



King George Chapter
August 2023
www.kgwinesociety.com

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Whenever Paul presents, the evening is entertaining as well as educational. This was again the case when on Friday August 11th, 23 members and 3 guests, Kim McClusky and John/Kerry Krauss, met at the American Legion. Paul explained how he arrived at his theme, Old World, New World and Out of this World wines (even though he really meant Ancient World vice Out of this World). He started his presentation in a relaxed, kicked-back manner, sitting high atop his NACHO CHAIR bleeding King George High School signature blue. Now, the Nacho Chair is not highlighting those nice chips dipped



with salsa, but rather, Not Your Chair, if you say it fast. After we got past the laughter, he began to explore the different worlds of wine. Old World wines are typically very traditional, following the same production methods, growing in the same fields, and labeling indicating the regions/locations, to name a few characteristics. The wines are softer, less fruity, higher in acid with lower alcohol and bigger tannins. We think of France, Italy, Spain, and Germany having strong influences when we think of Old World. Whereas with New World wines we might think of New Zealand, Australia, and the Americas. These wines seem to follow the “We’re just going to play science” leading to more unpredictability. Production is more focused on making money. Fruit flavors and experiencing what oak can do, plays into New World wine stereotypes, and naming conventions are pretty basic. Lastly, we touched on Ancient World where we think of Armenia, Greece, and Eastern Europe. It was time to taste wines and in Paul fashion, he had gimmicks to keep us engaged.



We started by comparing two Sangiovese wines, one each from the old and new world. Paul wondered if we could determine which was more expensive. We would learn the answer at the end of the evening. Throughout the evening he asked the attendees what we experienced as we tasted each wine. The next two comparisons were made from Cabernet Sauvignon grapes, and he did not think we would be able to detect old vs new. The last comparison was of Cabernet Franc. Not to be left out, we tried an Ancient world wine from Greece to allow a full spectrum experience, all related to his theme. This last wine was made from Agiorgitiko which for many of us was a new grape.

In keeping with our practices, we voted on the wines and then learned the costs. Another enjoyable tasting was had.



#	Wine	Fav-OLD World	Fav-NEW World	Favorite Overall	Cost \$
1	Tenuta di Renieri Chianti Classico 2020	9		5	20
2	Ferrari-Carano Siena Sangiovese Sonoma 2021		15	7	21
3	Vins de Pays d'Oc Grand Sud Cab Sav 2020	6		4	12
4	Snake & Herring Dirty Boots Cab Sav Western Australia 2018		1		26
5	Le Pre Vaujour Chinon Cab Franc 2020	8		6	23
6	Arraigo Benegas Estate Cab Franc Argentina 2021		12	7	20
7	GWC Agiorgitiko Nemea Greece 2020	7		2	15

There are still opportunities to sign up to be a food preparer.

2023	JUST AROUND THE CORNER		
Date	Presenter	Topic	Food Preparer
September 8th	Meg Ulfers		
October 13th	Hubbell	Burgundy	
November 10th	Tom Burckell		Theresa O'Neill
December 8th	All	Holiday Celebration	All