

HEARD IT THROUGH THE GRAPEVINE

Inside this issue:

Relaunching the Newsletter

Relaunching the Newsletter	1
About the Wine Society of Texas	2
Events & Past Tastings	3
2019 Scholarship Winners	4
Scholarship Benefit Dinner in Odessa	6
Tasting at AWT Wines in Houston	7
Rosé Blind Tasting	9
International Zinfandel Tasting	11
WST Member Profile Tim Moudry	13
Remembering Rose Bonarrigo	15
Fall Creek Winery's Award-Winning GSM	16
New Members	17
Lisbon for the Spice of Life	18
Wine TV	21
Editor's Wrap-Up	21
Membership Application	22

By Ed Dent

After almost a two-year hiatus the Greater Houston Chapter's, *Heard it through the Grapevine*, is back. Chapter member Meril Markley graciously volunteered to take over the job of editor. As a contributor to each edition since the second quarter of 2009, Meril wrote articles about the wine, food, art, music, and history of the European locales where her job as an international tax lawyer and travels with her husband Michael, a dealer in French antique furniture, took her. According to Meril, "I'm honored to assist in the rebirth of the newsletter." Meril has suggested some ways to expand the newsletter and extend its reach. It will be a gradual process but the results will be evident.

The newsletter will again be published on a quarterly basis and will be distributed by email, on the WST website and Facebook. In the future we will explore using other social media such as LinkedIn, etc. We are also considering a podcast of each edition, but that's down the road.

We are urging chapter members to submit any articles you may have read about the Texas Wine Industry in particular or the U.S. or Global Wine Industry in general. We are also urging those wineries who are chapter members to submit articles of their choosing and advise us of any events occurring at their wineries. New features will include profiles on Wine Society members starting with Tim Moudry. We also plan to feature an update on past Wine Society of Texas scholarship recipients.

On September 13-15 the Society's Annual Meeting and Scholarship Dinner was hosted by the Dallas-Fort Worth Chapter. A recap will be in the next edition. Next year's Annual Meeting and Scholarship Dinner will be June 13-15, 2020, hosted by the Permian Basin Chapter.

As I close, I would like to say we will miss long time members and friends who passed away since our last newsletter. They are Nancy Pape, Herbert Mitchell, and Melvin Myers. Both Nancy and Herbert had been members since 1997-1998.

Enjoy this first revised edition of our new and updated newsletter. Don't hesitate to let us know of any improvements or changes for consideration because this is OUR newsletter.

About the Wine Society of Texas

The Society was founded in Arlington Texas in 1996, and was established as a 501(c)(3) non-profit organization. It soon grew to become a statewide organization as new chapters were chartered in Houston and the Permian Basin. All three chapters (DFW, Houston and Permian Basin) hold regular events such as wine tastings, wine and food pairing dinners and seminars, and travel to grape-growing areas of the world. Wine Society members are not “wine snobs,” but are people who enjoy learning about wine in a relaxed social setting. Persons with all levels of knowledge are welcome.

The WST mission is to: enhance the appreciation of wine, especially Texas wines; educate the experienced as well as the beginning wine taster; promote the winemakers and grape growers; foster the knowledge of oenology and viticulture; help in charitable activities throughout Texas; and promote the responsible consumption of wine.

Chapter Presidents are: Jim Choate (Permian Basin) - rrcontracting.jim@gmail.com; Elizabeth Lutton (Dallas-Fort Worth) - elalutton@hotmail.com; and Ed Dent (Greater Houston) - edent24@aol.com.

For a list of new chapter members, see page [17](#). To join or renew, see the [last page](#).

The Wine Society of Texas

<http://www.winesocietyoftexas.org>

Wine appreciation through education.

Shirley Choate, President

1009 South CR 1110

Midland, TX 79706

Shirley@winesocietyoftexas.org

By Shirley Choate

These are exciting times for the Texas Wine Industry. Our wineries are winning gold and double gold medals in prestigious competitions like the San Francisco International Wine Competition and the Houston Livestock Show and Rodeo International Wine Competition. Our Texas vineyards and winemakers have discovered the Mediterranean varietals that thrive in Texas weather and it's starting to pay dividends.

The Wine Society of Texas, as a consumer group, helps play a large part in this. Our mission statement says it all, “Wine Appreciation Through Education.” Our chapter events feature and educate attendees on varietals like Albariño, Roussanne, Viognier, Vermentino, Tannat, and Tempranillo. Most people in Texas are not familiar with these varietals which are the future of the Texas Wine Industry.

Not only do we feature Texas wines but also Old and New World wines from all of the grape growing regions around the world.

Upcoming Events



*We planned it through
the grapevine...*

Oct. 5 at 7:00 PM

The Permian Basin Chapter will hold a dinner to benefit scholarship programs on October 5, with the Texas Wine Foundation, at the home of John and Stephanie Latimer. For details, see page [6](#).

Nov. 21 at 6:30 PM

The *Beaujolais 2019 French Food & Wine Festival* is hosted by the French American Chamber of Commerce of Houston. This year's event is even bigger and will be at Union Station at Minute Maid Park. For tickets go to facchouston.org

December 7, 2019

The Greater Houston Chapter's Holiday Party will be on December 7, hosted by Thuy Phung.

Open that Bottle Night is on February 29, 2020 (more details in the next issue).

Past Tastings and Events—Greater Houston Chapter

By Ed Dent

Since the first of the year, the Greater Houston Chapter has had events that been very well received. Just to recap they were as follows:

Lucio's - March 16th. We enjoyed Messina Hof's award-winning wines including their GSM which won double gold at the San Francisco Chronicle Wine Competition. Thanks to Tenley Fukui for arranging this event.

