

HEARD IT THROUGH THE GRAPEVINE

Introduction

<i>Introduction</i>	<u>1</u>
<i>WST Update</i>	<u>2</u>
<i>New Members</i>	<u>2</u>
<i>State-Wide Tasting</i>	<u>3</u>
<i>Chapters Focus on Zoom Tastings</i>	<u>3</u>
<i>Member Profile—Ilze Kalnajs</i>	<u>6</u>
<i>Around the World with Texas White Wine</i>	<u>2</u>
<i>Out of Struggle Comes Growth in 2020</i>	<u>10</u>
<i>12th Annual San Antonio Competition</i>	<u>12</u>
<i>Houston Chronicle's Picks for Texas Wine Month</i>	<u>13</u>
<i>About the Wine Society of Texas</i>	<u>14</u>
<i>Wine TV & Editor's Wrap-Up</i>	<u>15</u>
<i>Membership Application Renewal</i>	<u>16</u>

By Ed Dent

It has been almost nine months and I know we are all suffering from COVID fatigue and anxiety. But considering all of the challenges the chapters of the Wine Society of Texas have had to face in not being able to have educational food and wine events during this period, we have found another way to continue to appreciate wine through education. Welcome to the world of Zoom technology. Using Zoom, we have been able to have at least one and sometimes two virtual wine events a month. We were blessed to have heard from such experts as Guy Stout, Owner of Stout Family Wines, Russell Kane, Wine Writer and Blogger, and Julie Kuhlken, Co-founder of Pedernales Cellars. On other occasions presentations and discussions were led by chapter members who were knowledgeable about the wines to be discussed. This edition of *Heard It Through the Grapevine* summarizes these events.

Another highlight in this edition, we will be an introduction to a new winery, Adelphos Cellars, which is owned by the parents of Sarah Timmons who was the winner of the 2020 WST Russell Kane Grant. They have made an early impact by medaling at the 12th Annual San Antonio Stock Show and Rodeo Wine Competition.

Since the newsletter re-launched in the fall of 2019, Meril Markley has served as Editor and, with the assistance of Tenley Fukui, the quality of the newsletter has exceeded expectations. Each quarter we have been able to send out a publication that has articles which are educational and of interest to our members and those who follow us. In addition, Meril has written articles about her travels and food and wine she and her husband, Michael, have enjoyed.

Meril has advised us that this will have to be her last newsletter as Editor. As a result, we will be looking for someone to serve as Editor and to work with Tenley and myself so that there is no interruption in this important publication.

I want to thank Meril for her dedication, commitment, and contribution in taking our newsletter to a new level. To say her experience and expertise will be missed is an understatement. Meril — We hope that when time permits you will continue to submit an article or two. We love you and thanks again.

WST Update

Owing to the Covid-19 pandemic, the 2020 Annual State Meeting of the Wine Society of Texas , planned for Comanche, Texas was postponed. It will take place there on June 11-13, 2021.

See the pages that follow for information about virtual tastings held since the last Newsletter.



New Members

The following individual has joined since the last Newsletter:

Dallas Fort Worth

Laura Gilbreath



State-Wide Tasting Celebrates Texas Wine Month

By Elizabeth Lutton, Chair of the DFW Chapter

On October 23, the Dallas Chapter held a virtual tasting hosted by Pedernales Cellars, located near Fredericksburg, Texas.

