

u3a ST AUSTELL WINE APPRECIATION GROUP

APRIL 2024 NEWSLETTER



Dear Wine Group Members

This is an early newsletter as this week as Chris and I will be helping our daughter and son in law move into a new property, just days before she is due to give birth, and thereafter grandparent duties call to help with our 4yr old grandson.

I hope you all have a great Easter and let's hope we will enjoy some Spring sunshine at last. Our garden is a boggy mess and definitely needs a lot of TLC and thus far we haven't spent any time out there, so fingers crossed for better weather during the forthcoming month.

It is unlikely that we will be attending the next tasting, but I know that Carol will look after everyone in her usual manner, and if

anyone takes notes or especially photographs **please do** send to me to include in next month's review, many thanks.

Review of the March Call My Bluff evening

Before I comment, this evening really reinforced the u3a ethos, whereby members participate fully, not just sit back and let a few do everything. I was particularly looking forward to it as Mick Jenny and Shirley took on the **entire evening**, for which many many thanks. Thanks should also go to Ann Ford Sharon Wood and Judith Newell who all volunteered as helpers and pourers for the evening.

OH – MY – GOODNESS - WHAT AN EVENING!!

I don't have enough superlatives to describe this event. Stupendous acting abilities shone through. Absolutely excellent presentations of the choices of wine with great hilarity and fun, amazing performances by all 3 organisers with Shirley totally unrecognisable in her role as René. Juliette (Jenny) and Tarquin (Mick) had us holding our sides with laughter as they gave us 3 choices of each of the 5 wines for us to pick the correct one. Their presentation of the 3 possible wines was done in full character! This was accompanied by, and to start the evening, a home made spicy gazpacho to set our juices going and to accompany the rosé, good cheeses, platters of meats for the reds and chocolates thrown in too. It didn't matter one jot who won with correct choice of wines, the entire evening was an **UTTER SUCCESS** and absolutely everyone without fail said it was the best ever. How to beat it, no idea only that they had better return next year or they may be riot within the Wine group!!



Our three maestros

I can imagine exactly how much research (tough life tasting all those wines in advance) went into the evening, as alongside the humour there was an enormous amount of information produced, both giving clues as to what wine it could be, to the researched information given on every single choice, total of 15 wines to pick from. Thank you all SO VERY MUCH for this absolutely wonderful event. We shall talk about it for a long while yet.



Tables beautifully laid with tasting information

Jenny kindly sent me the following information on the wines we tasted, which are the 'true versions' of their descriptions of the wines, just as they were read out. Opinions are their own - based on their personal tastings of the wines, at home, in the weeks prior to the evening.



“Juliette” in full swing

1. ‘AMORANZA GARNACHA ROSE’

From Ellis Wharton Wines

Price £8.50

12% vol

This is a Garnacha rose. – If you’ve been looking for a new summer wine, something that’s both easy-drinking and makes you feel like a beachy goddess or god, then this GARNACHA Rosé is the variety for you. Garnacha Rosé is a very popular summer wine. You’ll find it in nearly every bar, restaurant, and as it is an easy-drinking wine with a refreshing, vibrant taste it is perfect for a picnic or other outdoor event.

If you haven’t tried Garnacha Rosé before, you should, especially if you’re looking for a “light and fruity” wine. You’ll love the aromas that it brings out in your favourite foods and the fact that it pairs well with almost all types of food, even with spicy foods.

This is a very gluggable little rose, from the Castile region of Spain. Castile, traditionally the central region constituting more than one-quarter of the area of peninsular Spain. Castile’s northern part is called Old Castile and the southern part is called New Castile. This is made from Garnacha grapes, from Old Castile giving it the very vibrant colour to match its juicy fruitiness.

2. 'BUSHRANGER CHARDONNAY'

From Ellis Wharton Wines

Price £9.00 13% vol

Originating from Australia, this distinctive dry white wine has a complex yet appealing taste I hope you'll love. The grapes are Chardonnay, hailing from the sun-kissed vineyards of **South Eastern Australia**. Chardonnay is a very distinctive and popular dry white wine and this one has a complex yet appealing taste you'll love, a really easy-drinking wine.

The nose of this wine is rather disappointing to me, but the flavour certainly compensates for that, - it is filled with deep, tropical, fruity flavours, and its deceptively fine and refreshing taste will keep you coming back for more.



“Tarquin” reiterating some information – had someone not been paying attention?

3. 'ORIGIN ROUSANNE'

From Lidl

Price £7.99 14.5% vol

This is a white usually associated with the Rhone Valley in France, but this one actually comes from Chile.

