

THE ROUND-UP

For

December 9, 2021

BOARD MEMBERS:

President
 Past-President
 President-Elect
 Treasurer
 Foundation, Chair
 Membership, Chair
 Service, Chair
 Engagement, Chair
 Secretary

Deb Wiggs
 Roy Holman
 PLEASE CONSIDER HELPING FILL THIS POSITION
 Terry Greer
 Patricia Sibley
 Rhian Piprell
 Trudy Gallant
 Pati Villhauer
 Joy St. John



P-Deb: *Our Break Room Topic:* We were sent to our Break Out rooms to discuss “What is the silliest gift you ever received or gave (for any occasion)

Reconvene at 6:20ish

It is always fun to meet with other members in our ‘Break Room’ to not only talk about the topic question but to find out what is going on with each other.

P-Deb: Welcome to tonight’s meeting. Welcome to special guest Dr. Jim Wall, our guest speaker tonight, Joan Apel our Assistant Area F Governor, and our proposed new member Allan Baedak.

Unfortunately, where the Green Bag essential items are housed has been flooded. A group of folks including Rotarians are working on salvaging what they can from this unfortunate mishap.

Tim: Introduced our guest speaker Rotarian Dr. Jim Wall, from the Rotary Club of West Monroe. Dr. Wall’s accomplishments are numerous and varied. He enjoys being part of the Rotary Wine Appreciation Fellowship Group.



Jim: thank you for having me tonight. It is my pleasure to talk about this great group of wine lovers. We are a group that has members from all parts of the world. We enjoy discussing wines and of course tasting them if they are available to us.

Please find attached Jim's slide presentation. You can also see the recording of this portion on our ClubRunner home page.

You might want to go to <http://www.rotarywine.net/newsletter.html> for further information about Rotary Wine Appreciation Group.

Some Questions:

Screw cap or cork

Bottle or boxed wine

You really need to taste them the product has gotten much better over the past years.

Remember air changes the wine over time.

Something you might not know is that lots of Australian, Europea, and other wines are shipped to wineries here in North American in vats to be bottled here and sold.

Notes: Argentina makes some good – malbec & cabernet sauvignon

Chile – makes some very nice whites

New Zealand – is producing some great wines.

P-Deb: Thank you Jim for this great presentation!

Trudy

Service Chair: Working together with District 5050 Rotaractors on projects is on hold for now.

Please look what our fellow Rotarians from the Rotary Club of Golden Ears Sunrise have accomplished to help the victims affected by the flood in Princeton, BC.

Two B.C. companies help Interior flood victims with more than \$600K in new clothes!

<https://globalnews.ca/news/8438528/b-c-companies-600k-clothing-donation-interior-flood-victims/>

Trudy: Remember to take a video of yourself to show how you work on your own self-care be prepared to present it at a future meeting.

Patricia:



As we think of Christmas you might want to think of topping up your donation to RI Foundation.

Pati: Our next meeting on January 13, 2022 is the Club AGM!
I have speakers up to March 24th, 2022.

P-Deb: Sadly, Pati is seriously thinking of retiring from her position as Engagement, Chair. Please consider this position for 2022/2023; and get in touch with me President Deb. Also please offer Pati assistance in getting speakers as we move forward.

P-Deb: Please don't forget to use FundScrips in Canada and Scrips in the US. Both these programs are fundraisers for our Club.

P-Deb: Our favourite Club fundraiser PNW Passport Rotary Club for our projects --- **HAPPY BUCKS!**



Joy – Grandson Jake is now a full-fledged Commercial pilot
having got the required flying hours in.

Other members joined in donating to our projects.

Please do not forget to send your Happy Bucks to either Terry Greer or Lindagene Coyle.

P-Deb: Now is the time for some Christmas Club fun on Zoom. No, you can't google the answers!

P-Deb: gave a statement pertaining to a Christmas song and we had to name the Christmas carol. This wasn't easy!
Trudy was the winner followed by Krista and Pati!!

P-Deb: adjourned the meeting at 8:10 pm
Wishing all PNW Passport Rotary Club members



**Please keep safe during these troubled times
around the world.**



Phil had a future Rotarian – join him!



