

# HEARD IT THROUGH THE GRAPEVINE

## Introduction

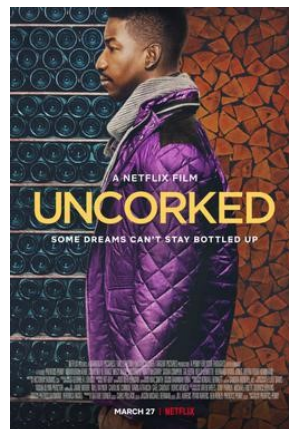
By Ed Dent

Just a shout out to those of you who are reading our summer edition of *Heard it through the Grapevine*. We hope and pray all is well and everyone is in good health. Things have profoundly changed since our last edition. New words have popped up in our daily and dinner conversations. Instead of talking about Albariño, Tempranillo, Viognier, or Cabernet our vocabulary has been expanded to include such words as Covid-19, Zoom, Google Meet, masks, and tests.

With mostly everyone having to stay at home except for essential workers, we know everyone has done a good job of inventorying their wine stock, depleting, and replenishing while taking advantage of many of the winery specials. As the weather has turned warmer, I have had an opportunity to enjoy some good whites from AWI, Pedernales, Amici, Messina Hof, and a rosé from Lewis.

As we prepare for the new normal, we want to share one of the great passages from the Bible, "Don't worry about tomorrow for tomorrow will worry about itself." So, get your favorite bottle of wine and enjoy our informative summer edition and stay safe until the Fall edition.

As an aside, one of our members Crawford Bunkley and Sommelier Guy Stout suggested the movie "Uncorked" on Netflix for your viewing with another bottle of wine.



Introduction	1
WST Update, Events & New Members	2
Updates from AWI Wines & Messina Hof	3
Lockdown Update on Houston Chapter	4
Lockdown Update — Pedernales Cellars	5
Rosé and its National Day	6
2020 Scholarship Award Winners	8
New Member Profile — Giorgio Caflisch	10
Experiencing the World with Wine	13
Ed Hellman — Enlightening the Next Generation	17
Wine & Safari in South Africa	20
Missing the Crus on the Loire	23
About the Wine Society of Texas	27
Wine TV & Editor's Wrap-Up	28
Membership Application	29

## *WST Update*

From Shirley Choate, president of the Wine Society of Texas:

Due to the uncertainty with the Coronavirus in Texas over the next sixty days the WST Board of Directors has voted to cancel the Annual State Meeting which had been re-scheduled for September 11th - 13th in Comanche, Texas. The bus company, which is based in San Antonio, has shut down again because of the surge of Covid-19 in Texas. All of the wineries' tasting rooms are also closed except for curb side pick up. Details regarding the 2021 state meeting, scheduled for June 11th-13th, will be announced in January 2021.



## *New Members*

The following individuals have joined since the last Newsletter:

### Permian Basin

Rachel Gomez

Anevay Sanches

### Dallas Fort Worth

Matthew & Amy Mellinger

## *Update from AWI Wines*

By Conrad Johnson

It is a bit quiet at AWI Wines.

What have you been drinking during this endless stay-at-home season? AWI Wines I hope! If not, we are open and taking orders! Give us a call or go to our website at [www.awiwines.com](http://www.awiwines.com). Curbside pick-up is available. Free home delivery in the Houston and Katy areas for orders of one or more cases.

We have NEW wines! In April, we received our 2019 white and rosé wines as well as our limited edition Mitad|Mitad, a 2018 barrel-fermented white blend of Chardonnay and Viognier. We are offering this special wine as part of three-bottle “trio” special of our three Viognier varietals – a Viognier, a white blend (70% Viognier/30% Sauvignon) and our Mitad|Mitad. Our white and rosé wines are perfect for the poolside during these hot Houston summer days.

Like the rest of the world, our vineyards in Argentina have been impacted by the Covid-19 pandemic. The country was shut down in mid-March right in the middle of the harvest, however, the wine industry was granted special exemptions which allowed the harvest and winemaking to continue. Currently our 2020 red wines are aging in first and second use French barrels. We look forward to (hopefully) tasting these wines at our annual blending trip at the end of the year.

While we are currently unable to host tastings at our warehouse, we are using this time to evaluate our marketing campaign in these strange and crazy times. We are optimistic that we will find our new normal. In the meantime, contact us if you need help restocking your wine fridge!

## *Update from Messina Hof*

By Paul Vincent Bonarrigo

Messina Hof Paulo Tempranillo

Platinum ( Double Gold ) one of 2 Platinum Awards both Won by Messina Hof PR Cabernet Franc

Double Gold San Francisco Chronicle International Wine Competition

Best of Class International and Texas

Paulo Tempranillo

[Messina Hof](#) has produced the best Tempranillo in the Nation

For more about Tempranillo and its importance to Texas, see this article in [Austin360](#).

## *Lockdown Update on Houston Chapter*

By Ed Dent

- Sandra and I enjoyed Messina Hof's 2012 Barrel Reserve Merlot with Lamb Chops for Easter. We also enjoyed Amici Cellars 2017 Napa Valley Sauvignon Blanc with Cod one evening.
- Bunkley household, Anita and Crawford enjoyed a nice French Merlot - De La Rougererie Pays D'Oc 2017 for communion yesterday and continued with it today along with a pork butt I spent 16 hours smoking. It was a blessing.
- Thuy Phung has moved to Mobile Alabama, now heading COVID-19 testing lab for the hospital at the University of South Alabama in Mobile. Been busy and stressful. I miss the wine group and the fun we had.
- The McKeithens are still alive and well. Somebody's prayers are working!
- Dianne Duperior - Curtailed and cancelled many trips in March, April, and May! Days are full with gardening, cooking, and projects in the home! I have made it a point of calling 3-5 friends all over the U.S. daily! The "to do" keeps growing and some of the top two keep getting pushed to the bottom! My summer "go to" is Beringer Chenin Blanc which has 750 awards, is very affordable, hard to find and my friend who has 6 liquor stores in our area orders it for me by the case!
- Ashers are doing well. Ready to sit down at a restaurant with the rest of you.
- Scott Lilly — I'm physically safe - just going a little stir crazy. I haven't broken into the really good wines yet. Those will be to celebrate getting out of quarantine. But, I've been baking a lot of focaccia.
- Geoffrey and Gracelyn are doing well and following all the state/local health guidelines. Can't wait to see everyone again and share a nice glass of wine!
- Mary Heafner and Denis Fitzpatrick are doing well and ready to sit 6' apart anywhere, anytime.
- Valerie and Bo Jackson — Glad to here y'all are well and staying safe. Val and me are as well. A Covid-19 silver lining has been that we have been able to take a much needed pause from a very busy time for us. Stay safe and well! Hope to see y'all in the not too distant future.



