



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 Hvde - it@kgwinesocietv.com



It is always intriguing when Linda is scheduled to provide an educational presentation. What might she do differently? When she presented "It's All About the Chemistry" to 23 members and 1 guest at the American Legion on November 11, she set up the room such that attendees could better hear her. She chose to talk to us as opposed to being tied to the projector and this allowed the layout to be modified. Just look at our members and how happy they appear.

Following President Terri's welcoming guest Patty Shippee and new members Teresa and Bob Oneill, she promoted the Holiday party which we decided would commence at 6pm, Friday 9 Dec. As in the past, she will provide a gift to anyone who signs up for a 2023 presentation even if the topic remains undecided at this time. Only crickets were heard when nominations for new officers was called, so by default, the chapter will retain the current officers, again.



Now to the more interesting part of the evening. Linda regaled us with facts about agricultural roles in grape growing. She provided related definitions to organic growing and spoke to practices of clearing lands on the east coast and the negative influence that had on top soils. As people traveled west, they modified how they cleared land based on those learnings. Her talk was focused on organic wines. We compared three varietals and tried to determine which were organically produced. Starting first, we had two Pinot Noirs from Willamette Valley Oregon. The first was actually biodynamic, its counter was organic. Linda relayed that biodynamic wines are organic as well. Some comments heard included that the aroma was nearly non-existent, with the second being very fruity. Two wines from Argentina's Mendoza area were tried, the varietal being Malbec. During this portion of the evening, Linda spoke to the importance of the sun in grape's development and the ensuing wine result. The first Malbec seemed vinegary and was organic, but also older than its counter. Its counter, was a gorgeous color and won the favorite for the night. To round out our comparison we went to Tuscany to taste 2 Chianti Classico's. No specific comments were captured at that point but Linda did ask what food pairings might be good for the tasted wines. Suggestions included that the Pinots were fine on their own, stew would go nicely with the Malbecs and Veal parmesan would be nice with the Chianti Classicos. In response to the question about wines being certified Organic, Linda stated that Europe has the most stringent rules for certification; the US State and National level comes next, but has a little sliding of the rules and that South American rules are even more lax or less stringent than the US. The evening was enjoyed and we learned a bunch. Thanks to Debbie B for providing bread to cleanse our palettes.



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Wine	Organic?	Comparison	Favorite of All
Les Brebis Pinot Noir WV OR 2020	√ (Bio)	13	7
Scenic Valley Farms WV OR 2021	√	9	3
Chakana winery Malbec Finca Los Cedros Mendoza 2017	√	1	0
Ben Marco Malbec Valle de Uco Mendoza 2020		19	13
Cacciata Chianti Classico Reserva Tuscany 2016		11	4
Ricudda CC Reserva Tuscany 2017	√	8	3