PLEASE GIVE THIS SERIOUS THOUGHT AS YOU PLAN YOUR ANNUAL GIVING:

The Burlington Rotary Foundation (PO Box 175, Burlington, WA 98225) and the Rotary Club of White Rock Charitable Society (PO Box 75005, White Rock, BC, Canada V4A 0B1) are prepared to accept donations that will be used **100% for flood relief throughout District 5050**. Please state “flood relief” on your check.



**Wine Appreciation
Fellowship**



Welcome, Rotarian wine enthusiasts, to the Wine Appreciation Fellowship. We invite you to join one of the most enjoyable social groups in Rotary. Our objective is to learn more about wine, wine and food pairings and any other topics related to the appreciation of wine so that our own appreciation of good wine will be enhanced. We will accomplish that by sharing our knowledge and experiences and by learning from wine experts and knowledgeable Rotarians throughout the world.

We want you to become actively involved in our fellowship and to share your tasting notes and wine experiences. The Wine Appreciation Fellowship is a wonderful learning tool for those who are interested in expanding their knowledge and sharing ideas regarding all aspects of wine appreciation.

Be sure to visit our website at: www.rotarywine.net

**Dr. Jerry L. Wall, PDG
Secretary, RAAF**



How Do I Derive
More Pleasure from
Every Glass of Wine?

By

Dr. Jerry L. Wall

To Enjoy Wine, Use Several Of Your Senses-- Smell, Sight and Taste

- Humans do much better than you might think on 'smell tests'
- Typically, we rely too much on sight, too little on smell
- Humans can detect around a trillion odors, but we have no name for most of them and they fall below our consciousness
- Smell information feeds directly to our cortical areas (emotion & memory), not to our thalamus which handles conscious reactions
- Surprisingly, using 3,300 scent samples, humans beat out many other species of mammals including dogs, mice, rats, pigs, bats and monkeys not only at identifying certain scents but at lower odor concentrations
- Animals attend to relevant scents such as dogs seeking fatty acids or other animals seeking sweets—humans are better at plants
- Every person has a unique scent that can be used to detect health and genetic compatibility—mothers know their babies (61% accuracy within 6 hours) and their children with 90% accuracy (if biological) and babies know their mothers almost immediately by smell alone
- As an unconscious behavior, we regularly touch our faces after meeting people to detect smells—a bad idea with COVID19 !
- **Why not use this capacity to better enjoy wine?**





Don't Be Intimidated !

- Most passions involve accessories, jargon and rituals
 - Cooks have their knives and utensils
 - Musicians have their instruments
 - Computer nerds have the latest tech gadgets, and so on....
- Your task is to maximize your enjoyment
 - Your choices of wines from throughout the world has never been greater
 - Appreciating wine is no longer the sole purview of 'wine snobs'
 - There are many, many good wines at low prices--bad wine is almost extinct
 - Everyone can detect differences among wines, but most haven't tried
 - Terroir (soil, climate, drainage, position of vineyard) can make a tremendous difference and is exciting to explore
 - 1/3 of Wine Spectator's recommended wines are <\$25/btl.
 - Wine is good for you (in moderation)

Can You Use An 'App' For That ?

- **Vivino** allows you to take a picture of a bottle to obtain tasting notes, pricing recommendations, and availability
- Similar apps include **Delectable**, **Sippd**, **Wine Searcher**, **Cellar Tracker** (warns you when a wine needs to be drunk), and **Decanter Know Your Wine** (teaches you about wine and quizzes you)
- Apps in development may be able to detect thousands of different molecules that combine provide the characteristics of different wines as well as hundreds of other uses such as:
 - Nano-Nose can detect prostate cancer (<70%) and is being trained through algorithms to detect such diseases as yellow fever, typhoid, diabetic ketosis. Others have been taught to detect bad breath, stinky feet, etc.
 - For example, Nano-Nose is expected to be 200x more sensitive than a dog's nose (already successfully used to detect cancer) but does not habituate regarding a smell, nor require the training or re-training and constant reinforcement needed for dogs
 - Several 'smell' robots are being developed to learn patterns for a cocktail of molecules since most smells are complex and result in an integrated sensation
 - Like dogs, AI programs must also be taught to ignore distractions from the real world
 - Ultimately, smartphones that smell could detect dangerous situations such as gas leaks, chemical spills, food spoilage, and identify traces of hundreds of different molecules emitted by the human body as well as identify the best wine according to your preferences



