

u3a ST AUSTELL WINE APPRECIATION GROUP

MARCH 2024 NEWSLETTER



Dear Wine Group Members

With March approaching, I guess we are all hoping Spring will come very soon and fingers crossed for good weather over the next few weeks up to the Easter period and who knows perhaps we will be sitting outside having a glass of something??

Most surprisingly I have had to confirm to the Group Coordinator that our Wine Group is **now full** – we currently have 52 members, and we will not be admitting new members. I have been overwhelmed by the number of members booking for events recently, and apologise to those who missed out on spaces. We do our best to accommodate as many as possible, bearing in mind the number of tables and chairs available within the space (which are now reduced after the Arts Centre disposed of any that were not safe), together with outside events where the space is limited. I would urge you to book well in advance, and we will have a cancellation list (first come) for those who would still like to attend a sold out event. It has been a great, but

crazy start to the year with events selling like hot cakes, but I know once holidays kick in it will even out a little. Please bear with us.

If someone else would like to start a “Wine Group 2” please do so as I can certainly give you lots of information but have no intention of running a second group myself.

Review of February’s Members’ Tasting

This was a great start to the 2024 wine tasting year, with some surprises along the way. Everyone had a very decent amount of wine and cheese and went home very happy I believe!

5 of us presented a wine for around £12 – A fizz, a white, 2 reds (1 lighter style, 1 heavier) and a dessert wine. Food was jointly prepared by Elaine Nelson, Mike & Wendy Edwards and Ann & Malcolm Harper. Thank you so much everyone who helped make the evening a fun time. Sue Smith sadly was poorly and could not attend, so I presented the first wine, a fizz on her behalf.



To set the evening off we had a Sparkling Wine (and had to guess what it was) :

Cremant d'Alsace, France 12% Asda £11

This is Sue's presentation -

Difference between sparkling wines, what you should consider.

Looks –Bubbles -Are they fine or not so fine

Persistent or not, Creamy or frothy.

Taste and aroma.

Citrusy, yeasty, or Fruity

sweet not so sweet, creamy or frothy, light not so light, acidic not so acidic

Fragrant not so

Champagne, Small persistent creamy bubbles, citrus or mature apple

flavours and a yeasty tone. It's also usually more acidic

Prosecco, Bubbles large light frothy but less persistent, very fresh, super-fragrant, typically fruity and flowery.

Cava has persistent frothy large bubbles with more citrus notes and hints of pear or quince, but more savoury, mineral flavours and less fruity sweetness.

Cremant, Creamy small persistent but less bubbly, should leave hints of

toasted brioche, nutty possibly woody, crisp citrus, pear and honey.

This is a beautifully pale gold sparkling wine from the Alsace. The wine has a subtle fruity aroma with notes of pear, apple and lightly roasted hazelnut. Wonderfully vivid and fresh on the palate reflecting the green fruit notes, with persistent bubbles.

Perfect as an aperitif and especially good with seafood.

Why I chose this wine

I've never been keen on fizzy wine, having been put off at a tender age

of 16 at a cousin's wedding 1 glass of Champagne was more than enough

for me to take an instant dislike (it was served with caviare that didn't

help either) . My feelings haven't really changed over the years, till December last year when I was invited over for a girly natter with nibbles and bubbles. We had lots of gorgeous nibbly bits including Smoked Salmon and cream cheese Sandwiches (no crusts of course). Well 3 glasses (at least) later and I was hooked. This particular Cremant goes really well with Smoked salmon. But not so much with peppery food yet it was fine with Curry.

Silly facts

1 million bubbles in a champagne flute.

And 49 million in a standard bottle, so many must dissipate on opening

and pouring. Smaller the bubbles the higher the pitch.

Bigger the bubbles the more aroma.

90lb per square inch pressure in a bottle, 40 miles per hour when popping

and longest flight for a cork is 177ft.

