



King George Chapter
February 2022
www.kgwinesociety.com

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Jim was back in only Jim fashion. With his laughter at himself, humility about his knowledge and his comic demeanor, 22 members of the King George Wine Society thoroughly enjoyed an evening learning about Henry the Navigator, who propelled Portugal into historical prominence, and, that many grapes of the country are really hard to pronounce. We tasted 2 whites, 3 reds and closed with a Madeira much to the attendees delight.



Starting with Aveleda's Vinho Verde Praia, Jim explained that this wine is representative of Portugal with its effervescence. Aromas of pear & citrus were present and peach notes were found on the palate. The refreshing crispness is typical of this region. While enjoying this favorite white of the night, Jim regaled us in fun facts about Henry's efforts hurting the Arab trade market. During the Age of Exploration, Portugal became a dominant country due to his travels, maps, and navigation logs outlining routes to places such as India. The group moved to the Alentejo DOC in the south, the VolteFace winery, to taste the thick skinned Antão Vaz grape often used in white port. This wine was more golden in color, also having high acidity. Staying at this winery for the first red, Jim



pointed out that the winemaker was showing the new breed of vines such as Alcante Bouschet. Wine 4 is the "Burgundy of Portugal", from the Dão DOC, made from Touriga Nacional, Tinta Roriz, Alfiocheio, Baga and Jaen. If you weren't enjoying the night, at this point you had to laugh at Jim's jokes and attempts to pronounce the grapes names- at his urging of course. With him, not at him!!! Wine 4 was the most expensive of the night and was the favorite red. Moving to the Douro, we tried Roquette and Cazes Douro 2014 which uses French winemaking techniques. Pictures of the soils, schist, and the sloping vineyards were shown. Rounding out the wine tasting was a Malmsey Madeira, a doce, the sweetest of Madeira wines which had several vintages combined in its production. There were notes of dates, figs, blueberries. On the night would be complete without one or two more fun facts- Frances Scott Key was purported to be sipping on Madeira while composing our national anthem. Why Jim became an engineer and not a comedian is most baffling. By the look on Mike's face above, he like many members, was glad to be back and had a great evening learning about Portugal grapes and some historical tidbits. Thanks Jim.



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Wine	Fav W/R	Overall	Cost
Aveleda Vinho Verde Praia	16	4	12
VolteFace Vinho Branco Private Selection Alentejo 2018	7		20
VolteFace Vinho Tinto Alentejo Reserva 2019	2		20
Moreira, Olazabal & Borges Vinha Senna Dão 2015	13	9	44
Roquette & Cazes Douro 2014	6		23
Blandy's 10 Year Malmsay Madeira	n/a	13	37

*Have you paid your
Dues? No? Please
pay chapter and
AWS level dues
soonest.*

Date	Presenter	Topic
11-Mar	Burckell	
8-Apr	Damon	East/West Coast
13-May	Niznik	Ancient Grapes
10-Jun	Denise Gibson	Aromas

Look at the holes after June. Sign-up. Don't want to present? Invite a winery to host us or have a rep come to our location.