Rosé Blind Tasting – May 25th. Sandra and I hosted this event where we blinded-tasted eight Rosé wines (see page [9](#) for details).

Wines of Mendoza - July 20th. AWI Winery of Texas, is owned by chapter member Conrad Johnson. We sampled nine wines, which included three of his wines that medaled at the 2019 Houston Live Stock and Rodeo International Wine Competition and one from the 2018. For more on this, see page [7](#).

International Zinfandel Tasting – August 24th. Jeanne Henderson hosted a tasting of nine highly-rated and award-winning Zinfandel wines from three countries. Thanks Jeanne. It was very well attended and received. For more about this tasting, see page [11](#).

A few chapter members on August 18th attended a VIP reception at Messina Hof where we toasted and honored the life and legacy of Rose, Paul Bonarrigo's mother, who passed away. For a tribute to Rose, see page [15](#).

2019 Scholarship Winners Announced

By Ed Dent

On August 19, WST announced that it was awarding grants totaling \$10,000 in support of four individuals. These individuals are: (a) attending institutions in the State of Texas; (b) studying viticulture and oenology; (c) pursuing winery internships in Texas; (d) involved with Texas winemaking or field studies / wine education; or (e) involved in promoting the education of grape growing and wine making in the State of Texas.

This scholarship assistance program is consistent with the founding ideas of WST and its continued mission to enhance the appreciation of wines, foster the knowledge of oenology and viticulture, support charitable activities, and educate wine consumers throughout the State of Texas. The funding for the WST Scholarship Grant Program is provided through charitable donations, local WST Chapter fund raising events, and annual statewide wine events. Following is a summary of this year's award recipients:



\$3,800 James F. Whitley Founder's Grant is awarded to Madison Hawkins.

Ms. Hawkins is a senior at Texas A&M majoring in Agriculture Economics with a minor in Horticulture/Enology. Her long term goal is to own her own vineyard/event venue near the Lubbock area. Ms. Hawkins was a recipient of the 2017 WST Jim Evans Winemaker Grant and a recipient of the 2018 James F. Whitley Founder's Grant.



\$3,000 Russell Kane Grant is awarded to Tiffany Brooke Farrell.

Ms. Farrell will begin pursuing a winemaking certificate from Texas Tech University this fall. She has a Bachelor of Science in Pre-Professional Microbiology from Texas A&M Corpus Christi and a Master of Science in Hydrologic Sciences from Boise State. She's currently winemaker/outside sales manager for Haak Vineyards and Winery. She wants to continue as a passionate Texas winemaker and be recognized as a go-to professional in the field.

2019 Scholarship Winners (continued)



\$2,000 Paul and Merrill Bonarrigo Grant is awarded to Emily Talley

Ms. Talley is currently pursuing a degree in Plant and Soil Science-Viticulture & Enology at Texas Tech University. She has an undergraduate degree in International Business and a Master's Degree in the Science of Accounting. Her long term goal is to play a major role in turning family owned land into a functional vineyard with up to 10 acres of grape vines.



\$1,200 Les Constable Memorial Grant awarded to Sarah Timmons

As a working mom, Mrs. Timmons is in the process of completing her graduate degree in Viticulture and Wine Tourism/Marketing at Texas Tech. She currently holds an undergraduate degree in English with a minor in Horticulture from Texas Tech. Upon graduation, her goal is to work alongside family members at their family-owned vineyard in Estacado, Texas, known for their award-winning Primitivo grapes, and to continue growing their new High Plains winery, Adelphos Cellars.



Scholarship Benefit Dinner October 5 in Odessa

On Saturday, October 5, the Permian Basin Chapter will hold a joint event with the Texas Wine Foundation (TWGGA). All proceeds over costs will be donated and split between the Scholarship Grant programs of the two organizations. The Executive Director of TWGGA and members from both of the Boards will be in attendance to speak about their Scholarship Grant Programs. The six-course dinner (menu below) will be paired with wines, some of which have won medals from the 2019 San Francisco Chronicle International Wine Competition as well as the Houston Livestock Show and Rodeo International Wine competition. Many of the winemakers will be there to speak about their wines.

The event will start at 7:00 PM in the backyard of John and Stephanie Latimer, 6940 Sleepy Hollow, Odessa, TX 79762. The cost will be \$120 per person. With the help of sponsors and volunteers the goal is to donate \$100 of each ticket to the Scholarship Grant Programs. Last year \$7,800 was raised for the Programs. The Wine Society of Texas and the Texas Wine Foundation each award \$10,000 a year in scholarships and would like to see that amount grow.

The dinner is limited to 60 people and requires pre-payment by October 1 in one of two forms:

By Check

Payable to *WST—Permian Basin*
Send to Wine Society of Texas
c/o Shirley Choate
1009 South CR 1110
Midland, TX 79706

By PayPal

Visit the Wine Society of Texas and
pay online using PayPal
<http://www.winesocietyoftexas.org>

Menu

First Course

Apple Cheddar Pinwheels, Grilled Sausage Bites,
Crab Bites

Lost Oak Winery - 2016 Gewürztraminer

Second Course

Mixed Greens, Pear and Pepitas Salad with Vinaigrette Dressing

Pedernales Cellars - 2016 Viognier

Third Course

Gnocchi with Pumpkin Sage Sauce

Brennan Vineyards - 2017 The Protector

Fourth Course

John's Smoked Pork Ribs and Fennel Roasted Acorn Squash

Lost Draw Winery - Bourbon Barrel Tannat

Fifth Course

Veldhuizen Shepherd's Blend and Gouda Cheese

Lost Oak Winery - 2017 Meritage

Sixth Course

Carrot Cake

Wines of Dotson & Cervantes - 2017 Gotas de Oro

Speakers include Dakota Hazelwood, Executive Director of TWGGA, and Sarah Timmons, Wine Society of Texas 2019 scholarship recipient.