*We plan it through the  
grapevine...*

## *Lockdown Update (cont'd)—Pedernales Cellars*

When the lockdown began, I reached out to Julie Kuhlken, co-owner of Pedernales Cellars in Stonewall, to get her views and for an update now that things are opening up —

“The on-going pandemic has affected Pedernales Cellars in a number of ways. First, this is usually a very busy time in terms of festivals, wine dinners, and tastings. All such events were cancelled. Second, wild-flower season in the Hill Country usually means a steady stream of guests and wine club members coming to enjoy one of the most beautiful parts of the year in Central Texas. Very few made the trip this year, and we could not welcome even these visitors into our tasting room, because it was closed to help stop the spread of the virus. Finally, many of the restaurants around the state that feature our wines on their wine list were also closed. Even with restaurants opening, the sector is depressed by the capacity limits. For us who see hospitality as a core part of what we do, it is a challenging season. Nevertheless, we are putting a brave face on it, and trying to offer our guests and wine club members some new ways of experiencing Pedernales Cellars.

In terms of greeting visitors to the winery in Stonewall, Texas, we are offering a Curbside service where individuals can pick up or make orders of wines to go without ever leaving their car. It is also a way for wine club members to conveniently pick up the upcoming Summer shipment or past shipments. On social media we have launched a series of virtual events: tastings, cooking demos, and tours.

This year marks the 25th anniversary of Kuhlken Vineyards, our estate vineyard, and we launched our new social media calendar with a virtual tour of the vineyards on March 28th. In order to offer our wine club members access to library wines, each Wednesday we are releasing the last few cases of select past vintages. These wines have included the last two cases of Pedernales 2014 Bingham Vineyards Reserve and the last 18 bottles of the 2015 GSM Melange.

For those who are looking to purchase wines for enjoyment at home, we welcome guests both to our online store, as well as to your local grocery store. At HEB, for instance, we have launched a new line of

wines called Six Generations with two wines, an Albariño and a Malbec. All of these initiatives hope to bridge the gap until the pandemic has abated.”

For the most up-to-date information, visit <https://www.pedernalescellars.com>.





## *Rosé and its National Day (June 13)*

By Ed Dent

Our Rosé tasting on Saturday, June 13, was very successful with 20 participants. In addition to seeing and visiting with members we hadn't seen or talked to in months, we celebrated National Rosé Day, which was also June 13th.

Guy Stout, our guest speaker, was very informative and shared with us his journey in the industry along with his favorite varietals for Rosé. He also indicated that he once had a vineyard in Fredericksburg that he subsequently sold and he is now co-owner of a winery in Napa Valley called Stout Family Winery. Guy shared the following information about his winery and the Father's Day special they are running on their Cabernet Sauvignon. "I am currently building a wine club and wine shop for [Stoutwines.com](http://Stoutwines.com). We have a Father's Day special vertical pack of our Cabernets 2013, 14, and 15. Free shipping to the Houston area. The promo code is 'pickup' for free shipment."

Here is a link to an article in the [Houston Chronicle](#) about Guy and his family.

From the Houston Chronicle's [Dale Robertson](#), here are five suggestions for rosé wines to drink this summer:

CALIFORNIA—2019 Bonterra Rosé Mendocino County—Overall score: 19 (9 for quality, 10 for value)

Taster's notes: "Red grapefruit and strawberry on the nose with stone-fruit flavors on the palate. Tart with nice minerality. Super refreshing."

Winemaking: The grenache-centric blend utilizes only organically farmed grapes, both estate-grown and sourced fruit with much of the latter coming from Mendocino County.

Winemaker's notes: "This beautifully dry rosé boasts elevated acidity and a crisp, lingering finish."

Price: \$12.99 at Kroger

FRANCE- 2019 Gerard Bertrand Gris Blanc -Overall score: 19 (9 for quality, 10 for value)

Taster's notes: "Conjures up images of sunset on the seashore. Sublime and understated but immensely satisfying."

Winemaking: The hand-picked grenache grapes come from Tautavel close to the Spanish border. Bertrand, the son of legendary grape grower in the Languedoc who built his wine empire while still playing rugby at the highest international level, direct-presses them before maturing the Gris Blanc on its lees for several weeks before bottling.

Winemaker's notes: "The bouquet reveals delightful red berry scents. A slight sparkle on the palate gives the wine all its freshness and brings out its fruit to the full."

Price: \$12.99 at Kroger

## *Rosé and its National Day (cont'd)*

ITALY-Cleto Chiarli Brut de Noir Rosé-Overall score: 19 (9 for quality, 10 for value)

Taster's notes: "Yummy ripe cherry and watermelon flavors. Medium body. Long, fruit finish."

Winemaking: This blend of grasparossa (85 percent) and pinot noir is from a wine-producing family in the Emilia-Romagna that goes back 160 years and has become the largest privately owned Lambrusco producer.

Winemaker's notes: "Violet-shaded rosé, delicate, well-structured, with intense fragrances of strawberries and raspberries and a lively round taste. Seductive."

Critical acclaim: Earned a 90-point score from both James Suckling and the Wine Enthusiast.

Price: \$16.99 at wine.com

TEXAS-Lewis Wines Texas High Plains Rosé-Overall score: 19 (9 for quality, 10 for value)

Taster's notes: "Provence meets the Texas High Plains. A bright, crisp, refreshing salad of red fruits in a glass."

Winemaking: Doug Lewis, who launched his winery near Johnson City a decade ago when he was only 23, has three distinctive rosés in the market. He crafted this one from cinsault (41 percent), carignan (32) and Mourvèdre. The grapes get picked by hand at night, then are whole-cluster pressed — not destemmed, either — first thing in the morning.

Winemaker's notes: "Cinsault naturally has larger grapes and clusters, making it an ideal variety for light red wines and rosés."

Price: \$14.99 at select H-E-B stores, \$15 from shop.lewiswines.com

WASHINGTON-2019 Charles & Charles Rosé Columbia Valley-Overall score: 18.9 (8.9 for quality, 10 for value)

Taster's notes: "Watermelon predominates on the nose, strawberries on the palate with a hint of citrus. Nicely acidic."

Winemaking: When Charles Bieler (Bieler Père et Fils) decided to make an American rosé that had a South-of-France flair, he turned to his esteemed winemaking friend from Washington, Charles Smith. They sourced syrah from high-elevation vineyards. That was "a bit too pretty and delicate for making a serious red wine," yet proved perfect for a pink one.

Winemaker's notes: "On the palate, taste bright red berry fruit, minerality, lively acidity and a crisp finish."

Price: \$9.99 at Kroger

## *2020 Scholarship Award Winners*

By Ed Dent (from the press release of June 8, 2020)

The Wine Society of Texas announces its 2020 Scholarship Grant Program Awards totaling \$10,000 to students for assistance in wine and winery education, internship, or field study in Texas, research work as it pertains to grape growing, and wine making in the state of Texas.