Pedernales Cellars began with Larry and Jeanine Kuhlken, who planted their first vineyard near Fredericksburg in the early 1990s. During this time Texas wine pioneers worked with different grape varieties and viticulture practices to help master winemaking in the Texas terroir; and over time the Kuhlken vineyard started producing consistently high quality fruit with bold, intense flavors. In 2005, Larry and Jeanine's children, David and Julie, began plans for what would become Pedernales Cellars. Grown from the success of Kuhlken Vineyards, they developed the concept for a boutique winery focused on hand-crafted, small-lot wines, and working with varieties that thrive in the rugged Texas Hill Country terrain. Pedernales Cellars continues to be a family affair, with David as winemaker and Julie overseeing hospitality, marketing, and design – while Larry and Jeanine continue to oversee the family vineyards. Pedernales Cellars draws its name from geography and history – the Pedernales River runs through the Texas Hill Country, and “pedernales” means flint in Spanish. The inspiration came when David found an old flint Indian arrowhead in the vineyard, while Fredrik found part of an Indian flint stone ax on the winery site. The serendipity of these two finds connected the vineyard, the winery, the region, and its history. The winery specializes in Rhone and Spanish varietal grapes, so we enjoyed a guided tasting of three wines in a specially priced pack. The wines were the Albariño, the Mourvèdre and the Tempranillo Reserve.

Chapters Focus on Zoom Tastings

Permian Basin

By Shirley Choate

The Permian Basin Chapter decided to join the 21st century and host their first Zoom meeting on July 23rd. It was a Rosé tasting and instead of having everyone buy a particular bottle we asked that participants purchase whatever Rosé they liked. Dara Harmon hosted and gave a presentation on Rosé in general. It was recommended that we pair the wine with chicken salad, salmon, spinach dip, or a soft cheese. This was a new experience for most of us, but we all had a good time seeing people we hadn't seen since February and sharing a glass of wine.

Our August 24th Zoom meeting covered New Zealand Sauvignon Blanc. Because of the distinct terroir, New Zealand has many types of minerals in its soil. This, along with the 30% to 40% more ultraviolet rays the grapes in the vineyards receive, makes the wines bright with a zingy acidity that complements

Chapters Focus on Zoom Tastings (cont'd)

the citrus and fresh herbal notes. It was recommended that we taste a Boulder Bank, Drylands or Kim Crawford Sauvignon Blanc and pair them with a soft cheese like goat, Gouda or Havarti. Asian style seafood and grilled asparagus paired well also. Dara Harmon again managed and presented the program. Ilze Kalnajs and Dale and Katie Brown had visited New Zealand and provided pictures of the various wineries and vineyards they had visited. (See more about Ilze's travels in the *Member Profile* on page 6.) This made for a very informative and interesting program.

Our September 29th Zoom meeting was devoted to Argentine Malbec. Paul Gurule, Wine Manager of the local HEB store presented the program with the technical help of Dara Harmon. All the wines he recommended were from the Mendoza wine region. We tasted the LaPosta Pizzella, 2015 Norton DOC, and 2017 Sopenia Reserve Estate Wine. We paired them with a Manchego, aged Gouda, blue cheese, carne asada and pork ribs. Paul talked about how the Malbec grape made its way from France to Argentina and the ups and downs of the Argentine wine industry due to political unrest.

The biggest advantage of having these Zoom meetings is that members from the DFW and Greater Houston Chapters could join us, giving us an opportunity to get to know more of our members from across the state. We usually only see each other at the Annual State Meeting each year.

As mentioned on page 2, the Annual State Meeting has been rescheduled for June 11-13, 2021 in Comanche, Texas. The Permian Basin Chapter will again be the host. The vendors will let me know the new costs after the first of the year.

DFW

by Elizabeth Lutton

The DFW Chapter of the Wine Society of Texas started "zooming" when live wine tastings were cancelled due to COVID-19. Our first tasting was *A Tango in Argentina with Wine* on August 8, which introduced chapter members and guests to new varietals. These included Torrontés, which is a floral and mineral driven white wine, and Bonarda, which is a medium red-cherry-and-plum-driven red wine. The tasting ended with tour tips shared by the group and the Argentine version of a Bordeaux blend. We had such a good time that we decided to zoom again the next month.

