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From The President – Message from Ellen Zonn

Kiva Club Events – Debbi Mitchell

Dining Out – Don Feltri

Home Socials – Debbie Edwards

Membership Update – Pam Molloy

Members' Corner – Mark Whisler

Save the Dates – Upcoming Wine Club Events

From the President – Ellen Zonn



Happy Summer,

When I was growing up in NYC, my mother used to tell me not to wish for time to go faster, as when I got older it would. I could not figure out how time could go faster, but it sure does. Another summer and another monsoon season (hopefully with some needed rain) are here again. I expect that you are finding some cool things to do: visiting some museums, heading to the movies, traveling to cooler places, floating in a pool with a chilled glass of white or rose wine. Whatever you choose to do, enjoy.

I hope that you enjoyed the April, May, and June Wine Club events and that you met some new people and found some new favorite wines. You can find a recap of those events in this newsletter. The board is in the planning stages for events for the fall, and we may give you some hints of what is to come.

Sid and I had an opportunity to do some traveling in May and June and were lucky enough to visit some wineries in both Italy and Spain. We drank some amazing wines: Valpolicellas, Amarones, Riojas, and Cavas, to name a few. And, of course if we were tasting, we were shipping some home to drink here. Can't wait for them to arrive.

We are happy to be home to reconnect with friends, share stories of our travels, and of course drink some wine. We are looking forward to seeing you all in September when our events begin again. In the meantime, raise a glass and say "Cheers".

Cheers,

Ellen

Kiva Club Events – Debbi Mitchell



As we take a break for the summer, I wanted to reflect on our 2022 wine tasting journey. We tasted wines from four international countries and three U.S. states.

We had sold-out events for most of the winter and spring.

We formed a committee which has been instrumental in helping run the Kiva Events.

We have enjoyed our new distributor, RNDC, and hope to continue to bring wines from other countries and wineries.

Mark your calendars for our fall lineup of wine tastings included in Kiva Events:

- Sunday, September 11, 4:00 to 6:00 p.m.
- Friday, October 21, 5:00 to 7:00 p.m.
- Sunday, November 20, 4:00 to 6:00 p.m.
- Friday, December 2, Holiday Party

Watch for invitations and other updates in the coming weeks.

Debbi



Dining Out – Don Feltri



I would like to start with a recap of what we have done so far this year. The members have visited the five following restaurants: Fabio on Fire, Kawaii, Urban Margarita, Bottega, and Le Sans Souci. That's quite a range of cuisines, from Asian fusion to Italian and French to Mexican. After each event members have thanked me for arranging the dinner, and they seemed to have had a good time.

Based on feedback from our members, it seems people prefer a table for six to eight guests, versus longer tables with "banquet style" seating. They like to mingle and converse among themselves and with new members. I will try to keep that in mind as I seek out venues for future Dining Out events.

One of our board members, Christy Brogan, gave me a lead for a restaurant in Anthem. I am working with the owner to see if arrangements can be made for September. Also., I am in contact with the manager of Osteria Mia on Happy Valley Road. I am open to any suggestions from our members! If you know of a restaurant that you like that caters to private parties, just let me know. My motto is simple. GOOD WINE, GOOD FOOD, GOOD TIMES for all our friends!

Don

Home Socials – Debbie Edwards



After the 2021 summer hiatus, we re-opened with a bang in October with 150 attendees. Anyone under the impression that Trilogy residents moved here to quietly retire haven't joined the TWC. From October through June, we hosted nearly 1200 friends in our 36 home socials!

Our hosts ran the gamut from veterans who knew the ropes, to first-timers who were a little nervous, but game to do their part. One couple even hosted two months in a row because we were one host short, and they enjoyed their experience. As a gentle reminder, members need to host just once every three years, so please respond when you receive a request. It's a great way to meet new people and make new friends.

I'd also like to give a shout-out to our May and June hosts: Kevin and Linda Kirkham, John and Kathi Korb, Tom and Katie Northup, John and Lisa Magrane, Dan and Ellen Ahern, Mark and Laura Page, and last but not least, Ray and Marcia Jarvis. They all did a great job making everyone feel welcome, particularly, our newest members.

Between the Arizona heat and departed seasonal members, we're again on hiatus until September. Please mark your calendars for our next home social on September 17th.

Stay cool, my friends.

Debbie

Membership Update – Pam Molloy



Last quarter I updated you on membership numbers. Since the last newsletter, we have added several additional members. The updated membership total is 509, which includes 101 new members since January of this year. This is the highest number of club members in the last five years!

