

# April 2016 Newsletter



## Inside this issue:

Director	2
Facebook	2
2016 Board	2
Education: Grenache or Granacha	3-4
Raffle	5
March Tasting Results	5
Programs	6
May Tasting & Auction	7
Reservation Form	8

## April Event: Grenache Old World vs. New World

*Hosted by The Suttles & The Russells  
March 24, 2016, 3:00 to 5:00 pm*

Our April tasting will be a classic showdown between Old and New World Grenaches running the full spectrum from white to rose to red. We will begin with a seductive sparkling Grenache Rose from Blair Fox called Foxy Bubbles. We will then let the games begin with old world white, rosé, and red (from Spain and France) square off against our California contenders from Keane winery in the Central Coast and UNTI in the Dry Creek AVA in Sonoma.

We think all will enjoy this friendly free-for-all and fall in love with both world's similarities and differences. We know we did during our many sessions of selecting just the right wines for our AWS friends. Tapas ranging from cheeses, bacon wrapped tater tots (yes we are in the South), and pork tenderloin should pair well with and bring out each wines best flavor.

Attendance is limited to 40 people and as always it is first register first serve so don't hesitate.

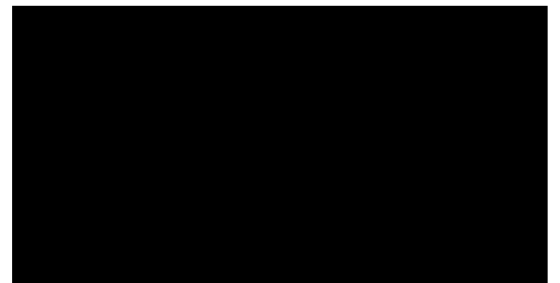
The cost of this tasting is \$29.00.

This tasting is hosted by the Suttles and the Russells.

*Reservation  
Form on  
Page 8*



Grenache



## *Director's Section: Robert Garay*



The March Spanish Wine Tasting was a great success, and not just because I co-hosted with Jaime Zapata, but because I saw some faces I haven't seen at an NAAWS tasting in awhile. Also, because of some very special people who volunteered to assist with the food pairing and clean up – so thanks to Therise and Walt Collier for the delicious Paella and Almond Cake, Sihwa Campbell for the Caprese Salad, and Paula Laurita for her Spanish

Sponge Cake. This is a great example of the kind of support that makes this a great organization, not just for the experience of tasting and learning about wine, but also for shared experience of members who care about each other as much as they do about the wine. Bottom line, if you're on the fence about hosting for the 2017 tastings (and there are still some months open), just remember that there are member's - including those on the Board - to assist with a theme, location and food pairing. If you have yet to host and are considering it, please don't hesitate to ask for whatever assistance you need.



Our North Alabama Chapter Facebook page is a “closed” group to keep it for our members only, so click on the “Join Group” button at the top and we'll add you to the group.

It's the place to be to get all the latest news about your American Wine Society chapter.

## *Chapter 2016 Board of Directors*

<b>Director</b>	Bob Garay	<a href="mailto:director@naaws-hsv.com">director@naaws-hsv.com</a>
<b>Director Elect</b>	Walt Collier	<a href="mailto:director.elect@naaws-hsv.com">director.elect@naaws-hsv.com</a>
<b>Past Director</b>	Tim Suttles	
<b>Secretary</b>	Tom Gainey	<a href="mailto:secretary@naaws-hsv.com">secretary@naaws-hsv.com</a>
<b>Treasurer</b>	Jodi Stephens	<a href="mailto:treasurer@naaws-hsv.com">treasurer@naaws-hsv.com</a>
<b>Programs</b>	Augie Hernandez	<a href="mailto:programs@naaws-hsv.com">programs@naaws-hsv.com</a>
<b>Education</b>	Edwin Núñez	<a href="mailto:education@naaws-hsv.com">education@naaws-hsv.com</a>
<b>Newsletter</b>	Paula S.W. Laurita	<a href="mailto:newsletter@naaws-hsv.com">newsletter@naaws-hsv.com</a>
<b>Webmaster</b>	Chip Boling	<a href="mailto:webmaster@naaws-hsv.com">webmaster@naaws-hsv.com</a>

# *Education Section: Edwin Núñez, Certified Wine Judge*

## *Grenache or Garnacha: A Versatile Grape*

### **Main Producers**

Grenache is one of the most widely planted grapes in the world. It plays an important role in France where some 100,000 acres are planted in Languedoc-Roussillon and 120,000 acres more in the Rhone Valley. In total, France has about 250,000 acres planted. In Spain, where it is known as Garnacha, over 180,000 acres are planted in the Rioja, Priorat and Navarra. Italy follows with some 55,000 acres cultivated. In Sardinia its name is different: Cannonau.