The next event brought Master Sommelier Guy Stout to Dallas Fort Worth, virtually, to introduce his family's wines and to "take our wine knowledge to the next level." Guy is one of only a few Master Sommeliers in Texas and was the only one for a number of years. He established a vineyard in the Texas Hill Country and now owns Stout Family Wines in California with consulting winemaker Tom Rinaldi (Duckhorn, Hewitt and Provenance). Guy covered a variety of topics, including the characteristics of the varietals, food and wine pairing, his favorite restaurants and the virtues of the famous Napa Cabernet areas in California. We tasted his Sauvignon Blanc and two vintages of his Cabernet Sauvignon (2013 and 2014), while he discussed the differences in the cabernet blends for these two years. Again, we had a

Chapters Focus on Zoom Tastings (cont'd)

great discussion in the Zoom setting and everyone seemed to open up to ask questions and make comments.

Greater Houston

By Ed Dent

Since the summer edition newsletter, the Greater Houston Chapter has been holding a series of Zoom events to educate our members and guests about various varietals and wineries. Below is a recap of those events.

On Saturday, July 18, the theme of our second virtual event was "Summer Whites." The guest presenter was Russ Kane, one of the founders of the Wine Society of Texas. Russ discussed the key Rhone white grapes that do well in Texas and varietals that he recommended. They were (a) Viognier – The Exotic One - Becker, (b) Marsanne – The Work Horse – Lost Draw, (c) Picpoul Blanc – The Role Player- Lost Draw, and (d) Roussanne – The Star Performer- McPherson. Others mentioned were Vermentino, Trebbiano, and Muscat Blanc. Participants shared with us the summer white wine they were enjoying.

On Saturday, August 22, the third virtual event centered around "Fall Reds." Our own chapter members, Helena Cheng and John Adams, volunteered to be the presenters. Their discussion centered around why certain red wines are considered perfect for fall weather. They identified certain varietals, which fall into that category, and their characteristics. The varietals they discussed were as follows: (a) Pinot Noir-from New Zealand, (b) Pinot Noir-from Oregon, Bourgogne, (c) Gamay Beaujolais, (d) Etna Rosso, (e) Cabernet Franc-from Loire Valley (Chinon, Saumur Champigny), and (e) Sparkling-Lambrusco, Brachetto.

On Saturday, September 26, the Greater Houston Chapter and member Giorgio Caflisch welcomed everyone to the fourth virtual event, "Un Viaggio a Sicilia - A tour of Sicily." George educated us verbally and visually about Sicily, its major cities, places to visit, wine regions, and the indigenous grapes of the island. He focused on three of the more prevalent Sicilian grapes and provided a listing of 5-6 wines in each category for the viewers to purchase and share their tasting experience of each one. The grapes were Carricante, Cataratto or Grillo Blend, Nero d'Avola, or Nerello Mascalese.

On Saturday, October 31st, we were pleased to present Hamilton Russell and his wines, Zooming in all the way from South Africa. We will give a recap on his presentation and the tasting of his wines in the winter edition. Hopefully, we will have another event in December.

Member Profile — Ilze Kalnajs

By Ilze Kalnajs, Member of the Permian Basin Chapter of the Wine Society of Texas



I am an immigrant and naturalized citizen having been born in Germany where we lived in Displaced Persons Camps, after my parents and siblings fled their home country of Latvia near the end of World War II. We emigrated to Michigan where I grew up and got my degrees from the University of Michigan and then taught German and English. Tired of the cold and wanting a change in location and career (to become a computer programmer). I moved to Texas after my teaching colleague, who had married and moved to Tennessee, called and said they were relocating to Richardson TX and I could come and stay with them and search for a job in DFW that summer. I did find a job, and since then I have worked in various Information Technology areas ending up as a business analyst writing software requirements.

I am active in several organizations:

Lone Star Ski and Adventure Club (LSS) – I don't ski but this is a good group with which to do other travel.

American Association of University Women (AAUW) – I just finished two terms as Finance Officer for our branch and am starting a term as Secretary. This puts me with like-minded women doing fun things like Lit Groups, Canasta, movies, eating out, as well as supporting our ongoing mission of equality for women and girls.