While Marsanne is probably the best-known white grape from the Rhone, this one, Roussanne, is often blended with it, tends to be the richer and weightier of the two and that is reflected in the fullness experienced here.

I really like the richness of this one- it is yellow in colour and smooth to the taste, and contains full apple, quince and celery flavours coupled with modest lemon acidity, quinine savouriness and traces of camomile and honey. Although the Roussanne grape originated in France's Rhone Valley and nowadays also gets world-wide attention especially in South Africa, this is a great example from Colchagua in Chile.



“René” had everyone in hysterics throughout the evening

4. 'MASSERIA BORGO DEI TRULLI, PRIMITIVO IGP SALENTO'

From Ellis Wharton Wines

Price £11.50 14% vol

This is an Italian Primitivo with an intense ruby-red colour. It has aromas of black cherries, prunes, spices and pepper. On the palate it is velvety and elegant with soft tannins.

The wine is 100% Primitivo grape, from vineyards in the Province of Taranto in Southern Puglia. It is grown at a density of 5,000 vines per hectare, and the average yield of grapes per plant is 2.3 kg. The vines range from 15 to 25 years in age. The grapes are de-stemmed, with the aim of keeping the grapes intact to reduce damage to skin and to keep the deep colour.

Fermentation takes place in steel tanks at 23-25deg C for 8-10 days and after fermentation it is paced in steel containers at 18deg C. The result is this lovely Primitivo, that is a perfect accompaniment to pizza, pasta, rich meat sauces, lamb or mature cheese.

5. 'GALUVAL CALADOC 'LES CEPAGES LOCAUX''

From Ellis Wharton Wines

Price £14.00 14% vol

This is an unusual wine from a small producer with only 49 hectares of vineyards in the South of France. A hectare is approximately 2.47 acres. The grape, Caladoc, is relatively unknown, and is a cross between Malbec and Grenache. It has a strong flamboyant personality that reflects its terroir.

Caladoc's distinguishing feature is its dense, almost black colour. It is also recognisable for its aromas of very ripe fruit and a slight spiciness. In the mouth it is concentrated and very fruit forward with a superb tannic structure, and this example offers the best Caladoc can give.

I think you can see from the above, we had a great selection of wines – plus the alternative wines these 3 “actors” gave us to each of the above, were very plausible and to be honest it was difficult to choose which was the correct wine. An excellent game!



Ooops mind the wig!



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. Thank you.

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, very slightly apart from the main table but with minimal disruption to what will be a wonderful evening.

I know Carol will look after you very well as she has done for the past 3 years, so enjoy.

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 seated by 7pm 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 for leaving in the dark.

9th May Old Chapel Cellars wine merchant, Truro. Another visit to one of our preferred Wine Merchants, where we have always enjoyed humorous but very informative tastings.

Arrival by minibus or own transport for 6.30pm start, to finish at 9.30pm with time 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 (I got a quote from A2B) for 4 or 6 work out roughly the same cost if we get another 4 or 6 people on top of the 16.

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 then 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 – 7 wines plus a starter.

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 a 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 finger food (no salads as too tricky sharing) plus a bottle or two of wine, which will all be shared and laid out in the Dining Room (food) and Utility Room (wines).

The Wine Group will buy some fizz so that everyone attending can have a glass to set the afternoon off with a “bang”!

Sue Osbrink will kindly coordinate the food so that we do not have dozens of one item and sufficient vegetarian items – you can bring savoury, sweet/desserts, 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, a wonderful local group with amazing sax player and singer(s) who do not charge a penny, instead raising money by donations for the Fowey RNLI such a deserving local cause. SO PLEASE bring some money, preferably notes! Also please bring your own tasting glass.

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

12th July at Ellis Wharton Wines, Indian Queens

“Mediterranean Wines without France and Spain (but quick drop into Alicante!)”

Arrival/start at 6.30pm and due to finish around 9pm with time after for everyone to browse their shop (not only wines and spirits but some excellent foodie bits too). The Minibus will depart at 9.30pm back to St Austell. **Cost tasting £30pp. Minibus cost £14.50**

Another of our great local wine suppliers, Ellis Wharton have always given us tastings to remember for not only the interesting selection of wines, but the amazing spread of food. Without doubt every member who has attended has commented what a wonderful evening they enjoyed, plus of course, many return to the bus with a box full of purchases.

This time Jim, helped by Victoria, will present “**Mediterranean Wines without France or Spain**”. “You will be visiting and tasting wines from Italy Greece and a boutique producer in Alicante, Spain. The line-up will include 2 whites, a rose, an orange wine and 2 reds. This will all be accompanied by cheese, meats, Da Bara focaccia and more foodie bits on the table.” This has all the components of an interesting and tasty tasting, can’t wait.