Tasting at AWI Wines in Houston

By Ed Dent and Meril Markley

On Saturday, July 20th, the Greater Houston Chapter held an event at [AWI Winery of Texas](#), owned and operated by chapter members Conrad and Jill Johnson. AWI stands for *A Wild Idea* and is considered a boutique winery producing premium wines in the Mendoza area of Argentina.

There were 25 members and potential members in attendance. Upon arriving everyone enjoyed a glass of bubbly wine as well as cheese, light appetizers, and salad. We then transitioned to Conrad's warehouse where we were to taste seven of Conrad's best wines:

2015 Reserve Merlot (Gold Medal* in 2019)

2017 Torrentés

2015 Reserve Malbec (Gold medal* in 2019)

2017 Malbec Rosé

2015 Reserve Gran Corte (Silver Medal* in 2018)

2018 Pinot Noir Rosé

2017 Sauvignon Blanc (Silver Medal* in 2019)

**Houston Livestock Show and Rodeo International Wine Competition*

The Sauvignon Blanc was a big hit, especially for those who do not normally like Sauvignon Blanc.

Conrad gave us an overview of the wine industry in Mendoza.

In addition to his wines, Conrad's fellow Mendoza winery owners, Bob and Carol Shimp, made three of their wines available for tasting. They were:



2017 Tempranillo

2017 Barrel Select Malbec

2017 Torrentés-Sauvignon Blanc Blend



Tasting at AWI Wines (continued)

We also discussed a trip to Mendoza some time down the road.

Back in March, several members of the Greater Houston Chapter attended the [Art of Business Luncheon](#) at Chef Soren Pedersen's to hear Conrad tell how a career in public accounting, as an auditor, led directly to growing grapes and making wines in Argentina.

Conrad was born in Venezuela to American parents while his father worked there for a global energy firm. From an early age, Conrad took an interest in learning Spanish, becoming fluent before heading to the U.S. for high school and college. He earned a B.S. in Management from Tulane University and an M.B.A. in Accounting from the University of Houston.

Conrad began his career with Price Waterhouse in Houston, during the oil downturn of the early 1980s, as an auditor of public companies operating all over the world. The firm sent him to Madrid for three years where he and his wife, Jill, welcomed Lindsey into the family, joining older sisters Erin and Meredith. After returning from Madrid he continued to work with companies in the energy sector as well as helping PW offices throughout Latin America whose clients were



Sunset at the vineyard with Jill and Conrad



Meril Markley, Conrad Johnson, Nancy Wakefield, and Ed Dent at Art of Business

accessing the U.S. capital markets. Subsequently, Conrad spent almost 10 years in Mexico where he was a partner with PW and EY before returning to the U.S. to join UHY and continuing to serve clients operating globally. While on a visit to audit a client's operations in Argentina in 2007, Conrad happened upon the Vines of Mendoza and the possibility to start a vineyard in the Uco Valley of the Mendoza region.

With several other investors, AWI Wines was born, signifying what it is – *A Wild Idea*. From planting the first vines to harvesting, blending, and commercializing, AWI is a labor of love for Conrad, especially now that the wines have won awards in the International Wine Competition of the Houston Livestock Show and Rodeo. The wines are found at restaurants and at [AWI Winery of Texas](#).

Rosé Blind Tasting

By Ed Dent

It had been three years since Sandra and I hosted a Greater Houston Chapter Rosé tasting, so on Saturday, May 25th, we hosted a Rosé chapter event. The theme was *Rosé Blind Tasting – Best Wine is?* We had an opportunity blind taste nine Rosé wines from various regions around the world. Of course two Texas Rosés were included. We also had a cheap wine that goes back to my college days.

The Rosés we tasted were as follows:

2018 Samuel Robert Winery Pinot Noir Vintner's Reserve Rosé – Willamette Valley Oregon

2017 Château De Segries – Tavel Rosé – France's Southern Rhone Valley

2017 Kiepersol Dry Rosé – Tyler, TX – Zinfandel, Merlot, and Tempranillo Blend

2018 Perdernales Over The Moon Rosé – Stonewall, TX – Cinsault, Mourvèdre, Carignan

Lancers NV Rosé – Portugal

2017 AWI Malbec Rosé – Mendoza, Argentina

2017 Martin Ray Pinot Noir Rosé – Napa

2018 Olema Côtes de Provence Rosé – France – Grenache, Mourvèdre, Carignan, Cinsault, Syrah

2017 Cottlesbrook Rosé – Marlborough, New Zealand – Pinot Noir

After revealing the wines, the top three were: #1 – 2018 Samuel Robert Winery Pinot Noir Vintner's Reserve Rosé; #2 – 2017 Martin Ray Pinot Noir Rosé; #3 – 2018 Perdernales Over The Moon Rosé. After the blind tasting we then enjoyed the 2018 AWI Pinot Noir Rosé which had just been released and which we found just lovely. AWI Winery is owned by chapter member Conrad Johnson.

Here are some of fun facts about Rosé.

- A vintage is not a vintage.

A Rosé only takes a year to become vintage. So the newest vintage you're drinking is going to be the freshest wine. You will only be able to find a vintage Rosé from maybe two or three years back.

