

Enchanté

Wine Tasting Society

Houston Chapter
October 2007
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Greetings to all EWTS
Friends and Members,

This month, EWTS will be taking a wine trip to California, which promised to be a spectacular trip. Our group will be going touring all over Santa Barbara CA and going to a number of special wineries including Firestone Vineyards and Fess Parker Winery.

For those members who are not going on the wine trip, there are still plenty of wine events happening in the Houston area that you can take advantage of, as listed on page two of this newsletter. I encourage all members to take a couple minutes and really go through this newsletter and use it as the great resource of wine info.

Warm Regards,
Kelley Lewis, President Houston Chapter

Business Spotlight – K'orus Wines

New Wine Debuts - Especially Marketed to African Americans

Kedar Massenburb, the former CEO of Motown Records, and oenologist Jean-Sebastien Robicquet have launched K'orus wines, a line of French wines specifically targeted to African Americans, who currently represent only 10% of wine drinkers. The wine is available in Merlot, Chardonnay and Cabernet Sauvignon varieties and costs \$15 per bottle. In 2008, the label plans to release a Pinot Noir, Sauvignon Blanc, Rose and champagne.

"Korus wine combines the best of French winemaking with an upscale yet approachable American style and embraces the trendsetting African American consumer and other novice drinkers". The wine debuted at Mr. Chow's in Beverly Hills, where Stevie Wonder and Vivica Fox were seen drinking glasses of it. For more information: www.koruswine.com

Quoi de Neuf?

(What's New?)

NEXT EVENT: HOLIDAY WINE TASTING

November 14, 2007
Rattan Pan Asian Bistro

Where: Rattan Pan Asian Bistro
(<http://www.rattanbistro.com/>)
Location: 1396 Eldridge Parkway
Houston, Texas 77077

Time : 6:30pm - 8:30pm

Price:

EWTS Members: Free

Non-Members: \$15.00

For More Information, see our website:
ewts.org

The Learning Corner

October Book Recommendation

How to Taste: A Guide to Enjoying Wine by Jancis Robinson

How to Taste is a primer by a certified Master of Wine and star of the PBS series Jancis Robinson's Wine Course.
Review by Robert M. Parker Jr.
"Perhaps the most talented of the world's wine writers...[with a] seemingly infinite ability to fashion informative, accurate books that are essential reading."



Wine Terminology-Letter C

- Cantina** (Italy), A winery or cellar.
- Cap**, The mass of skins, pips and other solid matter that rises to the surface of the wine during alcoholic fermentation. Pigeage helps to keep the solid matter mixed in with the wine, imparting color, flavor and tannin.
- Carbonic maceration**, A method of vinification which produces wines with fruit flavors and color, but little tannin, and therefore immediately drinkable. Because of this effect it is widely used in Beaujolais. The technique involves fermenting whole bunches of uncrushed grapes.
- Chaptalisation** (France), The process of adding sugar to the fermenting vat, which is converted to ethyl alcohol by the yeast. The intent is to increase the final alcohol content.
- Clos** (France), Traditionally, a walled vineyard, although the term is much abused on wine labels.
- Closed**, A tasting term to describe a wine where there is no, or very little, aroma or flavor. Many wines, after the exuberant flavors they offer in youth, 'close down' in this way before they 'open out' again as they enter a mature phase.
- Colheita** (Portugal), An aged tawny Port from a single vintage which will be declared on the label.
- Confect**, A tasting term to describe a sweet aroma/flavour, but more manufactured (like candy) than honey. I generally find it a negative aspect of a wine.
- Corked**, A tasting term used to describe wines contaminated by trichloroanisole (a corked wine is not one with bits of cork floating in it). This chemical compound is the product of mould infection in the cork. It may result in a wine that simply lacks fruit and can be difficult to spot, or it may be horribly obvious, with cardboardy, musty, mushroomy, dank aromas and flavours, rendering the wine completely undrinkable. This is the reason some people are pushing for screw top wine bottles.
- Côte** (France), A côte is a slope or hillside. The term is used in many regions of France - Côte Rôtie (Rhône Valley), Côte d'Or (Burgundy), Côte de Brouilly (Beaujolais).
- Crémant** (France), A sparkling wine made by the Méthode Champenoise, but made outside of Champagne.
- Cru Classé** (France), The upper classification for the châteaux of the Médoc, laid down in 1855. It is divided into five tiers, from Premier Cru Classé to Cinquieme Cru Classé.
- Cryo-extraction**, process whereby grapes are frozen in order to extract ice, thereby concentrating the sugars, flavors and other components that remain.