Champagne Grapes used Pinot noir, Pinot meunier, and Chardonnay are used to produce almost all Champagne, but small amounts of Pinot blanc, Pinot gris (called Fromenteau in Champagne), Arbane, and Petit Meslier are vinified as well.

Prosecco Grapes used 85% Glera

Cava Xarel-lo, Macabeu, Parellada, Chardonnay, Grenache, Trepat, Subirat. Parent, Pinot noir

Cremant Grapes used Chardonnay, Pinot Noir and Pinot Meunier

It was very surprising that many members had not tasted a Cremant. I feel it is a good Champagne replacement for everyday drinking at an affordable cost, and excellent to make a Kir Royale with.



Chrissie & Chris Wright then presented a white wine:

Pinot Grigio IGT 2022 Fattoria La Vialla Tuscany, Italy £9.60 (unfiltered)

This wine, a 2022 vintage, comes from an Italian producer, Fattoria La Vialla, which is the same vineyard that produces the red wine we presented to you last year.

It is a family-run, organic-biodynamic farm and wine estate. Already a farm over two centuries ago, it was retrieved from abandon and taken into safekeeping by the Lo Franco family in 1978. Today La Vialla uses organic and biodynamic methods to cultivate 1,600 hectares/3,954 acres of land (with the largest Demeter certified surface area in Italy) and produces its own wine, extra virgin olive oil, pecorino cheese, appetizers, sauces, pasta, vinegar, honey, biscuits and other sweet delicacies – directly from vineyard to bottle, from vegetable patch to jar. The Fattoria's specialities cannot be found in any shop, but you can order them online. If the order is

over £75 (not difficult with wine!) delivery is free and you only receive the invoice and pay after delivery. www.lavialla.com

This white wine is unusual because of its provenance – Tuscany, and the fact that it is unfiltered. It is a single grape variety but the grapes come from 2 different areas and are not the same due to the different microclimates and age of the vines - one older and one younger.

The Fattoria's description of this wine is that the year's hot weather "equalised" the grapes resulting in great sugar concentration and therefore alcohol content – low acidity and richness of extracts". The colour was controlled by direct pressing without leaving the must in contact with the skins. They were mixed together after slow fermentation and regular "batonnage" to keep the lees in suspension and then bottled with them still in it. The wine remains "whole" and its longevity is extended. (wine lees are an excellent anti-oxidant).

Colour – pale straw yellow and opalescent

Nose – floral aromas and fruity notes – apple, peach, banana and camomile

In the mouth – the almost sweetness is due to the yeasts, not by residual sugars (only about 3g per litre)

Wine and food pairing – it loves shellfish and crustaceans. Also goes well with light appetisers such as vegetable bruschetta rice or pasta dishes with fish, white meat and young cheeses.

Before drinking, tip the bottle upside down a few times to distribute the yeast in the lees.

Sold in bottles of 6.

After an interval, I showed a lighter style red:

Morrisons The Best Chilean Pinot Noir, Casablanca Valley, Chile 2022 13.5% 100% Pinot Noir, Morrisons on offer at £8.50

Decanter tasting October 2023 gave this 90 points

I chose this wine because I have grown to like Pinot Noir more and more, and for a reasonable price this is good on its own once opened and breathed a little, or with lighter meat dishes and pasta. There are times when a heavier wine just overpowers the dish for me, and that's when a nice Pinot Noir hits the spot. There are some excellent Pinot Noirs now from the USA Oregon and also New Zealand but are more expensive than our budget.

Few facts about Pinot Noir

Pinot noir is a red-wine grape variety of the species *Vitis vinifera*. The name is derived from the French words for pine and black. The word pine alludes to the grape variety having tightly clustered, pinecone-shaped bunches of fruit. Pinot noir is grown around the world, mostly in cooler climates, and the variety is chiefly associated with the Burgundy region of France.

Pinot Noir wine is the most highly prized wine in the world. But why? It's not as rich or big as its noble cousins, in fact it's quite the opposite. Pinot Noir wines are pale in colour, translucent and their flavours are very subtle. The grape itself is weak, suffering from a variety of diseases and its genetics make it highly susceptible to mutation.