Information on events for the remainder of the year will appear in subsequent newsletters. I am finalising a trip to Johns in Fowey, postponed from February for November and hope to have someone come to us in August to present wines.

Remember: 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

Pairing Wine with Chocolate

With Easter very much in mind, I read this article about pairing wines with chocolate and thought it interesting:

“Pairing wine with chocolate can certainly be tricky, but the good news is that there’s plenty of room for experimentation.

For Sarah Jane Evans MW, co-chair at the **Decanter World Wine Awards**, the wine’s flavour, acidity, weight and length are important, and whether these characteristics work with the intensity, sweetness and texture of the chocolate. Chocolate can have a whole variety of flavour profiles, and added ingredients like ginger or fruit can inevitably make a difference, but the origin and production of the chocolate can also have an impact.

Craft chocolate specialist Spencer Hyman, co-founder of **Cocoa Runners**, spoke about different styles – as well as the importance of texture – during an online tasting **hosted by The Wine Society**. Sommelier Kelvin McCabe told *Decanter* that for food and wine pairing in general it's important to consider elements within the food, 'from texture to sweetness to acidity and flavour profile'. 'It is exactly the same with the wine as well; you have to understand the amount of acidity, the amount of fruit, is it perceived sweetness and ripeness, [or] is it actual residual sugar? All of these things are a factor when you pair them together. It's all theoretical until you've tasted it,' he said.

Which red wine goes best with chocolate?

Personal preference is always a big factor with wine and food matching.

Some people love rich, luxurious dark or milk chocolate with lush reds, such as fuller-bodied styles of **Zinfandel** with ripe, jammy fruit and elements of sweet spice garnered from oak. Others might find this too much. McCabe said that he would personally opt for fresher styles of red as more of a classic match with dark chocolate. Pairing up the acidity in the wine and chocolate is important, but the 'bitterness in the chocolate can accentuate the fruit in the wine', he said.

In terms of bolder reds, it depends on the chocolate you're eating. In general, **Cabernet Sauvignon**, **Syrah** and **Merlot** can all work, but McCabe suggested broadly looking towards warmer climate regions, such as parts of Australia, South Africa or Chile, where you might overall expect brighter, juicier fruit and gentler tannins. Merlot can be a particular winner 'because you get that sweeter, plum, almost chocolatey note anyway', he said.

What about dessert wines and white wines?

Going beyond dry reds, McCabe said that Banyuls dessert wine, from Roussillon in southern France, can be fantastic with darker chocolate.

‘Alternatively, I would find a slightly aged, but a little bit more complex botrytis wine, maybe something like a Recioto di Soave, which works really well.’

Those looking for a more ‘out there’ match might also give skin-contact white wines a go. A bottling with relatively light skin-contact can be great with salted dark chocolate, in particular.

‘Something that has a couple of weeks of skin contact and quite bright fruit is a little bit of fun with dark chocolate and salt, works really really well,’ McCabe said.

On milk chocolate specifically, McCabe previously suggested trying out riper styles of white wines with a little touch of oak, such as a **Viognier** or perhaps a **Pinot Gris**. Amontillado Sherry, with its nutty complexity, is also worth a go with milk chocolate that contains almonds or hazelnuts.”

Wines to pair with white chocolate

White chocolate generally has a milky, creamier character with a more delicate flavour profile. The freshness of **Riesling** could be delicious here, McCabe said.

‘If you do have a quality white chocolate with creaminess, you could have a little bit of fun with a **Champagne** or **English sparkling** and a good bit of autolysis – with brioche or buttery notes. I think that’s a fun bit of pairing,’ he said, although added he hasn’t tried this one specifically.

Alternatively, try seeking out a white wine with a balance of fruitiness and salinity, alongside a bit of refreshing acidity and a touch of creaminess. A Greek white like **Moschofilero** could work, he suggested.

Food for thought over next weekend perhaps?

Recommended wines under £12

Each year the members of the Association of Wine Educators have a chance of give their best rated wines of the year. This can be

based on many criteria, but I thought it interesting to look at some of their recommended wines under £12, which in the current situation, probably best meets most of our needs and which are readily available. The members are all professionally engaged in sharing the joy of wines. Hopefully you may find one or two you fancy trying.