As we move into the fall season, I would like to remind all members of the club's renewal process:

- Around the first of December all members will receive an email from the membership chair reminding them that it's time to renew. The 2023 membership renewal application will be attached to this email.
- Around the same time the 2023 membership/renewal form will be uploaded to the wine club website.
- The wine club membership year runs on a calendar basis from January 1st until December 31st. Example: If a member joins the club on November 15th their membership is good until December 31st of the same year. The membership year is not prorated based on when the application is sent in.

- Lastly, if you have not filled out a waiver form, it must be completed prior to participating in club activities. This form can be filled out on-line at the My Trilogy Life Website (Click on Community/Resort Club) or at the Kiva or Mita front desks.

Please mention the Trilogy Wine Club to your friends so they can join you when the events start up again in September.

Cheers!

Pam Molloy
Membership Chair

Members' Corner – Mark Whisler



For this month's Newsletter we seem to be featuring a look to the East...way east, as in Europe. We have three very different wine experiences to tell you about. Ed Mason recounts adventures on a Viking cruise of Austria, Germany, and Hungary, while Shelley and I share our thoughts on a visit to a small, family owned winery in Valpolicella, Italy. Finally, Joe Haines describes a unique cava tasting experience in Barcelona. All three perspectives make for interesting reading, I hope you enjoy these selections!

The Members' Corner for the October Newsletter has room for at least a couple more members inputs. I'm hoping we have an article about wines from "down under", New Zealand specifically. And so many more of you have enjoyed West Coast wineries, I'm sure. So please share! All it takes is a quick email to me, and we'll get your comments published.

Thanks!

Mark Whisler
TWC Publicity Chair

European Wine Experiences – Ed Mason



My wine palate has evolved to enjoying a broad variety of wines from all over the world. Without exception, my favorites come from France and Italy. But to really enjoy the wines of other countries, you should drink them in their homeland. Not only will you taste the best of the variety but you will also find some wines not imported into the US

Four years ago, my wife and I took the Viking Grand European River cruise from Budapest to Amsterdam. Viking provisions the boat at each stop, providing you with a continuously changing variety of foods and wines. You also have the option to buy local wines at each stop and have them served to you onboard at meals.

At the Vienna Austria stop, we had the pleasure of meeting up with our Austrian friends, whom we had not seen for 22 years. We had a wonderful lunch and then they took us to a local wine shop for a

wine tasting and to buy some Austrian wines. We bought a white Gruner Veltliner and a red Blauer Zweigelt and took them on board to share with the small group we gathered with at dinner. Austrian Gruner Veltliner and Riesling wines have been around since the Roman Empire days. The reds have a shorter history and tend to be light ala Oregon Pinots. Most Austrian wines are available in the US.

The biggest surprise along our cruise came in Germany. We have never been fans of Riesling and other sweet wines, with a very few exceptions such as Dolce, an elegant Dessert Wine from Far Niente. But while cruising through the Riesling wine regions of Germany I tried the house white one evening and fell in love with it; light, crisp, citrus fruit flavors and very dry. I was shocked to learn it was a 2015 Riesling Trocken from Heinrich Vollmer vineyards in Pfalz Germany. It is a \$6 wine in Germany and about \$15 or more in the US, if you can find it.

Not all of our wine adventures on this cruise were great. A stop in Melk Austria included a tour of the Melk Abbey. The buildings were beautiful, the ancient artifacts in the museum were interesting but the Melk Abbey wine we bought in the Gift Shop was pretty sad. I considered the cost to be my donation to the Church in the Abbey.

All told, it was a fantastic trip providing visits to beautiful European cities, meeting pleasant, friendly people, having wonderful foods and new wine experiences

Ed Mason

A Visit to a Family-Owned Winery in Italy – Mark & Shelley Whisler



On our recent trip to Italy, Sid and Ellen Zonn joined us for a wine tasting at Le Bignele, a small, family-owned winery near the village of Valgataro in the viticultural zone of Valpolicella. This area is famous for Amarone and other full bodied red wines. The wines offered by Le Bignele are all made from the same four grapes – Molinara, Corvina, Corvinone, and Rondinella – but their wines range from a very drinkable Veronese Rosso (8€ per bottle!) to a robust Amarone, also very affordable at 28€.

Our host was Silvia, daughter of Luigi Aldrighetti, the principal owner of the winery along with his brother, Angelo. Our visit was “private”, so we were able to pepper Silvia with all the questions we wanted to, and she had answers for all. We learned that the grape vines are trained “pergola style” to



protect the grapes from the sun, and that all the harvesting is done by hand. The grapes for Amarone are dried for three to four months before pressing, a process known as “*appassimento*”, which yields a particularly intense flavor. This open air drying is done in slatted, wooden crates (see the picture), with the grapes painstakingly arranged in a single layer. And to make sure no particular grape variety is lost for natural causes, like severe thunderstorm, all four varietals are mixed within the fields. Finally, because several types of wine are made from

the same grapes, the harvest requires multiple selective pickings from the end of September to the middle of October.