Profile of Pinot Noir

At first glance, most Pinot Noir wines are pale to medium in colour due to their thin skins. Pinot Noir has a unique profile dominated by aroma compounds known as esters. These give it a complex array of flavours, from ripe black cherry and raspberry to undertones of forest floor, tea leaves, and sometimes even clove.

On the nose, Pinot Noir is all about the symphony of red fruits. Yet, it also unveils layers of earthiness, spice, and, when oak-aged,

gentle wafts of vanilla and smoke. As it ages, you might catch hints of mushroom truffle and leather.

On the palate Pinot Noir is usually light to medium-bodied, with lower tannins (thanks to thinner skins) and high acidity, making it a wine of grace and subtlety. The alcohol levels tend to be moderate, usually around 12-14%, contributing to its silky and elegant mouthfeel.

The 2022 vintage that we are tasting, was made for Morrisons by Casablanca Valley-based Viña Indómita and this is their corporate statement:

“We produce quality wines with a focus on sustainability and fairtrade values. Our mission is to create an ethical and responsible supply chain that benefits all from our winemakers to our end customers. We promote fair and transparent business practices that have a positive impact on our communities and environment and that can be marketed in local and international markets, aligned with quality principles, social responsibility, environmental and fair trade.”

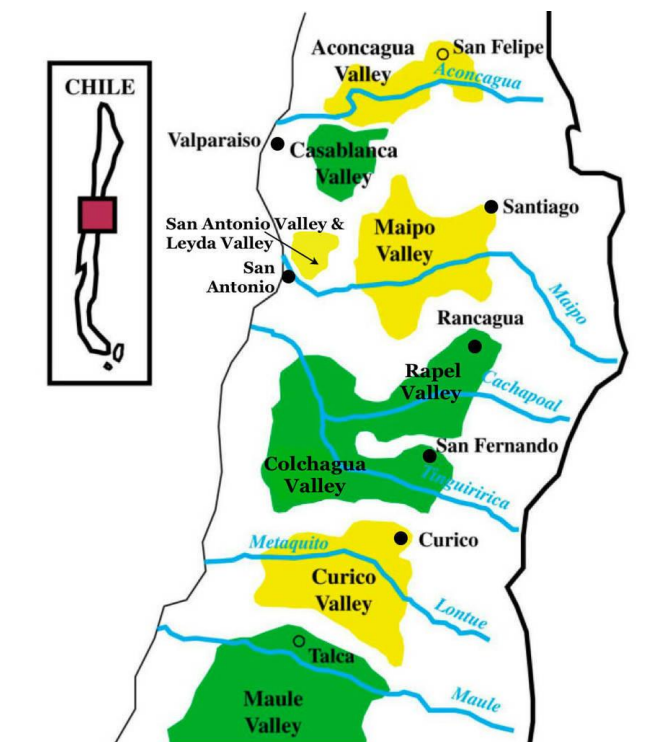
Aconcagua is one of the five principal wine regions of Chile located 65 km north of Santiago in the east of the Valparaíso Region.

Coming from this region of the Casablanca valley, with a cold climate it is perfect for the delicate Pinot Noir grape. Fresh and saline winds from the Pacific predominate and maturity occurs slowly and smoothly. 15-year-old vineyard, on a simple trellis system and with drip irrigation which delivers water and nutrients direct to the vines' roots, and which uses 20% less water than other systems. The ground is flat and with minimal hills.

6 months in French oak have given it a silky texture and soft tannins with roasted coffee beans and gamey notes, black and red

berry fruits, with hints of dried flowers. Pair with pasta, creamy mushroom risotto red or white meats, or just drink alongside some nibbles.

For the money this is an excellent value lighter style red which was very palatable.