Lifestyle Wines: Hyperbole or Reality

- Typical descriptive terms include: 'clean-crafted', 'minimal intervention', 'natural', 'chemical free', 'organic', 'additive-free', but there is little agreement as to the meaning of these terms
- Wine does not make itself—allowing grapes to ferment in a vat without intervention results in vinegar
- Winemaking is a blend of science and art that has risen from centuries of practice and attention to chemistry, botany, microbiology and oenology
- Collectively, tricks allow winemakers to create homogeneous wines that are very similar year to year, depend little on weather or terroir, and are very seldom 'undrinkable'. Loss of these control tricks would end up with wine that is less consistent in taste and unstable in cellaring
- The reality of winemaking is that grapes will incur mildew, rot, pests, and fungal diseases that require intervention through spraying pesticides, applying copper sulphates, etc., that make descriptive terms like those above meaningless and defined only by the winery's marketing team
- American winemakers generally oppose labeling other than listing varietals, terroir, winery, winemaker and region
- Lifestyle wines often are private label wines blended of bulk leftovers from many wineries
- Unfortunately, 'lifestyle wines' may be the product of opportunists chasing the billion-dollar wellness market with little connection to the reality of how wine is made

Additive Free—Don't bet on it, but many of these techniques have been around for a long time !

- Today's winemakers have unprecedented control over almost every part of the winemaking process
- Today's winemakers have many tricks to improve their wines such as:
 - Adding PVPP to lessen astringency and/or 'fining' to decrease tannins
 - Adding acids such as tartaric (crispness), malic (roundness or apple) or citric (tartness, fruit) to improve taste
 - blending varietals to dilute acidity, or 'oaking' to mask the 'nose'
- In the U. S., 76 winemaking additives are approved, but in the EU only 59 are allowed
- Additives exist for
 - Color, e. g., Mega Purple (super concentrated grape juice for color and body)
 - Texture/Smell—Copper sulphate (smells), Calcium Carbonate (pH), various acids
 - Flavor—enrichment agents such as oak chips and tannin powder
 - Sweetness—chaptalization (adding sugar) to increase the alcohol level (legal in France and Oregon, but not in California)
 - Clarity (fining)—gelatin, isinglass, casein, egg white
 - Fermentation Speed—potassium sorbate, sodium bisulphite
 - Stability--dimethyl decarbonate (DMDC), acetaldehyde or sulphites

Are Expensive Glassware And Aeration Devices Worth The Price Or Effort?



- Manufacturers claim that specialized glassware optimizes aromas through controlling the size, shape, stem length of the glass and/or using specialized decanting for oxidation of a wine to improve flavor
- Stemware prices can vary tremendously: Mark Thomas--\$660/6 stems; Gabriel-Glas--\$510/6; Sophienwald--\$300/6; Riedel--\$180/6, \$70/6 (stemless); Libbey--\$20/12 (6 for white, 6 for red)
- Stems are claimed to deter heat and hand odors to the wine, particularly for white wines, but studies show transfer is minimal. Stemless glassware appears sturdier and is often dishwasher-proof
- Plain, thinner glassware allows better detection of wine color, clarity, legs and flaws when compared to etched, colored or heavy glassware
- Decanting equipment need not be very expensive (<\$20) and can be useful for red wines (and a few whites). A tannic young red wine will likely improve through decantation allowing its flavors to soften (it will also improve by pouring it into another container and letting it sit for a while). An older red wine often needs decanting to remove sediment. Some white wines, e. g., a Riesling often burns off that sulphurous barnyard smell through decanting (or pouring it into another container).



