



MAY 2018

Dear Members,

R.I. Convention in Toronto, Canada



We have worked with Robert Morrow to organize our events in Toronto at the International Convention and they begin with a Pre-Conference Tour of the Niagara Wine Region. This is a one-day event on Friday, June 22nd that will include touring and tastings at three interesting and very good wineries, a spectacular lunch and a visit to the historic Niagara-on-the-Lake. We will leave Toronto at 8:30 am and return by 6:30 pm. We will be accompanied by a guide with expertise in the local geography, history of Greater Toronto and the Niagara Peninsula and in the local wines. The tour is limited to 23 people and the cost, all inclusive, is \$235 USD (*If more than that would like to go, we can get a larger limo, so please let me know if the link shows we are sold out*). Please go online now and make your reservations on Eventbrite and prepay: <https://www.eventbrite.com/e/rwafs-niagara-vintage-wine-tour-tickets-45018912780> Password: Toronto

We have also planned two exciting dinners that will feature not only great food in top restaurants but Canadian wines as well. We don't hear much about Canadian wines but this convention provides us a unique opportunity to learn about them. I have included an article that gives us some information and I urge you to research them on your own prior to the convention and the wine tour. As with much of the wine world, the Canadian wine industry has matured and they are producing some wonderful wines over and above the highly regarded, expensive and much sought after "ice wines". Here is the much-anticipated information (specific menus and wine lists to be contained in a later newsletter):

On Sunday night, we will hold our typically fabulous "Lifetime Members Only Dinner" at the beautiful Canoe Restaurant, located on the top (54th) floor of the TD Bank Tower, 66 Wellington Street West, Toronto, ON M5K 1H6. Canoe is ranked in the top 10 of all of Toronto's 9,200 restaurants and is located just a 10-minute walk from the Metro Convention Center in the heart of the financial district. The views of the Toronto Harbour are spectacular. We have developed an extra special 4-course menu which will be paired with Canadian wines that will pair well with the food. This is our most upscale venue but will only cost \$165 USD* per person, inclusive of wine, food, tax and gratuity. At the present time, there will only be room for about 120 Lifetime members and about that many have already expressed interest, so please go online now and make your reservations on Eventbrite and prepay: <https://www.eventbrite.com/e/rwaf-lifetime-members-dinner-tickets-45017614898> Password: Toronto

NOTE: This dinner was sold out but we were able to obtain 20 additional seats, the maximum for the restaurant. They will sell out quickly so don't wait if you would like to attend. We will keep a wait list in case we get cancellations.

On Tuesday night, we will dine at the Elm Tree Restaurant, located at 43 Elm Street, Toronto, ON M5G 1H1. Elm Tree is also listed in the top 10 restaurants in all of Toronto. This is in mid-town Toronto, easily accessible by subway (Dundas stop on the Yonge Street line) and about 1.3 miles from the Metro Convention Center – very close to the

major shopping area (the Eaton Centre). We will start with an optional cash bar for those who arrive early, followed by an array of starters and main courses (3 each) that will be served family style at each table. Appropriate wines will be served to pair with each course. The cost will be \$140 USD*, per person, all inclusive. There will be room for only about 80 people and, again, we urge you to purchase your tickets as quickly as possible at: <https://www.eventbrite.com/e/rwaf-all-members-dinner-tickets-45018444379> **Password: Toronto**

Note: This dinner was also sold out but we were able to add 6 more seats, the maximum for the restaurant. After those are sold, we may be able to have 20 additional seats on an outdoor patio but only if the weather permits. We will keep a wait list so that if the weather is nice, those lucky folks may get a seat.

Note: In each case, a password will be required. It is “Toronto”.

- **NOTE: The prices you see on the Eventbrite sites, plus the fee they charge for their service, will equal the prices shown here in this newsletter.**

Please note that we now have over 4,500 members in 66 countries and any seats not sold in advance tend to sell out quickly once the convention starts. Our existing members can make reservations and pay in advance. Members may invite guests, hopefully prospective RWA members. Cancellations will be accepted up to 5 PM, Central Daylight Time in the US, Friday, June 2, 2017. **In order to accommodate as many members as possible, it is imperative that you check in at the Booth in the House of Friendship as soon as you arrive at the convention to assure your seats for these events.**

House of Friendship: We will also host a booth (# 322) in the House of Friendship. Our RWA Secretariat (PDG Jerry Wall, jerrywallrotary6190@gmail.com) will organize the staffing of the booth. As those of us who have done this in past conventions know well, manning the booth is a wonderful experience – you get the opportunity to meet the neatest people from all over the world – and they share your interest in Rotary, great wine and good food. **Anyone wishing to join us in the booth should contact Jerry now and/or come by the booth when the House of Friendship first opens on Saturday morning or as soon as you can.**

The booth is not only fun, it is a most important part of our Fellowship. We get a chance to meet other RWA members who we may not have seen in awhile (or ever) and we gain membership. You can also pick up pins there if you have lost yours or want to purchase one for your spouse. Exhibitor's Badges will be available at the registration desk.