Chris Crane then presented a heavier style red:

Ravenswood Old Vine Zinfandel, Lodi 2021, 14.5% Morrisons on offer at £12.50

Zinfandel is a black-skinned grape. The variety is grown in over 10 percent of Californian vineyards. DNA analysis has revealed that it is genetically equivalent to the Croatian grapes **Crljenak Kaštelanski** and **Tribidrag**, as well as to the Primitivo variety traditionally grown in Puglia, Italy where it was introduced in the 18th century, and Kratošija in Montenegro. The grape found its way to the United States in the mid-19th century, where it became known by variations of a name applied to a different grape, likely "Zierfandler" from Austria.

By 1930, the wine industry had weakened due to the Great Depression and Prohibition. Many vineyards had been ripped up

during prohibition, the few that survived by supplying the home market were located in California's Central Valley, a non-optimal environment for growing quality Zinfandel. Thus, the end of Prohibition left a shortage of quality wine grapes, and Zinfandel sank into obscurity as most was blended into undistinguished fortified wines. However, some producers remained interested in making single varietal red wines.

The grapes typically produce a robust red wine, although, in the United States, a semi-sweet rosé (blush-style) wine called White Zinfandel has six times the sales of the red wine.¹ The grape's high sugar content can be fermented into levels of alcohol exceeding 15 percent. (We have had a Primitivo Di Manduria at 17.5%)

Established in 1976 by Joel Peterson, Ravenswood was one of the first on the scene to focus its winemaking efforts to the production of classically big and bold Zinfandel from Sonoma County and bring it to the world stage. Robust and red are two qualities that define the wines of Ravenswood. This wine comes from old, pre-Prohibition vines – dry-farmed and low-production. Ravenswood strove to honour these venerable vineyards with soulful wines that are representative of place, person and period in time.

By the late 1990s, Peterson's aging investors asked to cash out, so Peterson first tried taking Ravenswood public. When that failed to raise enough money, the partners voted to sell. In 2001, Constellation bought Ravenswood for \$148 million. The story doesn't end there! Peterson remained on board after the sale, keeping a hand in winemaking and promotions for several years, but production grew and quality was inconsistent. Peterson had all-but transitioned out when in April 2019 Constellation agreed to sell Ravenswood, along with 29 other wine and spirits brands, to E. & J. Gallo for \$1.7 billion. The sale was not completed until January 2021.

"We are committed to creating wines of the highest quality, staying true to the legacy of winery founder Joel Peterson. Because of this

commitment, we will not be releasing new vintages as we develop a versatile range of California Zinfandel-focused wines. We look forward to sharing more about Ravenswood's evolution as we get closer to the release of these wines".

A passionate, full-on Californian Zinfandel from Lodi. Aged in American and French oak for 18 months, it showcases a pronounced bouquet of red and dark berry fruits and sweet coconut. Great purity and concentration on the palate, featuring wood-spiced blackberry and figs, hinted with more coconut, clove and Christmas spices. The rich, sweet dark fruits are supported by soft wood tannins.

This wine was rich, unctuous and utterly delightful and for the price, was voted one of the best wines of the evening.



Finally a dessert wine, served and presented by Karen Scott and Lucinda Davison:

Moscatel de Valencia, Spain, 15% £6.50 at Tesco



“Casa Maña means “the home of knowing our craft’. This dessert wine is made from the Moscatel grape. It is produced by the Félix Solís company which is family owned. They also make The Guvnor and Viña Albalí, the best selling wine brand in Spain.

It is 15% volume and 75 cl. We found it hard to find a full bottle of dessert wine as they are mostly 50cl maximum.

It is a light dessert wine which is pale in colour and a bargain at only £6.50 from Tesco. You may detect flavours of peach, apricot, lemon, tangerine, passion fruit, elderflower, pineapple and lemon sherbet. It is delicious paired with lemon tart or lemon flavoured biscuits. Certainly easy drinking not too sweet or cloying dessert wine.

At the end of a great evening trying very affordable, and in some cases, surprisingly “cheap” wines it was voted that the favourite wine/s was the Old Vine Zinfandel and the Moscatel.

