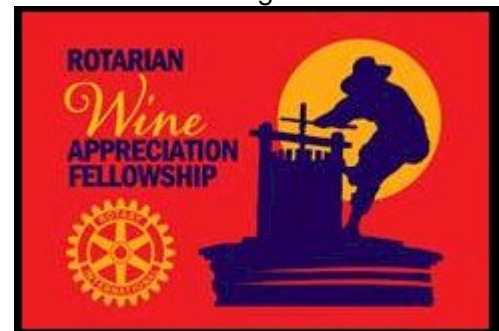




Dear Members,

We are always trying to improve the RWAF and it is exciting to see what our membership continues to do to help this ongoing effort. This month we have two things to announce. First, we are introducing our newly designed RWAF logo (see above). It is bold yet simple; it incorporates the new RI logo (the new gear/wheel) and still keeps the message intact. The image of the winemaker toiling away on his/her wine press all day in the hot sun and sometimes all night under the moonlight is indicative of the winemaker's goal to do whatever is necessary to produce the best possible wine.

We will be using this in all our publications and all local chapters are urged to use this in their local chapter communications. This is a low definition version for normal use and it keeps file size down for electronic communications and we also have a high definition one to use when enlarging the image for posters, etc.



The second accomplishment is that we now have a set of Standard (Recommended) Fellowship By-Laws that all Fellowships and chapters of Fellowships can use as a guideline to format their own specific By-Laws, adapting them to concur with their own national, state and local laws. As Chair of RI Fellowships this year, we worked with the RI Staff responsible for Fellowship activities to produce these for all to use and adapt as needed. We are also working on Risk Analysis and insurance recommendations for all Fellowships and will be discussing this at the All Fellowships General Meeting in Sydney.

We will put the By-Laws on our website and can send them out to anyone that needs them.

The RI Convention will begin in less than three weeks and we need to give an update of our ever-popular convention events. Once again, even though we have multiple events for significant numbers of our members, we are almost sold out before the convention begins. These events certainly add to the enjoyment and interest of the conventions and I am sure this is true for all the R.I. Fellowships. What a wonderful opportunity to share our interests with special like-minded folks from all over the world!

RI Convention in Sydney, Australia

We have made some changes to the Sydney event descriptions, including links to additional information on each venue, so please read the updates below. Our events are almost all filled up, so if you would like to attend one of those still open, please make your reservations quickly. Please also note that we have now opened the attendance to include guests of RWAF members. This is typically always true anyway for our Sunday night affairs which are larger venues designed to accommodate new members who join at the conventions and/or prospective members. Click on the links below each event to reserve and pay for you seats, using Eventbrite. *Note that the prices are quoted in Australian Dollars.*

BOOTH IN THE HOUSE OF FRIENDSHIP

I have said this many times but it is truly a lot of fun for RWAf members to serve in our RWAf Booth during the convention. You meet the neatest people from all over the world – and you will share with them your special interest in good wine and good food. I think that “wine” is the universal language of Rotary because it seems that so many Rotarians enjoy wine with their meals and most have a sincere interest in learning more about wine and in sharing their knowledge (and their wine!) with other aficionados.

This year we will be in a very prominent booth (# 67), on a corner, right next to the Rotary Fellowships General Booth (# 65 & 66). Please contact our man in Sydney, Chris Joscelyne, RWAf Events Coordinator – Australia chris@apro.com.au to volunteer to man the booth. You probably don't know your complete schedules yet, but stop by the booth as soon as you arrive to sign up for a 2 hour +/- shift.

Seafood Master Cooking Classes, Saturday, 31 May at 10:00 AM and at 3:00 PM –

SOLD OUT

Travis Harvey, one of the world's finest seafood chefs, will be conducting cooking classes pairing the finest Australian seafood with some delightful Aussie wines. This is a “once in a lifetime” seafood experience where we learn cooking methods for chilli mud crab, crispy skinned barramundi, seared scallops, and shrimp.

