



King George Chapter
February 2025
www.kgwinesociety.com

KGWS Board Members

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“Wines Inspired by St. Valentine”

What better way to spend St. Valentine's Day 2025 than enjoying a fantastic exploration of wine inspired by St. Valentine? Terri Hyde, the King George Wine Society's President, provided a short history of St. Valentine and then guided the Chapter through a fine selection of Italian and French wines. Terri paired the wines with a delicious assortment of cheese, meats, Italian bread, and a delightful pasta with vodka sauce.

St. Valentine – The Patron Saint of Lovers

St. Valentine was born in the town of Terni, Italy, in 176 AD. Terni is in central Italy's Umbria region, about 65 miles northeast of Rome. St. Valetine served as Terni's bishop, and in defiance of the Roman Emperor Claudius' ban on military-age young men marrying, secretly married couples in discrete locations. For years he united men and women in marriage until he was discovered in 273 A.D. Faced with a choice of giving up his Christian beliefs or death, St. Valentine stayed true to his beliefs and was executed by the Romans on February 14, 273 A.D.

Fast forward to 1866, the French sought out religious relics in a desperate attempt to stop a phylloxera infestation that was decimating French vineyards. Vineyard owner Maximilien Pichaud traveled to Italy to bring back relics of any patron saint that could provide protection. Pichaud returned home with St. Valentine's relics. Although the infestation continued for many years, St. Valetine is celebrated for saving the wine industry in Roquemaure, France.

The Wines – Rosé

Our journey begins where St. Valetine's ended, in France. Our first wine was the Levert Freres *Cremant De Bourgogne Sparkling Rosé*. From France's Burgundy region, this sparkling *rosé* is full bodied and shows strawberry and cherry on the nose and palate with a lingering brioche note.

The Wines – Whites

Wine #2, our first white, takes us back to Italy and St. Valentine's Umbria home region in Italy. The Roio *Orvieto Classico* shows its volcanic soil origins with a slightly saline taste. A pleasing white blend of Trebbiano, Malvasia, Verdello and Grechetto grapes, notes of pear, lime, jasmine, and a dry finish complete this wine. Our third wine returns us to France and the Rhône region. The Mousset Clos St. Michel *Châteauneuf-du-Pape Blanc* was voted the night's Favorite White or Rosé and the surprise Best Wine Overall. White Châteauneuf-du-Pape is one of the rarest and most prestigious wines in France and this one did not disappoint. A blend of 30% Grenache, 30% Clairette, 20% Roussanne, and 20% Bourboulenc, the *Châteauneuf-du-Pape Blanc* has excellent notes of peach, almonds, and pear.

The Wines – Reds

The Lini 910 *Lambrusco Rosso* begins the night's red selections with bubbles from northern Italy's Emilia Romagna region. Lini's classic Martinotti-method (also known as Charmat-method) Lambrusco, is first produced as a still wine and then racked to pressurized, temperature controlled tanks where the second fermentation is initiated. Comprised of 85% Salamino and 15% Ancellotta grapes, *Lambrusco Rosso*'s presents aromas of red fruit, blueberry, and raspberry. Our fifth wine, the Vignerons de l'Enclave *La Réserve de L'Enclave Côtes du Rhône*

Villages brings us back to France's Côtes du Rhône region. A blend of 65% Grenache and 35% Syrah, the *La Réserve de L'Enclave Côtes du Rhône Villages* was voted the night's Best Red, and had notes of red berries, cherries, and allspice. For our last wine, we finish our St. Valentine adventure in northern Italy to enjoy the Tinazzi *Vinum Italicum No 3 Opera* from the Veneto region. A blend of Corvina, Primitivo, and Nero d'Avola grapes, the wine had intense black fruit flavors, hints of sweet spice, dark chocolate, and licorice.

Administration

Terri reminded everyone that the August, September, October, and November presentations and multiple food slots are open on the calendar. If you want to present, but aren't sure what to do, please reach out to anyone listed at this top of this newsletter. We can help with ideas. Thank you!

Wine	Price	Notes
Levert Freres <i>Cremant De Bourgogne Sparkling Rosé</i>	\$20.99	
Roio <i>Orvieto Classico</i>	\$16.99	
Mousset Clos St. Michel <i>Châteauneuf-du-Pape Blanc</i>	\$44.99	Best Overall & Favorite White or Rose
Lini 910 <i>Lambrusco Rosso</i>	\$22.99	
Vignerons de l'Enclave <i>La Réserve de L'Enclave Côtes du Rhône Villages</i>	\$15.99	Favorite Red
Tinazzi <i>Vinum Italicum No 3 Opera</i>	\$15.89	

