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### **President – Debbi Mitchell**

Happy New Year!



Welcome to 2023. The Board would like to welcome our new and returning members. We are looking forward to another year of wine tastes, home socials, and dine outs. The Board would like to thank our departing board members for a job well done: Ellen Zonn – President, Sue Bieber – Treasurer, Pam Molloy – Membership. Joining the Board are Fred Crawford – Membership, Cyndi Haines – Kiva Events and Ken Moore - Publicity. Two Board members have changed positions: Myself as President, and Mark Whisler will take over the Treasurer position. Christy Brogan will continue with IT responsibilities, Debbie Edwards managing Home Socials, Don Feltri with Outside Dinners and Ed Mason as our Secretary.

In 2023 we look forward to trying some new monthly themes with great wines and food pairings, enjoying restaurant experiences, and opening up homes for socials.

I encourage the members to give the board feedback as we will try to ensure more members get to take advantage of all the club events.

Debbi



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## Save the Dates – Upcoming Wine Club Events

### January

- Saturday, January 14th – Home Social 6:00pm - 8:00pm
- Sunday January 22nd - Wine Tasting “Great Wines for \$25” 4:00 – 6:00 pm
- Tuesday January 31st - Dine out at Fabio on Fire. 5:00 - 7:00

### February

- Saturday, Feb 11th – Home Social 6:00 pm - 8:00
- Sunday, February 19th – Wine Tasting “Old Vs New” 4:00 – 6:00 pm
- TBD – Dine Out

### March

- Saturday, March 11th – Home Social 6:00 - 8:00pm
- Sunday, March 19th -Wine Tasting “WA wines” 4:00 – 6:00 pm
- TBD - Dine Out

## Kiva Club Events – Cindi Haines

### HAPPY and HEALTHY NEW YEAR!



The Trilogy Wine Club will be presenting our first wine tasting of 2023 on January 22nd. Tickets go on sale January 10<sup>th</sup> at 8 A.M. Our theme this month is Great Wines for \$25.00. RNDC will be presenting wines from several regions of the United States, Marlborough New Zealand, and Spain’s Aragon Region.

Our goal is to provide our members a fun social event centered around wine and food education for two hours each month. I have one request, when Michael and Tim are presenting, I ask that we give them the respect they deserve and listen.

The wine club board has been working on ways to increase the number of guests that can attend Kiva Events and trying to keep costs down. In the past only 120 guests could attend. The Kiva Lifestyle Team has agreed to accommodate up to 160 guests each month. In order to accommodate this number of guests the Kiva Club has to schedule more cooks, servers and set-up personnel. In addition to the additional staff the cost of goods has also increased due to inflation. We need to build these added costs into the ticket price.

We want to hear your thoughts on several topics. In the near future we will be sending out a survey, this will enable us to make informed decisions about costs, wine education, and holiday party planning. Please take the time to complete the survey in a timely manner.

Interesting wine fact: Did you ever wonder how many pounds of grapes it takes to produce a bottle of wine? Depending on the varietal it takes approximately 2.5 pounds of grapes for each bottle. That is about 600 grapes. 20 pounds of grapes to make 5 gallons of wine and roughly 750 pounds of grapes to produce a barrel. There are different factors that contribute to the calculation. The varietal, the ripeness of the fruit and if there was a recent rain and even the time of day that the grapes are picked.

Cheers  
Cindi

### Home Socials – Debbie Edwards



With so many members back in the fold, the board decided to add a 5<sup>th</sup> host. Hosts included Ken & Debbie Shamanski, Larry & Sheri Boress, Jerrie Groman, Barb Porter & Lynne Decker, and Jay & Debbie Edwards. We had 218 confirmed RSVPs, although there were several last-minute cancellations.

It's understandable that members can and do get ill at the last minute, but for other reasons, please email me your cancellations by the Friday before the event. That way, we're able to provide the hosts with an accurate count, as well as give others the opportunity to use the available spots.

Regardless of the cancellations, everyone seemed to have fun evenings. Whether it was the holiday season or just a great blend of guests, everyone seemed to be in a party mood. Thanks to the hosts and guests for making it happen.