RWAf Night at AESOP'S RESTAURANT – Sunday, 1 June, at 7:30 PM – 28 SEATS LEFT

Rotarian James Gamvros will be our host for an authentic Greek banquet at his Aesop's Restaurant in Macquarie Street in Sydney. Expect generous servings of delicious Greek food. Your Australian Rotary organisers have selected some wonderful Australian wines to accompany the food dishes. This will be a fun evening and a great way to start out the convention. Bring guests and prospective members

The dress is smart casual. Location is within walking distance of most hotels in central Sydney. Cost: A\$76.84 includes food, wine and booking fee. <http://www.aesops.com.au>

<http://www.eventbrite.com.au/e/rotarians-wine-appreciation-fellowship-at-aesops-tickets-10181439961>

Wine Lovers' Banquet at the MENZIES HOTEL – Tuesday, 3 June – SOLD OUT

This is our "big event" for 2014 and it will be a highlight of the Convention. *It is open only to Lifetime Members and their guests.* Annual Members can always upgrade to Lifetime prior to or during the convention.

This dinner will feature delicious Australian food and premium quality wines carefully selected to represent some of the best boutique wine makers of Australia. Two experts from the Aussie wine industry will share some wonderfully entertaining stories of Australian wine and the people who make it.

To ensure a wonderful wine appreciation experience and presentation of splendid food dishes designed by the Executive Chef, this event is strictly limited to the allocated 64 seats. Once sold out, no further bookings can be taken. We are over three quarters filled so hurry if you want to attend. The dress is cocktail wear for ladies and jacket and tie for gentlemen. Cost: A\$118.87 includes food, wine and booking fee. <http://www.sydneymenzieshotel.com.au/history.html>.

Farewell Buffet Night at the Kirribilli Club, Wednesday, 4 June at 7:30 PM – 8 SEATS LEFT

This fellowship event, on the final night of the Convention is to be held at the iconic Kirribilli Club on the north side of Sydney Harbour. It will be the perfect opportunity for our members, old and new, and their guests, to share a wonderful and relaxing night with like-minded wine lovers from around the world. A delicious Australian buffet will be accompanied with white and red wines, plus non-alcoholic beverages. <http://www.kirribilliclub.com.au>.

Transport options to the Kirribilli Club include trains across Sydney Harbour Bridge to Milsons Point station (first station across the bridge) or harbour ferry from Circular Quay. Show your RI Convention lanyard name ID for free train or ferry travel. If you prefer a taxi ride, it is only 6 minutes from the Sydney Central Business District.

The dress is smart casual. 120 guests. Cost: A\$88.00 per person including the buffet, Australian wines and Australian beers. To book:

<http://www.eventbrite.com.au/e/rotarians-wine-appreciation-fellowship-at-kirribilli-club-tickets-10181744873>

Thursday/Friday, 5-7 JUNE

WINE APPRECIATION TOUR TO THE ORANGE DISTRICT OF NEW SOUTH WALES – THURSDAY 5 JUNE to SATURDAY 7 JUNE 2014 – **SOLD OUT**

Our Rotarians Wine Appreciation Fellowship Tour will visit the Orange Wine Region of New South Wales, Australia. This is a wine fellowship project of the Rotary Club of Orange Daybreak.

The Orange Wine Region is 1000 metres above sea level with over 50 wineries varying from large international commercial operations to boutique wineries. The region produces some of Australia's best cool climate wines including Sauvignon Blanc, Chardonnay, Pinot Noir and Shiraz. Our Rotary hosts have selected some very special wineries where our guests will meet winemakers and taste some wonderful vintages.

This 3-day, 2-night tour features Rotary home hosting accommodation, and includes breakfasts, dinners on both nights, all wine tastings, local touring in the region, and coach transport from Sydney to Orange and return to Sydney. Strictly limited to 22 guests.

Cost is A\$369.95 per person, including booking fee. Here is the link:

<https://www.eventbrite.com.au/e/rotary-wine-appreciation-tour-orange-region-tickets-10385496299>

For further information please contact Murray Paterson at murray.paterson@keystosuccess.com.au or **+61 418 206 485**

Itinerary for Rotarian's Wine Appreciation Fellowship Tour to Orange Wine Region **UPDATED **Thursday 5 June****

9.30 am Depart from the Menzies Hotel Carrington Street Sydney

11.15 am Visit to the Three Sisters in the iconic Blue Mountains at Katoomba (one of Australia's most photographed locations).

