



# Rotary Wine

Rotarian Wine Appreciation Fellowship



## July 20, 2014

Dear Members,

This newsletter is our annual "Goals" statement.

The focus of this year's efforts of the Rotarian Wine Appreciation Fellowship will be four-fold. First, we will attempt to disseminate as much information about wine, wine and food pairings and other wine related topics as we can so that our own appreciation of good wine and food will be enhanced. Second, we will encourage more active participation by all members in the Fellowship, including the continued formation and growth of local RWAF chapters. Third, we intend to host at least two wine dinners at the RI International Convention in Sao Paulo, Brazil. Fourth, we need to get the Fellowship better organized with more members involved. We are getting quite large and the administration needs to get larger, more diverse and more professional.

Specifically our goals for the year are:

1. Publish at least 8 newsletters. These will be sent to all current members for whom we have correct email addresses. Please inform us of any changes in your contact information. We will send back issues upon request and they are also available on our website.
2. We have continued our exhaustive effort to confirm our membership and have deleted all those members who have left Rotary, are deceased, contact was impossible and/or those who no longer have interest and/or have not paid their Annual Member dues. We will continue to update contact information as we receive returned emails but we need your help and cooperation. If you intend to change your preferred email address, please let us know. And, when you do change your address, please list our address in your approved address book so that there is less chance that your SPAM filters will reject our newsletters.
3. We have out invoices to all our Annual Members who dues are now due. We do not enjoy doing this but it is the only way we know to confirm that only those that are truly interested in belonging to the RWAF receive our newsletters and other communications. Our organization is pretty cost efficient but the extra money we raise can go not only to improving our service to the membership but to doing more international service projects, including our continued support of End Polio Now.
4. Update our website ([www.rotarywine.net](http://www.rotarywine.net)) and keep it fresh with new information. We encourage members to send us articles, comments, announcements of upcoming events, stories of event successes and any other information that would be of interest to our membership. We will post these on the website and/or include them in the newsletters and/or post them on our Facebook page. Please go to our Rotarian Wine Appreciation Facebook page and befriend us! This will be the source of the most up-to-date information on what our members and all the local chapters are doing throughout the year. If you are planning an event and would like to invite other RWAF members to attend, post it on Facebook! If you have the experience and interest in helping with this work and/or with the website, please let us know! Clare Larson is heading this up and she could use your help.
5. Participate in the R.I. International Convention in Sao Paulo, Brazil, June 6-8, 2015. Host a booth in the House of Friendship. Plan our annual wine events including our Lifetime Members Only dinner, probably on Wednesday night of the convention. Please book your convention reservations early so you will have less chance of a conflict with the Opening and Closing Ceremonies.

Our annual meeting will be held at the convention center at a time yet to be determined. The following convention will be in Seoul, Korea, and we will be planning events there, as well. As always, your comments and suggestions would be appreciated.

6. We are also hoping to do a wine tour during the year. We look forward to future events in various wine growing areas around the world. Our various local chapters are encouraged to invite all our members to attend their special events.
7. Increase our membership. All of us know at least several Rotarians that would enjoy being members of our Fellowship. We added over 300 new members (including spouses/partners) during and after the Sydney convention and we have many emails of interest that we are following up. We presently have over 3,400 members (including spouses) from 60 countries. Appoint Country/Zone Coordinators to foster membership and represent the interests of the RWAF.
8. Our By-Laws for the RWAF need to be reviewed and updated to reflect the organizational changes and the revised name, Rotarian (no longer "Rotarian's") Wine Appreciation Fellowship. We will finish our 501C4 application for US Tax Exempt Status.
9. Analyze our potential liabilities by conducting a risk analysis and then taking the recommended steps to reduce the risk, including perhaps the purchase of insurance.
10. Encourage members to form local RWAF chapters that meet several times during the year for fun and fellowship. These local chapters are encouraged to accomplish service projects as yet another way to extend our Rotary service. New chapters are being formed in the US (Texas, Iowa, New Jersey, New York, California, etc.), Australia (perhaps as many as 6 new ones), New Zealand, Turkey, Germany, Lebanon, Canada, Hong Kong, South Africa and hopefully several other locations. We are putting together a "Local Chapter Tool Kit" that will help in the formation of local chapters and that will include a formal chartering plan. We will be publishing a list of all chapters with contact information. See below for the revised "How to Start a RWAF Local Chapter".
11. Do humanitarian service projects. We contributed RWAF funds for Matching and Global Grant projects in Portugal, New Mexico (USA), Ghana, Nepal, Lebanon, Armenia, Botswana, Brazil and India. We will be doing a very large Global Grant in Portugal and perhaps be involved in another project in Kenya this year.  
  
