



Terri Newman-Hyde: President

Andrew Sutter: Vice President

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Tom Burckell: Secretary

<http://www.kgwinesociety.com>

Regional Red Review



KG AWS members listened while Andrew Sutter, our group's VP, explained the format for the evening. Our July tasting was a Regional Red Review done in the blind. (*Dang brown bags wrapped around the bottle make it so hard!*) Two varietals and three wine regions were featured in this unique tasting. Offerings of Cabernet Franc and Syrah from Virginia, California, and France were featured. Andrew explained that the line up was done by the role of the dice, so the challenge for the group would be twofold. First, identify the varietal, and then the region of origin.

With all 6 wines poured, and no knowledge of what each glass held, our tasting began. Glasses were lifted as a hush fell on the room. Each person examined, swirled, sniffed, and tasted while going back and forth between their wines in no real order. Everyone was trying to differentiate and group the wines individually. This process repeated until the taster had reached total frustration or their palette screamed recognition. As time went by discussions at each table could be heard with lots of head shaking... *No it is from Virginia! That one has to be Syrah!* Accompanying the tasting, Debbie Britton prepared for the group small plates of bread, cheese, and olives. 🍌😊

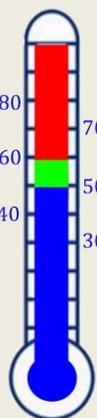


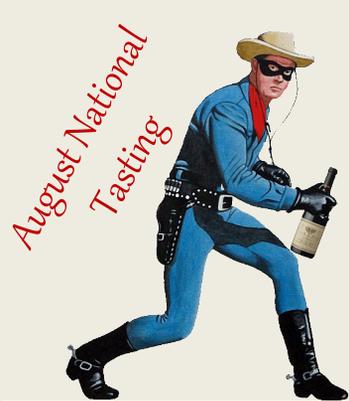
Andrew removed the brown bags providing the big reveal to moans and groans or joyful responses of - YES! Immediately it was evident to all that the arbitrary dice roll provided a line-up that was anything but random. Our first three wines were all Syrah and the last three were our Cabernet Francs. Take that boy to Vegas, because the odds of that happening have to be phenomenal. The scoring did reveal two standouts for the evening. Jean-Luc Colombo, Les Fées Brunes, took top Syrah and Rockbridge, DeChiel Reserve, was the favorite Cab Franc. Thank you Andrew for a wonderful evening and stimulating a lot of discussion on these two classic varietals.

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

No undiscovered gems to report this month, but here are few recommendations for the summer red drinkers out there. I know most have heard - **Drink red wine at room temperature!** But what normally fails to follow... **Please make sure your house is 14th Century Castle located somewhere near latitude 47 degrees North.** The recent hot temperatures we have experienced can be a great time to enjoy red wines if they are chilled slightly. For example: Cab Francs from Lorie Valley or Virginia, Beaujolais (young vintages), a reasonably priced Grenache from Spain or California, and from Austria, Zweigelt. All of these wines shine at a cooler temperature and become not only satisfying, but refreshing. Try thirty to forty-five minutes on the refrigerator door to achieve a 50 to 53 degree wine temperature.

Let me know if you have found a special wine you would like to share with the group.





August National Tasting

The Rhone Ranger! Boys and Girls gather round, it is time for the KGWS National Tasting Event - Friday August 12th. Please RSVP by 5 August for this special tasting. I can tell you kemosabes that it has been quite a challenge for our President and presenter to corral these wild wines. High temperatures, shipping cost, and availability have all been a challenge. The hope to have a two tier tasting for our August and September meetings appears to have been foiled. Don't dismay - We have a six shooter of silver bullets to be enjoyed. **Hi-Yo, Silver!**

	Winery/Wine	Grape	Vintage	Region	Appellation	Alc %	Cost
1	Terre Rouge Les Côtes de l'Ouest	Syrah	2011	California	N/A	14.5%	\$20
2	Jean-Luc Colombo "Les Fées Brunes"	Syrah	2010	France	Crozes-Hermitage	13.0%	\$18
3	Barrel Oak Winery	Syrah	2013	Virginia	N/A	14.5%	\$32
4	Reserve des Vignerons	Cab Franc	2013	France	Saumur Champigny	12.5%	\$13
5	Rockbridge DeChiel Reserve	Cab Franc	2012	Virginia	N/A	13.5%	\$20
6	Easton Vineyards	Cab Franc	2012	California	Sierra Foothills	13.5%	\$25

