



King George Chapter  
Aug- Oct 2022

[www.kgwinesociety.com](http://www.kgwinesociety.com)

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It's been pretty hectic, keeping me behind on the newsletters. I'll try to recap the past few meetings each of which was a little different in presentation style. We had a wine maker presenter, a non-blind national tasting project leader and a guest presenter who just likes to talk with a glass in his hand.



August focused on Gabrielle Rausee wines presented by his son Tim, who is now the winemaker. The whites and rosés presented had no MLF. Several grapes come from vineyards such as Jefferson, Kluge, Blenheim, as well as a couple neighboring vineyards. The Vin Gris (Blanc de Noir); the grape, considered gray, started the tasting. A Gruner was next. This years crop was reduced to produce a medium body and was barrel aged. The grape is resistant to downy mildew. The Dry Rose had several grapes - the thought was let's put all of these "things" together although the grapes were separately fermented. A Cab Franc Rosé, whose grapes were from the Shenandoah Valley, had 3 days of bleed off juice. The Rousanne, partly aged in Terracotta and new French oak, was bottled just three weeks prior to the membership tasting it. Next was Rosso, also aged in oak as well as stainless. It had free run and had higher PH levels. The Merlot Reserve rounded out the evening. Scoring showed the Cab Franc Rosé the favorite non red and the Rousanne led for the white's, followed with the Merlot Reserve as favorite red.



As we moved on to less warm temperatures, at our September meeting Dave Loudin led us in the National Tasting Project aimed at exposing members to grapes of Sicily. Dionysus, the God of Winemaking, brought grapes to Sicily. Dave lead us through winemaking of years past through modern times. Sicily has wide levels of elevation, differences in soils, including decomposed volcanic and igneous rocks as well as climate affects from varying temperatures. He warned fair skinned light haired people to take precautions against the extreme sun. We were able to taste five wines, the sixth had met its doom in transport. The wines cost between \$25 and \$30 with the exception of the last wine which was a smaller bottle at a whopping \$45. It followed the Passito process- it is on the way to making raisins. The Il Moro, Nero D'Avola scored the highest followed by the Ben Rye. The 22 members weren't very impressed with the whites. Thanks to Dave and Kerry, who provided food, for an educational evening.



Walt Rachele, who has spoken to us on white ports in the past, returned from Lovettsville VA for another interesting topic, a vertical tasting of Pinot Noirs from Shea Vineyards, in Willamette, Oregon. Our October meeting was attended by 25 including 8 guests (O'Neals, Ulfers, Barretts, Robinsons), 3 of whom joined that night, (and four others expressed their intent to join shortly) and 3 members who will taste the wines from the small bottles Mike kindly filled during the tasting. After sharing Walt's credentials, he explained that for Pinot Noirs (PN), he tends to select pricier wines due to more effort being made in the production process. He started with a warm up wine, a PN Rosé and then proceeded with the vertical tasting starting from the oldest to youngest to share the more delicate to fruity expressions of PN. During our evening he addressed aging, clones, alcohol levels and the growing seasons for each vintage. We learned that PN is less acidic than other grapes and that many mutations occur in the vineyard. The 2014 had a hot vintage, the 2015 was a tad fruitier and had small berries with likely a better heat to cold ratio. The 2016 vintage had a lot of smoothness and aged in 50% French oak lending to more greater oak influences. As with the 2016, the 2017 vintage had a cooler growing season but will a little less oak. Some people felt the 2018 had "brett" (brettanomyces) which led to a discussion on the pros and cons of this factor, which is a rogue yeast species that can give off a barnyard aroma. Walt rounded out the evening with the 2019 vintage whose growing season was warm and rainy. Walt also pointed out his wine glass, having a large bowl and shaped with a tulip like rim. He was quick to add that this type glass is capable of holding an entire bottle of wine, but he was emphasizing that the large wide bowl allows plenty of oxygen exchange to release aromas.

GUESTS



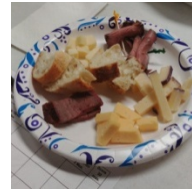
Wines



Board members with Walt



London Broil, cheeses, Venison



The favorite wine and favorite wine paired with the food was the Shea Estate 2016. All wines received 94 or above ratings from Wine Spectator. Typical retail costs of the wines when purchased was \$45.

Wrt business, Terri shared that elections are upcoming and if folks want to take on a role, let her know. She also reviewed the holiday gathering scheduled for the second Friday of December and if you signed up to conduct a tasting for next year, she would have something special for you at the party. Please note Linda Crandall will be leading the November tasting.