



AMERICAN WINE SOCIETY

a non-profit corporation

CARROLL COUNTY CHAPTER

DECEMBER 1998 -Annual Champagne Tasting

Once again the annual fizzy bash at the Blosverens was a great success, in spite of the absence of a few folks due to illness. Carmen's clever "champagne tree" made a wonderful focus for the day's festivities and the sumptuous goodies people brought to surround it on the table. If I could get the scanner to work, I would have included a photo.

Here are the wines we tasted. The prices shown are retail:

- Seaview Brut, 1997 (Australia) \$9
- Mirabelle Brut NY (Calistoga, CA) \$14
- Gruet Brut NY (New Mexico) \$16
- Henri Germain Tete de Cuvee Brut NY (France) \$25
- Bollinger Special Cuvee Brut NY (France) \$40
- S. Anderson Blanc de Noirs 1993 (CA) \$25

A poll produced the Anderson as the favorite, edging out the Bollinger by one vote. After the fizzy some fine versions of cabernet from you-know-where appeared on the table and were gone in short order. Thanks to Bill Eisberg, John Pardoe and Jack for sharing.

After the tasting those of us remaining went downstairs to the piano and sang Christmas carols. Someone suggested we call up the folks who couldn't come and sing to them over the phone. They probably thought we had over-imbibed.

Reports from the National:

Yours truly was not able to get to the National this year because when we called in September for reservations the hotel was Already full. Apparently people made reservations as early as March for this thing. Since the 1999 National will be in our backyard almost (East Brunswick, NJ), it would behoove us to make our reservations right now. Info below.

Dateline: Greenwich, CT Nov 11-14, 1998

American Wine Society invades the Hyatt. Surprisingly the 627 attendees were not only civilized but remarkably organized. We were told that over 300 of those attending were doing so for the first time in the 31 year history of the organization. There were the normal educational sessions in the shadows of this quaint New England town. The lobby of this hotel

had a wonderful flowing brook which made the "after hours" party room a bit more palatable. This was because the room right off of the lobby and opening to the brook was the party room. Food was as good as it gets for a conference of this size. The wait staff was commendable for their unobtrusiveness and efficiency.

Walt

1999 National: Brunswick Hilton & Towers East
Brunswick, NJ 732-828-2000
Nov 11 -13, 1999

1999 Schedule

Date	House	Wine host	Topic
Jan 17	Brown	Rachele	Sherry
Feb 21	Wilson	Arch	White Burgundy
Mar 21	Johnston	Johnston	
Apr 18	Brown	Bill & Bill	Amarone
May 16	Benzil	Rachele	Summer whites
Jun 20	Zimmerman		
Jul 18	Wood	PICNIC	
Aug 15	Winery-tour	Basignani	
Sep 19	Nestorick		
Oct 17	Grillon		
Nov 7	Kersey	Eisberg	
Dec 12	Blosveren		Champagne

All the locations are there, so now we need some program hosts where none are shown. And some topics too (Jack - are you listening?) Bert Basignani is going to do us a vineyard/winery-tour/tasting similar to what we did at Fiore's last year. Bert has expanded his buildings so this should be a nice affair.



Next Tasting: Bill and Barb Brown will furnish the house and Walt Rachele will do the wines -Sherry. That should warm us up on a cold day.



AMERICAN WINE SOCIETY
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JANUARY 1999 - Sherry (and lots of it)

Walt Rachele brought us a guest speaker who in turn brought a lot of sherries to taste this month. The guest was Carl Brandhorst, from the N. Va chapter (and also a member of SWE, Walt tells me).

We warmed up our palates with a couple of jug wines, a "Mediterranean Red" and "Mediterranean White". They were, um, adequate for the task. The sherries were tasted in pairs, enabling them to be compared and contrasted. All the wines were from the Jerez region, and all but #2 and #5 were produced by Lustau. Prices are retail at Total Beverage in Virginia:

1. Manzanilla, Papirusa [\$12]
2. Fino, Tio Pepe; Gonzales Byass [\$15]
3. Amontillado, Los Arcos [\$\$12]
4. Oloroso (Dry), Don Nuiiu [\$18]
5. Oloroso (Sweet), Oloroso; Sandeman [\$12]
6. Delux Cream, Capataz [\$13]
7. Palo Cortado, Peninsula [\$17]
8. Moscatel, Emilin [\$17]
9. Pedro Ximenez, San Emilio [\$19]

And as if that wasn't enough, there were three more, which were not tasted formally but opened after the tasting to go with the food. Didn't get prices but the wines were:

1. Manzanilla, La Gitana; Hilalgo
2. Fino, Dry Fino; Valdespino
3. Amontillado; Valdespino

For the love of God, Montresor!

A vote on the nine wines in the tasting proved number 6 to be the hands-down favorite.