Midland, Texas (June 8, 2020) - The Wine Society of Texas (WST), a 501(c)3 non-profit educational organization, is pleased to announce that it will be 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:

### **\$2,500 James F. Whitley Founder's Grant is awarded to Tiffany Brooke Farrell**

Ms. Farrell is pursuing a winemaking certificate from Texas Tech University. She will also be pursuing a professional certificate in wine business from Tech. She has a Bachelor of Science in Professional Microbiology from Texas A&M Corpus Christi and Master of Science in Hydrologic Services from Boise State. She is currently winemaker/outside sales manager for Haak Winery. She serves as Director at Large for the Texas Wine and Grape Growers Association. She wants to continue as a passionate Texas Winemaker and be recognized as a go to professional in the field.





## *2020 Scholarship Award Winners (cont'd)*

### **\$2,500 Russell Kane Grant is awarded to Sarah Timmons**



Ms. Timmons is currently completing her graduate degree in Interdisciplinary Sciences, focusing on Viticulture, Wine Marketing, and Business at Texas Tech University. She is also working to obtain her WSET Level 1 certification. Upon graduation her personal goals are to assist her parents and co-owners in the growth of their new High Plains, winery, Adelphos Cellars. She will also be working to form a Wine Society of Texas chapter in Lubbock. Mrs. Timmons has a Bachelor of Arts in English with a minor in Horticulture from Texas Tech.

### **\$2,500 Paul and Merrill Bonarrigo Grant is awarded to Aaron W. Essary**

Mr. Essary is working to complete his graduate study in Enology from Texas A&M University. His research is centered around high pH juice, must and wine. His long-range goal includes obtaining a Ph.D in Enology/Viticulture and continuing his research centered around high pH juice. Ultimately, he plans to own his own vineyard and boutique winery.

Aaron is a graduate of Stephen F. Austin State University with a degree in Plant Biology.



### **\$2,500 Jim Evans Grant is awarded to Rachel Sampson**

Ms. Sampson is working to obtain her Master of Science in Horticulture from Texas A&M University. After obtaining her degree her immediate plan is to become an AgriLife Viticulture Program Specialist and provide guidance to viticulture professionals and prospective grape growers throughout Texas and neighboring states. After becoming a specialist, she plans to operate an agri-tourism farm with the objective to connect consumers to their food source and to educate emerging farmers on proper vineyard and orchard management techniques. Rachel is a graduate from Western Illinois University with a Bachelor of Science Degree in Agriculture.



## *New Member Profile—Giorgio Caflisch*

By Meril Markley



Giorgio “George” Caflisch calls Houston home but has never lost his passion for his homeland – Italy – and especially for its wines and cuisines.

Born in Udine, in the northeastern region of Friuli Venezia Giulia, his early years were spent in Pescara, on the Adriatic coast in Abruzzo, and then in Rome. Having a father who worked for oil companies, the world beyond Italian shores was inevitable for young Giorgio and his parents. Their first foreign sojourn was in Lagos, Nigeria. It was there that Giorgio learned English, while attending the American Inter-

national School. Luanda, Angola was the next stop, where he added Portuguese to his language capabilities. That adventure was cut short, however, by the country’s civil war in 1973.

His father was transferred to Gulf Oil’s headquarters in Pittsburgh, Pennsylvania, the state that gave birth to the U.S. oil industry. The Caflisch family then moved to Houston, the inevitable epicenter of the world energy business. After living in equatorial Africa, Houston didn’t even seem all that hot or humid! George credits his many changes of residence and years of living in other countries for making him inquisitive and open-minded.

George was a high school debater and graduated from Memorial High School as the Valedictorian of the class of 1980. George then enrolled at Princeton University, the ideal choice for someone who wanted a strong liberal arts education (including classes in Italian Renaissance Art and Classical Music) while earning a degree in Civil Engineering. He then worked as an engineer with Gulf Oil’s Offshore Technology Group in Houston. However, the volatility of the energy business in the mid-1980s, coupled with Gulf putting itself up for sale to thwart a corporate raider, convinced George that it was time to shift gears and follow his passion for argument. He headed for the University of Texas at Austin and earned a law degree in 1987.

Building on his background as an engineer, George returned to Houston and started practicing law with an emphasis on oil field services, including product liability and maritime cases. Over the years, he has also handled commercial, insurance, employment and international disputes. He is currently of counsel with the law firm of Sheehy, Ware & Pappas and is a trained mediator.

In 1992, he was a founding member of the Italy-America Chamber of Commerce of Texas, Inc. and for six years was its pro bono Executive Director. He continues involvement in activities promoting business and personal ties between Italy and Texas. In 2015, he was one of the “Reaching our Vision” honorees of the Italian Cultural & Community Center of Houston, spotlighting Italian influence on Law. George declares

## *New Member Profile (cont'd)*

with pride that, when you're born in Italy, it is inevitable that food and wine play an integral role in your life. The culinary and wine scene in Houston, however, didn't really blossom until the mid-1990s. That was when George became serious about systematically studying wine, with a focus on the wines of his homeland. In his quest to learn more about wine, he has achieved the following:

**WINE SPIRIT EDUCATION TRUST LEVEL III ADVANCED CERTIFICATE**, with Distinction – 2012

**ITALIAN WINE SPECIALIST**, with Honors, North American Sommelier Association – 2013

**ITALIAN WINE PROFESSIONAL**, with Honors, Italian Wine Central – 2015

**CERTIFIED SOMMELIER**, Court of Master Sommeliers – 2016

**ITALIAN WINE SCHOLAR**, with Highest Honors, Wine Scholar Guild – 2017

**ITALIAN WINE AMBASSADOR**, Vinitaly International Academy - 2018

**CERTIFIED ITALIAN WINE EDUCATOR**, Vinitaly International Academy - 2019

Although the WSET and CMS tracks both require a broad, global education in wine, George soon realized that his highest and best use involved the wines of Italy. Therefore, in 2015, he started teaching classes and then certification courses involving Italian wines at the Texas Wine School in Houston.

A country with many regions and microclimates, as well as unique and ancient grape varieties, Italy makes a compelling subject for anyone interested in wines. This diversity is founded on Italy's rich history, from many distinct local tribes predating the Romans, to subsequent conquerors from all parts of Europe and the Mediterranean. These cultures have all left their imprints in the regional dialects and distinctive local wines and cuisines.



George says that around 50% of the more than 5,000 wines for which he has written reviews are Italian, but his tasting notes do include wines from 23 different countries. He has tasted wines of 320+ distinct grape varieties, of which more than a third are indigenous to Italy. He loves to cook and to try new dishes. What ends up on the menu is very much of the moment, inspired by what is in season or by what wine he feels like drinking. With so many vinous options now available in Houston, there is really no limit to what pairings George can arrange.

