



Rotary Wine

Rotarian Wine Appreciation Fellowship



NOVEMBER 2019

Dear Members,

Next Thursday, our members in the US will be celebrating Thanksgiving, my favorite holiday of the year. It is all about giving thanks for what we have received in life. There is no pressure to buy gifts – just relax, enjoy good food and wine with our family and/or our closest friends. Betty and I will be going to our little house in the country with our family. We will probably get out into the woods in the morning (it is deer, wild turkey, duck, goose and squirrel season), come home to a great turkey dinner, watch a little (or a lot) of football on TV, take a nap – and then do it all over again until bedtime.



Turkey is the traditional meal on Thanksgiving. The bird can be prepared in many different ways and served with various side dishes, appetizers and desserts, all generally very rich and seasoned differently so the decision as to what wine would go best with each course can sometimes be quite difficult. The following article will give you some ideas of the best wine choices.

Thanksgiving Wines

*From appetizers, to white and dark turkey meat, mashed potatoes, yams, herb-filled stuffing, cranberry relish, pickled this and peppered that, all the way to pumpkin or pecan pie - is there truly a single wine that can take you seamlessly from start to finish? Enter: **Sparkling Wines**, an increasingly popular pairing partner, and not just for the holidays. Champagne and sparkling wines bring both elegance and phenomenal food-pairing versatility to virtually any meal. But with Thanksgiving meals these wines really shine all the way from the assorted appetizers start to the pecan pie finish.*

Best Thanksgiving White Wines:

Riesling: *A white wine that may either be bone dry or fairly sweet, excellent with any dishes that are spicy, salty or sweet. Whether from Alsace, Germany or Washington - Riesling wines are a top pick white wine for pairing with Thanksgiving dinner. Riesling's innate flavors of apple, apricot, honey and its clarifying acidity give it a significant pairing edge with the likes of sweet potatoes, turkey meat and spice-laden or herb-filled stuffing.*

Gewurztraminer: *This white wine tends to have the aromatic gusto and spicy palate appeal that give it a solid standing with turkey and gravy, bringing out the best in both. Gewurztraminer offers a delicious white wine option for Thanksgiving Day. **Sauvignon Blanc:** This crisp white wine is known for its citrus-based flavors that can be surrounded by herb or mineral undertones, making it a prime pairing candidate for turkey and mashed potatoes.*

Pinot Grigio: *Capable of handling garlic and onions, herbs and rich, flavorful, high-fat dishes, this white wine is a natural for the demands of Thanksgiving Day.*

Albarino and Viognier: While these white wine varietals may not boast the initial name recognition of say...Chardonnay, they offer the perfect opportunity to shake up the Thanksgiving table and take your guests on a little wine adventure, while still maintaining perfect pairing power.

Top Red Wine Thanksgiving Options

Pinot Noir: This red wine is a traditional favorite for Thanksgiving. Pinot Noir's subtle earthy undertones and often mushroom inspired flavors surround the fruit features of the wine and tend to show well with the traditional flavors of turkey and stuffing.

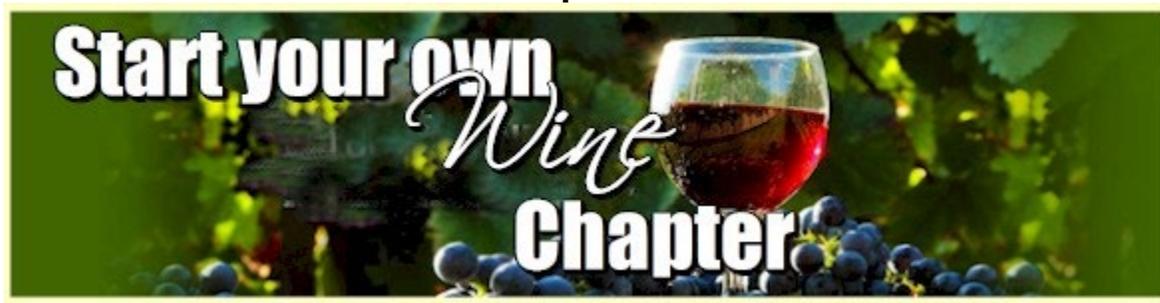
Zinfandel: A fuller bodied red wine that ups the intensity from a Pinot Noir, but still maintains a balancing effect on many traditional Thanksgiving side dishes. This would be a great wine pick for those looking for a heartier red wine with the capacity to accommodate spice, bitter and sweet flavor profiles.