Contact Jerry at: jerrywallrotary6190@gmail.com

RWA Wine Auction for End Polio Now

We have on hand a 5.0 liter bottle of 2008 Charles Krug Vintage Selection Estate Bottled Napa Valley, California, Cabernet Sauvignon with the Rotary Wheel and “End Polio Now” inscribed on it, that we want to auction off to the highest bidder to benefit the eradication of Polio. The RWA will match the highest bid and all the proceeds will go to The Rotary Foundation for PolioPlus, with PHF credit going to the winner, his/her Rotary Club and District.

Internationally acclaimed wine critic, Robert Parker said, in describing this wine: *The dense ruby/purple-colored 2008 Cabernet Sauvignon Vintage Selection Estate reveals sweet aromas of creme de cassis, cedarwood and spice box in its classic Bordeaux Pauillac-like personality. Medium to full-bodied with sweet tannins, this rich, layered 2008 exhibits abundant black fruit notes intertwined with hints of espresso and earth. Approachable now, it should drink well for two decades. WA 92 Points, Drink 2010-2030 (and longer in large format bottles)*

absolute death knell for vitis vinifera [the common grape vine]; we have to



Bidding can begin now and will continue until the end of the Rotary Convention in Toronto, 12:00 PM (1200 hours) on Wednesday, June 27, 2018. The bottle will be on display at the convention at the RWAf Booth in the House of Friendship (Booth # 322). The bottle will be in a shipping box and can be picked up in the booth or arrangements for shipping should be communicated at that time.

The Next Big Thing in Beaujolais

Jonathan Cristaldi - April 27, 2018

A small revolution is taking place in an area called Les Pierres Dorées, and it might not be long before you start seeing Pinot Noir from southern Beaujolais on shelves. Here's what we know so far.

For some 700 years, the Gamay grape has become synonymous with the French hillside towns of [Beaujolais](#), the southernmost region of Burgundy, which produces beautiful dark-berried Cru Beaujolais, and spicy village-level wines, as well as the fresh and fruity Beaujolais Nouveau reds. But after centuries of going unchallenged in the region, Gamay might soon see some competition.

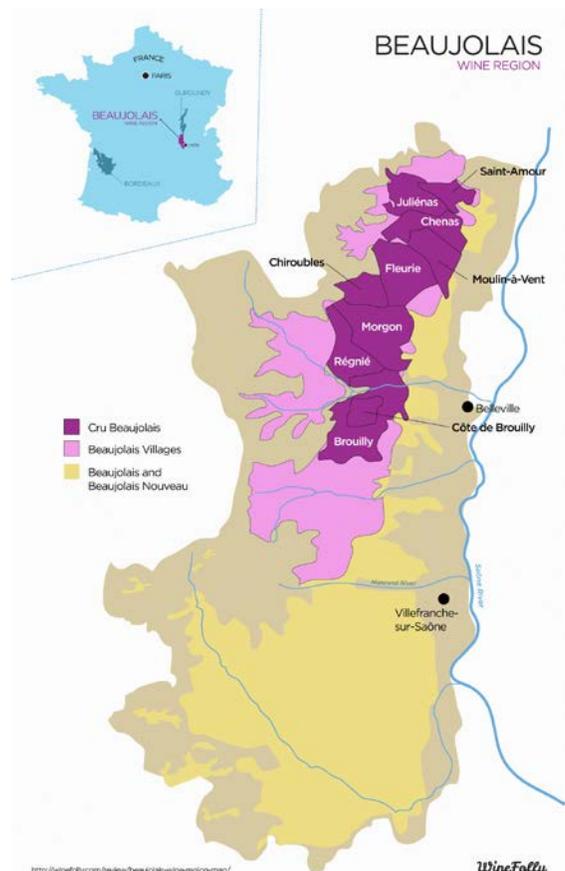
Though producers have long agreed that Gamay—a grape that soaks in the sun's rays and grows vigorously in granitic soils unless tamed—thrives in the granite-based soils of Beaujolais, where the weather is typically warmer than the rest of Burgundy, it turns out that a small sub-region of Beaujolais about 45 minutes north of Lyon is hospitable to another kind of grape—and winemakers are taking note.

Enter Les Pierres Dorées, which translates to “golden stones.” A cluster of 39 small villages, the region has earned the nickname “Little Tuscany” thanks to its steep hills and gorgeous landscape, dotted with tennis ball- and football-sized golden stones.

