



King George Chapter
May 2024
www.kgwinesociety.com

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The threat to taste Pinot Grigio if someone didn't sign up for the May tasting came to fruition. Mike Hyde donned his coveted signature wine shirt from storage to present Pinot vs Pinot to 27 members on May 10 at the American Legion. Three guests, former member Melissa Green, her daughter Arianne and Hannah Lugo guest of Jessica Delgado also joined the group for a



informative comparison of Pinot Grigio/Gris (PG) vs Pinot Noir (PN) from three different regions, Italy (Venezia), Romania (Transylvania) and Oregon (Willamette Valley). Several wines were tasted prior to tonight's tasting as Mike wanted to select the best comparison among the regions. As we embarked on this journey, Mike started by explaining that Pinot Grigio and Pinot Gris are the same but not the same. They are the same grape but are different in wine making style. In French, Pinot means Pinecone. He addressed the differences in PG and PN flavors and aromas, spoke to the climates and their impacts to the two Pinots such as Pinot Noir has more savory aromas. Our food pairings provided by the Adkins, were chosen to highlight the white wines vs the red wines. Chicken alfredo, apples, and gruyere cheese focused on the white wines and truffle goat cheese, fig spread, prime rib, bruschetta and Bellavitano cheese were options for PNs.



We began with a Pinot Grigio from the northern Italian region of Venezia that was light and an easy drinking wine. We moved to Romania, within the Transylvania region for a Pinot Grigio. Mike noted that years of conflict throughout history put into question whether Romania would retain their territory for wine making. They did prevail and the Recas DOC

has been making wine since 1447. Coming to Oregon next, a Pinot Gris was presented that demonstrated the different wine making style of the PG grape. Attendees noted that there was more body to the wine from Willamette Valley. Before moving onto the reds, it was noted that both PG and PN are great food wines. Lighter fares for the white wines and tomato sauces and red meats for the red wines. This matches what the Adkins prepared. Back to Romania for wine 4, the first Pinot Noir was tasted. Members commented that the aroma was wonderful, very cherry and spicy that paired well with the prime rib bites. As we were introduced to the Italian PN, a finding from the pre-tasting selection process was shared that tannins are plentiful. We did experience that when tasting the Pinot Noir from Trevenezie, a sub region of Venezia. We rounded out the evening with a Pinot Noir from Oregon that was produced from grapes grown during the 2nd warmest growing season since 2015 when three days of triple digit temperatures, coined the Heat Dome, occurred. Lots of variety in the wines tasted during the night. PN and PG have completely different styles despite their shared DNA. What would you drink posed Mike. Depends on your mood and the time of year some supposed. PG on hot summer days and maybe PN when watching Netflix during a chilly night. This presentation exposed us to Romania wines that were good quality at a low price, debunking the often-heard statement that cheap – inexpensive - wines aren't very good. We appreciated Mike stepping up to the plate and fulfilling his threat, it was a nice informative and enjoyable evening.



#	Wine	Fav W	Fav R	Fav Overall	Cost
1	Kirkland Pinot Grigio	6		4	5
2	Recas Castle Pinot Grigio	14		4	8
3	2021 King Estate Domaine Pinot Gris	11		7	27
4	Recas Castle Pinot Noir		17	16	7
5	2022 Pinot Noir Conte Priola		5	1	11
6	2021 Dundee Hills Estate Pinot Noir		13	6	37

NEXT UP

June 14- Jon Yeager

BTW- Sept is **OPEN** to present. Need food preparers Jun-Oct. Please **help**.