Syrah/Shiraz: The Syrah grape can bring a spicy edge or a meaty character to the table often increasing the complexity, while graciously handling the cornucopia of flavors in a traditional Thanksgiving meal. The prevalent peppery notes of Syrah will partner well with the herb-infused stuffing and both the white and dark turkey meat.

Beaujolais Nouveau: A light, fruity red wine, from the Gamay grape, that goes quite well with turkey and all of the fixings. This wine is released from France on the third Thursday of November, just in time to highlight your Thanksgiving feast!

Rosé and Sherry wines: Along with the aforementioned sparkling wine category, these are also worthy of consideration for Thanksgiving wine pairing potential. They all provide a capable go between for those that are not firmly camped in either the red or white wine trenches. If you are considering a sparkling wine you may choose one labeled as "extra dry" - which will offer a touch more fruit flavor than a "brut." As for rosé wines, a drier selection will be the most versatile for pairing with virtually any part of the Thanksgiving feast.

Start Your Own Local Wine Chapter of RWF



Typically, at the beginning of a new Rotary year, our members think about starting a local chapter of the RWF in their area. This is pretty easy to do, and I am posting below some suggestions on how to do that. More importantly, it is harder to keep one going. Having a local chapter lets you hold wine events whenever you would like to, be they fun events or fundraisers. Frequently District Governors will ask the local chapters to hold a wine event at district meetings as a way to increase attendance and have more fun. Local chapters also provide another means to attract new Rotarians – and to keep the existing ones.

From a RWF standpoint, local chapters are the way to go to increase our membership and to provide a means to keep member contact information current. Most importantly, local chapters provide members with contacts in almost every wine region in the world. The networking potential is one of the best benefits of joining the RWF, but we need to be able to provide that information to our membership – and make it readily accessible on our website.



Honolulu, Hawaii Convention – June 6-10, 2020

Wine Dinners during the Convention:

Liz Kane, who is on the HOC Committee, is setting up all of our events in and around Honolulu.

Sunday, June 7, 2020 - We have reserved the whole restaurant at Vino (on restaurant row, 500 Ala Moana) and it will seat about 140 people. Price, all inclusive, about \$150.

Wednesday, June 10 – Kapiolani Community College Culinary School (at the old Cannon Club at Diamond Head).

We might also do an “after party” on Saturday night, joining D-5000’s District Conference after their DC Dinner. And possibly a cooking class.

NOTE: We have not completed all the arrangements (it is too early for the restaurants to come up with menus and seating arrangements) and cannot accept any reservations at this time. Once we have confirmed the venues and prices, we will set up a reservation system where you can go online and reserve your spot and pay for it. Your confirmation of payment and the ticket issued is your reservation. Without that, you cannot attend a given event. We now have over 4,500 members and we try to be fair to all of them.

Wine Spectator Top 100 Wines



One of the special things that happen now are all the “Best of the Year” lists that one sees published. This is also true in the wine business where the “experts” have been rating all the wines released during this year and now take a second look at them to come up with their “best”. As we have said before, a rating is simply some wine “expert’s” idea of how a particular wine scores relative to that person’s opinion of the characteristics of the ideal wine that would receive a perfect score in that wine category, using whatever scale they want to use.

Robert Parker, who publishes the “The Wine Advocate” and who is considered to be one of the most respected wine experts in the world, uses a 100-point scale that is widely used in the wine world and is sometimes called the “Parker Scale”.

The “Wine Spectator” uses this 100-point scale in its ratings. They discuss their scale stating: “Ratings reflect how highly our editors regard each wine relative to other wines in its category and are based on potential quality-how good the wine will be when at its peak. The score summarizes a wine’s overall quality; the tasting note describes the wine’s style and character.” The wine scores reflect the following:

- 95-100 points Classic: a great wine
- 90-94 Outstanding: a wine of superior character and style
- 85-89 Very Good: a wine with special qualities
- 80-84 Good: a solid, well-made wine
- 70-79 Average: a drinkable wine that may have minor flaws
- 60-69 Below average: drinkable but not recommended
- 50-59 Poor, undrinkable: not recommended

The main objective of looking at wine scores is to help us determine value. You want to find wines that are worth the price you pay for them, *in your opinion*. You would like to be able to find a wine to complement the food you are enjoying, at a reasonable price. You can find “deals” or at least value, if you know your wines.

