



King George Chapter
January 2022
www.kgwinesociety.com

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Long standing member Brian Jones reemerged - the great speaker we remember from the past- to talk to 17 in person members, 1 guest (Allan's guest Hailey Altersitz who we put to work) and 11 remote viewers on Jan 14 at the American Legion. Through his humor and casual tone he shared why he chose his topic despite learning that he did not descend from Sicilians. Olives and wines are the biggest export, soil is poor for agriculture, but good for grapes. The bush versus trellis growing system requires hand picking, but provides good protection from wind and the Mediterranean climate. Jenni provided a plate of bread, salted ricotta, peccarino/romano, aged provolone, olives and capanata, all imported from Italy, to pair with the wines.



REMINDER

Yearly dues are now payable. \$20 per member

Brian emphasized the pronunciation of each grape and we started with Cartarrato from a small producer. The 2020 Castellucci Maino Bianco was citrusy, clean, a little tingling in the mouth but with little aftertaste. It received the most votes for white wine of the evening. We went to southern Sicily next to try Grillo used to produce 2019 Valle dei'Acate Grillo Zagra which was touted as a fuller pinot grigio. Hints of minerality were cited along with low tannins. As we moved toward Mt Etna, Brian shared that the volcano has several eruptions, but they are mostly limited to the summit - lots of smoke, but not lava. The 2018 Alta Mora Etna Bianco was bright yellow with an herbal finish and some spice. Its grape is Carricante. Staying at Mt. Etna, we turned to reds to try the 2019 Tenuta delle Terre Nere Etna Rosso made from the Nerello Mascalese (predominant) and Nerello Cappuccio grapes. Brian indicated this was an entry level wine from younger vines and it was not fruity, more like dried herbs. As we moved on to the 5th wine Brian shared a story about how he thought his great grandfather was the Godfather because of family traditions and stories, but alas he was just heavily involved with the rotary. In typical Brian dry wit, he mentioned that he hoped he was from goat herders having learned his family was from Ortona dei Marsi (sheep/goats main product of the area), not the mafioso, to which we exploded in laughter. Frappato was introduced through the 2019 Valle dell'Acate Il Frappato which was somewhat lightweight, very floral and drinkable now. The 2015 Lamura Nero D'Avola rounded out the evening and was produced from the most likely better known grape which loves dry heat, was plummy, peppery and fruity. The grapes were grown in Sicily, but the wine produced in Trento and was the one wine in a screw top bottle which can be stored upright. This was the favorite red and wine for the evening. Members expressed delight at the education and wine they received. Thanks Jones.

February 11

Jim Mims, 3rd longest standing KGWS member is BACK!!!

Join us at the American Legion, 730 as he travels through Portugal.

Presentation Openings available: July to Nov
 Please sign up.

What's Upcoming

Date	Presenter	Topic
11-Feb	Mims	Portugal
11-Mar	Burckell	
8-Apr	Damon	East/West Coast
13-May	Niznik	
10-Jun	Gibson	Aromas



Hailey



Wine	Grape	Alcohol	Fav W/R	Overall	Cost
2020 Castellucci Miano Bianco	Cartarrato	12%	14	10	\$23
2019 Valle dell'Acate Grillo Zagra	Grillo	13%	3	1	\$25
2018 Alta Mora Etna Bianco	Carricante	12.5%	10	7	\$35
2019 Tenuta delle Terre Nere Etna Rosso	Nerello Mascalese	13.5%	9	2	\$29
2019 Valle dell'Acate Il Frappato	Frappato	12.5%	3	2	\$26
2015 Lamura Nero D'Avola	Nero D'Avola	13%	12	11	\$15

