



King George Chapter
 June 2023
www.kgwinesociety.com

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 Hyde - it@kgwinesociety.com

Twenty-Five members gathered at the American Legion on Friday, 9 June to engage in another tasting led by Mike Hyde titled: “West, now East (Sanctuary Vineyard)” following the May tasting of Raylen winery located in western North Carolina. Sanctuary is located in the East. Mike wanted everyone to understand the location of Sanctuary – in the outer banks- as the compliment to where Raylen is located so he showed maps and spoke to latitude regarding the ability to have grapes grown east of 95 and be enjoyable or palatable. But before he got “wound up and on his way” everyone was offered Wild Flowers, a rosé made from Syrah and Tannat. One big question is How do you grow grapes in the Outer Banks? There were many more answers to what works and that was the focus at the onset prior to starting with the real wines of the presentation, the first being Pearl, an Albarino with some Viognier and considered Sanctuary’s boldest White wine. While relishing in this nice wine, details of the grape’s location and some history of 7 generations of the Wright Family in Currituck County home to Sanctuary were provided. Next up, with a clever label including a shipwreck referring to the long ago past, was The Triangle, a white produced from Viognier, Chardonnay and Vidal Blanc. Wine three is often seen at the Hyde home, one of Mike’s favorites, the Wild Pony which has some pinot gris grapes as well as four others. Not surprising that he would select that wine to share. Transitioning on to reds, a blend of all 5 Bordeaux grapes was enjoyed from the wine known as the kitchen sink- Morton. It was crafted to realize the cherry flavors. The Shipwreck 2020 was next, with its Syrah, Tannat and Petit Verdot grapes, considered to be one of their favorite red blends. Rounding out the tasting was number 6 with a mighty bold title- Dead Men Tell No Tales. Yes, there is a recurring theme to both the labels and titles of Sanctuary wines. This wine is also made from Syrah, Tannat and Petit Verdot and it was recommended to either be aged a bit or decanted before serving. Theresa Oneill provided small bites to enjoy with the wine. Sadly, no pictures were captured. Do review the presentation on the website; the labels are graphic and fun.

#	Wine	Fav-White/Reds	Favorite Overall	Cost \$
1	Pearl	14	5	20
2	The Triangle	9	3	30
3	The Wild Pony	8	4	30
4	Morton	11	9	20
5	Shipwreck	5	2	30
6	Dead Men Tell No Tales	15	10	40

Next Meeting: Meeting will be held at the Stricklands.

July 14th KGWS Meeting
 Cardboardeaux!

Meeting will be at 6944 Aidan Way, King George, starting at the usual time (1930). There will be a short presentation on the history and benefits of box wine, and then a free-for-all tasting. Tasting sheets will be provided and I hope everyone samples all the wines and grades them fairly.

Stricklands will be providing some food, but everyone is encouraged to bring something to share.

It's a pool party, so bring your suits and towels!

Please, no glasses or glass bottles in the pool area. We have plastic wine glasses if you don't have your own.

Parking is limited, so carpooling is strongly encouraged.