Wine:

My interest is in learning about wines, tasting them, and traveling to wine areas. It started the two summers I traveled to Europe with a friend while I was a German teacher. One of us bought a VW Rabbit each summer so we could explore Europe. We camped, ate al fresco lunches in the countryside along with the Riesling wine we had stocked up on. Those from the Mosel River area were my favorites. In Austria we would stop for dinner at *Heurigen* – taverns in small towns where the local wines were served. I didn't know then that I was enjoying Grüner Veltliner wines for the most part. Getting back stateside, I started attending seminars and classes dealing with wines and started expanding my tastes. By the time I moved to Texas I was definitely into Cabernet Sauvignon and Merlot.

My friend, her husband, and I continued wine education visiting local wineries and tastings. I have to say that in the early 1980s the wines available here locally were horrible. I compared them to Mogen David

Member Profile (cont'd)

wines. One memorable, fun event was a Chardonnay tasting in Fort Worth for which we signed up. I was amazed at the volume of wines the presenter arrived with (as well as no snacks). It was somewhere between 15-20 bottles. Neither Lissa nor I were fans of Chardonnay, although her husband was. At first we held our noses and giggled about how each tasted or smelled like her wet puppy, or wet mowed grass. But you know – by bottle 16 or so – Chardonnay started to taste really good. But we learned a lot. The biggest takeaway was NOT to drink it ice cold. So after I married and the 4 of us would travel or go out to dinner, we made sure the selected Chardonnay did not sit in the ice bucket, but was placed on the table so it could warm up from some of the super chill they had it at.

I joined the WST in late 1998. I recall that somewhere I had seen an ad for a dinner event with Hawaiian wines. The speaker was from Volcano Winery in Hawaii and brought those wines with her. The meal was paired with those wines. I had a great time. It was a fun and educational evening, so I decided to join. I remember that the DFW Chapter also had a series of wine courses for members, and I was able to complete the first one, attaining the official designation of “Cellar Rat” in March, 1999. The gentleman teaching these courses stopped right after that, so I was doomed to remain a “Cellar Rat” forever – and I still have the pin! I also remember one event where we traveled to Messina Hof in Bryan for a weekend where we picked grapes, did grape stomping, and had lunch and dinner there. I was so thankful that I finally found a Texas winery that I really enjoyed, and it is still one of my favorites.

A favorite experience with the WST was the 10th anniversary celebration held at Pillar Bluff Winery in Lampasas. We were seated that evening in the beautifully decorated barrel room, and the meal was prepared by Gill Bledsoe’s wife. It was a magical evening.

Wine Travel:

I have done quite a bit of traveling focused on wine. My top two favorite trips were to Chile’s Central Valley arranged by Lost Oak Winery in January 2014 and the New Zealand/Australia trip in January 2016. The Lost Oak trip was a small group including a couple (Ellie and Terry) whom I had met on a prior LSS trip to Spain. Highlights were a lunch at Casa Marín in the San Antonio Valley, our stay at the second hotel – Winery Boutique Hotel, having a lunch cooked for us by a chef at his home where we watched him prepare each course, and pair it with Chilean Wines. Of course visiting Val-



Member Profile (cont'd)

