



King George Chapter
March 2025
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

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“Tim Rausse’s Set of Six”

Tim Rausse, winemaker at the Gabriele Rausse Winery (www.gabrieleraussewinery.com), and a genuine Virginia wine celebrity, stopped by to guide the Chapter through a delicious set of six amazing wines. Tim again traveled from the winery in Charlottesville, Virginia at the invitation of Terri Hyde, the King George Chapter’s President, for an evening of fantastic wines and engaging stories. Terri paired the wines with a delicious assortment of cheese, meats, and Italian bread.

The Wines – A “Grey Wine” and the Rosé

Our night begins with the Vino dal Bosco Capriccioso Sparkling Pinot Noir 2023. This *vin gris*, which is French for ‘grey wine,’ is 98% Pinot Noir and 2% Malbec. Fresh and fruity on the nose, the strawberry and sour cherry notes were delightful. Harvested early and produced using the ancestral method, the wine was bottled before fermentation finished and then allowed to continue in the bottle. Wine #2 was the Rosé de Merlot 2023. 100% Merlot, it was aged in stainless steel. The Rosé de Merlot tasted of cherry-strawberry and was voted the night’s Favorite Sparkling or Rosé.

The Wines – Whites

The Grüner Veltliner 2023 is 100% Grüner Veltliner from the Redlands vineyard. It was hand-harvested using lugs which help protect the grapes during their journey from the vineyard to the winery. Fermented in stainless steel and then transferred to French oak barrels, the Grüner Veltliner had a slight mint bouquet, light-bodied, and showed apple, pear, and a bit of pepper notes. Wine #4 was the Roussanne Reserve 2022. Oak-aged for 10 months, Tim explained how fermenting the wine within barrels of varying ages alters the flavor. New barrels impart the strongest oak flavor while neutral barrels add almost none. The Roussanne Reserve spent two months in new barrels, two months in five-year-old barrels and the remainder in neutral oak. Low acid, a soft palette, flavors of apricot and brioche, and a long finish convinced the Chapter to recognize the Roussanne Reserve as the Favorite White.

The Wines – Reds

Our red adventure began with the Cabernet Franc 2023 which was a blend of 84% Cabernet Franc, 8% Merlot, and 8% Cabernet Dorsa. Aged in French oak barrels for five months, it spent just over two months in four-year-old barrels and three months in neutral oak. Tim explained how he employs a “leaf-pulling” technique just days before harvest to reduce the typical green pepper flavor found in his wine made of Virginia’s most planted grape. Leaf-pulling allows more air flow to reach the grape cluster. It involves removing most of the leaves above a grape cluster, retaining just a leaf “umbrella” to shield it from the sun. The Cabernet Franc 2023 was selected as the Chapter’s Favorite Red and Best of the Night. Gabriele Rausse’s Merlot Reserve 2022 completed the tasting. Pleasing cherry and plum flavors and a medium body characterized this enjoyable Merlot. This time the wine was aged for 18 months in French oak spending four months in new barrels, about 2.5 months in three-year-old barrels, and 11.5 months in neutral oak.

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	Recognition
Vino dal Bosco Capriccioso Sparkling Pinot Noir 2023	\$30.00	
Rosé de Merlot 2023	\$23.00	Favorite Sparkling or Rosé
Grüner Veltliner 2023	\$22.00	
Roussanne Reserve 2022	\$26.00	Favorite White
Cabernet Franc 2023	\$23.00	Favorite Red and Best of the Night
Merlot Reserve 2022	\$32.00	