George has enjoyed following the trajectory of Texas wines, especially those made with Southern European grapes such as Tempranillo, Tannat, Vermentino, Montepulciano, Viognier, Sangiovese and even Sagrantino, which he finds more approachable, earlier, than its Umbrian ancestor. He has enjoyed



## *New Member Profile (cont'd)*

organizing blind tastings which pit Texas wines against their French and Italian archetypes where, more often than not, the attendees are astonished that their top pick actually hails from the Texas Hill Country or the Texas High Plains.



As a true son of Italy, George's favorite "wine moment" happened there. It was in Tuscany, in 2006, at a bed and breakfast housed in a renovated 12<sup>th</sup> century structure near Siena. Sitting by the poolside terrace at night, after dinner, he could see the illuminated towers of San Gimignano in the distance, as he sipped a glass of 1993 Vin Santo. This dessert wine, made by the Avignonesi family in nearby Montepulciano, requires grapes

that are air-dried for four to six months, fermented and then aged in small barrels called *caratelli*, sometimes for ten years before release. The beauty and history of the surroundings, coupled with the intense flavor of the wine, made the night cap a spiritual experience.

More recently, in 2019, George, his wife Jill and son, Carlo, traveled to Sicily, a fascinating island which bears the influence of Phoenicians, Greeks, Romans, Arabs, Spaniards and Normans. While immersing themselves in the history, culture and architecture, they nevertheless managed to sample many of the varieties found exclusively on the island, such as Ansonica, Cataratto, Carricante, Grillo, Nerello Mascalese, Nero d'Avola, Frappato, Malvasia di Lipari, Corinto Nero, Nocera and Zibibbo.



Despite being born in the land of legendary race cars, George is passionate about that most American of vehicles – the Jeep. He enjoys modifying Jeeps to drive safely in flood-prone Houston and in off-road rock crawling and overland adventures. To avoid being typecast as dirty-fingernail, red-neck, wrench- wrangler, George and his wife are season ticket holders with the Houston Grand Opera and Houston Ballet and enjoy attending Houston Symphony events.

Although a new member of the Wine Society of Texas, George already knows a number of the members. He is looking forward to meeting more at upcoming virtual and hopefully in person social events in a post -Covid-19 world. People interested in learning more about wine, spirits, wine tasting or wine and food pairing can contact George directly at [gcaflisch@icloud.com](mailto:gcaflisch@icloud.com) or visit [www.thetexaswineschool.com](http://www.thetexaswineschool.com).

## *Experiencing the World with Wine*

By Jan Frisby

My hobby is global traveling. I have traveled to five continents with only Australia and Antarctica to go. Some of the interesting places I have been to include South Africa, Thailand, Egypt, the Philippines, Brazil, Greece, the United Arab Emirates, Germany, Gibraltar, Chile, Italy, Morocco and Spain, to name a few.

My husband, Greg, and I enjoy traveling together, trying new foods and tasting regional wines. Although we will try all wines, red bold wines are our preference. Domestically, we have visited many of the California wine regions including Paso Robles, Livermore, and of course Napa Valley. Some of our best finds were in Livermore. Wente, Concannon and Garre are a few of my favorites. Livermore is located on the eastern edge of California's San Francisco Bay Area.

My favorite trip was South Africa. I loved the culture, the people, the land and of course the food and wine. This is where I learned about Pinotage Wine. Pinotage is a red wine that is the signature wine of South Africa. It is a blend between Pinot Noir and Cinsault. It is a very deep, smoky, earthy wine with hints of fruitiness. It has fast become one of my favorite wines.



While in South Africa, we were introduced to exotic wild game meats and found that they paired very nicely with the Pinotage. We tried ostrich, kudu, springbok and more. My favorite was the ostrich meat.



It was very delicious as a steak but then we also tried it as a dried meat. As a steak, the meat is red like venison and the taste is similar to prime beef. Ostrich meat is rich in iron and healthy. Both the steak and dried meat were wonderful. I was pleasantly surprised when we had a five-course meal with a bottle of wine for about the equivalent of \$60 for both of us in total.

We also traveled to Egypt, which was probably my second favorite international adventure, in spite of the fact that we were held at gun point and considered spies!! That's right, I said spies! The wine left a lot to be desired, but the spy story was quite surreal.

In 2010, our daughter moved to Egypt to teach English. In 2011, Greg and I traveled to Cairo for a 3-week visit. After about 10 days in Cairo, the revolution to oust Mubarak from office ignited. This happened just as we were preparing to go on a Nile river cruise to Luxor.



## *Experiencing the World with Wine (cont'd)*

We took a train to Aswan where we boarded the ship. On the cruise, our ship was not able to stop at certain ports due to the unrest, but we did make it to Luxor without incident and we had a great time. The unrest was restricted to certain areas, so it did not impede our activities. However, the country literally shut down almost immediately as soon as the unrest started. Local phone service was stopped, Internet was shut down, busses, planes and trains were ceased. Banks, businesses and schools were closed. We were staying in a 5-star hotel which was beautiful and fully stocked with food, so we did not have to worry about that. We did worry about having cash on hand because banks were closed, and ATMs were running out of money.

We were scheduled to return to Cairo by train and had tickets in hand, however trains were shut down. After a few days of trying to find a way back to Cairo, planes started to fly again so we were able to get flights to Cairo. Of course, the situation was worse in Cairo than it was in Luxor. Cairo had a 6 PM curfew in place so we hustled from the airport to get back to our daughter's apartment as quickly as possible. Once we returned, we had time to venture out and found an underground, discreet place to buy the only brand of wine available — Omar. We took it back to the apartment and settled in for the night.

That evening we heard a knock on the door, our daughter's friend opened the door, which was not visible to us where we were sitting. We observed the person backing up slowly with hands kind of winged out to the sides in an apprehensive manner. Realizing that something was not right, we jumped up out of our seats to a standing position when suddenly, the military burst in and started screaming at us in their broken English to get on the floor. Of course, we obliged! We had no idea what was happening. They held us at gunpoint, with bayonets at the end of the gun, and were yelling questions at us, some of which we couldn't understand. "Who are you, why are you here, what did you do here, where did you go, etc." Although a bit frightening like something out of a movie, they didn't hurt us, but they did search the apartment and all of our things. Nothing was taken and after searching our computers, phones and cameras, etc. they apologized, offered a cigarette and left.