**Grenache Grape Bunches**

Ampelographical studies indicate this grape originated in the Navarra region of northern Spain. From there, it spread worldwide. (Regardless of the ampelographical studies, don't tell the Sardinians that Cannonau has its origin in Navarra or you will get in trouble. Sardinians claim the origin of the grape is in their island.)

In the New World Grenache got well established in California and in Australia. The Rhone Rangers movement in California has called attention to this grape in the New World. It is responsible for the interest generated in other regions to start planting Grenache. It is now being planted in Mexico, South Africa, Argentina, Chile and Uruguay.



**Pink Grenache Wines**

### **Vine Characteristics**

Cultivation of this grape presents the grower with some advantages and difficulties. It favors vertical growth and has a sturdy canopy, making it thrive in regions where strong winds like the Mistral are commonplace. It is also well suited to the dry and warm Mediterranean weather. In contrast, Grenache is a grape that buds early in spring, making it susceptible to damage by late frosts. It also grows slowly, requiring a long growing season. Buds, flowers and grapes run a higher risk of being exposed to damage by inclement weather or storms. It also means that vines can be damaged by the diseases that may reduce their yield or fruit quality. Amongst these are downy mildew, coulure and bunch rot. The slow ripening pace, however, guarantees high sugar and alcohol levels in the wine, frequently reaching 15% ABV (alcohol by volume).



## *Education Section Continued*

### **Wines**

Since the Grenache grape is thin skinned, it does not produce tannic or deeply-pigmented wines. Its wines are somewhat more colored than Pinot Noir's and are medium-bodied reds. This pale coloring makes the Grenache grape very suitable for the production of rosé wines. It is the main grape in the famous Tavel and Lirac rosé wines and an important grape in the light colored rosés of Provence.

Grenache is frequently used in blending. In the Rhone Valley, the GSM (Grenache, Syrah, Mourvèdre) blends are famous and very appreciated. Blends with Tempranillo are frequent in Spain. In blends, Grenache adds a lot of fruitiness without added tannins. Due to their reduced tannins, Grenache based wines are not considered good candidates for extended cellaring. However, exceptional producers like Chateauneuf-du-Pape and Priorat can make wines that benefit from aging. They usually make concentrated wines using low yield practices in poor soils that are well concentrated age well in the cellar. Wines made from Grenache grapes also have to be monitored in the cellar because they are prone to oxidation.



**Grenache Blanc grapes**

Expect from Grenache wines flavors of berry fruits like strawberries and raspberries. Also reported are flavors of blackcurrant, coffee, honey, leather, cherries and some earthy and herbal notes.

### **Pairing**



**Lamb Pairs Well With Grenache**

When deciding what foods to pair with wine, we must bear in mind what its acidity and tannins are. The higher the acidity of the wine, the more foods it will pair with. The wine's flavor won't be vanquished by the amount of vinegar, tomato sauce or sauces with pronounced citrus components. The wine will have enough acidity to stand on its own. Lower tannin content wines like those made from Grenache are easier to pair. They don't need high fat dishes which can attenuate the high tannins in the wine. Thus, lower tannin wines can pair with many more dishes that are not high in fat content. It pairs well with lamb, beef and stews.

### **Small Surprises**

We will be surprised that there are other variants of Garnacha with some peculiar characteristics. Amongst these is one that called Garnacha Peluda (Hairy Garnacha) in Spain due to its hairy leaves. In France it is called Lledoner Pelut. Contrary to most grapes, Alicante Bouschet is a very unusual Garnacha grape. It has a reddish pulp and the juice is reddish in color. In Roussillon you will see fields with three kinds of Garnacha. Some have Grenache Noir that has a purple skin, pale reddish skinned Grenache Gris and Grenache Blanc that has a greenish skin.

## *March Raffle Winners: Tom Gainey, Secretary*

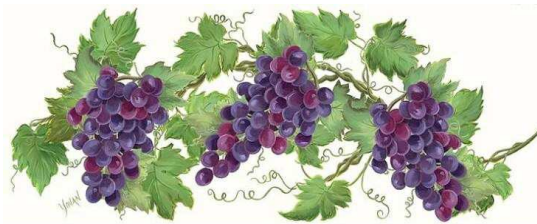
This month's tasting theme was "The French Connection" co-hosted by Kristen Lindelow and Susan Coddington. Our tasting was held at the Church Street Wine Shoppe with some great food pairings served to us all and the wines were available for sale on site after the tasting. This month's raffle had 3 donations. A special thanks to the following members who donated items for the raffle:



Steve & Beth Young – Brown Mountain White from Lake James Cellars Winery - Glen Alpine, NC  
 Tom & Suzanne Gainey – Brut Reserva Heredad Cava from Segura Viudas - Spain  
 Paula & Dan Laurita – 2012 Rioja Crianza, from Gran Vendema – Spain

Winners this month were: Lane Fabby, Beth Garay, and Liz Williams.