1999 Schedule

Date	House	Wine host	Topic
Feb 21	Wilson	Arch	White Burgundy
Mar 21	Johnston	Johnston	Off-beat varieties
Apr 18	Brown	Bill & Bill	Arnarone
May 16	Benzil	Rachele	Summer whites
Jun 20	Zimmerman		
Jul 18	Wood	PICNIC	
Aug 15	Winery-tour Basignani		
Sep 19	Nestorick	Eisberg	
Oct 17	Grillon		
Nov 7	Kersey	Eisberg	
Dec 12	Blosveren	Landon	Champagne

Next Tasting: Jeff Arch is doing a tasting of white Burgundy, more than that I do not know. The tasting will be at the Wilsons.

WHEN: Feb 21, 1999 2:00 pm
 WHERE: Dean & Becky Wilson
 2001 Old Westminster Pike
 Finksburg, Md 21048

WHAT: White Burgundy

Food contributions are welcome; the hosts will provide bread and cheeses.

Call by Feb 17 at the latest, please





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February 1999 - White Burgundy

Jeff Arch collected a lot of very nice white burgundies, unfortunately all 1996's, most of which are no longer available. The AWS list rates this year a 10 (out of 10) in France, and it was easy to see why.

The warmup was a Chablis (a real Chablis, not that stuff called chablis around here). Jeff had done his homework and presented a lot of information about the wines, their producers and the regions of origin.

1. C. Perchaud Chablis (warmup) \$15
2. Drouhin Rully \$17
3. J. M. Boillot Montagny 1st Cru \$19
4. Domaine De La Garenne Mâcon-azé \$13
5. Domaine Valette Mâcon-Chaintré \$19
6. Mâcon-Lugny Les Charmes \$11
7. Domaine de la Collouge Pouilly-Fuissé \$18

Those are retail prices, and they are pretty high. We can all remember the days when you could get good French whites for a fraction of that Anyway, the clear favorite was #3 - the Boillot - and second place went to Les Charmes, #6.

Our thanks to Jeff for the program, and to Becky and Dean Wilson for the facilities and a nice table. Several attendees brought some interesting nibbles and nobody went away hungry.

We are sorry to report that Nattie Wood passed away Monday, Mar 1. Since her favorite "adult beverage" was champagne, I suggest we all raise a glass of it to her memory.



Now, we have made a little error in the schedule, which has been corrected in the table below. Seems that the Maryland Wine Festival is Sept 18 - 19 this year, so the tasting previously scheduled for Sep 19 has been backed off to Sep 12. Block off that weekend on your calendar - we always need your help at the Festival. -

1999 Schedule

Date /House /Wine /Host /Topic

Mar 21 /Johnston /Johnston /Off-beat varieties
Apr 18 /Brown /Bill /& /Bill /Amarone
May 16 /Benzil /Rachele /Summer whites
Jun 20 /Zimmerman /Landon /Summer reds
Jul 18 /Wood /PICNIC
Aug 15 /Winery-tour /Basignani
Sep 12 /Nestorick /Eisberg /_____
Oct 17 /Grillon /_____ /_____
Nov 7 /Kersey /Eisberg / _____
Dec 12 /Blosveren /Landon /Champagne

Next Tasting: Our 19110 Anniversary Tasting!

Traditionally at our house, and traditionally red wines. But not all reds this time. Jack is beating the bushes for wines made from unusual varieties.

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WHEN: Mar 21, 1999 2:00 pm
 WHERE: Jack & Emily Johnston
 WHAT: Off-beat varieties

Food contributions are welcome; the hosts will provide bread and cheeses.

Call by Mar 17 at the latest, please

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March 1999 - Off-beat Varieties

Our 19th Anniversary!!!

Our host (Jack) started off the discussion by telling us what we weren't tasting. Varieties such as Pinot Meunier, Lemberger, Nortori (or Cynthiana), Carmine and Pinotage - all interesting, but hard to come by.

The warmup was Beaulieu Picpoul de Pinet, 1997, which had everybody wondering how to pronounce it (like it looks). After a toast to Nattie Wood (Codorniu Brut) Jack launched into a description of the wines to come, with some comments about the other varieties that we weren't tasting. The wines were:

1. Willm Pinot Blanc 1997 [\$8]
2. Reserve St Martin Marsanne 1997 [\$6]
3. DeBoeuf Viognier "Ozils" 1997 [\$9]
4. Bonny Doone Grenache Village 1996 [\$11]
5. Edgewood Petite Verdot 1995 [\$14]*
6. Monthaven Carignane I'Q:) [\$6]*

Prices are retail, but *d prices are retail at Beltway, where prices are already discounted, sometimes.