Shocked over what just happened, we sat silently for a period of time at the dining room table and then I blurted out "were we just punked?" I expected Ashton Kutcher to jump through the door and say we were punked. Of course, that did not happen. We later learned that the military had a tank outside the building and were planning on putting us in it if they found that we were spies. We also learned that one of the neighbors called the police and reported to the military that Americans were in the apartment and then they disappeared when the unrest started. So the military had been looking for us the entire time we were away on our Nile cruise and visit to Luxor. I guess this was suspicious behavior. But we understand how it looked to the Egyptians and we plan to go back and visit again.

## *Experiencing the World with Wine (cont'd)*

As for Omar, they need a lot of help with the local wine. Unfortunately, we were not impressed but it got us through our time in Egypt. In our opinion, the wine was poor quality and not very palatable, but it was all we could find so we made the best of it. By the end of the trip we were saying “no more Omar!”

Other memorable travels that included great wines were Chile and, of course, Spain and Italy. In Chile we visited a vineyard called Concha Y Toro which is the largest wine producer in South America. During



the tour, we were able to taste many varieties of grapes. Some I had never heard of, nor did I know that there were so many varieties of grapes. Some examples include Torontel, Carignan, and Aspirant Bouschet to name a few. Torontel is a white wine grape variety of Argentina but it is also cultivated and planted in the different regions of Chile, Uruguay and many others. Carignan is a black-skinned grape variety usually found in wines along the Mediterranean coast. Carignan has grown in Chile's Maule Valley for more than 70 years. First planted in the early 1940s, it served as a grape for blending. The grape's high acidity, color and flavor were all seen as helpful additives to improve the local wines. Aspirant Bouschet is a cross between Petit Bouschet and Grenache.

When we traveled to Spain, we visited the port city of Malaga on southern Spain's Costa del Sol. It featured beautiful artistic cobblestone pavements lined with quaint tapas bars that

served small plates and barrel wine. We sampled many of the barrel wine varieties and enjoyed the Rioja, Tinto, and Dulce wines. Malaga sweet wines were unique and made predominantly from white Moscatel and Pedro Ximénez grapes (a white Spanish grape). It was interesting watching them tap the wine.

Fortunately, we visited Italy before the pandemic hit. The wine that was the highlight for Northern Italy was Amarone. Amarone is typically a rich, dry red wine made from the partially dried grapes of the Corvina grape. Amarone means "the great bitter." Originally, this was to distinguish it from the Recioto produced in the same region, which is sweeter in taste.

When we traveled to Florence, the wine of the region was Chianti and Grappa. “The Italian brandy grappa is made from pomace, the pressed grape skins and seeds left over from wine production. The pomace, which typically is fermented during the initial wine-making process, is distilled in column or pot stills.”



## *Experiencing the World with Wine (cont'd)*

They told us that Grappa is used to “clean you out” after a heavy meal. This way, one can make room for more food.

Our unexpected find was a wine we enjoyed when we happened upon a Sardinian restaurant. The wine was called Audarya Nuracada Bovale Isola dei Nuraghi. This is an Italian wine produced on Sardinia, the second largest island in the Mediterranean Sea.

In addition to our global travels and wine tastings, we were once in a gourmet cooking group with five other couples. The group existed for about five years. The focus of the group was to try new gourmet recipes that had to be made from scratch. We rotated to each others' homes every other month and the host couple selected the theme of the night and assigned recipes to the other couples. Each couple hosted at least one event per year. Of course, every event we hosted revolved around wine. We incorporated ideas, food and wines from our travels into the event when we hosted. Some of our themes were Tapas and Wine, Summer Solstice and Bollywood. We even had brunch with wine glass painting. These events were a lot of fun and we were able to share our experiences with friends.



## *Ed Hellman — Enlightening the Next Generation of Texas Wine Leaders*

By Meril Markley

Edward Hellman, PhD, is Professor of Viticulture and Enology at Texas Tech University's campus in the Hill Country.

A conversation with Professor Ed Hellman confirms the impression of a dedicated academic with a lifelong passion for both researching and teaching about grapes, along with a commitment to the students whose careers will ensure a bright future for the wine business in the Lone Star State.

While Ed has had an illustrious career in the heart of the Texas wine industry, he didn't start out here or even grow up in agriculture, although his father was raised on a farm in Ohio. Instead, he came at grapes from their significance as a food crop, along with raspberries, blackberries, and blueberries. He developed these interests while earning Bachelor and Master of Science degrees in Horticulture at the University of Illinois at Urbana-Champaign.

His life changed forever when he moved southward to earn a PhD in Plant Sciences from the University of Arkansas at Fayetteville. While there, he got involved in breeding new varieties of fruit, especially blueberries and table grapes, but not just from the perspective of the crops themselves. He was fascinated by the history of agriculture as it related to the cultures that developed and depended upon these fruit crops from ancient times to our own.

After earning his doctorate, Ed spent ten years at Kansas State University in Manhattan, Kansas as a teacher and researcher. It was there that his focus shifted more toward grapes at a time when the first wineries since prohibition were opening in the state. They were "pick-your-own" operations run on a part-time basis for enthusiasts to harvest grapes and make wine at home. The wineries were focused on growing premium grapes for wine-making but were not involved in the final, drinkable, product.

Ed found that he liked working with the growers, who needed lots of help. This led him to focus on extension work, characterized by problem-solving and developing practical knowledge for grape growers, rather than purely on research. So he jumped at the chance to move to Oregon State University in Corvallis, Oregon.





## *Enlightening the Next Generation (cont'd)*

With Oregon having a more established wine industry and with growers actually making wine, Ed found himself learning from committed growers for whom grapes were their day-job and not just a hobby. This was also his introduction to the vinifera varieties of grapes he had not encountered in Kansas, whose climate was too cold for them to thrive. He found himself becoming a true wine enthusiast as he sampled the superb output of commercial operations in Oregon.

After six years in Oregon, Ed was offered a newly-created position as a full-time viticulturist, as part of a joint undertaking between Texas A&M University AgriLife Extension and Texas Tech University. He spent the next 17 years based in Lubbock while traveling all over the state of Texas. In addition to research and teaching, his responsibilities included the development of outreach programs in support of a rapidly growing grape and wine industry in the state. As state funding increased, Ed established and directed the Viticulture Extension Teams of four advisors strategically located across the state, with a focus on new vineyard development.

During this time, Texas Tech made a commitment to support the developing Texas wine industry by creating an undergraduate program in Viticulture and Enology in 2010, the only such degree concentration in the state. In 2017, Ed expanded the Texas Tech teaching program into the Hill Country as he took up a newly-created full-time viticulture position with Texas Tech and moved to the regional teaching site in Fredericksburg.

With a critical mass of people coming into the Hill Country and having an interest in growing grapes, but lacking any agricultural experience, there is a built-in audience for Ed's efforts. This includes people already working at wineries in the area.

