

Enchanté

Wine Tasting Society

Dallas Chapter
January 2007
Volume 1, Issue 1

Dear EWTS Friends and Members,

Welcome to the first edition of the Enchanté Wine Tasting Society Dallas Chapter newsletter. Enchanté is the French word for "nice to meet you". Wine doesn't have to be intimidating. The Enchanté Wine Tasting Society believes wine and wine events can be festive, fun, and friendly. We invite you to join us at venues throughout the Dallas/Fort Worth Metroplex.

EWTS is for individuals who are interested in wine. With EWTS, you can:

- **Meet New Friends** - we meet at least once a month to taste wines and meet new people
- **Taste New Wines** - taste different wines each month without having to purchase them first
- **Learn in a Friendly Environment** - learn about wine among friendly people who are not wine snobs.

The Enchanté Wine Tasting Society was founded in Dallas Texas in 2006 and we hope that you have enjoyed our inaugural event and will continue to come out and support our club. www.ewts.org or call 214-431-5444.

Partner- Member Spotlight

This section is reserved to feature community organizations that partner with EWTS and our members who are business owners. If you are a member of EWTS and would like to be listed here, please e-mail kvalentine@ewts.org

Established in 1970, the National Black MBA Association, DFW Chapter is a group dedicated to developing strong partnerships that result in the creation intellectual and economic wealth in the black community. We offer something for everyone in the DFW community. We have programs for MBA members, entrepreneurs, corporate managers and students at all levels. More info: dfwmbas.org

Quoi de Neuf?

(What's New?)

NEXT EWTS EVENT: FEB 3rd

It's Black History Month!
Join Enchanté Wine Tasting Society,
the Irving Black Arts Council and
Texans Uncorked for an Artist
Showcase and Wine Reception

Location:

Irving Arts Center
3333 N. Macarthur Blvd #300
Irving, TX 75062
(972)252-7558

Admission: Free

Celebrate with Us!

Happy New Years!
January 1, 2007

26th Annual
Martin Luther King Jr. Parade
January 20, 2007 10:00am
City Hall, Dallas

Happy Birthday
Michael Brown
January 7, 2007



Wine Terminology-Letter A



• **Abfüllung** (Germany): Means 'bottled by' and will be followed on the label by information regarding the bottler. Related terms include erzeugerabfüllung and gutsabfüllung.

• **Acetic acid**: This volatile acid contributes to the acidity of a wine. In small amounts it can 'lift' the palate and accentuate aroma and flavor. In excess it produces a vinegary taste. It may also be the product of bacterial spoilage, which turns wine to vinegar if left un-fixed.

• **Acidity**: A wine's acidity should be detectable as a sharpness in the mouth, particularly around the front sides of the tongue. There are many acids in a wine, but the principle ones are acetic, malic, tartaric, lactic, citric and carbonic acid.

• **Alcoholic fermentation**: The action of yeast upon sugar results in its conversion to ethyl alcohol, with carbon dioxide as a by-product. Fermentation will often start naturally with yeasts on the grapes, but cultured yeasts may be added. The process generates much heat, and temperature control during alcoholic fermentation can have a significant effect on the style of wine produced. The process will cease either when all the sugar has been consumed, or more likely when the increasing alcohol content of the fermenting solution kills the yeast.



• **Amaro** (Italy): Means 'bitter', hence the wine Amarone.

• **Appellation d'Origine Contrôlée** (France): Often abbreviated to AC or AOC, this is the highest legal classification for French wine, above Vin D'limité de Qualité Supérieure, Vin de Pays and Vin de Table. In order to qualify for the AC, wines must be produced from grapes grown within a geographically defined area, and conform to special regulations.

• **Austere**: A term used to describe a wine that is unforthcoming - often they are young, tannic wines. They give little pleasure at the time, but it is likely that they will improve with age.

**MARK YOUR CALENDARS!!!
UPCOMING LOCAL WINE EVENTS**

Jan 20: Aroma Wine Tasting Class, A Sensory Experience, Grand Tastings, 4430 McKinney Avenue, \$40 1-3:00pm

Jan 25: Tony's Wine Warehouse Jazz-Dinner and Wine Tasting, 2904 Oak Lawn Avenue, Dallas 7:00pm \$59.95per

Jan 25(S&S):** Blues Night - Music & Tasting Specials, 5:30pm, Winery in Grand Prairie

Jan 27: Winemaker's French Country Dinner 7pm, LightCatcher Winery, 6925 Confederate Park Road, Fort Worth Texas, 4 course dinner with 4 wines. \$65 per person

Jan 27(S&S):** Saturday Chef's Series at Best Cellars, 3205 Know Street, Dallas Food and Wine Tasting - Free

Jan 29: Blind Wine Tasting Class at Wine 2 110 West Oak Street, Denton TX 8pm \$15

Feb 6: Champagne and Sparkling Wine Tasting at Wine Therapist. 1810 Skillman St., Dallas 6:30-8:30pm \$35 in advance/\$45

Feb 8: Beaulieu Vineyards (BV) Winemaker's Dinner at Del Frisco's Steakhouse, 812 Main Street, Fort Worth TX, \$150 per person

** Sip and Social – This is a S&S event where EWTS members will attend as a group. If you want to join us, e-mail ewts@ewts.org

**Enchanté Wine Tasting Society
Do's and Don'ts**

DO:

- Designate a driver
- Be punctual
- Network and walk around
- Remember to eat
- Be friendly
- Smile!
- Enjoy!

DON'T:

- Make assumptions
- Put on airs
- Forget to drink water
- Be rude
- Be shy