We raised \$90.00 for the AWS Education Fund which continues to grow rapidly this year due to the generosity of our members – both those who donate and all of you that purchase raffle tickets. A great time was had by all and thanks again to all who participated in this raffle and a special thanks to those members who donated wine or gifts for the raffle.



## *March Tasting: Augie Hernandez, Programs*

Thank you to our co-hosts Jaime Zapata and Bob Garay for a job well done for the March tasting, "Spanish Wine", at Bob and Beth's beautiful home (Beth not present). The tapas that were presented were outstanding pairings for each wine and very well prepared by Bob and Jaime. Eight wines were served and are listed below with their respective price. Thank you to Jaime for the journey through Spain and the nice map. The overall favorite wine is denoted in bold text:

Gramona La Cuvee Cava 2011, \$20 (Carriage Wine)  
 Burgas Albarino 2014, \$18.80 (Church Street Wine Shoppe)  
 Manuel Martinez Puerta Bonita Garnacha 2010, \$16 (Carriage Wine)  
 Emilio Moro Finca Resalso 2013, \$16 (Carriage Wine)  
 Imperial Reserva Rioja 2009, \$43 (Carriage Wine)  
 Bodegas Juan Gill Monastrell 2013, \$17 (Carriage Wine)  
 Alvaro Palacios Camins del Priorat 2014, \$24 (Carriage Wine)  
 Los Arcos Seco Amontillado, \$21 (Carriage Wine)

**Overall favorite: Gramona La Cuvee Cava 2011**

A hearty thank you to the 34 attendees at the March tasting!



## *Programs: Augie Hernandez*

Included here is the list of 2016 and 2017 Programs so that you can see what is available for a month that you would like to host. Please consider hosting a month in 2017 in order to support our mission to provide scholarships for those that seek to educate themselves on the basics of viticulture. If you have never hosted a tasting, there are members that are willing to co-host and help you get through the entire process.



## *2016 & 2017 Programs Calendars*

<i>2016</i>			Capacity
April 24	Grenache Wines – Old & New World	Suttles/Russell	40
May 15	At the Auction Celebrating our Members	Wilson	40
June 19		Garza	40
July 17	Wine Rep Event (Local Venue)	Programs	40
August 21		Williams	40
September 18	National Tasting	Hernandez	50
October 16	Annual Dinner	Programs	50
November 20	Sparkling Wines	Kilbeys/Peirces	40
December	No Tasting	N/A	

<i>2017</i>			Capacity
January	Cider	Minor	40
February	Bulgarian Wines	Starklof	40
March	Portuguese Wines	Collier	40
April			40
May	At the Auction Celebrating our Members	Wilson	40
June			40
July	Wine Rep Event (Local Venue)	Programs	40
August			40
September	National Tasting	Hernandez	50
October	Annual Dinner	Programs	60
November	Sparkling Wines		40
December	No Tasting	N/A	

## *May 15th Tasting*

*Theme: At the Auction—Celebrating our Members*

***Come join us and participate in our May AWS Wine tasting:  
This is a FREE tasting that we do once a year to celebrate our members  
and raise some money for the education fund.***



In recognition of another outstanding year for the North Alabama Chapter of the American Wine Society, your board of directors decided once again to give back to the members. What better way to appreciate our members and the wines they love than a free tasting. The May 2016 tasting will be hosted at the home of Jay and Gisele Wilson. This tasting is a chance for members to explain a little about the wines they brought, have some potluck appetizers, and raise some funds.

Here's the deal:

- ◆ To sign up to attend email the Program Director at: [programs@naaws-hsv.com](mailto:programs@naaws-hsv.com) or the Treasurer at: [treasurer@naaws-hsv.com](mailto:treasurer@naaws-hsv.com)
- ◆ Bring two bottles of the same wine (one to drink and one for people to bid on); provide a note with your name, tasting notes if you like, and what food you brought to pair with the wine;
- ◆ Bring a food pairing for the wine you chose;
- ◆ Enjoy sampling your fellow members or guests wine and food;
- ◆ Bid on the wines you'd like to take home.

The tasting is open to both members and their guests and is an excellent opportunity to introduce new people to our chapter of AWSEF. Same rules apply to guests and members with regard to bringing wine and a food pairing. Your first bottle will be sampled by the members/guests and the second eligible for auction. The bidding for the wines begin at \$5 and will go up in \$1 increments, with all proceeds going to the AWS scholarship fund.