(the following morning we ordered the Zinfandel on line at Morrisons, which was delivered by 8pm the same day, at the offer price with only a £2 delivery charge!)



2024 Programme

I must reiterate, that before making payments for events, check with Sue Osbrink that there are spaces left.

susanosbrink@gmail.com

We are seeing a good number of members paying well in advance for our monthly tastings, both in-house and external, and when numbers are limited this process is essential.

SOLD OUT WITH WAITING LIST :

Next month March 15th 6.45pm Arts Centre we have Mick and Jenny Skipp and Shirley Sallis who have bravely offered to jointly

run a **“Call My Bluff evening of wine tasting with food” £15pp.**
Bring your own tasting glasses and a pen.

Personally I am so looking forward to this evening as Mick Jenny and Shirley are taking on all the jobs, for which many many thanks.

NOW ONLY 2 SPACES AVAILABLE :

April 12 tasting is in Pentewan at the Sailing Club, and once again **Carol Avery** JOINS US AGAIN THIS TIME TO EXPLORE VOLCANIC WINES!

“We will try red and white wines from a number of areas of the world where live Volcanos exist now or have erupted in the past. What makes these wines different? What is particular about the growing conditions of the grapes which causes flavour concentrations or acidity? We will taste and take a detailed look at how terroir influences the style and minerality of these wines whilst relaxing in Pentewan Sands Sailing Club, with generous accompanying platters.”

There will be one long table, plus a small table for 2 which is where the two remaining spaces will be, and you will have to get up to serve your food with minimal disruption to what will be a wonderful evening.

Suggest you taxi share where possible, to be dropped off at the Ship Inn (the Sailing Club is on the opposite side of the water). **Arrival 6.45pm for 7pm start and finish by 9.15pm** but departure taxis for 9.30pm earliest to give time to walk over to the Ship. **Cost pp is £27 Take your own tasting glasses please, plus a torch.**

PLEASE NOTE date:

9th May Old Chapel Cellars wine merchant, Truro. Arrival by minibus or own transport for 6.30pm start, to finish at 9.30pm with time afterwards there to make purchases. Minibus pick up/drop off at Penrice School and Arts Centre. Cost is **£30pp** ref WGMAY24. Minibus cost is **£14.50pp** return. If booking the Minibus please state where you will be collected/dropped. 5.50pm from Penrice and 6pm

from Arts Centre. Our minibus holds 16, plus taxis for 4 or 6 work out roughly the same cost if we get another 4 or 6 people.

On this visit Louisa will present the topic **Grape Varietals....** with accompanying cheese and nibbles.

“We will taste a total of 7 wines plus a glass on arrival. We will look at a pair of whites that are the same grape but with a different name because they are from different countries. An Italian Pinot Grigio and a German Grauburgunder.

Then we will look at the Tempranillo grape and how even though we know as a red grape there is also a Tempranillo Blanco. We will try the white first and then a young and an aged Tempranillo red.

Then we will do a pair of reds that are the same grape but with a different name.”

Wow that sounds a really great tasting.

June Garden Party, Sunday 23rd June at 4 Tremena Road, St Austell from 12noon going through the afternoon

This is a most popular event held every Summer in the beautiful secluded garden of Chris and Karen Scott's home. A sloping garden with steps or steep slope to access and many levels of fragrant garden to spread yourselves amongst. **This event is free**, and a wonderful occasion for socialising and getting to know other members.

Just bring a large platter ready to present, of sharing picnic style food (no salads as too tricky) plus a bottle or two of wine, which will all be shared and laid out in the Dining Room (food) and Utility Room (wines).

Sue Osbrink will kindly coordinate the food so that we do not have dozens of one item – you can bring savoury, sweet, cheeses & biscuits/breads, but please ensure you bring a generous platter especially if you are coming as a couple. There is always a generous feast of food and wines. We may well also have The Garker Street Band playing for a while, raising money by donations

for the Cornwall Air Ambulance, so bring your tasting glasses and some money!