- Rosé is made from red grapes.

Some of you crazy kids think that you make Rosé by mixing red and white grapes together but that is not the case. Rosé is just from red grapes. The darkness of the Rosé depends on how long the skins of the grapes are left to macerate in the wine.



Rosé Blind Tasting (continued)

- **Rosé is not for keeping**

Although a cellar filled with red wines is a useful go-to for picking out a bottle to go with a meal, a cellar filled with old Rosé is not. Rosé should be consumed within two to three years of purchase at the longest. Our recommendation – grab it from your local wine store on a whim on a warm summer evening. Then drink it *tout de suite*.

- **Rosé is not just for summer sipping!**

It's a terrific aperitif or dinner wine all year round, and pairs well with BBQ, spicy food, chicken & pork, sushi, seafood, charcuterie and cheese, tapas, salads, pizza, and more!

- **And finally, a bit of history**

According to *Vins de Provence*, the first wines were actually Rosés made around 7000 BC. Twenty-six centuries ago, the Greeks founded a colony in Marseille and the first vines were introduced to Provence. The wines made there were similar in color to Rosés due to the fact that maceration (softening or breaking down of skins to add color and flavor) was either not yet known or barely practiced in the ancient grape world.



International Zinfandel Tasting

By Ed Dent

On Saturday, August 24th, Greater Houston Chapter member, Jeanne Henderson, hosted a tasting of nine highly-rated and award-winning Zinfandel wines from three areas: California, Italy, and Croatia. Descriptions of the wines were as follows:

1. **2015 Tormaresca Torcicoda Primitivo**, Puglia, Italy

Rating: 91 points by James Suckling, former Senior Editor of *Wine Spectator* who is recognized as one of the world's most influential wine critics.

Cost: \$17.00

2. **2016 Antica Masseria del Sigillo Primitivo di Manduria**, Apulia, Italy

Rating: 90 points *Wine Spectator*

Cost: \$15.78

3. **2016 Sobon Estate Primitivo**, Amador County, California

Rating: 91 points *Wine Enthusiast*

Cost: \$24.29

4. **2015 Martinelli Zinfandel**, Russian River Valley, California

Rating: 92 points *Wine Enthusiast*

Cost: \$53.99

5. **2010 Mauritsen Zinfandel**, Dry Creek Valley, California

Rating: 90 points *Wine Enthusiast*

Cost: \$31.36

6. **2016 Ridge East Bench Zinfandel**, Dry Creek Valley, California

Rating: 93 points by James Suckling, former Senior Editor of *Wine Spectator* who is recognized as one of world's most influential wine critics.

Cost: \$31.99

7. **2014 Seghesio Old Vine Zinfandel**, Sonoma County, California

Rating: 93 points *Wine Spectator*

Cost: \$35.97

8. **2015 Crljenak Zinfandel**, Croatia

Rating: Has won awards in Croatia and is considered one of the best Croatian Zinfandels by owner of Blue Danube Wine Company.

Cost: \$24.95

9. **2008 Miloš Stagnum**, Croatia

Rating: Highly rated by owner of Blue Danube Wine Company, who suggested that our wine group try an older Zinfandel that has received a lot of recognition.

Cost: \$64.95

International Zinfandel Tasting (continued)

A buffet was served that included the following: Fruit Platter, Cheese and Salami Platter, Spinach Salad, Roasted Pork, Chicken, and Sausage Jambalaya, Shrimp Jambalaya for non-meat eaters, French Bread, and Chocolate Chip Croissant Bread Pudding with a Champagne Orange Sauce served with a Muscat Dessert Wine.

Upon arrival all guests were served a welcome taste of 2018 Olema Côtes de Provence Rosé from France.

Based on the comments everyone enjoyed either the Zins California or the Italy. The 2016 Ridge East Bench Zinfandel received a lot of positive comments. Next year we plan to rate each wine that we taste.

Jeanne again outdid herself in hosting this event and introducing us to some major, highly rated international wines. This is her third year doing this. We had 40 members and guests attend. There were at least 5 guests who were interested in joining our chapter and took applications. Below are two links which include the history and facts about Zinfandel which Jeanne shared with us.

<https://zinfandel.org/learn/history/>

<https://www.ravenswoodwinery.com/zinfandel>

This was a very nice event and very well received. We want to thank Jeanne for her wonderful hospitality and opening up her lovely home to us.

Believe it or not Jeanne is already thinking about next year's event. What will it be? If it's anything like this year's it will be first class and a quality Greater Houston Chapter event. Next year we will also remember to take more photos!



WST Member Profile — Tim Moudry

By Cindy Moudry

My husband, Edward “Tim” Moudry, was born and raised in Houston, Texas. He says, “God strategically placed me here.” He was raised in Braes Heights and attended St. Vincent DePaul and St. Thomas High School. After graduating High School, he attended Sam Houston State University in Huntsville, Texas where he earned a Bachelor’s Degree in Computer Science. Currently, Tim is employed as the IT Director at Incarnate Word Academy in downtown Houston, an all-girl Catholic High School.

Tim has been a member of the Wine Society of Texas for about 1½ years. He and I became members of the Wine Society of Texas due to encouragement from close friends, Ross and Dawn Asher. We are also part of the Westbury Wine Lovers and members of the Parrothead Club of Houston.

Tim’s Favorite wines at this time are Prosecco, Italian red wines from the lower Tuscany region, Tempranillo, and a new love for Port wines.



Tim & Cindy Moudry

Tim has a great interest in wine. He makes his own wine – including Merlot, Sauvignon Blanc, Moscato, Blackberry, Blueberry, and Tempranillo. At this time he is currently about to bottle a Toscano wine. Tim is in search of a new method of wine making to achieve a higher quality wine.