MARK YOUR CALENDARS!!! UPCOMING LOCAL WINE EVENTS

- Oct 18:** Pacific Coast Pinot Noirs Tasting Cellar 17 - A Wine Experience, 6608 FM 1960 Rd W Suite C, Houston, Texas 77069
6:00 PM - 9:00 PM Cost: \$12.00 per
- Oct 25:** Harvest Season's Foods & Wine Dinner, 6:30pm Kiran's Restaurant, 4100 Westheimer @ Mid Lane, Houston, Tx 77027
Enjoy a five course dinner paired with wines from Beckmen Vineyards: Sauvignon Blanc, Grenache and Syrah. Cost: \$95.00 plus tax
- Oct 27:** Rattan Bistro Winetoberfest 2007 Wine Tasting Event of Year, Rattan Bistro + Wine Bar, 1396 Eldridge Parkway, Houston, 77077
Come to the 1st annual "WINE-TOBERFEST 2007" at Rattan Bistro + Wine Bar for the wine tasting event of the year! We will be blind tasting over 40 top notch wines from around the world There will be plenty of great door prizes, free raffles for gift certificates, wine cards for our state of the art "Enomatic" wine system, etc. Cheeses & Appetizers will be served. Time: 3:00 – 6:00pm, Cost: \$20
- Oct 29:** Houston Cellar Classic - Riedel Demonstration and Tasting, The Tasting Room at Uptown Park, 1101-18 Uptown Park Blvd, Houston, Texas 77056, Time: 7:00 - 9:00 PM
Join Maximilian Riedel will demonstrate how the shape and construction of a wine glass can affect the aroma and taste of your wine. Taste and compare various wines in four different Vitis glasses. Experience the difference between drinking from a Riedel glass and an "ordinary" wine glass. Each participant will take home their tasting set of four Vitis glasses (a \$140.00 retail value). Cost: \$120 per person
- Oct 30:** Texas Wine Month WINE MAKING CLASS, Salud! Winery, 939 Montrose Blvd. Houston, Texas 77006, 6:00 PM - 7:00 PM
Class meets on 2 dates, Oct 30th to mix and create your wine, Dec 11th to bottle & label your wine. Cost: \$70 Class includes 4 Bottles of Wine & Custom Holiday Labeling.

7 Best Wine Blogs

Vinography

vinography.com

Alder Yarrow is a San Francisco high-tech consultant and wine geek who runs Vinography, perhaps the Web's most popular and comprehensive wine blog. Like many bloggers, he's obsessed with what he calls his second career. "Instead of watching TV, I blog," he says. "I believe telling stories about a wine helps remove it from the realm of high status where all we know about it is the price." In addition to Yarrow's wine writing, Vinography includes his restaurant reviews.

Veritas in Vino

alicefeiring.com

The wine and travel columnist for Time magazine, Alice Feiring uses her blog to share her thoughts on everything from biodynamic winemaking to pairing wild ramps and red Burgundy. In her mission statement, she writes, "I'm looking for the Leon Trotskys, the Chaucers and the Edith Whartons of the wine world. I want my wines to tell a good story. I want them to speak the truth even if we argue."

Dr. Vino's Wine Blog

drvino.com

Dr. Vino, a.k.a. Tyler Colman, really is a doctor—he wrote his doctoral dissertation at Northwestern University about the political economy of the wine industries in France and the United States. After teaching political science for two years, he settled into full-time wine writing and education. Colman intelligently explores the intersection of wine, politics and business.

The Wine Importer

joedressner.com

Joe Dressner is part-owner of Louis/Dressner Selections, an American wine importer specializing in small producers, mostly French wines from highly regarded names like Bernard Baudry and Didier Barrouillet. When he's not traveling the world on business, he publishes one of the least pretentious blogs on the Web. It's wise and outspoken.

Jamie Goode's Blog

wineanorak.com/blog.htm

Jamie Goode, a Brit, writes for several well-known English wine magazines and runs the Wine Anorak Web site, which offers excellent articles about wine travel, winemakers and wine tasting. He saves his more casual writing for his blog, in which he's refreshingly candid about the daily life of a wine professional.

VinoCibo.com

vinocibo.typepad.com

Although Craig Camp, a former Italian-wine importer, recently moved from Italy to Oregon to take a job at Anne Amie Vineyards, he still maintains the most in-depth and knowledgeable blog on Italian wine. It's full of useful producer profiles and tasting notes, touting lesser-known labels like Fattoria Zerbina in Romagna. He writes about restaurants too, likening Milan's Boccondivino to a museum, ending cheerfully: "I love art."

Wine Tasting, Vineyards, in France

wineterroirs.com

French photographer Bertrand Celce travels the wine routes of his country and records his encounters in both vivid pictures and somewhat fractured English with the vigneron he meets along the way. For example, Celce profiles Junko Arai, a Japanese wine importer who recently began making wine in the Loire, describing her efforts to gain appellation status for her bottlings. Celce also offers insights on everything from corks to the best Paris wine bars-, both legendary (the venerable Caves Legrand) and neighborhoody (Le Verre à Pied).

Mickey Butts is a business editor and writer and the creator of the short-lived e-mail wine newsletter Route du Vin. This article originally appeared in October, 2005 issue of Food & Wine Magazine.