- However, all of this is pure snobbery or elitism to the average wine drinker !!
- What we know is:
 - For reds, which typically need more aeration/oxidation, use a generous longer bell-shaped bowl that makes it reasonably spill-proof allowing circulation permitting better manifestation of odors. For lighter reds, a flatter rounder bowl may make aromas easier to detect. A significant tapering to the mouth seems to improve the ability to tweak out flavors such as pepper, spice, and tannins in the 'nose' of the wine through controlling the air flow
 - For whites, needing less aeration, but ability to maintain cooler temperatures, a smaller narrower tulip-shaped bowl with less difference between the bowl and mouth allows better maintenance of temperature, more frequent fills at the correct temperature, and better ability to handle 'nose'
 - For champagne one expects festivity and fun and narrow flutes allow more and longer bubbles for 'show'. These coupes generally do not permit a good 'nose' such as a wider white wine shape would provide
- Can you have a single glass that works for all types of wines? Doubtful--because you will lose some capabilities! However, if you are interested in cutting down expenses get one set of inexpensive red wine glasses and another set for white (and use these for champagne as well). Pick what you like and can afford to enjoy your wines!! Buy a cheap aeration device (<\$20) and see if it improves your favorite wine.



Important Terms Heard In Tasting

Tannin is that furry, dry feeling that comes from the skins, seeds and stalks of the grapes. This is strong in a young wine and mellows with age. It can also be produced by oak barrels/staves.

Acid is crispness/freshness—too much causes sharpness and bitterness, too little causes flabbiness

Fruit refers to plethora of tastes such as melon, grapefruit, new-mown grass, barnyard, chocolate, tobacco, yeast that come from the fermentation and storage processes

Legs (sugar)—viscosity noted through examining the legs on the side of the glass when swirling the wine. Lighter wines will have fewer, thinner legs

Crystals/Sediment—aka lees or dregs appears from natural process. Crystals are potassium bitartrate (cream of tartar). Sediment is grape solids and yeast cells. Neither is bad and is removed through decanting.

Dryness/Sweetness—natural sugar in wine—too much sweetness and wine becomes cloying

Old World—Wine producing countries of Europe which tend to use more traditional techniques in wine-making.

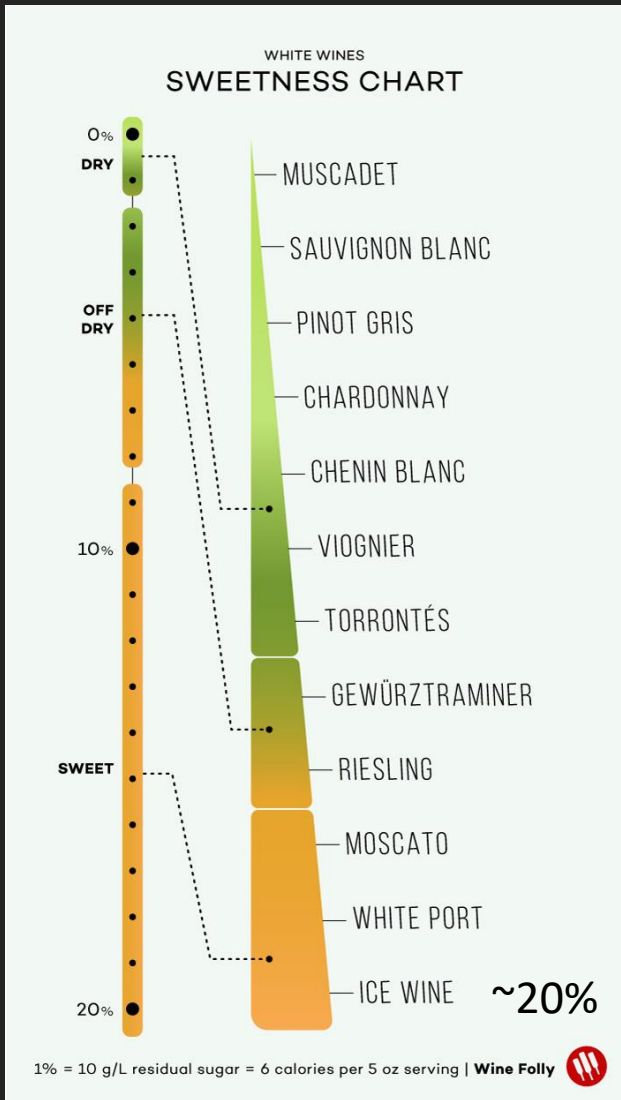
New World—Everywhere but Europe and typically using more modern techniques





