**King George Chapter of the American Wine Society**



**January, 2012**

**General Discussion:**

Old News: None

New news:

If you haven’t already done so; please turn in your dues to our local chapter Treasurer (Kathleen Kuker) as well as to the National Society. The application for renewal in to the National Society is located on the website.

The officers of the King George Wine Society have been chosen. They are as follows:

President, aka, ‘post-leaner’: Mr. Brad Hanna (Succumbed to overwhelming support!)

VP: Mr. Tom Burckell

Treasurer: Kathleen Kuker

Secretary: Terri Newman-Hyde

**Presentation:**

*Greek Wines – Presented by Jim Mims*

Jim not only introduced and educated us to Greek wines; he provided entertainment to go along with it! This newsletter will not due justice in reflection of the anecdotal pairing that was received with each wine!

 General Notes About The Wines:

 A typical characteristic of old world Greek wines is that they were kept and transported in jars that were coated with pine tar resin that served as a sealant. The average climate/environment for Greek vinifera is very much like that of the northern west coast; Oregon/Washington area. The climate is cool near the ocean with hot/dry summers, also typical to Bulgaria.

The Wines:

1. Gentilini Robola of Cephalonia, 2009

13% Alcohol Robola is the varietal

* The winery (Organic) went in to production in 1984
* From the island of Cephalonia “Which is kind of a cool name”.
* Gets its mineral tastes from chalky/gravel soil rich with minerals, near the ocean.
* Due to the moisture of the surrounding ocean waters, a lot of issues with molds and grapes getting too much sun.
* The VSP system is used to hold the vines off of the soil to keep them from sitting in too much moisture.
	+ VSP means Vertical Shoot Position. When the vines grow long enough they are forced and kept upward.
* The winery utilizes gravity as a power source to transfer juice from one tank to another (The area of crushing/destemming is in a location on a hill, the fermentation tanks are down the hill in another building) vice using a pump, because electricity is at a premium in Greece.
	+ Note: Jim believes this to “Sound like a bunch of hooey (sp?)”
* News from the area; “Nothin’ happens in Cephalonia…” “Well, with the exception of 2007, when a young whale was found dead and whatever…”
1. Greek Wine Cellars Assyritiko Santorini 2010

12% Alc,

* The winery is on the tiny island of Santorini
* The average rainfall is 14inches.
* In 1600BC the island experienced a volcano that wiped out the population, leaving a volcanic surface. Lava makes great drainage for vinifera.
* The climate/environment is typical to that of ‘white wine’ country on the west coast.
* News from the area; on Dec 12th 4 Albanians were arrested and they received a new Recycle truck! This is a very small community; consider King George, which at the time that Santorini was all a flurry with their new Recycle Truck, King George reported the details of the Banana Man!
1. Ktima Pavlids Drama Thema 2009

Sauvignon/ Assyritiko blend, 13% Alc

* A lot of Red wine fruit is grown in this region; Merlot, Cab Sauv, etc.
* Fermented in Oak
* News from the area; “Greek Embassy denies citizen”, “Crimean Hemorrhagic fever has decreased…’ “..plus there were some car wrecks and whatever…”
* In WWII it was Cephalonia/German occupied and when the Italians were told to stop fighting and return home. Germans got scared and fought with the Italians returning home, and whatever…” Our history tidbit for the evening.
1. Greek Wine Cellars Nemea Agiorgitiko Peloponnese 2006

12% Alc

* *‘*Agiorgitiko*’* means St. George. Named after a Church named St. George; to clarify, this namesake is not after Saint George, but after a church named for St. George.
* The winery is in the Peloponnesian region of Nemea; Corinth.
* The area has excellent environment for vinifera; it has a gravely soil with light winds for air flow. The soil contains limestone and clay.
* News of the area; “NONE… there were some wars to the East…and something about a guy haven a child in a bed of parsley?? What will be next Cilantro?!”
1. Hermes Nemea Red, Table Wine (Primary grape – Agiorgitiko)

12.5% Alc

* This wine is possibly a blend; could be a mix of vintages since it did not have a vintage on the bottle label.
* Comedy session began at this point in the meeting…
	+ Jim’s Noteworthy items – “*Pi,* is the 16th letter; equals?? It is an irrational number, yet *Pi* never ends; “Greeks are morons”
	+ Jim, “Isn’t it odd?” Audience, “No Jim its even..”
	+ Delta is the fourth letter, meaning ‘Changed’ and equals 4.
	+ Sigma, the eighteenth letter equals 200…”Which is odd” (No Jim, it’s not! ??)
	+ “They all are just jumping from one cess pool to another…”
1. Aprolithi Cabernet Sauvignon 2009

12.5% Alc

* The vines are grown in chalky soil
* *Aprolithi* is the name of a ‘White’ Grape, yet this is a red wine and the label of this *Red* wine shows a white grape. It is 100% Cab Sauv. <Jim rolling eyes>
* It is suspected/assumed that this wine was done in oak, although there is no detailed information of this wine, other than the label depicts “a Satin room with an Oak table, therefore…”

Cheers to Jim for a great presentation!! The comic satire paired very nicely with the presentation and the society members went home just a little more educated not only on the wines of Greece, but their ability to cover great news events!

Cheers!

**Favorites and prices of the presentation:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Wine** | **White**  | **Red**  | **Price** | **Purchased** |
| #1  | 14 |  | $16  | Va Wine Exp |
| #2  | 13 |  | $12.99 | TW |
| #3 | 16 |  | $18.66 | Va Wine Exp |
| #4 |  | 10 | $12.99 | TW |
| #5 |  | 17 | $12.99 | TW |
| #6 |  | 11 | $12.99 | TW |