Along with his daughter, Tiffany, he enjoys making beer as well. You will need to try their “TNT.”

Some of the wineries Tim has visited are Fredericksburg wineries, Haak in Santa Fe, and several in Sonoma, CA – i.e., Mondavi. At the end of September, Tim and I are taking a trip to Italy. We plan to spend several days in Tuscany and are looking forward to a fun time!

Tim has played guitar and drums since he was 10 years old. His parents owned a service station off of Braesmain, where he learned to repair cars. He loves to design electronics. His knowledge of building helped his family through the flooding of Hurricane Harvey in 2017. Lately he has been adding an addition to the pavilion at their property in Willow Meadows.

Singing Karaoke with daughters, Tiffany (26) & Cally (23) and me is by far his favorite pastime of all! We were enticed to sing when our youngest daughter, Cally, decided to try out for a talent contest at school. Tim’s professional band equipment was set up in the dining room, and currently is set up in the den for all to enjoy!

Tim’s favorite restaurants include: Patrenella’s in the Heights, L’Amore and Tutti Desanti in Phoenix, as well as EL Patio, Lopez and many other original Mexican food restaurants.

WST Member Profile — Tim Moudry (con't)

Another of Tim's favorite pastimes is cooking. His family loves for him to smoke brisket, ribs and chicken. Here is Tim's recipe for Red Beans and Rice – another family favorite.

RED BEANS & RICE

1 Small bag of pintos or 2.5 Cups or 1 lb.
1 Medium Texas sweet yellow onion
1 Medium bell pepper
4-5 Jalapeño peppers (remove seeds)
3 Serrano peppers (remove seeds)
1 Tablespoon season salt
1 Tablespoon black pepper
4 Slices bacon
1 Chapel Hill Original Sausage
1 15 ounce can tomato sauce
1 10 ounce can of Original Rotel
1Tb Chile powder
1Tb Garlic powder

- Rinse beans in a colander to remove dirt
- Fill pot with water, 3/4 full, and bring to a rolling boil
- Cut up bacon as small as possible; pre-fry bacon but don't make it crispy
- Chop onion, peppers as small as possible
- Put all veggies, bacon and seasoning into the pot
- Reduce heat to a low simmer
- When the mixture gets thick, add 2 cups of water at a time (don't let it dry up)
- Leave out sausage, Rotel and tomato sauce
- After 1 1/2 hours add the Rotel and tomato sauce
- Cut sausage in ½ inch slices; don't add sausage till 10 minutes before done
- When beans are not hard or chewy they are done

Tim enjoys being a member of the Wine Society of Texas. His favorite dinner/wine tasting was the *Asian Fusion Cuisine and Wine Experience* at The Vietnam Restaurant in The Heights. He and I have attended several wine tastings with the group, as well as the Christmas party, making new friends along the way.

Tim is honored to be profiled in the newsletter and looks forward to becoming closer with the members of the Wine Society, continuing to enjoy and spend time with members at wine-tastings and other events. It truly is a great group of people and a wonderful group to be a part of.

Remembering Rose Bonarrigo at Messina Hof

On August 18, some members of the Greater Houston Chapter attended a VIP event at Messina Hof Winery & Resort in Bryan to honor the life of Rose Bonarrigo, mother of Messina Hof's founder, Paul Bonarrigo.

By Paul Vincent Bonarrigo

Rose Bonarrigo, 97, of Bryan, Texas, passed away on Thursday, July 11, 2019. Born on October 9, 1921 in Harlem, New York, the oldest of 5 children, Rose Bonarrigo had the opportunity to attend school for six years. She then left school to go to work for her family. On her father's side that family had its origins in Naples, Italy and on her mother's side in the central Italian region of Umbria.

Rose spent her entire life helping others. She worked side by side with her husband, Paul, as a Super in a Bronx apartment building. Then, she helped Paul make jewelry, enabling them to move to New Jersey and share the good life. When Paul said "let's move to Florida," she packed her bags and supported his every move. She was a good mother to son, Paul Vincent, and daughter, Rose.

She had a great sense of humor. Some of her great quotes were, "there is a lid for every pot," "bada-bing," "whatever," and was known for her candid comments. For example, "If you do not have the money in your pocket, you can't afford to buy it!"

When she found herself alone, she stepped right up and made a great life for herself in Florida, and made so many friends at Messina Hof as Mama Rosa Rosé (also her favorite wine). The winery is working on a special label in her honor.

Her life was a triumph of overcoming obstacles. She never met a stranger, made friends wherever she went, loved casinos (especially the Golden Nugget in Las Vegas), bingo, and especially scratch-offs. We celebrate her life as she calls out the numbers in Heaven in the grand bingo game of life.

She was preceded in death by her father, John Russo; mother, Gracie Russo; brother, Dan Russo; and sisters, Lucy and Mary Russo. Rose is survived by her son, Paul Vincent Bonarrigo and his wife, Merrill; daughter, Rose Holson and her husband, Frank; grandson, Paul Mitchell Bonarrigo and wife Karen; great-granddaughter, Sophia Marie; and great-grandson, Paul Anthony.



The Bonarrigo Family with Rose



Gathering of VIPs at Messina Hof on August 18

Fall Creek Winery's Award-Winning GSM

The following article is excerpted from the [website](#) of Russell D. Kane, PhD. Since 2008, he has chronicled his wine country travels and experiences on his [Vintage Texas Blog](#) and in 2012 he authored the best-selling book, *The Wineslinger Chronicles: Texas on the Vine*.