Email Sue to confirm your attendance and you can suggest what food you will bring – and Sue can let you know whether that is suitable.

Information on events for the remainder of the year will appear in subsequent newsletters.

When paying for any events, your reference should be your membership number(s) followed by WG and the month eg xxxxWGFeb.

**PAYMENTS TO THE WINE GROUP ACCOUNT PAY INTO
ACCOUNT NO 23132587 (Barclays Bank)
SORT CODE 20-30-47
U3a St Austell**

Wine News

Here are some recommended books and podcasts for wine lovers which you may find interesting:

Read

Wine Witch on Fire. Or to give it its full title, *Wine Witch on Fire: Rising from the Ashes of Divorce, Defamation and Drinking Too Much*. It's an honest memoir, written by award-winning US wine writer Natalie MacLean, charting how she overcame struggles in her life, personal and professional. She gives an insight into what it's like to work as a woman in the male-dominated wine industry, and recommends some of her favourite wines along the way. It's honest, raw and inspirational. Available through **Amazon UK**

The World in a Wineglass. Written in US wine editor Ray Isle's usual engaging style, this guide sets out to help readers choose more delicious, interesting and environmentally friendly wines that won't break the bank. After outlining how organic/biodynamic/sustainable/ regenerative wines are made, and why it matters, Isle

introduces his favourite independent wineries around the world who 'work in ways that benefit the planet, rather than screw it up'.

Available through **Amazon UK**

Vintage Crime: A Short History of Wine Fraud Since ancient times the wine world has been plagued by criminals keen to make a fast buck, whether through 'amelioration, adulteration or deception'. Rebecca Gibb MW takes a romp through a history of wine crime – from the days of Imperial Rome to 21st-century New York – told chronologically through 10 wine frauds. Meet the fraudsters and their victims, the merchants, producers and collectors, in this entertaining and illuminating read. Available through **Amazon UK**

Listen

I personally enjoy listening to the **Times Radio, "Wine Times"** podcast – currently presented by Annika Rice and Will Lyons, who share their love of wine. They have just completed a series interviewing special guests and tasting some favourite wines along the way. I have found some great wines from this podcast (all available through the Sunday Times Wine Club.)

Alcohol, wine and health podcasts Search for 'Professor David Nutt' wherever you look for your podcasts, and you'll find many individual episodes of different series featuring the neuro-psychopharmacologist and former UK Government advisor. He details the science of alcohol consumption in a fascinating way.

Meanwhile, over at **Wine Blast** (S4, E13) Susie Barrie MW and Peter Richards MW talk to Professor Tim Spector about wine and the microbiome, highlighting how red wine drunk in moderation can boost gut health.

The Wine CEO #133 Rhône Each week, certified sommelier Sarah Roth covers a different wine topic aimed at helping wine lovers feel more confident. In this episode, she interviews Matt Walls, *Decanter's* Rhône correspondent and author of *Wines of the Rhône*. Walls gives an overview of the Rhône valley, explaining just why the wines from the north and south are so different, and shares the top things you need to know about this region. **Apple**

Podcasts, Spotify, other major podcast apps; also available via YouTube.

Happy reading/listening!

What is the difference between Organic and Biodynamic Wines? – this is a question I have been asked frequently, so hopefully a brief explanation:

What Is Organic Wine?

Unlike the umbrella category of ‘natural wines’, the organic variety is a legally protected term which adheres to specific farming principles. According to the Soil Association: ‘Organic wine production has to meet strict requirements, covering everything from pesticide use and land management to preservation and storage.’

While the principles differ slightly between different accreditation companies, they all place high importance on promoting soil health and terroir. As the Soil Association outlines: ‘Organic farms put soil at the forefront of their practice, encouraging strong root structures and healthy, biologically active soil that’s teeming with life.’ Most pesticides are not allowed in organic farming – of the 300 or so allowed under EU law, just 20 fit are permitted under organic standards, all of which come from natural ingredients. This helps promote biodiversity on farms, attracting wildlife like bees, birds and butterflies.

