



King George Chapter  
 Aug 2021  
[www.kgwinesociety.com](http://www.kgwinesociety.com)

**KGWS Board Members**  
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Paul often arrives with pomp and circumstance; this time among tremendous booms and flashing beams as a horrendous thunderstorm descended on King George Friday Aug 13 when 14 members and 4 guests braved the weather to enjoy another "Koepfinger" educational session. Perched on his stool, in the renovated basement of the American Legion, he relayed historical VA Wine tidbits that demonstrated the impact of Charles Carter and King George county's factor in the birth of VA wine.

The US had struggled multiple times over a 300 year period before it finally got on a roll to producing amazing, award winning wines on a consistent basis, and that Virginia and its early producers played a key role in that success.



VA wineries are alive and well with over 300 in operation incorporating many changes in response to COVID such as having bands and food trucks. In between tasting the white wines of the evening, Paul shared traits of the different 8 AVAs of VA. His story of traveling around VA to select wines kept us rapt as his humor, yet knowledge were ever present. We experienced white wines that paired quite well with brisket that had been smoked for 14 plus hours and that small wineries can offer quality wines just like the big ones. The reds also were complemented by the meat. You may notice that one of our ratings was how well the brisket went with the wine.



Paul closed the night with a bonus wine produced by Charles's great great grandson Philip, who many in the group recognized, bringing us full circle to the history he shared tonight.

Business included mention of the AWS conference, first full weekend of November in Atlantic City, NJ at the Harrah's complex; the need for a presenter in November; the opening of officer slots for the ensuing year and listing of Sept and Oct tastings. It is expected that we will be back to meeting in the American Legions renovated main floor starting in September. We thanked Julie for serving as Treasurer pro tem and Steve for preparing the brisket. Our pictures feature our newest member Ryan Spence and four guests: Rachel Beard, Tara Courchaine, Kyle Titsworth and Laurie Buchanan.



<i>Wine</i>	<i>Grapes</i>	<i>Cost</i>	<i>Favorite</i>	<i>Best brisket pairing</i>
Ox-Eye 2018 Chardonnay	Chardonnay	24	7	7
Great Valley Farm 2020 Panoramic	Vidal Blanc, Cab Franc, Grun Velt, Traminette	21	6	2
Jolene Family Vineyards 2020 Lakeview White	VB, Chardonnay	19	5	1
8 Chains North 2018 Tempranillo	Tempranillo	34	9	9
Ashton Creek 2019 Bailey's Bold	Cab Franc and Sav	34	7	3
Valhalla 2008 Gottedammerung	Merlot, Cab Franc	20	7	0
<b>Bonus-</b> Philip Carter 2020 Nomini Hall	Cab Franc and Sav		no cost to group	

**Future Tastings:**

**September**

Gibsons

There is more than Zin in Lodi

**October**

Rita Allen

National Tasting Project, wines of Illyria