As announced by Fall Creek Vineyards Director of Winemaking, Sergio Cuadra, "We are thrilled to learn that our 2015 Fall Creek Vineyards Grenache, Syrah, Mourvèdre (GSM), Salt Lick Vineyards was awarded this year's *Texas Monthly's* Top Texas Wine. It is a fantastic honor to be named for this prestigious recog-



Peggy Hanley, Susan Auler, Jessica Dupuy, Ed Auler

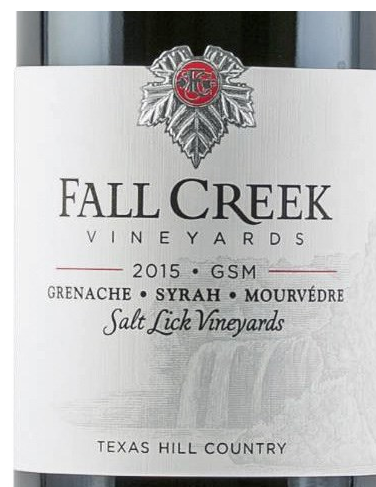
nition among so many outstanding Texas wines at the annual Toast of Texas event held by The Wine and Food Foundation of Texas. The Texas wine industry is truly producing some of the best wines in the world at this moment."

Responding to my inquiry, winery co-owner Susan Auler adds, "Fall Creek GSM is sculpted with minimal inputs by Winemaker Sergio Cuadra from the Terroir of Salt Lick Vineyards, and is a natural *Texas Monthly* 'Top Texas Wine.' Four-plus decades of selecting the correct grape varieties for the best soil sites continue to pay off in top reviews for Fall Creek Vineyards wines."

Anyone who has read my writings on Texas wines over the past two decades knows that I was an early believer in grapes grown in Texas with a sun-loving Mediterranean heritage and one of my favorite red grape varieties for Texas overall continues to be Mourvèdre. In the Fall Creek GSM, Mourvèdre is in the lead role and doing incredibly well: Mourvèdre 91%, Grenache 3%, Syrah 6%.

Cuadra says, "We are extremely excited about the quality of the Mourvèdre we are sourcing from Salt Lick Vineyards. In 2015, it was the shining star of the vineyard." Taking center stage in this GSM blend, it lends a dark, brooding character with flavors of stewed plum and black cherry, wild herbs and a rustic, integrated barnyard funkiness that is both nostalgic and mysterious. Subtle, chewy tannins and medium weighted richness provide balance and support to this gorgeous beast.

It is worth noting a bit of background on Mourvèdre, a grape synonymous with the southern French appellation of Bandol and a leader in the advancement of modern Texas wines. While Bandol is one of the oldest winegrowing regions in France originally planted with Mourvèdre, it was almost relegated to a historical footnote in the late nineteenth century following the great phylloxera devastation of the vineyards in France. After a long recovery period, this



Fall Creek Winery (continued)



Sergio Cuadra

region received its official *appellation d'origine contrôlée* (AOC) designation in the 1940s, mainly through the efforts of Lucien Peyraud and several other local *viticulteurs* to bring back Mourvèdre.

Mourvèdre vines are being planted in many hot, dry Texas locales: the High Plains, the Hill Country, and even far west Texas. While Texas is large and Bandol is small they are inexorably linked by terroir, climates that swing often from Mediterranean to continental (influenced by both the north and south winds), and for now and ever more – the Mourvèdre grape.

It's time to celebrate the success of Fall Creek's GSM and the start of a period where Texas wines are being acknowledged on the grand world stage.

Congratulations to Fall Creek Vineyards!

New Members of the Wine Society of Texas

The following individuals have joined, so far, in 2019:

Permian Basin

Daryl & Janet Bates
Donna Bruno
Patrick & Sherrie Cooke
Bobbie Duncan
Andrew Faigle & Yvonne Sosa
Kaj Gittings & Sammy Tabrizi
Alexis Iwasiw
Marnee Lane
Sterling Lepard
Deborah Morris
Eric Newton
Joann Price
Kristina St. Romain
Wayne & Jackie Vowell

Dallas Fort-Worth

Chris Chilton
John and Vicki Jo Knox
Darlene and Bob Leiker
Matthew Martinez
Jeffrey Mendonca

Greater Houston

Teresa Conrad
Rebecca Estrada
Sharon Fischer
Lia Schultz
Susan Walrath

Lisbon for the Spice of Life

By Meril Markley

When I headed to Lisbon, it was a last-minute trip to attend an RSM conference of accounting and tax colleagues from Europe where we concluded a refinancing plan for a client. That London-based RSM International had selected Portugal as the venue was a choice not lost on tax history buffs. England's close relations with Portugal stretch back at least as far as the Hundred Years War with France (1337-1453) when John of Gaunt, the Duke of Lancaster, became father-in-law to the King of Portugal. The war's disruption of supplies of French Malbec left the English thirsty for a high-quality replacement. That gap was filled by their Portuguese ally whose wine was imported tax-free thanks to Europe's first bilateral free trade agreement, the Treaty of Windsor (1386).

My curiosity about Portugal dates back to grade school when we learned of voyages along Africa's coast and on to India, by explorers such as Vasco da Gama, on a quest to corner the spice trade by cutting out the Ottoman middlemen and their Venetian partners dominating the pricey land route to voracious European consumers. The sheer audacity of these high risk ventures put the Portuguese at the top of the heap during the early decades of the Age of Discovery. Once Columbus got into the act on behalf of the Spaniards, looking for a westbound route to India and the Spice Islands, the heat was turned up on the Portuguese, leading to a less than advantageous division of the New World enshrined in the Treaty of Tordesillas (1494). That the Spanish ended up with the gold from Peru, while graciously sharing its potatoes with the rest of Europe, shifted the balance of power away from Portugal for centuries to come.