As readers of this newsletter will know, Ed's students have included recipients of scholarships from the Wine Society of Texas such as Brent Pape (profiled in the Winter 2019 edition of the Newsletter). Ed speaks with pride of Brent, who worked for him in Lubbock on the A&M side of the joint undertaking with Texas Tech, and who had never been in a vineyard before coming to work with Ed. To see graduates such as Brent thriving in the Texas wine industry, where Ed often runs into them at local events in the Hill Country, is a great source of pride for him and a validation of the vision of Texas Tech in creating its viticulture programs. In 2015 Ed's "exemplary contributions to Texas grape growing" were recognized by the Texas Wine & Grape Growers Association in awarding him the annual T.V. Munson Award.

Ed's interest in helping people solve their problems led him in new directions, such as developing a smart phone app called *The Vineyard Advisor*, available as a free download. Building on what he accomplished during his years as an extension specialist, the app is geared to helping vineyard managers in Texas and beyond.



## *Enlightening the Next Generation (cont'd)*

Over the years Ed has traveled to wine regions in France, Spain, Portugal, Chile, and Canada, but his most treasured foreign experience was in Italy. On the final night of a conference in the Veneto area of northern Italy and after touring the Valpolicella region, a banquet was held at a castle in Soave. The mayor and other local officials attended, in period costumes, for what turned out to be a magical evening of Amarone for Ed and his wife, Pam. Ed has also led groups of students to study abroad, including to wine regions of Spain where Texas Tech has a campus in Seville.



Ed Hellman (left) and students visiting the Marques de Riscal winery and hotel in the Rioja region of Spain

Despite his fondness for Amarone della Valpolicella, I was surprised to learn that Ed does not have a favorite wine. He loves to try new wines, savoring the experience of enjoying them with both food and friends. For example, he enjoys Pinot Noir with a freshly caught salmon, a favorite experience from his years in Oregon. To accompany all this, Ed is a big fan of blues music, from B.B. King and Stevie Ray Vaughn to Keb Mo and Gary Clark, Jr.

Picking a single favorite Texas wine would be challenging for Ed, but he is excited about the trend toward more blended wines, both whites and reds, especially those with untraditional combinations of varieties. So, he looks forward to many more years of being a part of the growth of the wine business in Texas where, as Ed says, “we have only scratched the surface of where it can go.”

## *Wine & Safari in South Africa*

By Helena Cheng

Unimpressive Pinotage was the limit of my South African wine experience. It improved with the 2019 Rodeo Grand Champion Best of Show – Graham Beck Brut Rosé, NV. However, the real motivation was the inspiration from every single friend who visited the country, going back again and again.

We signed up with a wine tour company run by a friend based in London, which promised to capture all the drama of Cape Peninsula in one tour. However, there is no quick way going there from Houston. We took Delta Airlines operated by Air France with one stop in Paris with a total of 25 hours duration.

South Africa is the ninth largest wine producing nation by volume. Sadly, the number of wine-grape growers continues to decline since 2017 due to the drought. Chenin Blanc accounted for the highest percentage of vineyard area in South Africa, although Sauvignon Blanc is the new number one planting

among white grapes. Of the red wine varieties, Cabernet Sauvignon remains the most planted, followed by Shiraz. Their very famous regional specialty Pinotage is only ranking third now.

Our tour covered most of the well-known wine districts, including Stellenbosch, Franschhoek, Durbanville and Hermanus. If you only have time to visit only one area, Stellenbosch is the one not to miss. It's been said that Stellenbosch is the Napa Valley of South Africa, and is the country's most prestigious wine valley. Rustenberg Estate was founded in 1682.

A gorgeous estate of 880 hectares, 110 hectares are under vines. Their highly rated 'John X Merriman' (Bordeaux blend) is available at Spec's for only \$27.88 and you can find some of their other wines there.

Franschhoek is nestled between towering mountains in the food and wine heartland of the country, where splendid wines are made and top chefs create international cuisine. Being one of the oldest towns in South Africa, Franschhoek is a mecca for foodies and wine lovers from around the world and the valley is home to many boutique wineries.

The Hermanus Wine Route's proximity to the ocean makes this a classic 'cool climate' region ideal for Pinot Noir and Chardonnay. There are just fifteen wineries, each growing small volumes of premium quality grapes in carefully and





## *Wine & Safari in South Africa (cont'd)*



sustainably managed vineyards. Hamilton Russell is one of the 15 boutique wineries, and their Pinot is undoubtedly the most Burgundian style of the nation. However, I highly recommend their Pinotage from the Ashbourne line, which also scored 94 points from Decanter magazine. Luckily, we can find their Pinot Noir from Total Wines.

One of the highlights of the tour was a two-night stay at a private game reserve by Mossel Bay. Three game drives in total didn't bore us at all. The creatures you can see at sunset are very different from those you find at sunrise, and their behaviors

also change as the day passes. Do not be spoiled by the idea of the reserve, but consider it an alternative if you do not have enough time to go to the National Park, and it's more budget-friendly. Additionally, you are almost guaranteed to see most of the animals.

There is so much to see and to do in South Africa, depending on your interest. However, I do have a few things I'd like to recommend when you visit the country:

- Dine in a working vineyard: most of wineries have restaurants attached, and they are super friendly. My favorite two from this trip are
  1. Springfontein winery in Stanford
  2. Tokara winery in Stellenbosch

Just bear in mind that they do take their time and please respect their pace.

- Spend a day to discover the breathtaking landscape of the Cape Peninsula. Drive to Cape of Good Hope and see a few penguins sunbathing on their own little beach on your way back.
- Go to the top of Table Mountain. Avoid the wait for the cable car by arriving early in the morning. The unique geography and spectacular view makes everything worth it.
- Visit a National Park if you can, or a Game Reserve for a taste.



## *Wine & Safari in South Africa (cont'd)*

### Friendly Reminders:

- Check with your physician and get vaccines as necessary
- Power company problems - be prepared for the occasional blackout in the restaurants and shopping malls.
- Get the power socket adapter – it's unique to South Africa.
- Be open and respectful.

