine.



We began the night with a Kosher Chardonnay. Yes, Molon Lave is the first winery in Virginia to place the Orthodox Union seal on their wine. The OU means they have followed the strictest Kosher regulations for producing their product. The wine itself is the same as their non-Kosher Chardonnay. Same Grapes, Same Winemaker, Same Process – However... (and that is a big however) the winery must have a dedicated area for only Kosher production; including  dedicated equipment, tanks, barrels, bottling and the entire process is done under the watchful eye of a Rabbi.

The second wine provided our second twist for the night. A Pinot Grigio was poured. So what is so different about a Pinot Grigio you ask? Well, this one was a Semi-Sweet wine. When one sees the Italian use of the grape name on the bottle, one normally would expect brilliant acidity, citrus hints and finishes of almond. Not in this bottle, there was honeysuckle and a viscosity that was much thicker than expected. If the bottle would have said Pinot Gris, Alsace, the initial shock factor would have been reduced. Either way this late harvest PG definitely caused some chatter in the room.

The whites were followed by three reds - Chambourcin, Merlot, and Cabernet Sauvignon. After one taste of the medium bodied Chambourcin, most will be tempted to light a grill. Smoke, Spice, and Fruit are an amazing combo. The Cabernet, a fruit forward with mild tannins and a dry finish, was also a Kosher wine, allowing it to be enjoyed at the Passover Feast. The Merlot, which took top honors for the night, was also very fruit forward with subtle berry and plum flavors and had a wonderful finish. It would go well with most meats, but for me this wine just needs a glass and a screen porch.



\*\* The number on the bottle indicates the order tasted.



Vintage	Wine	% of Alc	Cost
2013	Chardonnay	12.75%	\$28.00
2013	Pinot Grigio	13.25%	\$32.00
2013	Chambourcin	13.90%	\$26.00
2013	Merlot	14.00%	\$28.00
2013	Cabernet Sauvignon	13.75%	\$35.00
2014	Kokineli	13.00%	\$28.00

The final wine of the evening was a Kokineli, which is a Rosé. A table wine that goes straight to the heart of traditional Greek wines. Flavored with pine resin, this beautifully colored Rosé was made from a 50/50 mixture of Chambourcin and Vidal Blanc. Like Retsina, the better known pine resin wine from Greece, Kokineli takes on its own identity allowing one to experience in each bottle; the village of the winemaker, the fruit of the region, and the land in which the vine was planted all bound together with just a hint of pine. This is a wine that people love or hate, and I find myself in the love category.

Many thanks to Evy and Matt for making the drive from Warrenton to share the wines of Molon Lave. The members of KGWS raise our glass to Matt and Evy – Stinygiasou! Now everybody throw your glass on the floor and scream OPA! (ok maybe the last part is not a good idea)

## *Shhhh!!!! Don't Tell – Just between us!*

A great wine bargain does not necessarily mean an inexpensive wine. Well the 2012 Melka “CJ” falls into this category. This is a classic wine that combines California fruit and with a touch of old world. There are few who have the respect and reputation that [Philippe Melka](#) has earned in the wine industry. Follow the link to see his résumé. His consulting company, [Atelier Melka](#), has a client’s list that one will find some of the top wineries in CA. Bryant Family, Lail, and Moone-Tsai to name a few. His Napa Valley “CJ” is the entry point into his own wine portfolio and carries a \$70 a bottle price tag. It’s a Right Bank Bordeaux blend of some amazing Napa fruit (76% Cab Sav, 12% Petit Verdot, 8% Merlot, 4% Cab FRANC) that is drinkable now until 2020. I know it costs a lot of money, but if you have ever wanted to taste a \$100 bottle of wine, you can and pay significantly less for the experience. Melka “CJ” can be found at Total Wine. Remember 2012 was a vintage to remember – “CJ” will confirm that for you.

\* Of course the review above is just my humble opinion ☺



***Beam Me Up!***

## ***JULY MEETING***

Next Meeting will be a ***Regional Red Review*** with our VP, Andrew Sutter guiding us through the wine regions of France, California, and Virginia, while enjoying Syrah and Cabernet Franc on our journey. Remember now is the time to RSVP online to save your seat!

