

King George Chapter Newsletter March



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Despite a snowy start to the evening, 35 members and 3 guests joined the King George chapter Fri 8 March, 2019 at Oakcrest to learn from member Brad Hanna, about the other Cooper Vineyards. While Virginia has a Cooper Vineyards, recently renamed 53rd; Amador County California has long had Cooper Vineyards. Though the CA Cooper had the name first, they did not file a name claim against the VA winery. Comically, the CA Cooper readily handed out VA Cooper's phone number when they received a number of



calls when the mini cooper race was held (VA sponsored) by the VA Cooper. The Sierra Foothills is one of the speaker's favorite areas for Rhone varietals and Barbera, which was the inspiration for his presentation topic. But on to more about Dick Cooper, the Godfather of Barbera, from the Shenandoah Valley in Plymouth, CA (yes, there is also a Shenandoah Valley in CA too). Dick's grandfather moved the family to the relative calm of the gold mining town of Angels Camp from San Francisco following the devastating earthquake and fire in 1919. In the 1970s Barbera was first planted on the Cooper Ranch in Amador County. Although the ranch is predominantly planted to Barbera, they boast 17 different varietals. For over 25 years, they sold their fruit, but in 2001, they began to produce estate wine. They still sell about 60% of the grapes they grow to about 30 other winemakers annually. The head pruned FPS 06 Barbera clone is grown on Phylloxera resistant St George 25 different varietals and blends each year; one details. The labels are not flashy, but each back member or special animal. Dick's four daughters Roser has made the wine each of the last 17 year at Cooper Vineyards where the lion's share is sold at the tasting room and through the Cin Cin! Wine Club. It may be though that another 5000 cases are produced for outside of the wine club.



rootstock at Cooper Ranch. Cooper Vineyards produces must look closely at the bottle labels to ascertain all the label does have a unique picture depicting a family and one granddaughter all run the business and Mike vintage years. Only about 5,000 cases are produced each

Attendees were treated to 8 wines, presented in pairs to reflect a selection Brad made to highlight some similarity. There were two white wines (a Rhone blend and a barrel aged Viognier), two medium bodied reds (a Carignane and a Grenache), two Italian reds (a reserve Barbera and a Brunello clone of Sangiovese), and two heartier reds (a St. Peter's Church clone of Zinfandel and a reserve Primitivo). Cheeses, olive oil and baguettes were offered for the first two flights with the remaining likely pairing best with the Craisons, gorgonzola crackers, turkey pepperoni, and chocolate truffles. It was noted that these wines are intended to be consumed upon release and without significant aging (much to our



delight). All the wines were so well received; it was hard to determine which were the favorites. In keeping with tradition, more than one vote was allowed. A special thanks is owed to Brad and Deborah who prepared the food for an enlightening and delicious tasting. We were also glad to have Marilyn (Mimi) as a guest of Rachel Jordon, Jodie as a guest of the Hydies, and the Hanna's daughter Stephanie from OR as our guests for the evening. Presentation material can be found at this link:

Wine	Cost /Votes	Overall
2016 Blondie	\$30 (22)	1
2016 La Grande Viognier	\$33 (10)	1
2015 Carignane	\$26 (9)	4
2016 Grenache	\$26 (3)	0
2015 Barbera Reserva	\$40 (24)	20
2014 Sangio Bello	\$44 (5)	0
2015 Zinfandel	\$35 (9)	4
2015 Primitivo Reserva	\$40 (18)	11

[Presentation Material](#)

Business:

President Hyde sought food preparers for May (thanks Patti Damon for stepping up), June and July and both presenter/food preparers for August. Filling those holes will complete our schedule for 2019. She also shared that the newsletter has been posted and copies were available for reading at the tasting. Ideas for future topics are welcome. All dues are paid up. Our IT specialist, Mike Hyde, will be changing the login password effective April 1; expect an email from the president at the end of March.

If there are at least 25 people who would like to purchase tasting glasses of the winery tasting room quality (a little hardier than the previous ones purchased as a chapter), they are on special. The name of the chapter and the pouring line can also be placed on the glasses. Please let Terri know if there is interest.

JUST AROUND THE CORNER

Date	Program	Presenter	Food Preparer
April 12th	Chateau Merrilanne	Kenny White	Stricklands
May 10th		Scott and Rita Allan	Patti Damon
June 14th		Klaus Wittauer	
July 12th	White Port	Walter Rachele AWS Judge	

At the appointed time be sure to RSVP for the April presentation. Look for news as to the location should it change.

Fun fact- we can say the same thing through different communication styles. We didn't plan this for Friday but we had the same thoughts:

There is a wine



glass on Terri's shirt!