Fellowships were encouraged to help Rotary meet the Bill & Melinda Gates Foundation PolioPlus challenge grants. We have already sent in over \$100,000 to TRF from the RWAF for PolioPlus far exceeding our \$100,000 goal.
12. Prepare and publish an annual financial statement and adhere to all the rules and regulations that Rotary expects of all Fellowships. The 2013/2014 statements are being worked on and will be emailed to all members as soon as they are complete. Our financial condition is very healthy.
13. We will mail Lifetime Member corkscrew pins to any current member that requests one. It costs considerably more than regular mail because of the shape and the required hand stamping. We would prefer, however, to hand them out at the various meetings or to send them in quantity to our local chapters for them to distribute. We treat these pins, beyond doubt the coolest pin in all of Rotary, the same way that we do Paul Harris Fellow pins. You must be a Lifetime RWAF member to have one. A Lifetime Membership is for a couple, even if they are both Rotarians, but there is only one pin given. If you lose your pin or want one for your spouse, they are available at \$10.00 USD each.
14. Provide value for our membership dues. By the end of this and every year, we hope every member will have learned a little more about wine appreciation and will feel that belonging to the RWAF has been well worth their modest investment.
15. Have fun. Learning more about any hobby or personal interest should always be fun, but enjoying a good glass of wine over a good meal with family and friends and knowing more about what made this particular pairing of food, wine, people and setting so special, can be memorable. Whenever we mention the Wine Appreciation Fellowship we see smiles and it seems that wine appreciation provides a common language among Rotarians.

These are ambitious but achievable goals for this year. Suggestions and comments from any member would be appreciated. We can add other goals if we want and/or need to.

**Dues:** If you are an Annual Member and have not sent us dues within the past year, they are now due, \$25 for Annual Membership and \$100 for Lifetime Membership (no annual billing, special corkscrew pin, invitation to Lifetime Member Only events). You can join or renew online although you will note that Pay Pal charges a small "convenience" fee. If you became an Annual Member from April 1 until now, you have an option to upgrade to Lifetime Membership at any time this Rotary year (i.e. until June 30, 2015), simply by sending in the difference (\$75 USD). Use the new membership form available on the website as a transmittal so we have your current contact information. Thank you!

## STARTING A RWAF LOCAL CHAPTER

1. Notify the RWAF President of your intentions.
2. Decide on an appropriate name for the local chapter, typically covering one Rotary district.
3. Contact all the known RWAF members in your designated area. The list can be obtained from the website, Members Only Area, and/or from the president and/or membership chairperson.
4. Hold a wine event, perhaps a wine dinner or a wine tour, and invite all the RWAF members and every wine loving Rotarian you can contact from all the clubs in your area to attend. Have an interesting format or program that will appeal to most of the attendees and have fun.
5. Ask all the attendees to become members of the RWAF and at the same time, the local chapter. Local chapters can charge their own dues but our NCTX Chapter of about 500 members, including spouses, pay RWAF dues only and that qualifies them to be members of the local chapter – no additional dues have been necessary. Local chapter events are paid by the attendees. NOTE: All local chapter members must be RWAF members.
6. Encourage prospective members to become Lifetime Members (\$100 USD, no annual billing, special LTM corkscrew pin, invitation to LTM Only events). No annual billing means less administrative hassle and more commitment from the new member. Only LTMs can have the corkscrew pin. A membership includes the spouse/significant other but a second pin costs an extra \$10 USD. Annual Membership costs \$25 USD and there is an AM pin but individual pins will not be mailed out to new AMs – too expensive.
7. Plan at least four wine events during the Rotary year and work hard to get good attendance and to sign up more members. Local events can be publicized in our newsletters, on our website ([www.rotarywine.net](http://www.rotarywine.net)) and on our RWAF Facebook page. Send before and after event information to our Facebook editor Claire Larson at [clarson@mail.telepac.pt](mailto:clarson@mail.telepac.pt).
8. Arrange to have one or more wine event fund raisers so you can do a Rotary service project.
9. Man a booth at all club and district functions advertising the RWAF and your local chapter.
10. Inform your district Fellowships Chairman about the RWAF and your local chapter and ask for help in promoting it.
11. Inform the district governor about the RWAF and your local chapter and ask for his/her help in promoting it. Suggest hosting a wine reception at the district conference/district assembly and/or the Rotary Foundation Seminar.
12. When you have a decent number of members in your chapter, hold an election of officers, elect a Board of Directors and adopt a set of By-Laws patterned after the Rotary Fellowship Standard By-Laws (Recommended). Include a provision to indemnify (hold harmless) the Rotarian Wine Appreciation Fellowship, Inc. and Rotary International for the actions of the chapter. Do a risk analysis to assess your chapter's liability and obtain event insurance coverage, etc. as needed.
13. Encourage your members to attend the RI International Conventions and participate in the RWAF activities and events.