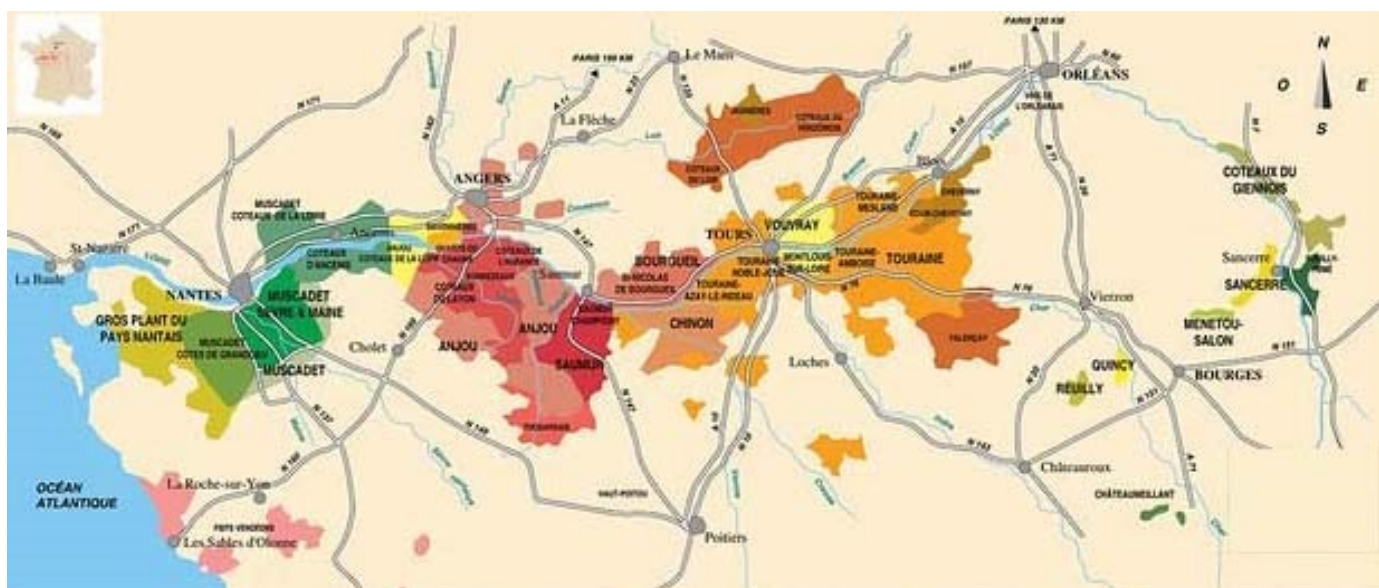


## *Missing the Crus on the Loire*

By Meril Markley

Of all France's wine regions we prefer the Loire Valley, in the country's northwest quadrant, home to favorites including Sancerre (both red and white) and especially Chinon. But it is French history rather than a wine which beckons us on our annual visits to France. No other wine region can compete in terms of momentous events, such as regime-changes and sagas of royal intrigue, unfolding in magnificent Renaissance chateaus nestled amidst vineyards producing wines fit for a king.

It was monks who first planted grapevines in the central Loire Valley where France's longest river makes a left turn near Gien and then flows westward for over 200 miles to reach the Atlantic Ocean at Saint-Nazaire in Brittany.



Things took off during the Hundred Years War (1337-1453) as local demand for wines increased dramatically. When English invaders spurred an exodus of France's hereditary rulers from the capital at Paris, the seat of government shifted to the Loire Valley. Generations of kings and their courtiers took up residence there, ushering in an extended building boom of luxurious chateaus constructed from the region's distinctive white *tuffeau* limestone. Tourists flock to some 50 chateaus found in towns and in the countryside near the Loire and along the many tributaries including the Vienne, the Indre, and the Cher. While the French word *château* is translated as "castle," the versions in the Loire Valley look more like pastoral pleasure palaces than military fortresses.

One of our favorite chateaus is the jewel of Renaissance design, Chenonceau, whose noteworthy history, including a contretemps between the queen and the mistress of King Henri II (reigned 1547-1559), did not end when the capital shifted back to Paris in the 16<sup>th</sup> century.



## *Missing the Crus on the Loire (cont'd)*

In the 20<sup>th</sup> century and in private hands, Chenonceau served as a hospital during World War I. When the Cher River functioned as the border between free and German-occupied France during World War II, the chateau's enclosed bridge over the waterway was used to smuggle refugees. Five miles farther upstream at Montrichard, the Monmousseau winery aided the French Resistance by using delivery trucks to transport agents secreted in wine barrels past the German border guards along the Cher (as detailed on [Episode 3](#) of the Wine Show).

Happily for the royals who erected chateaus along the Loire, delectable wines were on offer at their doorsteps to accompany the tasty meals of wild game which had made the area a favorite for hunting, the obsession of monarchs and their entourages but especially of King Henri II's father, François I.



Born and raised at the chateau of Amboise, François I reigned from 1515 to 1547 and lived at other chateaus in the Loire Valley, such as Blois. He left his mark on the region by spending a massive chunk of French tax revenue building its largest chateau, Chambord, on reclaimed marshland in the midst of one of the country's largest forests.

The design, including an ingenious double staircase and an exquisitely complex roofline, is said to have been influenced by Leonardo da Vinci (1452-1519). The artist's job description was "Chief Painter, Engineer, and Architect to the King" while he lived out his final years as François' neighbor in Amboise. There, the king kept him busy on a plan to divert the Loire River as part of the concept for a Renaissance "ideal city" and new French capital to be constructed at Romorantin. Leonardo did not live long enough to lay eyes on Chambord, but in a twist of fate his beloved *Mona Lisa* enjoyed a sojourn there when the Louvre Museum's most precious works were evacuated from Paris in 1939.

Construction that began on Chambord in 1519 remained incomplete when King François I died in 1547. But not before his royal symbols, an "F" with a crown atop it and a salamander, were emblazoned throughout lest anyone forget who built it. The sheer enormity coupled with the superbly detailed exterior strike awe, as intended 500 years ago, into any visitor approaching the chateau from afar (as the remoteness of the parking lot requires). With the structure looming ahead, it appears to float weightlessly in regal isolation from encroachment by the woods that still border it.

## *Missing the Crus on the Loire (cont'd)*

Unlike other chateaus in the valley, it was never destined to be home for extended periods. François spent no more than 50 nights there during his lifetime, doing what he loved best — hunting. Presumably the resulting game dishes were washed down with generous amounts of another of the monarch's passions — wine.

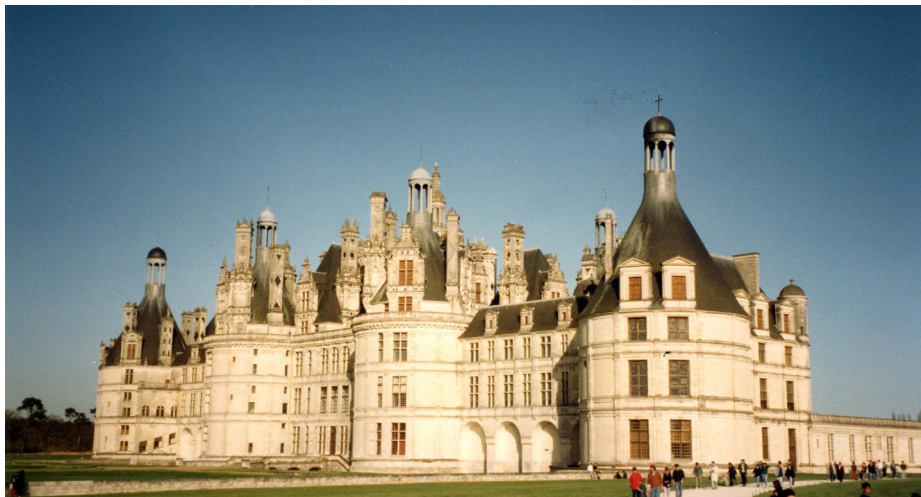
According to the chateau's official website, King François I arranged for a delivery from Burgundy of grapevines to be planted in what is now

the *appellation d'origine contrôlée* of Cour-Cheverny, some ten miles from Chambord. The grape he chose, used to make white wine, was re-named Romorantin in honor of the unfinished project for the new capital of France envisioned by him and his Italian protégé.