White Wines Under £12

1. Totem Viorica, Château Vartely 2022, Moldova (The Wine Society £7.25)

If you are happy to experiment with new varieties and off the beaten track origins, you can be rewarded with wine bargains such as this. Viorica is a new variety, the result of a crossing in 1969 and is fresh, lively, slightly floral and a perfect pre-dinner drink. *Heather Dougherty*

2. Gavi 2021, Piedmont, Italy (Lidl £7.99)

When I go to an Italian restaurant and I am not sure which white wine to order, I often find myself ordering a Gavi – possibly because I know it won't let me down. As all over the world, prices have increased recently but this still looks good value for a highly consistent wine that delivers the flavour and pure drinkability that one is after. *Richard Bampfield MW*

3. Sturmwolken Riesling 2022, Pfalz, Germany (Sainsbury's £8)

This wine is named after the winemaker's close encounter with a lightning storm in the vineyards. A zingy, off-dry Riesling with lovely ripe citrus and stone fruit character. A great introduction to the grape variety for newcomers at a low-risk price. *John Callow*

4. Esporão Quinta do Ameal Bico Amarelo DOC, Vinho Verde, Portugal (Winestore Ecclestone £8.95, ND John Wine Merchants £9.45, Secret Bottle Shop £10.95)

Vinho Verde but not as you may be expecting it. Made from equal parts of Loureiro, Alvarinho and Avesso, this example is light in body with typically fresh acidity but with an impressive burst of crisp

lemon, apple and white blossom flavours. Look out for the local blackbird on the label, from which the wine takes its name! *Deborah Zbinden*

5. Paparuda Estate Selection Fetească Regala 2022, Cramele Recaş, Romania (Tanners's £9.20)

New to many of you, Feteasca Regala is a white wine with character. Showing a floral nose followed by a nicely textured middle and a lemon peel finish. This is your new white wine with tapas. *Stephen Barrett*

6. Saint-Mont Les Vignes Retrouvées 2021, Gascony, France (The Wine Society £9.50)

The Plaimont co-operative has almost single-handedly resuscitated the appellation of Saint-Mont in the south west of France. With wines like these, it's not hard to see how: a blend of local varieties, producing a full-bodied and perfumed wine bursting with ripe citrus and stone fruit. And all at just 12.5% alcohol. *Tim Andrews*

7. Morandé One to One Gewürztraminer 2022, Casablanca Valley, Chile (Majestic £9.99 (£8.99 mix six))

Gewürztraminer is quite rare in Chile but this sustainable beauty is a great example. Made from old vines and from one vine per bottle (as per the name), it offers so much for your money and oozes exotic flavours that will match perfectly with Asian cuisine. *Tor Reynolds*

8. Waitrose Blue Label Gavi DOCG, Piedmont, Italy (Waitrose £9.99)

Aromas and flavours of yellow pear, green apples and citrus fruit. Good depth of flavour, crisp acidity with a tinge of steely note on the finish. Great wine for the price, it has more concentration than more expensive examples. Well done Waitrose. *Michelle Cherutti-Kowal MW*

Rosé under £12

1. Fronton Négrette Rosé, Fronton, France (Sainsbury's £8.50)

Négrette is an ancient red grape only found in a small area north of Toulouse. It produces wines with lovely aromas of violets, blackberries and red berries. This wine is a rich, deep, fruity rosé which can happily accompany an assortment of dishes. It quickly became a family favourite! *Jane Dooley*

2. Giacomo Montresor Bardolino Chiaretto Bio 2022, Veneto, Italy (woodwinters.com £11.50)

If you've already fallen for Provence rosé then it's time to discover Bardolino Chiaretto DOC/DOP from the Lake Garda side town of Bardolino. It is an organic blend of Corvina with Rondinella and Molinara. It is pale pink and delicately strawberry and peach-scented, dry to the taste with raspberry, peach and a good fruity finish. *Carol Brown*

3. Les Vignobles Foncalieu 'Vallée des Pins' Rosé 2022, Côteaux d'Aix en Provence, France (Majestic £11.99 (£9.99 mix six))

Just what you want from a glass of rosé - elegant red berry fruits, crisp acidity and dry in style. This is always a crowd pleaser and not limited to summer drinking in our household! *Lydia Harrison MW*

Reds under £12

1. Animus 2021, Portugal (Aldi £5.89)

A cracking every-day-drinking red wine which is made from a blend of Portuguese grape varieties. This is a brilliant value-for-money wine which is fruity, round and smooth. Remember to buy two bottles if you're thinking of using it in the cooking as you'll want to drink it too - and it's vegan. *Anna Midcalf*

2. The Society's Portuguese Red 2022, Península de Setúbal, Portugal (The Wine Society £6.25)

This wine offers exceptional value for money. Easy-going and smooth textured with ripe berry fruit and a hint of pungent spice. This is a great every-day winter red. *Lydia Harrison MW*