As long as the demand is there, we'll continue with 5 hosts every month through March, which is when many seasonal members head home. Expect 4 hosts for April – June. Best wishes for a happy and healthy 2023!

Debbie Edwards

### Membership Update – Fred Crawford



As we look forward to the new year the Trilogy Wine Club has a number of events planned for 2023; tastings and food pairings, home socials, and outside dining. Renewing your membership is the best way to continue receiving information on these events.

The Wine Club began accepting membership renewals starting December 1st for the 2023 club year. Any member that has not renewed their membership by January 31st, 2023 will no longer receive wine club correspondence and invitations to events until such time as they renew their membership.

If you wish to renew your membership for 2023 you must complete the membership application and send it, with the appropriate fees as listed on the application, to the Club Treasurer at the address listed on the form.

The application can be found by visiting the membership section of the wine club website: [www.trilogywineclub.com](http://www.trilogywineclub.com) If you have problems locating the form please let me know and I will email it to you.

\* A note regarding the membership application. Due to increased emailing costs please include only 1 email per household on the form.

We are looking forward to an exciting year and I look forward to meeting many of you at our various events. If you have any questions about membership please contact me at

[fred.crawford1@gmail.com](mailto:fred.crawford1@gmail.com)

Cheers!

Fred Crawford

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### Members' Corner – Ken Moore



I am so excited to be part of this wonderful club here at Trilogy. My wife Tara and I moved to Trilogy in 2020 and the wine club is one of our favorite things to do here. We have always had so much fun and have met so many people through the wine club. I feel that the Trilogy wine club has been so well organized and has some of the best people keeping it that way. I hope I can contribute to what is already a well oiled machine that gets better and better all the time.

I'd like to invite any of the members out there who have been on wonderful trips around the world to share them with us. If you have been on wine tastings or just tasted great wine on your travels please write up a little article about your experience so we can share it with all the other wine club members. Just email them to me and I will add them to future newsletters. [kenmoore444@gmail.com](mailto:kenmoore444@gmail.com) Please add a photo also!

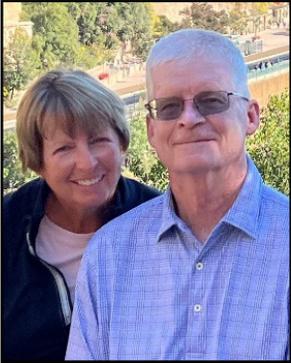
Here are two examples of wonderful experiences by our members. Judy and Greg Kingery were recently in Spain and Portugal. The secretary of the wine club Ed Mason always has great information that we can all learn from. He has an extremely informative article on wines from Bordeaux France.

Great to be here!

Ken Moore

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## Ramblin' on La Rambla



October found Greg and me in Spain and Portugal. Two beautiful countries filled with a blending of cultures, history and lots of memories. A favorite memory was the red wines we had in Barcelona and across southern Spain.

Spain is filled with Riojas wines. There are three distinct Riojas regions, Alavesa, Alta and Baja. Our personal favorites from the Riojas were a blend of Syrah and Tempranillo. Interesting that a bottle of Freye' Penedes shared with our traveling companions on our very first night in Barcelona with assorted Tapas was the highlight of the wine on the trip.

Of course, Portugal has its wonderful Port. We spent our time in and around Lisbon so we did not get to the Douro region where you find a majority of the Port. However, we were pleasantly surprised with the quality of the wines from the Dao region. We found that a bottle of Dao Meia Encosta a Tinti/Red set off a great meal in Lisbon.

We also had the opportunity to observe the harvesting of cork in Portugal which historically has played a very important part in the wine industry. For the most part, the cork used for wine bottles is actually the "scrap" that is not suitable for purses, shoes and other cork products. With a nine year harvest cycle of the cork, it is significantly different than most other agricultural endeavors.

If you ever have the opportunity to visit we would highly recommend a trip to Spain or Portugal and to enjoy the wines while there.