At least one of these vineyards survived the phylloxera infestation that devastated the Loire Valley in the 19<sup>th</sup> century. In 2015, pre-phylloxera Romorantin and several other varieties of grapes (including Gamay and Pinot Noir) were planted on the grounds at Chambord, where an on-site winery is planned. Bottles of wine from this vineyard were unveiled at the chateau in May of 2019 marking a visit by French President Emmanuel Macron and Italian President Sergio Mattarella to celebrate the 500<sup>th</sup> anniversary of Chambord's birth and Leonardo's death.

During France's Third Republic, Chambord was owned by the Duke of Bordeaux (1820-1883) who was also the Count of Chambord and the last eligible male in the royal line dating back to King Louis XV (1715-1774). It was at Chambord in 1871 that the Duke renounced all rights to inherit the French throne and to become King Henri V. This brought the curtain down on Chambord and the Loire Valley as the stage for centuries of kingly drama, except for a battle royal over wine which erupted two years ago.

If you ask an American "what is Chambord?" the answer you may get is "a raspberry liqueur in a fancy orb-shaped bottle with a crown on top, famed for ads in glossy magazines at Christmas time." Ask a French person and they'll say "a chateau in the Loire Valley," but have likely never tasted a Chambord-branded liqueur.





## *Missing the Crus on the Loire (cont'd)*

Legend has it that King Louis XIV (reigned 1643-1715) first sampled at Chambord an enchanting liqueur made from wild raspberries picked in the forests surrounding the chateau. We were astonished to learn, on our first visit to the chateau, that Chambord Liqueur was not for sale in the gift shop. Instead, the clerk directed our gaze to a high shelf where a dust-covered display with a miniature version of the orb-shaped bottle sat. She confessed that although the liqueur bore the chateau's name, it was not known in France. While on vacation in New York she had picked up the tiny sample in order to have something to point out whenever Americans inevitably inquired about it.

This disparity between American and French notions of Chambord came to a head in 2018 when a trademark lawsuit was filed in France in conjunction with the launch of the wines, mentioned above, to be marketed as *Clos de Chambord*.

Brown-Forman, the Kentucky-based owner of brands such as Jack Daniels, had acquired Chambord *liqueur royale de France* for \$255 million in cash in 2006 from its Philadelphia-based owner, Charles Jacquin et Cie. Inc. As owner of the right to use the Chambord name for its liqueur in France and the European Union, Brown-Forman argued that the chateau would create confusion by marketing wine using the Chambord name. The chateau countered by claiming that it was Brown-Forman who created confusion because the producer of the liqueur was not the 500 year-old chateau nor were the spirits made there. Even the website of a national beverage retailer perpetuates the mix-up when it states that Chambord is "produced on the grounds of a historic chateau" yet fails to mention which one. In fact, the liqueur is distilled at Château La Sistière in Cour-Cheverney.



The jury is still out on whether any wine made from the chateau's vineyard will ever bear the Chambord name or become a *cru* of its own. Whatever the outcome, the chateau will remain a favorite destination for us in a valley filled with history and the wines that made so many moments memorable.

## *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](mailto:rrcontracting.jim@gmail.com); Elizabeth Lutton (Dallas-Fort Worth) - [elalutton@hotmail.com](mailto:elalutton@hotmail.com); and Ed Dent (Greater Houston) - [edent24@aol.com](mailto:edent24@aol.com).

For a list of new chapter members, see page 2. 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](mailto: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.

## *Wine TV*

By Meril Markley

Early June was meant to involve my husband, Michael, and me heading to New York State's Hudson Valley for my class reunion at Vassar College and side-trips to wineries (never on my radar while attending a college endowed by a beer baron!). Thanks to Covid-19, none of this transpired and we were left to voyage vicariously through streaming TV shows such as *No Reservations* hosted by the late Anthony Bourdain.

Our paths never crossed during the years when Bourdain and I were both undergraduates at Vassar. Perhaps the less than gourmet items on offer in the dining hall spurred him to transfer to the nearby Culinary Institute of America where he earned his degree. It certainly left me no interest in cooking — ever!

Essentially a travel show about food and culture narrated by a host with a flair for the snarky, he acknowledged a newly found interest in wine, and reveled in it, near the end of the series during trips in Burgundy, Venice, and especially in Croatia.

*No Reservations* (episodes from 2005-2012) at [travelchannel.com](https://www.travelchannel.com)

## *Editor's Wrap-Up*

By Meril Markley

Thanks to Jan Frisby, we have an article about travels with her husband Greg, along with the makings of an espionage thriller. Jan's favorite trip was to South Africa, where Helena Cheng has also been and has contributed an article about a recent trip with her husband, John Adams.

Our new member profile is of Giorgio "George" Caflisch, someone I have known for years thanks to serving clients from Italy. Interviewing him for the article yielded interesting and fun facts about this lawyer whose passions include all the wines of his Italian homeland.

Instead of interviewing a Texas vineyard owner or winemaker, this quarter's issue includes a profile of someone committed to helping these people excel — Professor Ed Hellman of Texas Tech.

When the lockdown was lifted (somewhat), we decided it was time to have friends over for dinner. What a joy it was to prep, cook, and entertain after so many months of isolation. We served "fritters and frites" whipped up by my husband, Michael. The fritters were made from jumbo lump crab meat, garlic, scallions, and ginger, accompanied by a roasted red pepper aioli. The *frites* were classic twice-fried shoe string potatoes made in a new Fry Daddy delivered in the nick of time after our old reliable bit the dust. For this somewhat spicy meal, the perfect wine turned out to be Messina Hof's *Angel — Heavenly Sweet Riesling Late Harvest* (available at Kroger for \$14.99). What a blessing the evening was!

**Submissions are due September 8 for the Fall Issue.** To submit an article or discuss an idea, please email me at [mbmarkley@mmarkley.com](mailto:mbmarkley@mmarkley.com).

Last, but not least, Ed Dent and I thank Tenley Fukui for her invaluable assistance on this edition.





## 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: \_\_\_\_\_