12 noon Brunch at the historic Carrington Hotel, Katoomba

2.30 pm Visit Bathurst's Mount Panorama Race Track, home to Australia's premier production car classic. Drive around the race track in our bus at a gentle pace.

4.00 pm Arrive at Orange Visitors Centre after short tour of Orange. Meet with Orange Daybreak Rotarians for home hosting.

6.00 pm Dinner with host family, and overnight home stay.

Friday 6 June

9.30 am Visit to De Salis Wines at 1050 meters. Pinot Noir and Wild Chardonnay. Tastings from the barrel followed by Morning tea.

11.00 am Visit to Ross Hill Wines, Wallace Road Winery (rated 5 star winery) for tasting of their much awarded Pinnacle Series Chardonnay, Sauvignon Blanc and Cabernet Sauvignon wines

12.30 pm Aussie BBQ Lunch at Montoro. Presentation by Cargo Road Winery of their award winning Zinfandel and International Gold Award Riesling

2:00 pm Visit to Heifer Station Wines to taste Chardonnay and Pinot Noir.

3.00 pm Visit to Phillip Shaw Winery, Koomooloo for tasting of No 5 Cabernet Sauvignon 2010 and No 89 Shiraz 2011

7.00 pm Dinner at Dunty League Guest House at Orange Golf Club.

Overnight home stay with host family.

Saturday 7 June

9.30 am Tour of Anson Street Special Needs School (sampling their Tempranillo) followed by morning tea,

11.00 am Travel to the Charles Sturt University Winery for final tastings, a light lunch and final farewells

12.30 am Depart Orange

4.30 pm Return to Menzies Hotel, Carrington Street, Sydney.

Please ensure you are registered to attend the RI Convention prior to booking our events, as there can be no refunds once you book online. All bookings will be managed by Eventbrite and we will accept MasterCard, Visa or PayPal.

Note: Sydney is an expensive city, similar to New York, London and Tokyo, so the prices that Chris has negotiated are good deals. **Note also that the above prices are in Australian Dollars and the current exchange rate is about: A\$1.00 = US\$0.91**

Australian Outback Tour

This Australian Outback tour, for the price quoted, represents a saving of about A\$300.00 per person. It is a "best of the best" Outback tour with a wonderful group of Rotarians and their guests from the United States and Australia.

This is an exciting pre-convention tour that has been put together for a "once in a lifetime" Rotary group departure to Australia's Outback region focused on the iconic landmarks ... the spectacular surrounding landscapes and a selection of the best attractions including Uluru and the Olgas.

The pre-convention tour, which has been customized for Rotarians and their guests, offers a wide variety of Australian experiences. The inclusion of the Kings Canyon Wilderness Resort and our visit to the world-famous Kangaroo Dundee wildlife sanctuary are not available in standard packaged tours of the Outback. Also, we are looking forward to visiting the Rotary Club of Alice Springs.

This tour has been packaged at a special 'wholesale' price for Rotarians. The special price for this customized tour package (6 days/5 nights and inclusive of return air fares Sydney - Outback -Sydney) is only A\$2,254 per person for twin share OR A\$2,957 for single supplement. For inclusions, please refer to http://www.leisuresolutions.com.au/country_charm/central_australia.html

The tour departs Sydney on the morning of Monday 26th May, returning to Sydney on the afternoon of Saturday 31st May, the day before the RI Convention commences. The timing has been arranged so that local Rotarians can share this experience with overseas Rotary visitors in a small group of just 20, travelling in comfort. There are some seats still available. Should you be interested in this fantastic opportunity to enjoy some of the best of what Australia has to offer, please send an email

requesting more information to Chris Joscelyne chris@apro.com.au This special tour as a not-for-profit event in support of the Rotary International Convention. We hope you can join us

Free transit passes for all Sydney convention registrants – Mark Maloney

One of the unique benefits for the Sydney Convention is the [free transit pass](#) offered to each convention registrant by the New South Wales Government. This pass will permit convention attendees to travel throughout most of the State of New South Wales without cost.

The pass will be honored on trains, buses, and government-operated ferries and will permit travel from Thursday, 29 May, until Thursday, 5 June. This includes the three days prior to the convention, the four days of the convention itself, and the day following the convention.