Silvia set us up with 2 glasses each and a small charcuterie plate, with each food selection paired with one of the seven wines we tried. The very simple selection of cheeses, salami, and taralli (an Italian snack cracker) paired very nicely with the wines. The approach to this tasting was interesting – it was most like a vertical tasting in that we tried several wines from the same grapes, same producer, but different years, ranging from a very recent Valpolicella 2021 to the Amarone 2015. Another interesting point - we liked all the wines! And we ended up ordering a couple of cases to be shipped to us in the fall.

While the wine and food and conversation were wonderful, the overpowering takeaway we got was the sense of pride and ownership the family had for the farm, winery, and all their products. The Aldrighetti family has been farming this same land since 1818, and they have every intention of carrying that forward for the next 200 years.

Saluti

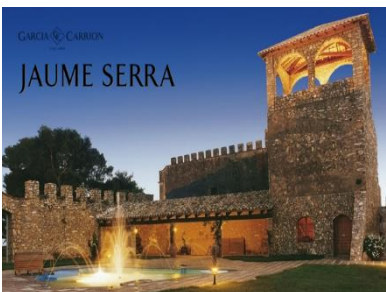
Mark & Shelley

Cava in Barcelona at Jaume Serra Winery – Joe Haines



In May Cyndi and I, joined by our friends Sid and Ellen Zonn, traveled on a Viking Ocean Cruise that embarked from Barcelona Spain. I have recently retired from a long career in the adult beverage business and one of my supplier partners suggested I visit their property while in Barcelona. We accepted the offer to visit Jaume Serra Winery owned by the Garcia Carrion family, the fourth largest wine producer in the world, a fact that I was unaware of. The family sent a driver to pick us up from our hotel for a quick 45 minute trip through the countryside to

the winery. Upon arrival we saw what appeared to be an old fortress, nothing like a winery that all of us reading this have ever visited in the USA. The owner gave us a quick tour of the grounds and provided the history of the buildings, and we followed him into the winery reception area/tasting room. Well again when I entered I'm thinking to myself where is the wow, the glitz, the luxury we have come to expect at wineries? The room was small, hot, and furnishings ancient and mismatched. Bottles of all sorts sitting on shelves clearly not for display or for sale. Did I make a mistake accepting this offer? Will I be embarrassed in front of our friends?



We soon moved on from the "tasting room" to the belly of the fortress, descending a steep narrow staircase to the cellar and found the WOW. We first saw stainless steel tanks larger than I have ever seen before fermenting Cava. We continued on passing empty bottles laying on flat plastic trays stacked 30 feet in the air, 6 rows deep, and easily 50 feet wide, each tray holding 60 bottles. I couldn't understand how the bottles didn't shatter under the weight. We continued on to the next room where we left the 19th century behind and walked into the 21st century.

There before our eyes, there were too many to count large robots hard at work, stacking the bottle trays, moving riddling racks from production to bottling, it was an amazing sight. Next stop was the

bottling room, we watched from above as trays of empty bottles were delivered, placed in position for the next step of bottling and storage.

After the bottling line we began to make our way back to the tasting room for a quick sample and be on our way back to Barcelona. Once again I was wrong - they now had wonderful local dishes of meats, cheeses, and tapas for us to enjoy and this is when the fun started. We proceeded to sample some of their wines with the three gentleman that had welcomed us when we first arrived. Our first taste was a Cava Rose, perfect for the hot the summer day, dry with flavors of strawberry & watermelon, so very refreshing. Next up was a small production (1200 bottles) of a 100% Cava Chardonnay, perfect with the local cheeses. They continued to open bottles of for us to taste, not all great some too sweet for our taste but they were proud of their portfolio. Our final taste was their flagship wine, a Merlot/Cabernet blend perfectly balanced, a hidden gem.

They sent us on our way with that bottle and the Cava Chardonnay to enjoy on our cruise, we were very grateful. Try a Cava some day, you may be surprised!

Save the Dates – Upcoming Wine Club Events

July & August

- No events...Wine Club dark for the summer!

September

- Sunday, September 11 – Kiva Club Wine Taste Event, 4:00 – 6:00 p.m.
- Saturday, September 17 – Home Social
- TBD – Dining Out. Watch for Punchbowl invitations in early September.

October

- Saturday, October 8 – Home Social
- Friday, October 21 - Kiva Wine Taste Event, 5:00 – 7:00 p.m.