



King George Chapter Newsletter November

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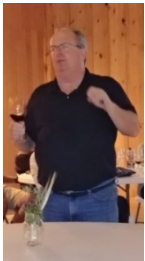
Welcome to our newest members, Ken and Lora Pierson, and Hilari and Darrell Myers who were introduced to the Chapter at the 10 November meeting held at Backporch Vineyards.



Thank you to Rick and Lorrie Gump who provided 37 members with a beautiful venue to physically



gather while following safe social distancing practices. While we have been able to see some members during our Zoom presentations, watching members walk into the barn brought energy to the group. We congratulated the Mims on their dedicated efforts to slim down - we almost didn't recognize them- and we reacquainted ourselves with others not typically participating via Zoom.



Tom Burckell's passion for Spanish wine led him to undertake an intense educational study and inspired him to develop tonight's tasting. His presentation focused on exploring the back roads of Spain to introduce less widely known grapes. Prior to this evening, members received suggested food pairings for each of the wines we would be tasting. He started by honoring our Military with a bubbly named Biutiful. He regaled us with country facts relating that there are 17 regions each having their own executive, legislative and judicial powers. As we traveled through the appellations, recommended serving temperatures were relayed as well as some of the facts of the area. Tom highlighted wines from the DO Ribeiro, DO Empordà, DO Getariaka Txakolina, DO Utiel-Requena, and Balearic Island regions produced from grapes such as Macabeo, Treixadura, Garnatxa Blanca, Hondarribi Beltza, Bobal, Callet, Fogoneu, Manto Negro and Monastrell. The evening showed us wines with herbaceous bouquets, spices and cloves palates, complex long lasting finishes, bright acids, deep ruby coloring, savory aromas, wild raspberries - a full complement of aromas. Our last wine was developed in the Solera method. The 2012 vintage was one of the 3000 bottles pulled from the 1948 barrel. This Fondillón is an unfortified semi-sweet Monastrell and is only produced by 8 companies. We truly enjoyed getting together again and having such a variety of unique wines. In usual fashion, Tom delighted us with his wine knowledge and intermittent humor. We later learned that the Wine Scholar Guild recognized Tom with the designation as Spanish Wine Scholar having successfully passed the requisite certification exam and graduating with Highest Honors. Congratulations and thank you for a tremendous evening.

Presentation slides have been posted to the chapter website.

WINE	Cost- \$	Votes
Issac Fernandez NV Biutiful Cava Brut Nature	13	starter
Coto de Gomariz 2018 The Flower and the Bee	23	9
Perelada 2016 Nomes	NA	4
Ameztoi 2019 Stimatum	24	2
De Moya 2015 Justina	12	17
Ánimanegra 2017 AN/2	31	17
Primitivo Quiles NV	67	8
Fondillón Gran Reserva Solera 1948		

