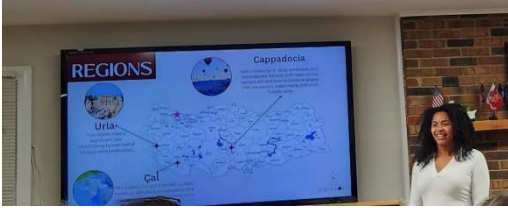




King George Chapter
February 2024
www.kgwinesociety.com

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A Taste of Turkey



The King George Wine Society held their February meeting tasting Turkish wines led by Ruby Imports, a mother-daughter team that recently started this wine import and distribution company. Lisa and Alexis Richmond shared their challenges navigating Turkey’s laws to bring wine to the US. They were inspired to start ruby Imports after falling in love with a Turkish wine they tasted at a DC restaurant. They attended a non-English speaking seminar where over 200 wines were available for tasting. As Turkey does not promote wines through advertisement, the seminar provided an avenue to meet wine producers, and this has taken them on a journey to become wine importers. After addressing Turkey’s tax laws, export nuances, facts like there are over 600 indigenous grapes grown and that Turkey grows more grapes than the US, we began tasting wines from three different producers within three regions. There are no appellations like in the US nor DOC or DOCG like rules for making wine. We started in the Cappadocia Region, known for its volcanic soil, tasting Emir (lord/prince in Turkish), a grape unknown to most of the attendees. The white wine, produced by HUS winery, had citrus aromas, and paired nicely with the salad whose dressing complemented the lime/lemon flavors. Other food provided for the tasting included feta and brie cheeses as well as meatballs with cumin, a flavor of Turkey. The second white wine came from the Urla region, Mozaik Winery, produced from Sangiovese grapes grown in yellow clay soils. The third region, Çal, highlighted the Kalecik Karasi grape, the most widely known grape in Turkey. It is grown in clay limestone. This third wine, a rose, was produced by Erdel winery located in a high area of the Çal region. We continued our tasting with a very light-colored red also from Erdel, followed by 3 reds, all blends. They included a gold winner from Decanter, Öküzgözü-Syrah, produced in stainless steel, which had a wonderful long finish; a Verdot-Rebo, that grape being dark-skinned crossing of Merlot and Teroldego, aged in both American and French oak and a Supernova from Carignan grapes (this portion aged in French oak) and Alicante aged in stainless steel. Those grapes were grown in a schists and slate locale having a rich iron content. The 30 members and 3 guests were fully engaged in this enlightening presentation, and we wish these ladies much success.

Guests Karen and Chuck Tebrich and Ann Lusher



Food provided by Ci



#	Wine	Fav-White/Reds	Favorite Overall	Cost \$
1	HUS Winery Emir Cappadocia Turkey 2022	18	12	32
2	Mozaik Winery Derya White Sangiovese Urla Turkey 2019	10	2	32
3	Erdel Winery Kalecik Karasi Çal Turkey 2021	13	3	17
4	Erdel Winery Çal Karasi Çal Turkey 2020	1		17
5	Erdel Winery Öküzgözü-Syrah Çal Turkey 2020	10	6	17
6	Mozaik Winery Verdot-Rebo Urla Turkey 2013	16	15	32
7	HUS Winery Supernova Red Blend Cappadocia Turkey 2020	12	6	32

2024	JUST AROUND THE CORNER		
Date	Presenter	Topic	Food Preparer
8-Mar	Sticklands	Chateau Merillanne	Heitmeyer
12-Apr	Novellino	Fingerlakes	
10-May			Adkins
14-Jun	Jon Yeagar		
12-Jul	Heitmeyer/Klinefelder	Elk Island	
9-Aug			
13-Sep			
11-Oct	Hubbells	TBD	
8-Nov	Burckell		Ulfers
13-Dec	Holiday Gathering		

Business- Lots of holes remain in our calendar. Please consider signing up to present. An opportunity to purchase chapter logo wine glasses was communicated. Do inquire with the Hydys. Login password will be changed within the month.