But what is of most interest to winemakers is what lies below the stones, underground, where pockets of limestone soils on steep hillsides. The limestone, coupled with the ample sunshine but not excessively hot daytime temperatures and dramatically cooler temperatures at night, make planting another grape an intriguing notion. I'm talking, of course, about [Pinot Noir](#), which ripens fully here and develops complex flavors under these conditions. And in a clear break with French tradition, some producers are indeed beginning to replace Gamay vines in Les Pierres Dorées with [Pinot Noir](#) and even [Syrah](#).

One Burgundy négociant, Maison Louis Latour, began exploring the region in 2010 as a potential for new Pinot Noir vineyards. By 2012, fifth-generation owner Louis Fabrice Latour and Boris Champy, Latour's director of winemaking, had planted some 44 acres of Pinot Noir on sites situated between 900-1,200 feet in elevation, where the grapes can ripen and retain that critical, natural acidity. While Maison Latour is not the first to plant Pinot Noir in the steeper hills of Les Pierres Dorées, they are the first to do so on such a large scale. “We want to create a new category—Pinot Noir from southern Beaujolais,” Louis Fabrice Latour told me. As of this writing, bottles are hard to find. I was only able to taste the first two vintages of Latour's wines: The 2015 and 2016 Maison Louis Latour “Les Pierres Dorées” Pinot Noir, which will retail in the U.S. for around \$20.

Though Latour is in the early stages of exploring different clonal plantings of Pinot Noir, as well as various methods of aging, I found



the wines quite enjoyable. The 2015 was soft and juicy, bolstered by spicy and grippy tannins—a sink-your-teeth in Pinot with power and generosity, finishing with vanilla and cinnamon notes. The 2016 is a departure, with less time aged in oak, and more in stainless steel. The result is a fresher Pinot, with great texture, rich and robust, calling to mind Cru Beaujolais with deeper berry flavors, and finishes with sweet spice and even hints at cocoa notes.

Even to the discerning eye, however, it won't be easy to identify these bottles when they hit shelves in greater numbers. While the words "Pinot Noir" and "Les Pierres Dorées" are prominent features of the front labels, the back labels list "Coteaux Bourguignons" as the appellation—a designation that denotes an area from "Auxerrois (about as far north as Épineuil, north-east of Chablis) down to and including Beaujolais," according to Jancis Robinson MW. Beaujolais is mentioned on the back label, but only in reference to Les Pierres Dorées in a sentence that puts the area, "in the heart of the Beaujolais district."

Only time will tell if Latour's presence helps establish Pierres Dorées as a new frontier for French Pinot Noir. For now, they're so hard to come by that I had to ask Bernard Retornaz, President of Louis Latour Inc., for help in identifying other producers following his lead. He pointed to four: two big producers smack in Les Pierres Dorées making Pinot Noir bottled under the Bourgogne AOC appellation—Jean-Paul Brun and Château Lachassagne. At present, you won't find their wine stateside.

Two other producers, Domaine Jean-Pierre Rivier and Domaine de la Fond Moiroux, are next to impossible, if not impossible to locate. The only other vineyard I could find with Pinot Noir plantings is Domaine Romy, which grows Chardonnay and Gamay too. But, as far as I can tell, they are not producing a 100 percent Pinot Noir bottles from Pierres Dorées. Louis Jadot, I am told, is rumored to be exploring the area, but when reached for comment, I was told "the winery can't confirm any plans to plant in Les Pierres Dorées," at this time.



In a story published this fall by my colleague Roger Morris, I learned that Pinot Noir wasn't the only grape that might give Gamay a run for its money in the region, either. It turns out that Burgundy heavyweight Jean Charles Boisset, or JCB, is growing Syrah at Mommessin, the oldest house in Beaujolais, founded in 1865. I spoke with JCB while he was walking the vines in the famous Clos Vougeot vineyard.

When I asked him what he thought about planting Pinot Noir in Les Pierres Dorées, he said, "The soil is appropriate of course for Pinot Noir, but we think Syrah is the best choice." In fact, they planted some 12 years ago at Mommessin, and hinted at the proximity of all the great Syrah vineyards of the Côte Rôtie as part of his reasoning. He thinks the planting of Pinot and Chardonnay is "an obvious evolution if you are from the Cote d'Or," but stands firmly behind Syrah.

Interestingly, both Latour and Boisset agree that the evolution of Beaujolais is all about the evolution of the vineyard. When it comes to the stalwart Gamay grape, they both favor the northern Burgundy approach to trellising vines, as opposed to growing them in the gobelet (or bush-trained) style. In the winery, both seem to favor less carbonic maceration and a more "Burgundian approach" with a slower fermentation, which lends more depth and more earthiness and more structure to both Gamay and Pinot Noir.