Recently I was in Sydney for a convention planning visit. Over the weekend, I used a similar pass to travel around greater Sydney. I was able to travel to all of my destinations by public transportation without a single taxi ride.

I began my travels at the Holiday Inn in Parramatta, a western suburb of Sydney. It was only a short five-block walk from the hotel to the Parramatta Station. From there, trains departed at least every fifteen minutes to Sydney's central business district. It was only a 35-minute ride into the district. I enjoyed shopping and seeing the sights in Circular Quay, Hyde Park, and Darling Harbour.

That evening, I decided that I wanted to explore Sydney's Little Italy in the suburb of Leichhardt. To get there, I caught a bus from George Street at the Queen Victoria Building direct to Leichhardt. Just two blocks from the bus stop, I found a delightful, family-operated Italian restaurant on Norton Street which I hope to revisit during the convention.

After a wonderful meal, it was time to head back to the hotel in Parramatta. A short bus ride from Norton Street in Leichhardt took me to Petersham Station. The bus driver was very friendly and made sure that I got off at the right stop and found my way into the station. From Petersham, it was a nice ride to Parramatta with a quick change of trains at Strathfield.

The New South Wales Government wants convention attendees to fully explore all that New South Wales has to offer. This complimentary transit pass provides all Rotarians with the opportunity to see as much as they wish to see. Take advantage of this tremendous convention benefit and join your fellow Rotarians from around the world in Sydney as we *Engage Rotary, Change Lives*.

Source: *Mark Maloney, Chair of the Sydney Convention Committee - Rotary Voices*

New Website!

Check out our new website www.rotarywine.net. Ken Kohnhorst is our new web master and he has revamped the website completely – with more changes and additions to come. If you need to reach Ken for any suggestions, his email is: graphicone@charter.net

Wine Information

Australian Wines

Australia has many fine wine regions and they produce a great number of high quality, world-class white and red wines as well as many value wines Note: Yellow Tail Shiraz (now other varietals, as well) was developed strictly for the US market and while it is a decent, low priced wine there are many much better Aussie wines!

They are perhaps most noted for their Shiraz (Syrah) and Chardonnay but they also make some excellent Cabernet Sauvignons, Rieslings and red blends (Grenache/Shiraz/ Mourvèdre, etc.) plus they have a lot of very good and interesting dessert wines – Port style wines, Muscats, Rieslings, etc.

I also note that they produce some good Zinfandels (typically considered a strictly US/California varietal, although it originated in Croatia and is produced in Italy as Primitivo) and are also producing some Pinot Noir, Tempranillo, etc. We will know more after the Sydney Convention and trips thereafter.

New Zealand Wines

New Zealand, although considerably smaller in size than Australia, also has some fine wine regions and is perhaps most noted for their distinctive Sauvignon Blancs (love them!) and Pinot Noirs and they also produce quality Chardonnay and Riesling

Warm weather is coming (at least to the Northern hemisphere) and we always tend to feature more information on white and lighter style wines. Of course, we also consume these wines with matching food at any time of year. We thoroughly enjoyed our time in Portugal and Spain last year at convention time and urge you to try wines from their wine regions. I recently came across the article below and wanted to share it with you.

THE WHITE WINES OF PORTUGAL

Exciting diversity and discoveries just in time for summer.



May 8, 2014 By Gregory Dal Piaz

Wine is a continuous journey of discovery. While there are always favorite wines to fall back on, change is good. Change is educational, and above all change is fun. There is always time for Chardonnay and Sauvignon Blanc but now, as we head into summer it's time to search out the wines that will be perfect for the warm weather. Unfamiliar wines that will inspire us, save us some money, and excite our palates.

I'll be trying plenty of these under the radar wines over the coming months but today I'd like to kick things off with a small sampling of white wines from Portugal. As you may know I am a big fan of Portuguese reds. They offer great value and represent one of the last bastions of affordable, classical table wines in the marketplace. Portuguese whites are in some ways similar, but drawing as they tend to form a portfolio of unknown grapes they offer our palates new experiences, while still tending to hew closely to the traditional styles that I tend to prefer.