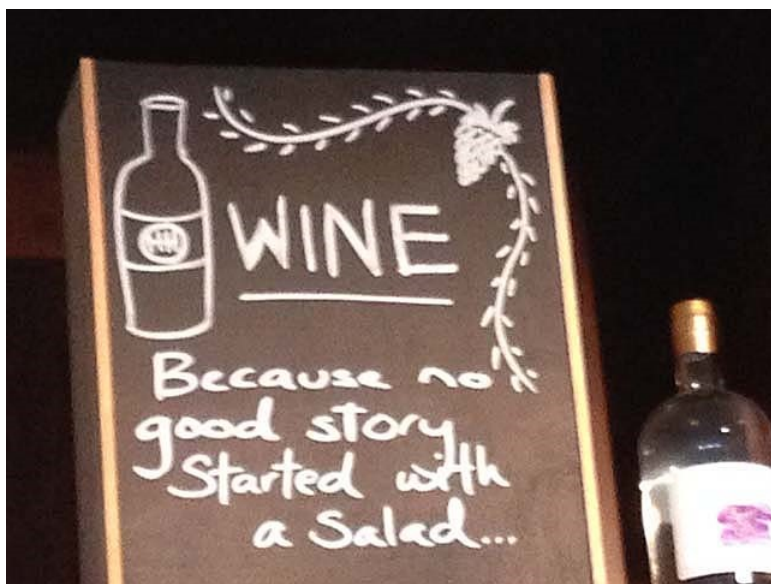
paraiso and Santiago was wonderful as well. Though I usually pronounce it wrong, I learned to really like eating ceviche.

I arrived home from the New Zealand/Australia trip telling everyone that I had drunk my way through New Zealand and Australia. Terry, Ellie, and I planned this trip with the help of Lindsey Neale-Rozga, the travel consultant/coordinator for Wine Tours Australia & New Zealand. We visited most wine regions on both the North and South Island of New Zealand. My favorite had been and still is the Marlborough region with its Sauvignon Blanc. At Framingham, they made us wear bright vests since we would be out and about taking the tour. They also won an award here at the Texsom Wine Competition. Other regions visited were Waiheke Island, Hawke's Bay, and Martinborough. But it wasn't just only about wine. There were experiences on one of the retired America Cup ships, stops at Hobbiton where Lord of the Rings was filmed, visits to the Agrodome sheep show, a Mauri village with a traditional feast, and an excursion to Milford Sound.



From there we went to Australia. We visited Adelaide including winery stops in Barossa Valley and McLaren Vale. Then the last stop before heading home was up to Sydney, with highlights being the Opera House and sailing on one of the Tall Ships. A day trip took us to the Hunter Valley wineries including a stop at a nature park to see (and feed) koalas, kangaroos, and watch alligators and crocodiles from afar. As most of us have experienced, there was a great deal of variety among all of the wineries we vis-

ited. I especially enjoyed some of the sayings that could be found on the walls.



Probably my outstanding single wine experience was on my 2003 Bordeaux trip with the French Wine Explorers. After touring Château Laffite Rothschild, and stopping in the immense cellar surrounded by circular rows of wine barrels, Monsieur Domingo, personal sommelier to Baron Rothschild, poured us their 1993 which was ready to be drunk. We came out of that cellar just in awe at what we had experienced.

Member Profile (cont'd)

My future in wine?

As part of my interest in learning about wines, I signed up with the International Sommelier Guild for their courses being offered in Dallas. My boss even let me leave work a bit early so I could drive through rush hour to get to the Monday classes. I successfully completed and received the ISG Wine Fundamentals Certificate Level 1 on 11/18/2004, and then the ISG Wine Fundamentals Certificate Level 2 on 2/2/2005. Much to my chagrin, even though learning lots about wines, I learned that I have a very limited palate and nose when trying to determine characteristics about the different wines. There are of course some that are obvious. But often, if someone said I detect tobacco or cherry or whatever, I could pick that up as well. But on my own? Not so much. Even if I am not cut out to become a sommelier at least I will continue to enjoy being a Cellar Rat in the Wine Society of Texas.