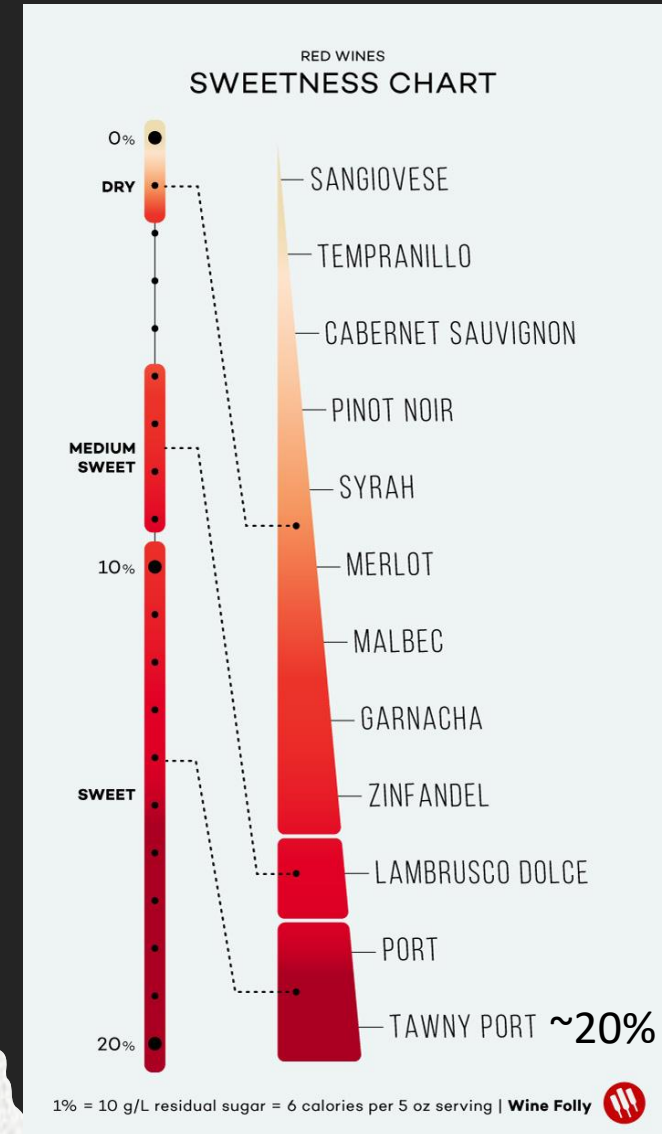
Serving Wine Like A Professional

- Remove the capsule through pulling or cutting it off
- Carefully extract the cork/stopper and avoid dropping anything into the bottle
- Ignore the cork unless it breaks, but if this occurs sieve the wine
- A wine pour is generally recognized as 5 ounces. Glasses vary in size and shape—learn what 5 ounces looks like in each type of glass that you use, your guests will appreciate it
- Generally red wines should be served between 62-68 F° and white wines between 49-55 F°. Too often in the US, we serve our reds too warm and our whites too cold.
- Prime the glass through placing a small amount in the glass, swirling it, then throwing it out to remove the taste of soap, musty dish towels, or chlorine from your water
- If appropriate, pour a small amount into a glass for your guest who brought the wine for their approval
- Pour the wine to the correct level suggested above--guests and/or ladies first
- Finish each pour with a ½ turn flourish or use a drip arrester or pour controller to avoid drips
- For sparkling wine, pour into the glass on an angle (like beer) to handle the foam



Sweetness

Any wine can be Dry or Sweet depending upon the winemaker. Humans are not good at sensing sugar since this can be influenced by the amount of tannin or acidity



Don't Be Afraid Of Blends— The Great Wines of France Are Blends !

Six Red Varietals Are Allowed !

- Cabernet Sauvignon
- Merlot
- Cabernet Franc
- Petit Verdot
- Carménère
- Malbec

Eight White Varietals Are Allowed !

