



King George Chapter
November 2024
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

Wow, the year has wound down for presentations. Before we commenced with November's topic, business was conducted such that elected officers remained the same with the exception that Denise stepped down and Dori (and Jeff to assist) Weitz assumed the Newsletter/Secretary role. With no Immediate Past President, an additional person needs to be identified to serve on the Board of Directors. Members were asked to let Terri know of your possible interest; members will approve the candidate(s). We also announced the holiday party to start at 6:30 pm, Dec 13th at the Hydes. Anyone who signs up for a 2025 presentation prior to the party will receive a gift from President Hyde.



Denise shared that our submissions to the AWS Newsletter have been published, the most recent one about the Riedel Experience. Twenty-nine members gathered to immerse themselves in Tom Burckell's Deep Dive into Grenache. We started by receiving a short lesson on the grenache which started in Spain, and then in true Tom humor, addressed various names for the Grenache's



parentage is unknown, and has become more of a blending grape, grown predominantly in Spain, but also in France, Italy, Australia and the USA. The Spanish grape is thought to be from the Kingdom of Aragon. Grenache tolerates drought, extreme heat, strong winds and thrives in poor well-drained, hot, dry, rocky soils. It is, however, susceptible to mold and mildew. Peach, strawberry, citrus, cinnamon are all primary flavors and as grenache ages, one would experience leather, dried herbs and blood orange notes. Decanting is recommended. High alcohol levels exist for this varietal, 14-16% and it is a grape that goes well with food. We tried the wines with food provided by Meg to include lamb, bleu cheese, aged white cheddar, Manchego and Colby jack cheese, focaccia bread and a mushroom/garlic spread. Grenache does not like new oak due to tannins and terroir is impactful which was evident in our tasting. Speaking of which, let's go! We started in Spain with a cherry red colored, red fruit on the nose and soft silky tannins 2021 Grenache. We moved to Italy where the Cannonau Controversy was addressed. This is where the dispute of garnacha (note different grape spelling) origins surface, Sardina claims to have that honor. This wine had an intense bouquet and a pallet of coffee and jam. It had full but soft tannins and a long finish. France was our next stop, the southern Rhone area for our only blend of the evening, but just 5% of a second grape, Mourvèdre, was used. Large wooden vats were used in production. He also introduced us to an experimental aging process called "Vinarium©" Tidbit: Tom shared that the heavier the food, the cooler the wine should be. Down-under was next where some of the oldest vines exist. Australia agrees that some vines did come from France, but the originals are still producing grapes despite being quite small. Tom had introduced the concept of bush vines during the evening. They are used to prevent water "stealing" among plants. The grenache grape in Australia depicts fragrances saturated with brooding plum (darker) red fruits, dark cherries and perfumed berries. Amador County, California produced the next wine which came from the youngest vines but was the oldest vintage. Bush vines also dominate here. We returned to Spain to round out the evenings tasting. The alcohol level was at 15.6%, and had a deep purple color, long lasting finish. This wine was great with lamb. Not part of the presentation, but related to the grape, was a dessert wine that Rita contributed. The evening was full of educational information and we were once again fortunate to be present for an extremely well-received presentation. We want to thank Tom for his years of sharing knowledge but respect that he will be closing this chapter of his wine life. We will miss him.



#	Wine	Fav Overall	Cost \$\$
1	Bodegas Borsao Tres Picos 2021 Spain	12	16
2	Cantina Dorgali Vigna di Isalle 2022 Italy	1	22
3	Xavier Vignon 2019 France	10	36
4	Yalumba Family Vineyards Samuel's Collection 2022 Australia	6	25
5	Casino Mine Ranch Casino Mine Vineyard 2017 USA-CA	2	34
6	Bodegas Alto Moncayo Veraton 2020 Spain	21	39

