

King George Chapter Newsletter February



KGWS Board Members

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On Friday Feb 8, 2019, Linda Crandall led 38 King George members at the Oakcrest Winery on a quest to answer the question "Why do you like what you like?".



She reflected on the past where two winemakers graciously shared their knowledge, especially regarding the perception of the palate. The map of the tongue was questioned. That issue became her inspiration for her presentation- to study how the four components of Acidity, Dryness, and Style (flavor) help answer the question she posed. She opined that the more knowledge you have, the more confident you would be to determine what wines would work for you, i.e., you'd want to drink. Two wines per component area were selected.



Upcoming presentations are shown below. Please RSVP at the appointed time for the 8 March tasting

Date	Program	Presenter	Food Preparer
March 8th	The other Cooper Vineyards....	Brad Hanna	Deborah Hanna
April 12th	Chateau Merrillanne	Kenny White	Stricklands
May 10th		Scott and Rita Allan	
June 14th		Klaus Wittauer	

Some pictures of our members are throughout the article. We hope you like them.

After trying the component item, the palate was cleansed with just bread and then the wines were tasted. Acidity

was studied first by tasting carrot juice, which is high in alkaline followed by



cranberry juice which is highly acidic. For body, attendees compared skim milk to half-and-half. Thirdly, we compared herbal tea to oolong tea to consider Style/flavor (it was later noted that the teas could also help in studying tannins). Lastly, we considered Dryness through a comparison of milk and dark chocolate. The wines used in the component comparison, rated by which comparison provided the most knowledge is as follows:



Acidity (10)	\$\$
Ingleside Chardonnay Reserve	22.95
Ingleside Albarino	24.95
Body (10)	
Beaujolais Norveau 2018- Georges Dubceuf	12.49
Ingleside Petit Verdot 2015	32.95
Style (8)	
Pinot Noir 2015 The Crossings (NZ)	18.99
Malbec 2016 Terrazas Reserva (Argentina)	16.99
Dryness	
Ingleside Coastal White	16.95
Ingleside Blue Crab Blanc	16.95

Business topics: Pay dues; complete the presentation schedule by signing up. The Chesapeake Trail is sponsoring a wine and cherries event during Presidents Day Weekend. Visit wineries on the trail for a tasty combo.