

## King George Chapter Newsletter October

## KGWS Board Members

Chair/President - Terri Hyde - president@kgwinesociety.com Vice President - Scott Such - vicepresident@kgwinesociety.com Treasurer - Chris Strickland - treasurer@kgwinesociety.com Secretary - Denise Gibson - secretary@kgwinesociety.com IT - Mike Hyde - it@kgwinesociety.com All of the above: Board@kgwinesociety.com Chapter website - www.kgwinesociety.com

Wow, we were treated to a presentation from Rodrigo Redmont from Abruzzo, Italy, who spoke over Zoom in the

middle of the night to reach about 24 members on October 10th. This is our speaker. Once again the KGWS found a way to continue our wine education. While members were getting their Zoom accounts established, stories flowed about experiences in Rome and other tidbits. You never know what being a Steelers fan can lead to! After business was conducted (notes are provided further in this newsletter), Rodrigo began



sharing his immense knowledge and stated that maybe not too many people are aware of Abruzzo which is a bit off the beaten path. Wouldn't you like to be at this site?

Harvest is underway; the weather was good and because of climate control, the coggling moth (like a butterfly) that digs deep holes into the grapes was minimal. They can be fought off by applying ashes as the vineyard follows sustainability practices. Grass management brings along spiders for protection. They use pergola training for the vines. Grapes are grown horizontally. Abruzzo is the 3rd

lowest densely populated region of Italy. Discussion continued and then the tastings began. Here are the wines we were treated to.



Wine	Cost \$
Talamonti Trebi Abruzzo Italy 2018	14
Talamonti Pecorino Abruzzo Italy 2017	18
Talamonti Rose Cerasuolo d' Abruzzo Italy DOC 2018	14
Talamonti Moda Montepulciano d'Abruzzo Italy DOC 2018	14
Talamonti Kudos Red Blend Abruzzo Italy 2015	23
Talamonti Saggi Montepulciano d' Abruzzo Italy 2015	18

This author was able to catch notes about the first 4 wines and then Zoom just got in the way. Trebi's mid palate is reflective of the central southern soils which

are rich, sun hits vineyard more and the grapes provide a little more weight to the wine. This vintage had good acidity; grapes had a lot of time to ripen. 2018 was a great season. Moving on to the Pecorino, wine 2. This grape revolutionalized the Abruzzo region; they kicked-started the Premium Identity of Abruzzo. The wine is good with spicy dishes or lobster. It has a mineral quality, gentle acidity. It might remind you off a French style Sauvignon Blanc. The 2019 Rose was next up and serves an essential wine of Abruzzo. Drink it anytime with everything. There is enough flavor to pair with meats. The cherry like coloring connects the flavor and color to the Cerasuolo appellation. The next three wines were all produced from the Montepulciano grape (wine 5 also had Merlot). Moda is fine for vegetarian dishes as well as cheese and stews. Additional information about wines 4-6 can be obtained by reviewing the presentation posted on the KGWS website. The evening was enjoyable by the viewers.





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## **Business**

The little bottles for tastings are to be used regularly when needed, but they are meant for chapter activities. If they are not returned when requested, members will be charged.

Virtual AWS conference registration is open. While there is no fee to do so, wines can be purchased to taste alongside the presentations, if desired. See the emails released by headquarters.

A survey will be released regarding future tastings. As of this newsletter, it has already gone out. Your Board asks that you respond in order to collect as many desires as possible for the November tasting and the holiday party. Notify Terri is you did not receive the email.

Terri thanked Rita for her efforts of tonight's presentation and Rodrigo for providing it in the middle of the night for him.

Voting for new officers will take place at the next meeting.