I have a particularly soft spot for Encruzado, sadly none was tried on this day, but also for wines like dry Moscatels, perfect for fresh seafood dishes, and Fernão-Pires which seems to also have a spicy character and brings an exotic orchard and citrus fruit character to the wines it includes. In general it

has been my experience that Portuguese whites produced from indigenous varieties tend to be bright, juicy wines, befitting a country with the expansive coastline and accompanying seafood such as is found in Portugal. While there remain some wines that suffer from the defects of rustic winemaking, oxidation and volatility in particular, they are increasingly rare to find.

Today's small selection of wines had some true standouts, and as a group were exactly the kind of wines I love to try. Fresh, fairly complex, and distinctive, they are perfect wines for warmer weather, but above all they are wines that offer even my jaded palate a new set of sensory experiences that keep this hobby interesting and exciting. While these wines may not be for everyone, not a big, creamy buttery Chardonnay wines was to be found here, I urge you all to give them a swirl. There is so much variety in the world of wine, it's a shame to not take full advantage of the diversity we have at ur disposal.

2012 Vale da Poupa Moscatel Gallego Branco Douro 13.5%, \$12 USD

Gorgeous on the nose with an explosion of flowers, honeysuckle, grapefruit rind and passion fruit all topped with subtle notes of white pepper and dusty minerality. Perhaps not quite dry, this still drinks like a dry wine. Firm and minerally in the mouth, there's a very pretty base of bright, white fruit here, a little tart apple toned with the spiciness of the nose emerging on the backend along with a green floral accent note. Finishes with great length and dynamic energy, this is all subtle grapefruit toned with mineral and sweet floral notes and just a hint of green melon. Simply a killer wine for the summer. This is fabulous. 91pts

2011 Herdade de Gambia Branco Peninsula de Setubal 13% \$15 USD

A blend of Moscatel Graudo and Fernão-Pires

Perfumed and fruity on the nose with aromas of lime, lime zest, jasmine, polleny flowers, a hint of banana fruitiness and a touch of sage all coming together nicely. Soft, broad and yet taut and transparent on the palate, this is texturally very engaging with a richness that belies its delicate mouth feel. There's a base of sweet Meyer lemon fruit here, tinged with a hint of pineapple supported by zesty acids and then this changes gears in the mouth revealing the floral notes found on the nose and gaining nuance with nut meat, mineral and herb accents that emerge on the backend and linger on the modest finish which gains some length and shows citrus pith and apple core accents that offer an attractive hint of bitterness in contrast to the core of sweetly flavored fruit. Subtle but this grows on me and gets better with air. I like this. 88pts

2011 Adega Cartuxa EA White Wine Alentejo 13%, \$14 USD

A blend of 60% Roupeiro, 30% Antao Vaz, and 10% Perrum

Bright and a bit smoky, almost flinty on the nose with chalky accents to the green apple and pear skin toned fruit. Juicy on entry with a fine edge if astringency underlying the bright, perfumed, apple skin and slightly nutty fruit that carries a hint of bitterness with it. Medium bodied and moderately rich in the mouth, this shows a fine edgy note and mineral persistence on the backend and through the moderately long finish. A hint of latex and something vaguely balsamic runs through this adding interesting detail Nicely balanced and well integrated. Slightly reminiscent of White Bordeaux without the wood. 87pts

2012 Muralhas Vinho Verde de Moncao 12%, \$12 USD

Not subtle but neither well defined on the nose which shows mineral and green fruit aromas. Fresh and ever so slightly effervescent in the mouth, this is softish by Vinho Verde standards, but delivers a lovely mélange of mineral, green plum and citrus flavors with more mid-palate richness than one might expect from the genre. Clean and brisk on the finish, there's good persistence to the fruit and a lively character that makes this classically refreshing. Shows real cut and verve on the palate. texturally this is great, it just lacks a little depth of flavor. 86pts

2011 Pancas Lisboa 12.5%, \$13 USD

A blend of Arinto, Viral, and Chardonnay

Lightly aromatic with hints of candied citrus and jellied red currant on the nose along over hints of mango fruit. Smooth and easy going in the mouth, this offers a rather lush mouth feel underpinned with fine acidity. Hints of figs emerge early on the palate followed by apple toned fruit that it round and supple but not soft. A touch of apple skin bitterness offers attractive contrast to the rather pronounced fruit and lingers on the fruit driven, tangy finish. very easy to drink. 86pts