To feed their crews on long sea voyages, the Portuguese developed a process for air-drying fish so that it could be reconstituted with water and cooked up to provide nourishment for famished sailors. While they initially used fish caught near Portugal, the oily and abundant ones such as mackerel and sardines proved unsuitable. When a less unctuous yet plentiful species of codfish was discovered in the seas off Newfoundland, *bacalhau* was born. This dried cod has been a staple of Portuguese gastronomy ever since.

With potatoes from the New World coming along on voyages back home, *bacalhau* found its ideal match for a long-term marriage made in culinary heaven. Armed with scant preparation but lots of enthusiasm for discovering a city built with the wealth of globe-trotting merchants, I arrived in Lisbon on a sunny and hot afternoon. My command of the Portuguese language is limited to a few phrases memorized for business trips to Brazil. Fortunately, my taxi driver spoke some English. Like every *Lisboeta* I encountered, he was proud of his city and eager to share his

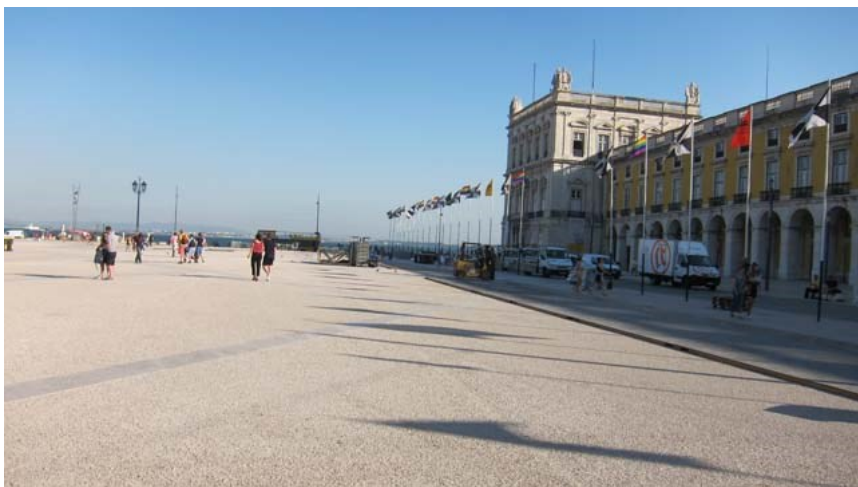


Lisbon for the Spice of Life (continued)

knowledge with a first time visitor. Hilly, Lisbon is a city of grand parks encompassed by streets lined with colorful flowering trees and blessed with a perfect climate. The great earthquake of 1755 and subsequent tidal wave leveled most of the structures but a rebuilding boom ensued, resulting in the monumental architecture gracing today's wide boulevards and spacious plazas.

Over lunch on the first day of the conference, I met Carlos Carvalho and Ana Antas from RSM Portugal's office in Porto. Passionate wine enthusiasts, they gave me a crash course on Douro, their favorite of the country's 14 wine regions, as I scribbled down their recommendations including its crowning glory, *Barca Velha*.

Portugal's urge to share its high quality vintages with the rest of the world dates back to the Roman Empire when wine was shipped to Italy along with *garum*, a fish-based sauce described as the ketchup of the ancient world and experiencing its own renaissance. Despite limited wine production compared to titans such as France and Italy, Portugal is now a net exporter whose domestic output is downed by the country's enthusiastic inhabitants who rank sixth in the world for per capita consumption of wine.



The gala dinner of our conference focused on traditional Portuguese cuisine catered in the covered courtyard of one of the government buildings lining the Praça do Comércio, the huge open square by the Tagus River. For the main course, the marriage of *bacalhau* and potatoes took center stage. The tender and flavorful cod was seared in a coating of cornmeal and accompanied by *batatas a murro* or potatoes that have been baked and then bashed,

after which they are topped with garlic, salt, and olive oil before a brief second baking. This process intensifies the potato flavor far beyond what any conventional baked spud could offer. Dessert was *Pudim Abade de Priscos*, a custard-like concoction of rich creaminess and subtle flavors. It was named for Manuel Joaquim Machado Rebelo, a 19th century abbot of the church of Santiago de Priscos, who was more renowned for cooking (including for Portugal's royal family) than pastoring. The evening was capped by a performance of *fado*, Portugal's iconic vocal music conveying passion, loss, and longing, the enjoyment of which was boosted by numerous glasses of delectable port.

I snuck away from the conference one evening for dinner with Valentina and Vladimir, friends of friends from Russia but who live in Lisbon as home base for their business as sports agent and Olympic coach.

Lisbon for the Spice of Life (continued)

They promised me outstanding local food away from the touristy areas, on one of the narrow cobblestone streets lined with small eateries.

[Casa dos Passarinhos](#) proved a great choice where the small dining room was decorated with expansive photos of early 20th century Lisbon and packed with families enjoying a night out. We started with appetizers of cheese, cured ham, and bite-sized morsels that reminded me of Spanish *croquetas*, but much spicier. For my main course I had a steamed whole fish that was teeming with tiny bones compelling a leisurely pace of contented consumption. Accompanying it were French-cut green beans and boiled potatoes destined for drizzling with fragrant Portuguese olive oil. Everything had rich flavors, enlivened but never obscured by such fundamental elements as garlic and fresh herbs along with the olive oil. Accompanying it all was a local mineral water called Vitalis and a crisp white wine from the Alentejo region, Cartuxa Evora, whose chill was maintained by a charming little quilted cozy.