## How to Chill White Wine in No Time

Never panic over warm white wine again--how to chill it down quickly

As the weather warms up, more of us will be sipping lighter wines, and knowing how to chill these wines quickly is key to their deliciousness. Serve a white wine too warm, and all the delicate flavors fall flat and any minor flaws are magnified, not to mention the fact that a warm [Riesling](#) on a warm day is simply not satisfying.



Sparkling wines and sweet wines should be served the coldest, at 43-50 degrees Fahrenheit. Light to medium bodied white wines, like [Pinot Grigio](#) and [Sauvignon Blanc](#), should be served slightly warmer, at 45-50 degrees Fahrenheit. Full-bodied whites, like an oaked [Chardonnay](#), and rosé, can be served lightly chilled, at 50-55 degrees Fahrenheit (around the same temperature as light reds like [Beaujolais](#)).

The best way to chill a bottle of wine is to place it in the refrigerator overnight, and remove it 15 to 30 minutes before serving. Most of us, however, rarely use this kind of planning in our wine consumption. You just got home from work and a cold glass of rosé sounds perfect, or a friend stopped by to celebrate a promotion and you want to pop open some bubbles, but oops...the bottle is at room temperature. You can always throw it in the freezer and hope you don't forget about it (DON'T forget about it), but here are a few sommelier secrets that will

work much better:

Put the bottle in water: Water conducts heat away from the bottle much more quickly than air does (remember high school chemistry?), so fill a tub, bucket or pot with cold water and lots of ice, and submerge your bottle in the ice bath.

Add salt: Salt lowers the melting point of ice, allowing the ice to melt faster and cool the water more quickly.

Spin the bottle: Rotate the bottle in the ice bath to move the wine around, allowing more wine-to-water contact.

If you employ all three of these tricks, you can have your white wine chilled down in as little as 10 minutes. Refreshing!

## Elaborate Wine Pouring Machine – Check this Out!!

<http://www.chonday.com/Videos/winporman2>

## Member Comments

We received a couple of comments from our members after the last newsletter and, as always, we appreciate input from our members on any subjects related to wine:

### From Bruce Anderson:

Dear Conrad and Fellow RWF Members:

- Sounds like the convention RWF events were wonderful -- wish we could have been there. Hope to see you in Brazil next year.
- Membership growth is good -- let's add a couple hundred in Brazil next year!
- Congratulations on the Polio Plus Auction...
- And a couple of comments:

On corks vs screw caps vs synthetic corks. The first two each have their merits and weaknesses -- the synthetics have lots of weaknesses (including producing carcinogenic compounds in wine) and virtually no strengths except being inexpensive.

## Screw Caps:

- Screw caps are easy -- and you can open them if you forgot your cork screw. Ever since a conference in Venice some 30 odd years ago when I had to purchase a cork screw for the wine I drank while reviewing my presentation for the next day I have had one in my travel/toilet kit and each automobile, so for me that is never an issue.
- Screw caps are potentially recycle-able, but most often get into the trash and take nearly forever to biodegrade.
- Screw caps are made of aluminum -- a metal that is produced at both a high energy cost and a high pollution cost -- I'd rather see it used for aircraft. My 2 cents worth.

## Corks:

- Cork taint, as discussed in this newsletter, has long been an issue some years ago [1960s-1970s] it was about 10% -- meaning one in 10 bottles were undrinkable.
- Today, the best cork producers have reduced that to about 3% or less... and they are working hard to eliminate it. The cork factories we visited last year in Portugal have lab equipment identical to what we have seen in top pharmaceutical QC labs to monitor cork taint. We use a "technical cork" that has an expected cork taint factor of less than .003 %.
- Corks are 100% biodegradable in a relatively short time period -- and can be recycled in many ways.
- As we learned when we visited a cork harvest in Portugal last year, the eco-system in which the Cork Oaks grow in Southern Spain and Portugal and Northern Africa is second only to the Amazon Rain Forest in ecological importance. Not only does it support more than 300 unique species of plants and animals, in the absence of the cork forests most of that land would become desert. We'll stick with cork and our new labels have a "cork inside" logo so you know.