2012 Herdade da Comporta Chao das Rolas Branco Peninsula de Setubal Portugal 12.5%, \$10 USD

A blend of Arinto Vaz and Fernão-Pires

And now for something completely different. This offers up aromas of quinine and medicine, with great big dried grass notes and sweetly oxidized aromas of fermenting apples and a touch of pine with a butcher's wax top note of volatility. In the mouth this tells a different story, fresh, edgy and bright with fine acids supporting clean, if slightly simple fruit but on the backend the aromas from the nose come into play adding in nuances of aged fruit and a touch of a hoppy floral character. The finish is long and precise, with much of the odd character dissipating, replaced by subtle sandy mineral notes and a fine edge of slightly creamy citrus fruit. A bit of an oddball of a wine but not without appeal. 85pts.

How to start your own wine cellar

Here is a link to an informative article that appeared recently in the Wall Street Journal: <http://t.co/U8TIAHEYe4>



Photo courtesy of vigilantinc.com

RWAF in the Birthplace of Wine

The first Rotary Club in Turkey was established in 1954. But wine has a much longer history in Turkey. It has been proven by archeological, chemical and botanical findings that the first grape seed (*vitis vinifera*) on earth was found in some regions of current Turkey during the Neolithic period, 8000 BC.

Prof. Patrick E. Mc Govern, Archeology and Anthropology University of Pennsylvania, stated this in his book "Ancient Wine". During the excavations in Catalhoyuk, which is one of the oldest ancient settlements (about 10,000 BC), grape seeds have been found and are thought to have been left over from the production of wine.



Courtesy of winesofturkey.org

For the Phrygians, who lived in Anatolia after the Hittites, wine was an essential part of daily life and an important element in their diet along with olive oil, fish, and bread. The Phrygians introduced wine to Greek colonists on Anatolia's western flank, and by the 6th century BC wine was being exported as far as France and Italy from trading and production centres such as Tabae (Tavas, near the present-day Pamukkale) and Klazomenai (near Urla) both in the southern Aegean region and Ainos (Enez) to the north. Knidos (today's Datça), on the southwest Mediterranean coast, and the island of Rhodes were also leading centres for the wine trade. One of these early Anatolian grapes, Misket, became known as uscat in Europe. Another variety from Smyrna (today's Izmir), was used in the production of the famous wine of Pramnios, which is mentioned in Homer's Iliad.

Wine became a cultural phenomenon first during the time of the Hittite kingdom. The Hittites, who were located in Anatolia in 2000 B.C., had the first large vineyards and wine civilizations. Wine has been a holy drink related to God and has been used at religious and most other feasts. Hittite Laws had clauses about wine and vineyards, and through these the economic significance of wine has obviously been proven.

The central and western Anatolian region during Neolithic period has been the homeland of grapevines, wine and its culture. The Western Anatolian region, with its rocks and sandy leftovers from the dormant volcanoes around the Greater Menderes River, has been the homeland of vines. The same area was also been the reputed homeland of Dionysus, the God of wine.

And today in this same region, a local chapter of RWAF, with 32 new Lifetime Members, has been founded as a hobby group within Rotary. The main mission of the RWAF in Turkey will be to contribute to the collective wine culture and to encourage and enhance friendships and fellowship.

By: Sabri Kurdoglu, President, D-2420 Chapter of the RWAF, skurdoglu@gmail.com

Wine Time:



RWAF Projects

We are still working on the \$450,000 Euro project to fund the purchase of a mobile breast screening unit in Portugal and we have just completed the Final Report on our project to purchase a new ambulance for a Volunteer Fire Department in The Algarve region of Portugal. These are two fantastic projects we are and have done in partnership with the RCs in D-1960 and other clubs and districts, but especially with the Estoi Palace International RC.

Contrary to rumors, *it is not true* that our friend (and RWAF VP) Claire Larson painted their new ambulance to look like the one below, although she might have wanted to:



Wine Quote of the Month:

"I have lived temperately... I double the doctor's recommendation of a glass and a half of wine a day and even treble it with a friend."