On my final night in Lisbon, I joined colleagues from Scotland for a dinner at [Sabor e Arte](#) on the ground floor of an office building near our hotel. The style was contemporary and the walls were decorated with life-size scenes from nearby streets, including of a streetcar whose collision with our table seemed imminent. As an appetizer we shared a plate of shrimp and papaya with a light mayonnaise sauce, an intriguing mixture of fresh flavors. For my main course I had roasted octopus with potatoes and olives, a stunning medley of tastes and textures with the olives complementing but never overpowering the dish. Dessert was a pear poached in red wine. Its perfectly calibrated aromatics and perfumed effect were reminders of Portugal's one-time domination of the global spice business.

The wines picked by my Scottish colleague, a frequent traveler to Portugal, were stellar. We started with a white wine made from the Encruzado grape by Quinta dos Carvalhais in the mountainous Dão region. It was fresh, dry, and just "mineral" enough. Following it was a Grande Reserva red from the Carm winery in the Douro Valley. Full-bodied, intense, wonderfully satisfying in its complexity, this was the best pour of my stay.

The wines picked by my Scottish colleague, a frequent traveler to Portugal, were stellar. We started with a white wine made from the Encruzado grape by Quinta dos Carvalhais in the mountainous Dão region. It was fresh, dry, and just "mineral" enough. Following it was a Grande Reserva red from the Carm winery in the Douro Valley. Full-bodied, intense, wonderfully satisfying in its complexity, this was the best pour of my stay.

While Portugal shares the Iberian Peninsula with Spain, it endures as a richly distinct culture with cuisine and wines to match. With so much to explore and experience, Lisbon deserves far more of an effort than my hastily arranged trip had afforded.

Next time, we're on the trail of Mary, Queen of Scots.

Wine TV

By Meril Markley

From time to time I run across TV shows involving wine, and which merit sharing. The series called *The Wine Show* is one I enjoy watching again and again, especially because of Joe Fattorini. He is a British wine merchant and writer who travels the world telling the story of the people who make and consume wine and the places where they do it. In the process, he connects with his subjects and his audience on a level that is both personal and poignant. So far there are two seasons “in the can” with another in production. It runs from time to time on Ovation (various cable services), and is also available for streaming on Hulu and iTunes. For more information, go to <https://thewineshow.com/uk/> where you can read about all the wines that are featured and sign up for their newsletter. Whether it’s Armenia or Moldova, Tasmania or Mendoza, Italy or France, this show is enlightening and entertaining. Perhaps we can entice him to Texas?

Editor’s Wrap-Up



By Meril Markley

In the fall of 2008, my husband, Michael, and I attended our first event hosted by the Greater Houston Chapter. Ed Dent mentioned that the Chapter would be starting a newsletter. “How about travel articles,” I asked? No sooner had the words escaped my lips than Ed reacted. “That would be great. When can you start?”

Ever since moving back to the U.S. from France, I had wanted to write about our return visits around Europe. The WST gave me a reason to stop procrastinating while providing structure, deadlines, and a gifted editor, Tenley Fukui, to encourage me while Michael invariably chimed in with the crucial notion that tied each draft together. Some 25 [articles](#) later, I am honored to take over as editor of *Heard it through the Grapevine* and delighted that Tenley will continue to be involved.

Profiles of members will be a part of each edition, but you are also encouraged to contribute your stories about events (wine tastings and wine-related), travel, meals involving wine, wineries, or something you discovered and really enjoy. If you have an idea for a story you’d like to write, please let me know. If you’d prefer to do it as

a Q&A by phone, that works too. Please reach me at mbmarkley@mmarkley.com.

Submissions for next quarter’s edition are due November 25.

Echoing the Society’s motto — *great wine/great friends* — there are so many intriguing stories just waiting to be told. Here’s to yours!





MEMBERSHIP APPLICATION

☐ New Membership ☐ Renewal Membership

PLEASE CHECK THE CHAPTER YOU WISH TO JOIN/RENEW:

☐ DFW ☐ Greater Houston ☐ Permian Basin (Midland – Odessa)

Name _____

Address _____ Apt. # _____

City _____ State _____ Zip _____

Tel. # _____ Cell _____

Email _____

How did you hear about The Wine Society of Texas? _____

MEMBERSHIP LEVELS

- ☐ Young Adult \$25 (Age 21-30) – Includes membership; discount on events.
Year of Birth: _____
- ☐ Individuals \$40 – Includes membership; discount on events
- ☐ Dual \$75 – Two people at the same address; Includes membership & discount on events
- ☐ Supporting Member \$200 – Membership for two people, recognition online and link to corporate website
- ☐ Corporate Member \$400 – Membership for up to four employees, recognition online, banner advertisement with link to corporate website.

Make checks payable to: The Wine Society of Texas. Send payment or credit card information and completed application to:

The Wine Society of Texas
Shirley Choate
1009 South CR 1110
Midland, TX 79706

Visit the Wine Society of Texas website at: <http://www.winesocietyoftexas.org> To pay online, create a user account and pay through Paypal on the website.

AGE CERTIFICATION:

I certify that I/we are 21 years of age or older. _____ Date _____

_____ Date _____

CREDIT CARD INFORMATION

☐ VISA

☐ MASTERCARD

Card Number: _____ Expiration Date: _____

Cardholder Name: _____ Signature _____

Credit Card Billing Address: _____