- Semillon
- Sauvignon Blanc
- Sauvignon Gris
- Muscadelle
- Colombard
- Ugni Blanc
- Merlot Blanc
- Mauzac

Typical Wine Groupings & Representative Varietals (~10K)

- Sparkling—Champagne, Cava, Sekt, Spumante, Crémant
- Dry light-bodied whites (<12.5%*)—Reisling**, Pinot Gris/Grigio, Gewürztraminer
- Dry medium-bodied whites(12.5-13.5%)--Chablis, Chenin Blanc, White Burgundy, Sauvignon Blanc**
- Dry full-bodied white (>13.5%)--Chardonnay, Semillion, Viognier
- Sweet whites—Moselle, Auslese, Reisling**, Beerenauslese, Sauterne**
- Dry very light-bodied reds/rosés—Tarrango, Saignée, Grenache, Sangiovese
- Dry light-bodied reds (<12.5%)—Pinot Noir, Beaujolais Nouveau
- Dry medium-bodied reds (12.5-13.5%)—Shiraz/Syrah**, Tempranillo, Merlot, Nebbiolo, Cabernet Franc
- Dry full-bodied reds (>13.5%)—Claret, Cabernet Sauvignon**, Zinfandel, Petit Syrah, Mourvèdre
- Dessert (>14%)—Ice wine, TBA, Tokaji**, Moscato, Port***, Sherry***, Madeira***

* Alcohol content ** Multi-group wines dependent upon alcohol/winemaker/winery ***Typically Fortified

Wine Groupings & Typical Food Pairings (experimentation is the name of the game since there are no hard & fast rules !!)

- Sparkling—mild seafood such as oysters or white fish, chicken
- Dry, clean & crisp whites—heavier seafood such as scallops, salmon, feta & goat cheese
- Heavy, rich & oaky whites—rich pasta dishes, asparagus, vegetarian dishes, pizza, pork, wild game, hard cheeses
- Rosés—shellfish, spicy prawns, tacos, soft cheeses such as Brie, Camembert
- Light-bodied fruity reds—short ribs, lamb, chocolate, chicken, soft cheeses
- Medium-bodied smooth reds—steak, burgers, creamy dishes, mushrooms, venison, hard cheeses, sausage
- Full-bodied big bold reds—peppery Asian foods, curry, steak, spicy meats, rich meat pasta, roasts, chocolate
- Dessert—ice cream, chocolate, cake, fruit

Types of Tastings



- Blind (in glass)/Double Blind (non-descript bottle or black glass)
- Year (typically is only a single varietal)
- Flight—an ordered* selection of wines for comparison
- Varietal—over 10,000 exist, not including blends
- Vertical—single varietal for region/winery over progression of years
- Horizontal—same varietal for single year from an area or region

*A typical ordering would be: sparkling (champagne, cava), light white (albarino, sauvignon blanc), bold white (**chardonnay**), rose, light red (pinot noir, gamay), bold red (**cabernet sauvignon**, shiraz), sweet (riesling, port)

Varietal: Chardonnay

- Produced throughout the world at every level of price
- Dry white wine that can be blended
- Wide flavor range from Smooth & Creamy through Full-Bodied & Oaky
- Price can be a guide—the cheaper, the less full-bodied
- Un-Oaked will tend to be lighter & fruitier and can be drunk by itself
- Oaked is aged in oak barrels, hence toastier, oakier and is better with food and generally more expensive
- Dominant flavors include:
 - Apple, melon, lemon, peach, mango (if unoaked)
 - These same flavors plus butterscotch, oak (wood), toast (if oaked)



Varietal: Cabernet Sauvignon

- Produced throughout the world, but best known for its part in full-bodied red blends from Bordeaux
- Tends to come from hotter areas, older vines, and is often aged in oak barrels
- Typically higher in alcohol (13-14%) than lighter reds, big on flavor with prices to match
- Considered a succulent, rich full-bodied varietal
- Dominant flavors: raspberry, black current, may have oak, leather, smoke



Chardonnay—A Common White Wine

DECOY—An Oaked Chardonnay

- Bold, slightly dry, good acidic balance. Notes of butter, oak, vanilla; some hints of cream and cheese (yeasty), banana, pear, apple and melon \$16.99



Cabernet Sauvignon—A Common Red Wine

Sean Minor—A Reasonably Priced Wine


- Bold, mildly tannic, moderately dry, slightly acidic. Notes of oak, vanilla, chocolate, some black fruit (blackberry, plum), some red fruit (cherry, raspberry, strawberry)
\$21.99



The Tasting Process— Swirl, Sniff & Sip



Let's Taste Them And See What We Think



When
life gets
complicated..
I wine.

- Taste the lighter white wine first
- Could you get any of the smells or tastes that were expected?
- Taste the heavier red wine second
- Could you get any of the smells or tastes that were expected?
- What did you think of these wines?

Questions



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