



King George Chapter  
February 2023  
[www.kgwinesociety.com](http://www.kgwinesociety.com)

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Thirty-three members and 3 guests met at the American Legion for the King George Wine Society's February 10<sup>th</sup> tasting. We started out with a short business session where Chapter Chair Terri Hyde addressed the possibility of changing Operating Procedures (by-laws) and Standing Rule items. She pointed out that expenses have outpaced income and we may need to adjust, perhaps either to the tasting fees or ounces of pours. She encouraged us to read the material and consider options to be voted on at the March meeting. At a minimum, we would like to reduce# of food preparers waived tasting fee to 1. The displayed chart highlighting the Boards findings will be posted to the website. On to more exciting topics, Mike our IT guru, was busy updating the chapter calendar as several additional sign-ups occurred although there remain a few months to be filled. Terri welcomed Keith and Sigrid Lewis, guests of Paul Koepfinger and Betsy Patterson, guest of James Jackson. It was



noted that Dori and Jeff Weitz are now members of our chapter. They are tonight's presenter, Rita Allan's recruits.



Rita took us on a clever journey getting back to basics. There are many tools available to help in academically assessing the wine being consumed. She provided 6 wines as a blind tasting and each time presented a chart on a different aspect of wine discovery. The first chart showed colors of wine and then we moved to aromas that elicited questions on the significance of the glass in identifying aromas. After reviewing aromas and other features of the first wine, Rita asked what we thought it was. We were stumped and did not recognize the French

Viognier. For the next wine, Rita used a chart comparing sweetness and fruitiness. She shared that sometimes a wine seems to be sweet but really is full of fruit. She spoke about descriptors such as stone fruit and then encouraged us to be more specific, to name what fruit. This undertaking was to help us develop more vocabulary for wine tasting. She also addressed acidity at this point and asked what we thought the wine was. While no one hit the nail on the head, Steve came close to naming a wine within the family. Wine 2 was a Pinot Blanc from Alsace. Wine three focused on Describing Body and the coating on the top of the tongue. Three influences are tannins, sweetness-sugar, and a little on level of fruitiness. Rita circled back to the previous topics, e.g., aromas and bingo several people correctly named the Chardonnay and even the general location, California. After describing the food, fontina, cheddar and swiss cheese, olives- a great palette cleanser and pepperoni risotto and of course bread, we moved onto the reds. We tipped our glasses over the tasting sheets. If the writing could be seen color was considered pale, otherwise it was deep. After covering previous topics, the Pinot Noir was correctly identified, even its location from Oregon. Tannins was the next focus, taking the tongue along the back of the teeth can assist in rating how much tannin is present. We also addressed the finish during this wine's tasting. We were unsuccessful in naming this wine from Sicily. The last wine brought discussion on the influences of Oak aging. Rita addressed the different wood and size of vats. We failed (even our Spanish Wine scholar failed to identify the Spanish Priorat he has enjoyed many times- he knows I was going to poke at him) to



guess this Priorat was from Spain. Great educational session and Rita wrapped it up by showing a chart on varietal characteristics as knowing them will help determine what is in your glass.

then voted on our favorite whites, favorite reds, and favorite overall. The statement the night came from Kerry when she called out "For the first time, I have good taste"



We of

when her choice for overall favorite won. We erupted in laughter, Allan just shrugged.

#	Wine	Fav-White/Reds	Favorite Overall	Cost \$
1	La Sorbonne Viognier 2020	17	4	16
2	Michel Fonne Pinot Blanc Alsace 2018	11	3	18
3	Highway 12 Carneros Chardonnay 2020	2		21
4	Elk Cove Pinot Noir Willamette Valley OR 2021	21	17	39
5	Ventodi Mare Nerello Mascalese Terre Sicilaine IGP Italy 2019	6	4	14
6	Bodegas Mas Alta Black Slate La Vilella Alta Priorat Spain 2019	14	10	29

Next Tasting  
March 10, 730pm  
A Taste of India  
Mike Hyde

2023 JUST AROUND THE CORNER			
Date	Presenter	Topic	Food Preparer
March 10th	Mike Hyde	A Taste of India	Hyde/Bowling
April 14th	Denise Gibson	Land of Enchantment	Suches
May 12th	Damon	Raylen Vineyards	
June 9th	open		

Rita's intentions per wine are synopsisized on the next sheet.

#### Wine 1 topics

- observing the color and intensity of color
- discovering the primary characteristics of the wine in aromas and in flavors
- how & where to smell them in your glass, the glass matters

#### Wine 2 topics

- recognizing wine for sweetness vs fruitiness
- observing the acidity, how much saliva is generated

#### Wine 3 topics

- developing the concept body
- applying topics 1 and 2 to help determine varietal - by identifying what characteristics are expressed will help to narrow the varietal choice

#### Wine 4 topics

- observing intensity, concentration, and complexity. Experiencing the wine through the nose and tongue, determine how the strength of the flavors, determine if the flavors change, determine the number of flavors.
- discovering herbal, spices or other primary flavors that would help determine the wine
- touch into what characteristics are brought about from bottle aging -Tertiary Characteristics, the dried fruits, cooked, stewed fruit characteristics

#### Wine 5 Topics

- recognizing the difference between the concept of a dry wine (level of sweetness) vs. the concept of tannin (drying sensation)
- where do tannins come from and how they are experienced in the mouth.
- tannin nature is how to describe the level of grit experienced.
- observing the length of the finish

#### Wine 6 Topics

- observing secondary characteristics from production. How a winemaker uses oak aging as an influencer in the final product.
- applying topics before to come to a conclusion on wine varietal
- knowing the characteristics of the varietal helps to determine what is in your glass.