Around the World with Texas White Wine

In an article on [Forbes.com](https://www.forbes.com), Michelle Williams highlighted some of her favorite Texas white wines and the origins of grapes in Europe. Her picks included the following:

- 2019 Bending Branch Winery Estate Picpoul Blanc Lost Pirogue Vineyard (\$32)
- 2018 Bingham Family Vineyards Trebbiano Texas High Plains (\$19)
- 2019 Brennan Vineyards Reserve Viognier Newburg Vineyard (\$27)
- 2019 Cheramie Wine Riesling Texas (\$23)
- 2018 Duchman Family Winery Vermentino (\$26)
- 2018 Fall Creek Vineyards Chenin Blanc Terroir Reflection Escondido Valley (\$35)
- Farmhouse Vineyard Housewife Texas High Plains (\$20)
- 2018 Pedernales Reserve Viognier Texas High Plains (\$40)
- 2019 Reddy Vineyards VMR White Blend Texas High Plains (\$25)
- 2019 Southold Farm + Cellar Sing Sweet Things Albariño Texas Hill Country (\$30)
- 2019 Spicewood Vineyards Sauvignon Blanc Texas Hill Country Estate (\$20)
- 2019 William Chris Vineyards Mary Ruth Texas (\$28)

Out of Struggle Comes Growth — What 2020 has Taught Us

By Sarah Timmons (Winner of the 2020 Russell Kane Grant and the 2019 Wes Constable Memorial Grant from the Wine Society of Texas)

I'm sure I don't have to tell all of you that this has been a hard year. For all of us individually, for us collectively, and for our nation. Some of you know that it's also been a tough year for the vineyards, as well. Here on the High Plains, where my family's vineyard is located, we had an early hard freeze at the end of last October, not long after we brought in the last grapes. Consequently, the vines hadn't had much time



yet to build up their winter hardiness, and then in April, we were hit with three consecutive nights of freezing temperatures right after bud break. In May, a couple of damaging hailstorms wiped out much of what the early freeze and late frosts hadn't killed.

It's hard to feel optimistic about the coming vintage when the harvest is so meagre, but recently, I was reminded of something the vineyard teaches us year after year: the vines are resilient, and so are we. We may not see much fruit being borne at present, but even so, there is growth.

This semester (Fall 2020), I'm taking a course at Texas Tech entitled "Wines of the World" with Dr. Natalia Velikova, who is also the Assistant Director of the Texas Wine Marketing Research Institute. In our first class period, Dr. Velikova surprised us with an incredible privilege: she'd arranged a personal guided tasting (via Zoom, of course) by Elizabeth Schneider, nationally-renowned wine podcaster, blogger, and author of *Wine For Normal People* (2019). It's a fantastic book and one I'd highly recommend. After the tasting segment was over, we were permitted to ask Ms. Schneider questions of our own. I asked a question which I've thought about a lot over the last several months: "We know that Millennial and Gen Z consumers are more accustomed to drinking craft beers and mixed drinks. How might they be encouraged to take a greater interest in wine?" Her reply, which I'll paraphrase, was intriguing: she believes that wine will always be more appealing to consumers who are a little older than their initial drinking years, who may have become bored by simpler beverages that are more accessible and more easily understandable than wine. Later, at the point when they may have a bit more disposable income and a greater appreciation for complexity in all areas of their lives, it's not surprising that they would become more interested in wine, which offers, unarguably, not only an infinite array of options but a rich culture and history to explore. So, Schneider maintains, the question shouldn't necessarily be one of changing the image of wine

Out of Struggle Comes Growth — What 2020 has Taught Us (cont'd)

to make it more appealing to a younger audience; it becomes one of just waiting for the younger audience to get older, to be ready to consider and appreciate the world of wine in all its many facets.

I really like this idea, which parallels the changes that take place in a good bottle of wine: when we're young, our tastes and our lives are simpler, less complicated, and more about immediate enjoyment. As we mature, we ourselves become more complex and we learn, in turn, to appreciate complexity. Our attention spans lengthen (like the tannin chains in an aging wine), and we accrue the wisdom that comes with having lived a bit longer in the world. Stated simply, we grow.

