

FEBRUARY 27, 2024: INTRODUCTION TO RED WINE MAKING: PART 1

During the February presentation: An introduction to red winemaking, I covered a lot of ground, but got about half-way through my ambitious PowerPoint presentation before I had to throw in the towel. There is the still much critical subject matter to cover. So, I'm planning on presenting Part 2: Introduction to Red winemaking, to wrap this up at the May meeting. That should give you plenty of time to think about how to use the information, tips, options, pitfalls, fail-safe practices, new innovations, etc., to your advantage, and prepare for the next vintage.

Thanks to Mary Lou for the tasty treats at social hour and to Linda for bringing a selection of open wines from the LA Times wine competition. A great way to get acquainted with our new members.

Time to be thinking about getting your wines ready for our wine competition in May.

DON'T FORGET!!! BRING 3 WINE GLASSES TO THIS MEETING







GENCO GAZETTE

March 2024

GENCO MEETS ON THE 4TH WEDNESDAY OF EVERY MONTH

MARCH 27, 2024: BE A RHÔNE RANGER

Good Shepherd Church

1402 University St. Healdsburg — downstairs in Gruenhagen Hall

APRIL 24, 2024: PERRI JAYE VINEYARDS WINEMAKER

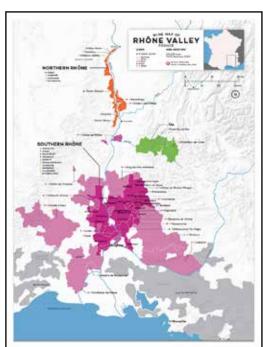
MARCH 27, 2024: BE A RHÔNE RANGER

The Rhône Valley in Southeastern France is one of the most fascinating wine regions in the world. We will have fun exploring the history, geography, culture, and lifestyle surrounding this river the Greeks named "Rhodanos." The Rhône AOC is nestled between food mecca Lyon at its north and all of the wonders of Provence in its south. This area has one of the most complex vineyard and winemaking structures in France and we will explore all of this in depth. We

will learn how to choose the best French Rhônes from top Syrahs to everyday blends. Finally, we will have a look at how these remarkable grape varieties have evolved around the world.

Of course, we will taste a number of wines from this region as well as some "new world" Rhône variety local examples. Afterwards, we will share Rhône inspired tastes along with member provided Rhône style wines. By the time we are done, you will be a Rhône Ranger.

Please consider bringing a Syrah, Grenache, Mourvèdre, Cinsault, Red Rhône Blend or, perhaps, a Rhône white such as a Viognier or Marsanne to share with fellow members. No pinots/cabs please!



RSVP to Mary Lou by March 25! director.events.gencowinemakers@gmail.com

Be sure to submit your wines for the GENCO wine competition by April 24th