Will wine drinkers embrace Pinot Noir from southern Beaujolais? Curious to know how sommeliers would react, I asked Michael Madrigale, a [Food & Wine Sommelier of the Year in 2012](#). "I think it's a very interesting project," he told me. "When it comes to the Crus of Beaujolais—wines considered the crème de la crème of the region—the soil types are always granite. I think Latour planting Pinot Noir on a soil type more similar to Burgundy in the southern Beaujolais is both a progressive and risky proposition," he said, before adding, "I am very intrigued to taste, and I think planting Pinot Noir in Beaujolais will be another reason for people to discover and ultimately understand the diversity of terroir in the region." As Louis Fabrice Latour said to me, "the proof is in the pudding. Make great wine, and they will drink it."

Private Label Rotary Wines:

As a service to our membership, we would like to let all of our USA members know about a firm that can supply private labelled wine, with R.I. approved Rotary theme labels, shipped anywhere in the continental US where legal, with all proceeds above cost going to Rotary charities. There are 12 varietals to choose from, enough to fit just about anyone's taste and the ones I have tasted are decent wines.

The cost is \$240 per case NET. The wines ship within 3-5 business days once your specific label graphics are approved. Private labels for personal or business purposes are also available. Go to: www.rotarywines.com to leave your contact information.

Examples:



HUMOR

A pony was giving a speech in a lecture hall. A man in the back couldn't hear so he asked the pony to speak up. The pony replied: "You'll have to excuse me, I'm a little horse." — Anonymous

Calendar of Events:

In this section, we want to publicize any upcoming events that either the RWF or local chapters are planning. An even quicker, better way is to list them on our Facebook page: Rotarian's Wine Appreciation Fellowship or contact Claire Larson: clarson@mail.telepac.pt

June 9, 2018: Le Tour de Vin (letourdevin.com; 405-321-0016) – "Featuring Amazing Wines & Phenomenal Food, plus new this year, Whiskey Tasting!" Benefitting Full Circle Adult Day Care Center and other Rotary programs. Marriott Conference Center at NCED, 2801 East State Highway 9, Norman, Oklahoma, USA.

June 23 – 27, 2018: Rotary International Convention in Toronto, Ontario, Canada. 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.

WINE QUOTE

"Sorrow can be alleviated by good sleep, a bath and a glass of good wine."

~St. Thomas Aquinas



Recommended Value Wines:

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.

| Year | Name of Wine | Specific Designation | Type | Cost | Rating | Rater |
|------|--------------------|---------------------------------|--------------------|------|--------|-------|
| 2015 | Chateau De Grezels | Prestige, Cohors, FR | Malbec | \$7 | 91 | WE |
| 2014 | Chateau Germain | Cohors, FR | Malbec | \$10 | 90 | WE |
| 2015 | Joseph Drouhin | Pouilly-Vinzelles, Burgundy, FR | Chardonnay | \$18 | 90 | WS |
| 2015 | Cousino-Macul | Reserve, Chile | Chardonnay | \$12 | 91 | JS |
| 2015 | Hahn | Santa Lucia Highlands, CA | Chardonnay | \$19 | 91 | WS |
| 2013 | Borgo Scopetto | Chianti Classico | Tuscany | \$12 | 90 | WS |
| 2014 | Dievole | Chianti Classico | Tuscany | \$12 | 90 | WS |
| 2013 | Dorrance | West Cape, South Africa | Chardonnay | \$22 | 91 | WE |
| 2014 | Davis Estate | Hungry Blond, Napa Valley, CA | Chardonnay | \$22 | 92 | WA |
| 2015 | Paul Dolan | Mendocino County, CA | Cabernet Sauvignon | \$16 | 91 | WE |

A Few Special Wines:

| Year | Name of Wine | Specific Designation | Type | Cost | Rating | Rater |
|------|-------------------|--------------------------|--------------------|------|--------|-------|
| 2014 | Raymond | Reserve, Napa Valley, CA | Cabernet Sauvignon | \$30 | 93 | WA |
| 2012 | Rocca Della Macie | Chianti Classico, IT | Tuscany | \$26 | 93 | IWC |

**WS = "Wine Spectator" - WA = "Wine Advocate" (Robert Parker) - WE = "Wine Enthusiast" - W&S = Wine & Spirits
V = "Vinous" (now including IWC, International Wine Cellar) - JS = James Suckling - CCH = Not yet rated, my score**

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Thank you for the continued opportunity to serve.

Conrad C. Heede, PDG
President
RWAF