To see the growth in this difficult period, during which we all probably feel like we're doing very little besides standing still, I have found it helpful to close my eyes – to breathe in, and then out, slowly, and to focus on the thousands of things for which I can be thankful. I am thankful that I am well, that my family is well, and that we have a cozy home to come home to when there aren't many other places for us to go. I am thankful for the generosity of all of you, who provided WST scholarship grants to me in 2019 and 2020. I am thankful that as a result of those scholarships, I'm only one semester away from graduation in May 2021.

I am thankful for the resolution of my family, who followed through with plans to launch our new winery, Adelphos Cellars, earlier this spring, in the midst of an international pandemic. In this season when we're trying to minimize risk wherever possible, we knew this was a risky decision. But we've been rewarded by seeing growth in so many ways. I've grown in confidence in my own capability, as I've taken on a significant management role in many facets of the winery, including communication, design, and e-commerce, while managing to balance my existing full-time job and graduate classes. I've seen my family grow as we've had to support each other in stressful situations. And our relationships with one another have grown too, as we've become collaborators, working to build something bigger than ourselves into what we hope will become a legacy, passed down to my children and my brother's.

When all of us retell the story of this year to younger generations many years from now, it will be a story about the struggle which is the defining characteristic of this year. But we are reminded of the age-old adage that vines need to struggle in order to produce great fruit. The same is true for us. When everything is perfect, we don't reach, we don't dig deeper, we don't strive. We grow when we struggle, just like the vines. And even in years when there's not much fruit, the fruit that there is, is good, because it was born out of struggle. Here's to growing through our struggles, together, as the WST in 2020.

As a special thank you for your support of my education and my future in the Texas Wine Industry, Wine Society of Texas members will receive 20% off the total of their first 2 purchases with the discount code WINESOCTX at www.shop.adelphoscellars.com. Read more about my family and our story at the Adelphos Cellars [website](#), where you can join our growing Adelphos family.

The 12th Annual San Antonio Stock Show and Rodeo Wine Competition

From an article by Jeff Cope in [Texas Wine Lover](#):

The 12th Annual San Antonio Stock Show and Rodeo Wine Competition was held from October 5-7, 2020. Listed below are the results of Texas wineries earning top awards.

- Best of Herd Texas Winery - Bending Branch Winery was named the Best of Herd
- The Best of Show Texas Red Wine - 2017 Llano Estacado Winery 1836 Red Texas
- The Best of Show Texas White Wine - 2019 Adelphos Cellars Old Friends White Blend
- The Best of Show Texas Rosé Wine was the 2019 Adega Vinho Rosé of Tempranillo, Texas High Plains.

MEDAL	WINERY / WINE	VIN-	CATEGORY
Gold	1851 Vineyards Barbera	2017	Barbera
Gold	Adelphos Cellars Primitivo Riserva - Cerro Santo Vineyards	2018	Primitivo
Gold	Adelphos Cellars Primrose - Rosé Wine- Cerro Santo Vineyards	2019	Rosé
Gold	Bending Branch Winery Tempranillo, Newsom Vineyards	2017	Tempranillo - Texas
Double Gold	Bent Oak Winery Texas Viognier	2019	Viognier - Texas
Double Gold	Bingham Family Vineyards Dugout	2017	Red Blends - Texas
Gold	Christoval Vineyards Rambouillet Roussanne	2019	All Other White Wines
Double Gold	Fiesta Winery Sangiovese Texas High Plains	2018	Sangiovese
Gold	Gramps Estate Tannat	2017	Tannat
Double Gold	Longhorn Cellars Alicante Bouschet Crimson Ridge Vineyard	2016	All Other Red Wines
Double Gold	Lucky Vines Vineyard Montepulciano	2018	Montepulciano
Gold	Messina Hof GSM - Grenache Syrah Mourvedre	2018	GSM
Gold	Red Road Vineyard Mourvedre	2014	Mourvedre
Gold	Texas Heritage Vineyard Estate Malbec	2018	Malbec

The 12th Annual San Antonio Stock Show and Rodeo Wine Competition (cont'd)

...and a further note from Ed Dent...