Judy and Greg Kingery

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## The Wines of Bordeaux France — Ed Mason



Although I enjoy many wines from around the world, the wines of Bordeaux, France, have been my favorite since the early years of my interest in wine. Though seldom known, many of today's great wines of California had their start in France. Did you know that the Cabernet Sauvignon grape was created by the accidental cross breeding of a Cabernet Franc and a Sauvignon Blanc grape in France in the 17<sup>th</sup> century? Most of the grapes grown in California are from cuttings brought over from France, Italy and many other countries.

Wines of Bordeaux are named by the region where they are grown, not by the name of the grape. For the red wines, there are many named regions producing unique, amazing wines such as Medoc, Pauillac, Margaux, Fronsac, Pomerol and St.-Emilion to name a few.

But, the amazing thing about all these wines is that they are made from no more than only 3 primary grape varieties. The grape growing statistics are as follows:

- 89% of growing by surface area are Red varieties
  - 63% Merlot
  - 25% Cabernet Sauvignon
  - 11% Cabernet Franc
  - 1% Malbec, Petit Verdot and others.

Bordeaux is divided by the Gironde Estuary. The terroirs on each bank of the Gironde are different. The left bank has gravel soils that retain the heat and are best for the Cabernet Sauvignon grape. The right bank soils are limestone and clay that retain more water and are best for Merlot grapes. Bordeaux's red wines tend to be dry, full bodied, medium range in acidity and high in tannins.

Growing grapes in Bordeaux is strictly controlled by the rules of each growing region, AOC (Appellation d'Origine Contrôlée). For the grower to have the AOC designation on their label, they must follow the region's growing and processing rules. The most universal of these rules are that they are dry-farmed (no irrigation) and processed to no more than 14% alcohol by volume. If the rules of the AOC are not followed, the wine must be relegated to the simple status of "table wine".

White Bordeaux wines are grown in the southern regions, such as Entre-Deux-Mers and Sauternes. The grape growing statistics for White Bordeaux's are as follows:

- 11% of growing by surface area are for white varieties
  - 53% Semillon
  - 38% Sauvignon Blanc
  - 6% Muscadelle
  - 3% Colombard, Chenin Blanc, Ugni Blanc and others.

White Bordeaux's are generally sweet, particularly those from the Sauternes region. However, you can find nice dry, crisp whites that are blends of Semillon and Sauvignon Blanc grapes. The general characteristics of Bordeaux white wines are sweet, full bodied, medium plus acidity and low in tannins.

Although Bordeaux is touted as the "most popular and well-known wine region on earth", the production levels are high, therefore you can buy highly rated wines for \$35 or less. In 2020 I hosted a Bordeaux tasting focused primarily on showing the diversity of red wines from each bank of the Gironde. Following is the list of wines served in the order of tasting:

1. Chateau Tour de Bonnet; Entre Deux Mers 2018 (A Traditional White Bordeaux); Sauvignon Blanc (50%), Semillon (40%), and Muscadelle (10%), List \$14.99  
Ratings: WE91, V3.5

2. Chateau de Villegeorge; Haut Medoc 2015, left bank; Cabernet Sauvignon (75%), Merlot (25%), List \$34.99 Ratings: WE92, V3.9
3. Chateau La Tour de Mons; Margaux 2016, left bank; Merlot (56%), Cabernet Sauvignon (38%), and Petit Verdot (6%), List \$34.99 Ratings: WE94, V4.0
4. Chateau Haut Maillet; Pomerol 2015, right bank; Merlot (79%), Cabernet Franc (21%), List \$39.99 Ratings: Aggregate of Critics 91, V3.8
5. Chateau Bel-Air; Lussac Saint Emilion 2015, right bank; Merlot (70%), Cabernet Sauvignon (15%), and Cabernet Franc (15%), List \$24.99 Ratings: Aggregate of Critics 89, V3.8

My dream trip would be to work my way down the left bank, tasting at the key wineries in the regions, then jump across the Gironde and do the same on the right bank. If this article has sparked an interest in Bordeaux wines, perhaps we will meet there someday. ENJOY !

Ed Mason