

King George Chapter Newsletter May 2020

glasses hold one entire bottle of wine. Take that to the doctor

KGWS Board Members

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AWS headquarters and Willamette Valley Vineyards, who hosted the coveted Welcome Party of the 2012 National Conference, once again teamed up to provide a virtual wine tasting during the pandemic which continues to keep wineries closed. Members could purchase a 2016 and 2017 Bernau Block Pinot Noir and receive 2 Oregon Pinot Noir



when you respond to "How much wine do you drink in a day"? Just one Doc! Thirty-nine members were present for the Zoom virtual

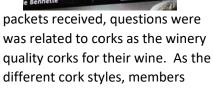
tasting on May 8 led by rep, Wende Bennette, with from the winemaker Joe



winery

cameos Ibrahim

and Founder Jim Bernau. After reviewing the items from the



differences although the new ones should contribute to better



Riedel glasses as part of the tasting. It is purported that the outward rim and shape of the glass enhances the aromas and improves the palette experience. It is true that these

> taken from members. One upgraded to the use of Diam two bottles of Pinot had commented on taste aging. Some felt that the 2017

was weaker. Closures were part of a larger discussion later in the meeting. But I'm getting ahead of myself. Jim described factors and conditions seeking to find just the right vineyard site even knocking on doors near vineyard areas he was scouting during 1981. We learned that the Bernau vineyard, from which the grapes were selected for the Pinots we were tasting, is a 15 acre parcel and has the oldest fruit. Originally planting Pommand and Wadenswil, then later grafting the Dijon clones, 667 and 777 which were gifted from the French. Pinots tend to take on the characteristics of the site where the grapes are grown, such nuances are incredible- soil, sun, etc.- more so than other grapes. The 2016 fruit had very small berries which led to a rich and opulent wine with great tannin structure. It was drinking young but showing wonderfully. The 2016 vintage is believed to be one of the best for Oregon. The 2017 had a beautiful growing season, the yield was so huge that they ran out of space, surprising the entire winemaking team. Both vintages followed the same production process, with about 16 months French oak barrels and 30% in new oak. 2016 had lots of skin, low

juice, whereas 2017 was more juice, less skin. Throughout the evening members interjected with opinions on which wine was more appealing to them and why. Other topics were

addressed including, labeling, AVAs, the Paris vs Oregon exchange. As time slipped by and members were ready to call it a night, we closed off, but not before learning that participating members were locked in for industry discounts for future purchases



from WVV. What a great evening we had. Good wine, discussion and oh the pictures!

June 4 is another AWS Headquarter Sponsored tasting with Chris Pearmund.

Other tastings KGWS has on the schedule include:

	2020 Programs	
Date	Presenter	Topic
June 12th	Dave Loudin	Bonarda Grape
July 10th	Heitmeyer	TBD
August 14th	Paul Koepfinger	Something Koepfinger Style
September 11th	Damons	Old House Vineyards
October 9th	OPEN	
November 13th	Chianti	Burckell
December 11th	All	Holiday Celebration

More details for June 12 came out in Terri's email.