Congratulations to **Messina Hof** for securing 8 Gold/Double Gold, 8 Silver and 1 Bronze medals.

Congratulation to **Haak Winery** for securing 1 Gold and 2 Silver medals.

Sarah Timmons, the WST 2020 Russell Kane Grant winner, is the daughter of the owners of [Adelphos Cellars](#), which was awarded 4 Gold medals and 5 silver. Sarah wanted us to know that if any of the WST members were interested in trying out wines from a new Texas winery, her family's winery launched online this spring, and the online shop and Wine Club are now open. If anyone is interested, you can read about the list of 100% Texas wines currently available on the website.

Houston Chronicle's Picks for Texas Wine Month

In an [article](#) published on October 20 in the Houston Chronicle, its wine columnist, Dale Robertson, celebrated Texas Wine Month and featured wines including the following based on Russell Kane's high ratings.

Reds:

2016 Duchman Family Winery Texas Aglianico, Oswald Vineyard (\$40)
Brennan Vineyards Winemaker's Choice Volume VI Texas Blend NV (\$45)
2017 Pedernales Cellars Texas GSM Mélange (\$35)
2016 Spicewood Vineyards Texas Hill Country Estate Tempranillo (\$40)

Whites:

2019 Bonarrigo Family Wines Heritage Select White Blend (\$25)
2018 McPherson Roussanne Texas High Plains (\$14)

For the full list of recommendations of the Chronicle's Tasting Panel, visit the web page linked above.

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 2. To join or renew, see the [last page](#).

The Wine Society of Texas

<http://www.winesocietyoftexas.org>

Wine appreciation through education.

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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

The prospect of George Caflisch hosting a tasting of wines from Sicily inspired us to watch again the two TV series devoted to the crime-solving exploits of Sicilian police detective Salvo Montalbano. He is in charge of investigating murder cases in the fictional town of Vigata and the surrounding countryside in southeastern Sicily. The landscape is breathtakingly beautiful. The towns, filled with Baroque-era churches, grand apartment houses, and streets devoid of inhabitants, are definitely the stars of the show.

Ragusa and Scicli provide most of the locations attributed to Vigata while the seaside village of Punta Secca stands in for the fictional Marinella where Montalbano's beachfront home is located. The series proved so popular with viewers around the world that enterprising Sicilians have devised tours so that fans can visit the sites of Montalbano's exploits including the restaurants where he dined while enjoying local vintages.

In the first series, *Il Commissario Montalbano*, much is made of traditional Sicilian dishes and the middle-aged detective's joy in consuming them at various local eateries or when made by his housekeeper, Adelina, all accompanied by the luscious Sicilian wines. In *Il Giovane Montalbano*, a prequel, we learn that the young detective has been estranged from his father since childhood. They reconcile when his father retires, devoting his energies to making wines from his vineyard near Montelusa to enjoy with his son.



Based on the novels by Andrea Camilleri, both series are available from [Hoopla Digital](#) and [MHZ Choice](#) (in Italian with English subtitles).

Editor's Wrap-Up

By Meril Markley

As mentioned in the Introduction, this will be my last edition of the Newsletter as its editor. It has been an honor and a pleasure to perform this function but, owing to unforeseen circumstances, I will not be able to continue.

I shall always be grateful for having had the opportunity to serve in this role and, with Ed Dent's unstinting guidance and encouragement, to help in telling the stories of so many remarkable individuals connected with the Society and dedicated to wine education and appreciation.

Speaking of remarkable individuals, in the Spring 2017 edition of the Greater Houston Chapter's Newsletter, [Hilda Ysusi](#) was profiled in connection with the opening of her restaurant, Broken Barrel in The Woodlands. Earlier this year, Hilda had embraced the idea of hosting a wine dinner with the Chapter. Sadly, Broken Barrel has been a casualty of Covid. We wish Hilda well for the future and will keep you posted on the next venture of this passionate young chef and wine expert.

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



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