~Thomas Jefferson

Calendar of Events:

In this section we want to publicize any upcoming events that either the RWAFF or local chapters are planning. An annual calendar will be maintained on the new website.

June 1-4, 2014: Rotary International Convention in Sydney, Australia. Register early! Early registration ends on 15 January 2014. Go to the RI website or directly to: impromo@rotary.org.

June 6-7, 2014 Le Tour de Vin in Norman, Oklahoma

WHAT - The 12th Annual Le Tour de Vin is a joint effort of the Cross Timbers, Norman, and Sooner Rotary Clubs. It is a weekend festival of fine wine tasting, food sampling, and silent and live auctions to benefit the Center for Children and Families and other Rotary projects.

WHEN - Friday, June 6, 2014. The Friday night party features fine wines paired with food catered by Benvenuti's Ristorante. Limited reservations are \$150 per person.
Saturday, June 7, 2014. Saturday evening is a "grand tasting" of over 200 wines, gourmet food, and silent and live auctions. Reservations are \$100 per person.

WHERE - The Friday event is at a private residence in Norman. The Saturday event is held at Riverwind Casino (a very large casino on I-35 one mile south of Norman). Lodging is available at two hotels on the casino property.

NOTICE - Advance reservations are required to comply with state law.

Thank you for helping get the word out. We have a successful event every year but would like to make sure that wine loving Rotarians in the region have enough notice to make plans to attend.

Kurt Williams, PO Box 638, Norman, OK 73070

405-640-3303 Cell - 405-360-5777 Office - 866-360-2642 Fax

P.O. Box 1702, Norman, OK 73070

www.letourdevin.com - info@letourdevin.com - www.facebook.com/LeTourdeVin

August 10, 2014 Paso Robles Rotary Winemakers' Cook-Off

Contact Linda Midkiff for information lmidkiff105@gmail.com

Recommended Value Wines:

As we continue to do, we will list about ten value wines with each newsletter. These are wines from around the world that are readily available in many markets, are rated by some "expert" as being at least 88 points (out of 100) and which cost \$20 USD or less. We would appreciate any additions suggested by any member. We feel that no matter what type of wine you enjoy, you ought to be able to find a good one at a reasonable price.

Year	Name of Wine	Specific Designation	Type	Cost	Rating	Rater
2010	Tenuta Di Ghizzano	Il Ghizzano	Tuscany	\$14	90	WA
2009	Bodegas Beronia	Tempranillo	Rioja	\$11	90	WA
2010	Ciacci Piccolomini	Rosso di Montalcino	Tuscany	\$19	91	WA
2010	Columbia Crest	Horse Heaven Hills, Les Chevaux	Red Blend	\$9	88	WS
2011	Benziger	Lake Country, California	Sauvignon Blanc	\$8	88	WE
2010	Thomas Goss	McLaren Vale, AU	Cabernet Sauvignon	\$11	90	WS
2010	Thomas Goss	McLaren Vale, AU	Shiraz	\$11	91	WS
2013	Matua	Marlborough, NZ	Sauvignon Blanc	\$9	89	WS
2011	Torbreck	Woodcutters, Barossa Valley, AU	Semillon	\$16	91	WA
2012	Cave de Lugny	Les Charmes, Macon	White Burgundy	\$10	90	WA

A Few Special Wines:

Year	Name of Wine	Specific Designation	Type	Cost	Rating	Rater
2010	Heartland	Director's Cut, Langhorne Creek, AU	Shiraz	\$26	93	WS
2012	Ben Glaetzer	Amon Ra, Barossa Valley, AU	Shiraz	\$75	97	WA

WS = "Wine Spectator" WA = "Wine Advocate" (Robert Parker) WE = "Wine Enthusiast"
CCH = Not yet rated, my score

We will always appreciate your comments and suggestions. You are receiving these newsletters because you are members of the RWAF and publishing a newsletter is one of the duties of a Rotary Fellowship. If you would like to discontinue receiving these newsletters, please so indicate by return email and you will be removed from our address list.

Thank you for the continued opportunity to serve.

Conrad C. Heede, PDG
President , RWAF