What’s The Difference Between Organic, Natural and Biodynamic Wine?

While wine is often referred to as natural, the term is tricky to define – and not protected by law. Very fashionable, “natural” is a diaphanous term that isn’t legally defined, and can be bandied around at will. Those using the term are often – but not always – producers operating on the fringe of what’s possible, making wine with minimum intervention – think minimal technology in the vineyard and winery, native yeasts for ferments, neutral oak and little-to-no added sulphur.’

Biodynamic wine shares many similarities with organic wine, such as the use of pesticides and herbicides. Yet, as the Soil Association highlights: 'Biodynamic growers tend to incorporate a more philosophical ethos to their farming, seeing agricultural sites as holistic organisms, with their own individual nature.' The style of winemaking originates from Rudolf Steiner, and often includes planting with the phases of the moon, plus an emphasis on a closed-loop system.

Is Organic Wine Better For You?

The crucial question: will organic wine give you less of a hangover? A drink that comes from a more naturally and thoughtfully cultivated landscape feels like it should be better for you – and there is some science to show it is. Organic wines tend to have less sulphur dioxide, an additive commonly used in wine which some people are allergic or intolerant to, and can cause symptoms such as headaches. However, a hangover is caused by excessive alcohol consumption, and even if it's organic wine you've gone overboard with, you're going to feel it the next day!!

Colour of Wine

Finally and especially for new members, and also those members who were with us from the start but have forgotten, I thought it useful to put a link into a colour chart for wines. When talking about wine, the first thing we do is look at the colour and "red" or "white" just isn't sufficient. Some of us are very expressive when describing a colour, but some get stuck as to how to describe the exact colour. One of our members had kindly found a colour thesaurus, but unfortunately the colour palette applicable to wine was limited and not complete. I hope this helps.

<https://i.pinimg.com/originals/c6/df/e5/c6dfe51a8a85fd0f16ed501fb9d1cf40.png>

Wine Group "Housekeeping"

For the past few years Chris and I arrive at the Arts Centre early, put out tables and chairs, lay the tables with tablecloths, napkins

and plates. We bring bread baskets and cheese boards with knives. At the end of the evening we have to secure the building, take away our rubbish and bottles, take home and wash the tablecloths, and cheese boards and knives. This month Chris Timmins kindly agreed to take the bottles as he had a car, but we often take everything plus bottles and rubbish back home in our taxi.

This cannot continue I am afraid, its too much. Although some of you are good at helping clear away and scraping into the rubbish bag, that is just not enough. As we have 52 members in theory, it will not be difficult, I HOPE, to find some volunteers – for simple jobs when we are in the Arts Centre for the remainder of this year - August, September, October, November. You can volunteer for just one month or all if feeling generous.

Job 1. Bring to meetings and take home to wash, tablecloths, cheese boards and knives and bread baskets. All in a bag. Arrive in time to help lay up the tables.

Job 2. Bring a bin bag for the rubbish, take home to dispose of. May need a smaller separate one for food waste.

Job 3. If we are doing an in-house event with no presenter, take home the empty bottles. (Presenters often kindly take back empty bottles)

Job 4. Volunteer to do the food for a particular month. Purchase cheeses, grapes biscuits and breads, a budget will be given prior. One member/couple per one month will be sufficient.

Without these volunteers we will not be able to continue to have food alongside our tastings.

Finally **a little bit of housekeeping about the Arts Centre** and a reminder following the Chairman's email.

Someone recently turned a switch off in the upstairs kitchen which related to the fridge and the following morning it had defrosted and flooded. Should you need to use either kitchen, or any appliance please do not turn off any switches.

Only Group Leaders need to sign in and out of the Arts Centre, not all attendees of the group.

Thank you.

There is currently a shortage of chairs at the Arts Centre due to many not being up to the job and have therefore been disposed of by the Arts Centre, but not replaced. There are other chairs dotted around the building, and it is hoped that enough chairs for our meetings will be available in the Assembly Room for the evenings we are in there. Our Group Coordinator is looking into this, as it would be disastrous if we could not accommodate enough members.

