



King George Chapter Newsletter September

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The King George Wine Society continues to find ways for its members to learn about wineries, grapes, and wines while enjoying the artistic presentation skills of our presenters. When we gathered to pick up our wines at the American Legion September 11, it looked more like some drug deal going down out the back of the Damon's vehicle.



And when you checked out the backside of Patti, one really wondered how the evening would unfold.



But, alas,

Patti was in character as she had conducted a lot of research on the evolution of Old House Wines and labels in her quest to educate us. While the crowd was small, only about 13 tasters, the fun and learning was broad.



This author was unable to follow virtually, but did have the presentation to track material found during the research. Six wines were presented. One could compare the two Vidal Blanc varietals produced in different styles. Members also tasted a Rose', a red blend, a Chambourcin and a Petit Verdot.

Old House is Virginia's 1st Trifecta, having a winery, brewery and distillery. As much as tonight's presentation is focusing on the wines, it is also on the labels. Old House grows, harvests, ferments, ages and

bottles all wines on site. Harvest is from early September to late October; grapes are picked in the cool of the morning. Each vine yields two bottles of wine, 25 cases per barrel (60 gallons). Hybrid grapes include Vidal Blanc and Chambourcin. Vinifera grapes include Cab Franc, Cab Sauv, Chardonnay, Petit Verdot and Viognier. Old House uses both French and American Oak- Typically French Oak barrels are more subtle and spicy and American Oak barrels tend to be stronger in flavor.



The first wine, Cloverhill, is made up of 100% Vidal grape (0.5% residual Sugar). Half the grapes are aged in French oak giving the wine a nice roundness up front; the other half are fermented and aged in stainless steel to preserve acidity, giving the wine a crisp finish. The Label depicts Clover Hill, an 18 Century farmhouse located on Rt 3.



Wine 2 was Vidal Blanc. This wine is a Semisweet white wine with floral notes. The tanks are chilled stopping the fermentation process, leaving 2% residual sugar. Crisp taste with a touch of sweetness. The Label was painted by the owner of the farm, Corky Cronk when she was 16 (The painting was found in the house when renovating and was made into the first label- The original hangs above the piano in the back hallway).



Rosie's Rose´ has a bright pink color with an intense raspberry flavor (60% Vidal, 40% Merlot). Serve chilled, this off dry wine is refreshing to the senses and has a crisp taste with a touch of sweetness (~1% residual sugar).

There is no “official” history behind this label. However, the story goes that Rosie is the local prostitute who once worked the Bottom, but is now a more respectable bar maid!

Moving on to the reds.... Melange de Maison is a fun light bodied blend consisting of every varietal grown on the property (25% CF, 25% Merlot, 25% PV, 10% Vidal, 10% Malbec, 5% Chard). This wine is dubbed the “kitchen sink”. Recommend serving slightly chilled. Fruity up-front flavor. This label’s original painting is hanging in the winery. A traveling artist came by on a rainy Wednesday afternoon when he had the place almost to himself; he set up his easel in the back yard and painted his own vision of Old House.



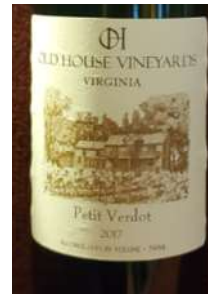
WICKED BOTTOM- Notice the picture above!!!

This 100% Chambourcin is barrel aged to integrate the fruity character with oak structure creating a complex, yet approachable red wine. Aged in American Oak for one year; a lot of fruit up front with a soft dry finish. The label depicts what it must have looked like to be in the bottom with all the ruckus going on with the woman with the shoe hitting the “gentleman” over the head. In the 1700s Stevensburg was named the town of York. Rt 3 was heavily travelled (including presidents) because it was the main road from Washington to Charlottesville... it is said that Thomas Jefferson wanted the town of York to be the site for UVA though it was too Wicked.



There were 7 taverns there and the overflow would get pushed down to the bottom where there was prostitution, cock fighting, gambling, and drinking so they named it Wicked Bottom.

To round out the evening, the Damon's presented the sixth wine, Petit Verdot. This full bodied complex wine has aromas and flavors of black cherry and plum (100% PV). One of two house wines (subject to change from year to year). Intense, yet soft, tannins and a smooth lingering finish. The label depicts the 1890 homestead and is reserved for house wines.



Wine	Price Before 25% discount	Overall Favorite
2017 Cloverleaf	19	3
2017 Vidal Blanc	19	0
2019 Rosie's Rose´	19	4
NV Melange de Maison	22	1
2018 Chambourcin	20	6
2017 Petit Verdot	29	5

-----WHAT'S AHEAD-----

The chapter continues to hold virtual tastings. City Vino has graciously made arrangements for us to be treated to an evening with a winemaker! Rodrigo Redmont, of Tenuta Talamonti will be presenting his wines and sharing experiences from his winery. We start at 7:30.

Tom Burckell has been undertaking a rigorous study/class on Spanish wines and is planning on exposing us to a number of grape varieties that you typically wouldn't know about. Venue plans for his November presentation are being discussed and well as the holiday party. More information is forthcoming. Remember to visit the King George Wine Society website as well as the American Wine Society's. Not only are they supporting a virtual national conference, they also inform the membership of other tasting opportunities.