



# GENCO GAZETTE

June 2022

**GENCO MEETS ON THE 4<sup>TH</sup> WEDNESDAY OF THE MONTH**

**JUNE 22 MEETING: WINES OF ITALY**

Good Shepherd Church

1402 University St. Healdsburg – downstairs in Gruenhagen Hall

**JUNE 26 PICNIC**

**JULY 27 MEETING: GENCO WINEMAKERS PRESENTS!**

**MAY MEETING:  
WINEMAKER – TOM GENDALL**

Tom talked about a couple of unorthodox winemaking methods that some of us might want to consider. He uses them at Jacuzzi Family Winery to produce a particular style of wine. One method, he discussed is making wine more 'oxidatively', rather than trying to minimize oxygen exposure. One way to do this is to ferment in terra cotta clay amphorae, an ancient method, dating back at least 6000 years.

We tasted two wines made in this manner: a Nebbiolo, which typically makes a very tannin wine. In the Barolo region of Italy, it takes many years of aging before it's approachable. The Jacuzzi Family Winery 2017 Nebbiolo was smooth, complex, and quite drinkable. In essence, amphorae act like oak barrels, allowing some exposure to air, but not imparting oak flavor or tannins. Their unique viognier was also fermented and aged in amphorae. It too, was complex and minerally, yet with ripe fruit. The last wine we tasted was a Dolcetto. The grapes were picked a bit early to retain acidity, and keep the alcohol level reasonable. To minimize tannin extraction and keep the wine light and fruity, Tom pressed the fermenting juice at 10°B. The wine was a light, fruity, nouveau-style wine, that showcased lovely berry aromas, floral notes and fruity flavors. So, in summation, Tom demonstrated the impact of two unique winemaking practices that strongly influence the outcome of the finished wine.

[www.gencowinemakers.com](http://www.gencowinemakers.com)

**JUNE 22 MEETING: 7:00 PM  
WINES OF ITALY**

Dave Schaffer will lead us trip through Italy with a tasting of 7 Italian wines.

Archeological discoveries reveal that viticulture flourished in Sicily at least as far back as 4000 BC. Today, there are more than 500 native wine varieties, of which at least 175 make up Italy's everyday wines, growing on more than 1.7 million acres. That makes Italy the world's largest producer of wine.

There are 20 wine regions in Italy, and we will be tasting 7 wines from 6 of the regions. Of the 7 wines, 3 will be white – Verdicchio from Le Marche, Falanghina from Campania, and Vermentino from Tuscany. The best (also the most expensive) Vermentinos come from the Island of Sardinia, but the coastal region of Tuscany does a very good job with Vermentino and at a much lower price. The remaining 4 will be red – Rosso di Mulptulciano (Brunello's Little Brother) from Tuscany, Negroamaro from Puglia, Lange Nebbiolo (Junior version of Barolo & Barbaresco) from Piedmont, and Montepulciano D'Abruzzo from, of course, Abruzzo. The 7 wines range in price from \$10 to \$40 and average under \$20/bottle.



Bring 3 glasses so we can taste the whites together. We will then pair 2 reds in 2 separate rounds of tasting.

We will end the tasting with an assortment of Italian appetizers to pair with the wines. No passport required for this trip to Italy!

🌸 3 glass meeting



**PROOF OF VACCINATION PLEASE**

Please RSVP by June 19<sup>th</sup>  
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*linden designs*