3. Cono Sur Bicicleta Malbec 2020, Central Valley, Chile (Morrisons £7.75)

A true crowd pleaser with its blue, red and black fruits vying for attention. With its silky tannins, it's a versatile sipper. Try with simply roasted corn-fed chicken. *Stephen Barrett*

4. Porta 6 2021, Lisbon, Portugal (Majestic £8.99 (£7.99 mix six))

Made from Tempranillo, Castelão and Touriga Nacional, this medium-bodied red wine has soft red and black berry fruits supported by fresh acidity and supple tannins. Excellent balance and good length; suggest pairing with Chinese dishes, or chicken with spicy red pepper sauce. The label is an original painting by German artist Hauke Vagt, who spends his summers lolling around the streets of Lisboa. *Patricia Stefanowicz MW*

5. Co-op Irresistible La Courbe, Valais, Switzerland (Co-op £9.00)

At just £9 this is a steal! Gentle bouquet of crushed red fruits over a medium-bodied mouthful of satisfaction. Try with soft cheese, perhaps Époisses? *Stephen Barrett*

6. Albert Road Pinot Noir 2021, Western Cape, South Africa (Waitrose £9.99)

Inexpensive good Pinot is a bit of a Holy Grail but such is my love for the grape and my belief in South Africa's potential - not to mention that two of the country's most highly regarded winemakers (Thys Louw and Duncan Savage) collaborated to make this wine - I felt I might be onto a winner. I was! It is light with red fruit flavours, the merest hint of oak giving a more weighty balance and adding complexity to the juicy fruit. *Laura Clay*

7. Grignolino Le Nocche Vinchio Vaglio 2022, Piedmont, Italy (The Wine Society £10.50)

The Grignolino grape thrives in the Monferrato hills of Piedmont. The name derives from the dialect word 'grignolo', meaning grape seed, which gives a pleasant bitterish flavour to both the grapes

and the wine. Le Nocche refers to a well-known hamlet of Vinchio, a commune in Asti. Vinchio Vaglio (another commune) is in fact the full name of the historical co-operative of 192 growers created in 1959 that produces a vast range of wines. Grignolino, with a pale ruby colour, is intensely fruity and floral. It has a dry and tannic base, and it doesn't shy away from showing its peculiar slightly bitter flavour, with a pleasantly almondy persistence on the finish. *Giusy Andreacchio*

8. Les Terrasses St Nicolas de Bourgueil 2022, Loire Valley, France (Tesco £11.00)

Loire reds are relatively unknown and deserve more attention. The joyful Cabernet Franc here creates a juicy fresh style, plenty of fragrant blackcurrant fruit and minimal tannins. Weight-wise this sits on the lighter side, delicious lightly chilled, very approachable without food but versatile with many dishes. Easy drinking but not simplistic, what's not to love? *Patty Green*

Happy Shopping!

Rotas for Jobs

I would like to thank everyone who have put themselves forwards to do various jobs required in running our successful wine tasting evening, at the Arts Centre. I have put a rota together including names who also have volunteered to help in general for any job, so that if you are unable to attend a particular meeting but your name is down, we can approach one of the other members. I hope this is acceptable to everyone, and we can be flexible about which meeting you do the job. As always if anyone can arrive slightly earlier to assist in putting up tables and chairs and helping lay tables, that is also a great help.

FOOD

August	Chris & Chrissie Wright
September	Judith Newell
October	Elaine Burgess
November	probable visit to Fowey

December Christmas event (may need help)

WASHING TABLECLOTHS

August Ann Harper

September Elaine Burgess

October Ann Smith

November probable visit to Fowey

December Christmas event (may need help)

RUBBISH & BOTTLES

Chris Timmins has kindly managed to persuade the Arts Centre to allow us to use their recycling facilities. So if I could ask Elaine Nelson and Mike Edwardes to kindly bring a couple of bin liners to each meeting, we can put waste into one and bottles another, and then into the bins provided.

The following members have kindly offered to help as and when they are needed and are around, so can be our reserves

Nicky & Pete Tombs

Ann Ford

Sharon Wood

Jenny & Mick

Andrew & Christine Johnson

Pippa & David Boardman

Joan & David Hooper

I will keep all your names for next year and produce another rota once we establish a programme for the year. Just let me know if you want any changes made and if I have missed anyone from the list. Thanks to all of you, again.

Well that's it for now, I look forward to seeing you next in May at the Old Chapel Cellars tasting. I will be sending May's newsletter out at the end of April.

Regards

Amanda