Overleaf is the current updated 2024 Programme for the Wine Group.

Regards - and thank you for being such a wonderfully keen and enthusiastic group.

Amanda

WINE APRECIATION PROGRAMME 2024



DATE	EVENT	COST & INFO
February 9	Members' Tasting – 5 members to present a wine of their choice costing £12 approx. We will taste a fizz, a white, two reds and a dessert wine. Some wines may be covered so that we can guess the wine!	Arts Centre 6.45pm start. £15 includes room fee and food. Book before 31 st January. WGFE24
March 15	“Call my Bluff” with wine tasting by members Jenny, Mick & Shirley. Loosely based on a Call My Bluff type tasting, with the 3 members above also providing the food. Sounds like great fun!	Arts Centre, arrive 6.30pm for 6.45pm start. NOW FULL
April 12	Carol Avery presents “Volcanic Wines”, Pentewan Sailing Club arrival 6.45pm for 7pm start. Finish by 9.15pm but taxis for 9.30pm at The Ship Inn. Carol is back again by popular request and will once again lead us on a wonderful wine trip	NOW ONLY 2 SPACES £27pp.

May 9 Thursday	<p>Visit to Old Chapel Cellars, Truro “Looking at Grape Varietals” 5 or 6 wines to taste, presented by Louisa Fitzpatrick – a very popular and well informed presenter and great location for our members. A chance to browse and purchase afterwards.</p>	<p>£30 pp tasting to include cheeses & nibbles (Minibus return pp £14.50) Pick up 5.50pm Penrice School or 6pm Arts Centre)</p>
Sunday, June 23 from midday	<p>Summer Garden Party chez Karen & Chris Scott, 4 Tremena Road, St Austell Everyone brings their own wines plus a platter of food and wines to share and enjoy in this delightful local garden. Liaise with Sue Osbrink re food to bring. Thank you again, Karen & Chris!</p>	<p>No cost just bring your own wines, glasses and platter of food to share</p>
July 12th Friday	<p>Visit to Ellis Wharton Wines “Mediterranean Wines” (without France and Spain) A lovely time is always had at EWW with Jim who will be presenting this intriguing topic...I’m thinking a couple of Islands perhaps?? Time to peruse the shop and make purchases.</p>	<p>£30 pp for tasting to include delicious food. Arrive 6.30pm depart 9.30pm (Minibus return pp £14.50) Pick up 5.50pm Penrice or 6pm Arts Centre.</p>
August 16	<p>To be confirmed Either members tasting or visit to Johns at Fowey tbc</p>	
September 20	<p>Wadebridge Wines Subject tbc The enchanting Sebastien returns after a great tasting last year, and will have wines available to buy on the night. Volunteer please to do the food.</p>	<p>Arts Centre 6.45pm start. £tbc</p>

<p>October 18</p>	<p>Derek (Del) Crookes from Kernowine “Not so usual wines from South America” A second visit from Del, who wants to show us a selection of wines from S America we may not know. Volunteer please to do the food.</p>	<p>Arts Centre 6.30pm arrival for 6.45pm start. £26pp to include wines, food and room hire</p>
<p>November 15</p>	<p>Members’ Favourites for Christmas 5 or 6 members to choose a favourite wine they would serve sometime over Christmas. We already have 1 volunteer who will present 2 German wines. Volunteer please to do the food.</p>	<p>Arts Centre 6.30pm arrival for 6.45pm start. £tbc pp to include room fee and food</p>
<p>December 20</p>	<p>Christmas Event, Arts Centre Format to be decided our group of Christmas Elves. I believe our super Elves will be planning another exciting Christmas extravaganza tasting some interesting wines. Everyone to bring a platter of finger party food. Sue Osbrink to liaise regarding food donations.</p>	<p>£tbc pp to include room fee and wines</p>