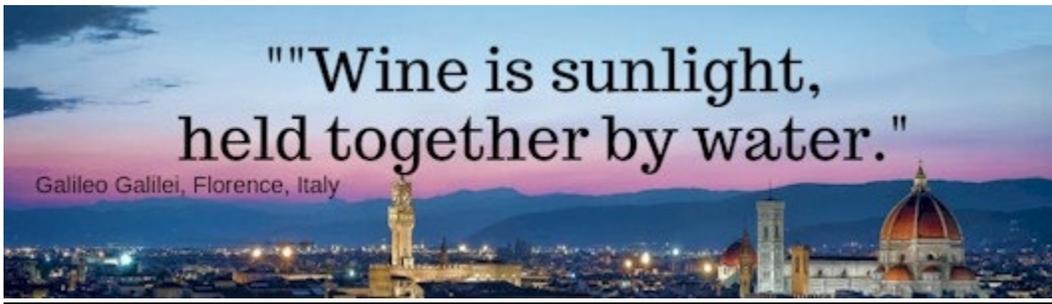
The “Wine Spectator” just came out with their Top 100 Wines Of 2018. Their editors blind-tasted thousands of wines and those that received scores of 90 points or higher became candidates for their Top 100. They used four criteria to determine the final selections: “quality (as represented by score); value (as reflected by release price); availability (measured by case production, or, for international wines, the number of cases imported {into the US}); and an X-factor they call “excitement.” They used no equations but the selections reflected their “judgment and enthusiasm about the wines ---.” We might disagree as to what wines should have been listed in the Top 100, but I have always found these wines to be very good and certainly interesting. And, some of them are not all that expensive. Try them!

You can get the complete list on their web site: www.winespectator.com Click on each wine and you can get the tasting notes. You can also purchase their December 31, 2018 issue of the “Wine Spectator” for tasting notes and a whole lot more information.

The 2019 Wine Spectator Top Ten Wines:

Rating	Year	Name	Specific Designation	Type	WS	Cost
1	2016	Château Léoville Barton	Saint-Julien	Bordeaux	97	\$98
2	2015	Mayacamas	Mount Veeder	Cabernet Sauvignon	96	\$125
3	2016	San Giusto a Rentennano	Chianti Classico	Tuscany	95	\$36
4	2016	Groth	Oakville, Reserve	Cabernet Sauvignon	96	\$125
5	2012	Roederer Estate	Brut, Anderson V. L'Ermitage	Sparkling Wine	95	\$48
6	2016	Château de Beaucastel	Châteauneuf-du-Pape	Southern Rhone	97	\$107
7	2016	Ramey	Napa Carneros Hyde Vineyard	Chardonnay	95	\$65
8	2016	Château Pichon Baron	Pauillac	Bordeaux	96	\$176
9	2017	Penfolds	Barossa Valley RWT Bin 798	Shiraz	96	\$150
10	2016	Viña Almaviva	Puente Alto	Bordeaux blend	95	\$130

Wine Quote of the Month:



How to Enjoy Life

To the mind that's looking for it, there is pleasure to be taken in the warmth of dishwater, the fresh air on a walk to the store, and the relaxing sensation of sitting in a chair, even if that chair is in the waiting room at the oil change place. We don't do these things—or most things—for reasons of pleasure, but pleasure is available in most things. Raptitude

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 6 – 10, 2020: Rotary International Convention in Honolulu, Hawaii. 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	Rater
2015	Double Canyon	Horse Heaven Hills, WA	Cabernet Sauvignon	\$20	90	WA
2016	Dame de Bauard	Montagne-Saint-Emillon	Bordeaux	\$14	92/93	JS
2013	Gavilan	Chalon, CA	Pinot Noir	\$15	90	WS
2016	Jean-Luc Colombo	Les Pheilles, Cotes du Rhone	Rhone, Southern	\$10	90	WE
2015	Tait	Ball Buster, Barossa Valley, AU	Shiraz, Cab, Merlot	\$16	91	WA
2015	Falerina	Elqui Valley, Chile	Syrah	\$10	90	WA
2015	Kirkland	Chianti Classico Riserva	Tuscany	\$9	90	JS
2016	Kirkland	California	Zinfandel	\$10	90	WS
2018	Kudos	Oregon	Pinot Gris	\$13	90	WE
2018	Kia Ora	Marlborough, NZ	Sauvignon Blanc	\$8	89	WS

A Few Special Wines:

Year	Name of Wine	Specific Designation	Type	Cost	Rating	Rater
NV	De Margerie	Grand Cru, Brut	Champagne	\$34	94	BD
2016	Chateau de la Huste	Fronsac	Red Blend	\$23	92	WS

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

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