## And about Carignan...



- We currently offer 14 wines produced at our winery in Burleson Texas [in the Dallas-Fort Worth metropolitan area]. 13 are made from grapes grown at various places in Texas. One is our sweet version of 100% Acai wine [we sold out of the dry version] made here and the world's first wine 100% ACAI wines -- made from the Brazilian Acai berry.
- We also have available in limited quantities a World Of Wine [WOW] collection, which includes wines from most of the world's major wine growing regions. Among these is a Carignan.
- One of the things I really like about our World Of Wine program is that it allows me to explore wines I might otherwise not have encountered. Our "Keep Calm and Carignan" is one of those. Never before had I tasted wine made from this grape....
- The wine comes from a Bordeaux negociant [Le Chai au Quai] and the grapes from two selected old-vine vineyards. I like it -- Parker and Heed may or may not -- but none of that is important. What is important is if you like it.

Best Regards

Bruce Anderson\*, Winemaker, etc.

Sunset Winery, L.L.C. , Burleson, Texas

\*Wine consumer [Chianti with Wednesday's dinner] since 1949. Winemaker [amateur] 1978 -- 2002. Commercial Winemaker since 2003. One of the things I like best about this industry is that daily learning will go on "forever." Thanks for allowing me to share some of what I have learned....

## From Janine Swailes:

Please pass on my thanks to all those who worked at the booth and organized these events. I attended the dinner at Aesop's restaurant and had a FANTASTIC time. I think I will have to dance on the chairs more often!!

Janine Swailes, Columbia Center Rotary, Kennewick, Washington

## New RWF Global Grant Project:

We are embarking on a very ambitious new project to provide a \$600,000 +/- USD mobile breast cancer screening unit to the Algarve Oncology Association in Portugal. We will need a lot of help from a lot of people and organizations around the world to accomplish this and we will keep our members informed about how we can all help as the project moves forward.

## Humor

We make an attempt to bring a smile to your face in each newsletter but I am afraid that at times you may just have to forgive my perhaps strange sense of humor. Such as:

"Lexophile" is a word used to describe those that have a love for words. A lexophile competition is held every year in an undisclosed location to see who can come up with the best. Here are a few:

You can tune a piano, but you can't tuna fish,

To write with a broken pencil is pointless.

When fish are in schools, they sometimes take debate.

## Wine Quote of the Month

*If we sip the wine, we find dreams coming upon us out of the imminent night.*

- DH Lawrence

## Calendar of Events:

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

June 6-8, 2015:

Rotary International Convention in Sao Paulo, Brazil. Register early so there will be less chance of a conflict between our dinners and the opening and closing ceremonies. We are planning to have another good convention experience for RWF members.



### **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	Note
2010	Sequana Vineyards	Santa Lucia Highlands, CA	Pinot Noir	\$20	92	WE
2010	Kendall-Jackson	Grand Reserve, Sonoma County	Cabernet Sauvignon	\$20	92	WE
2011	Feraud-Brunel	Cotes du Rhones Village	Southern Rhone	\$20	90	WS
2011	Ravenswood	Old Vine, Lodi, California	Zinfandel	\$12	88	WS
2010	Four Vines	Maverick, Amador County, CA	Zinfandel	\$15	89	WS
2010	Ch. De Villegeorge	Cru Bourgeoise, Haut-Medoc	Bordeaux	\$18	92	WE
2011	DuBoeuf	Dom de Javerniere, Morgan	Cru Beaujolais	\$12	90	WA
2011	Gabbiano	Chianti Classico Reserva	Tuscany	\$10	90	WE
2012	La Creama	Sonoma Coast, California	Chardonnay	\$14	92	WA
2011	Bodegas Norton	Reserva, Mendoza, AR	Malbec	\$12	92	WS

### **A Few Special Wines:**

Year	Name of Wine	Specific Designation	Type	Cost	Rating	Rater
2011	August West	Santa Lucia Highlands, CA	Pinot Noir	\$25	91	WS
2008	E. Pira e Figli	Via Nuova, Piedmont	Barolo	\$62	95	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 RWF 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