When we went to take a vote, several hands were raised, all of whom wanted to suggest that the warmup be included in the vote on the whites. And it was clear why, because the Picpoul was the undisputed favorite of the whites, collecting 14 votes. The Pinot Blanc got 3, Marsanne 4, and Viognier 2.

For the reds, the Grenache got a big zero, even though several folks thought the label was cute. The Petite Verdot was the favorite, with 18 votes, and the Carignane got 8.

Our thanks to Jack for the program, and to all who brought (mostly green) stuff for the table. Although we are not Irish, we do like the tradition of this holiday.

Lost and Found Department: Somebody left a nice beige linen napkin at the tasting. We realized it wasn't ours when it turned up in the wash. We do paper napkins, after all.

AMERICAN WINE SOCIETY CARROLL COUNTY CHAPTER

1999 Schedule

Date House Wine host Topic

Apr 18 Brown Bill & Bill Amarone
May 16, Benzil Rachele Summer whites
Jun 20 Zimmerman Landon Summer reds
Jull8 Wood PICNIC
Aug 15 Winery-tour Basignani
Sep 12 Nestorick Eisberg
Oct 17 Grillon Arch
Nov 7 Kersey Eisberg
Dec 12 Blosveren Landon Champagne

Next Tasting: At the Brown's, Bill Eisberg and Bill Brown's program is Amarone. We will have a little business meeting, the main topic being who is going to take over the club. Yours truly's term is up the end of this year. So, if you've a mind to step in and "give us a hand, we'll put you up for a vote to take the gavel. Think about it.

Admonition Department: Urn, some of you have been derelict in calling ahead to confirm your attendance at these tastings. The reason we ask for this is so that we know how much wine and how much food to provide. If you call up on Saturday afternoon and say you are coming, that could present a problem. PLEASE – call ahead.

If we know the head count, then we have time to get to the store and lay in the proper provisions.

WHEN: Apr 18, 1999 2:00 pm
WHERE: Bill and Barb Brown
WHAT: Amarone
Food contributions are welcome; the hosts will provide bread and cheeses.

Call by Apr 14 at the latest, please



AMERICAN WINE SOCIETY

CARROLL COUNTY CHAPTER

APRIL 1999 -Veneto & Amarone

Bill Eisberg did an unusual program, of mostly very VERY expensive wines, which most of us would have never have tasted had it not been for this program. The Amarones are apparently made partly from semi-dried grapes, which means that some part of the juice is essentially being thrown away. And that means the wines are more expensive. You should sit down before you read the list below.

The warmup was Villa Ervice Soave Panvinio 1996, at \$5 retail, and worth every penny of it. It was the only white wine on the list. The main wines were as follows:

1. Masi Valpolicella Classico 1996 [\$7.50]
2. Villa Ervice Amarone 1991 [\$25]
3. Nando Amarone Della Valpolicella Classico 1994 [\$30]
4. Masi Amarone Classico 1995 [\$38]
5. Villabellini Amarone 1993 [\$33]
6. Recioto di Valpolicella Meridiana 1996 . [\$34]

The Recioto (wine #6) was a somewhat sweet dessert wine, so we excluded it and the white from the vote for "favorite." And that vote had wines number 3 and 4 tied with 10 votes apiece; the others were basically also rans.

And even though all those names drove the spellchecker nutso, we thank Bill for a really different selection of wines, and also the Browns for their hospitality as hosts. And those who brought goodies for the table as well-hats off to Peg Michaelson for toasted bread rounds topped with tomato, artichoke and feta cheese, and whoever it was who brought that sinful chocolate cake. Everything was super.

Advertising: I received a package containing some catalogs for books about beer and winemaking, from some outfit called "Engineering Press" in Austin Texas. It was addressed to me, but the cover form letter said "To: Homebrew Clubs and A WS Chapters." We can only assume that A WS is giving out mailing addresses when it ought not. Anyway, there are a dozen of them, if anybody wants one, let me know. There is also the ubiquitous web address, if you would prefer: it is Beerandwinebook.com.

1999 Schedule -NOTE CHANGES!

Date	House	Wine host	Topic
May 16	Johnston	Landon	Summer reds
Jun 20	Zimmerman	Rachele	Summer whites
Jul18	Wood	PICNIC	
Aug IS	Winery-tour	Basignani	
Sep 12	Nestorick	Eisberg	
Oct 17	Grillon	Arch	
Nov 7	Kersey	Eisberg	
Dec 12	Blosveren	Landon	Champagne

Next Tasting: Please note change of program and change of location. The Benzils apparently had a better offer, so the meeting will be at' om house instead of theirs. And, John Landon and Walt Rachele have switched orders, so the summer reds will come first Other than that, I think everything else is the same. John says "this is a tasting not to be missed, there will be very good wines."

More bad news department: On the day that I mailed the last newsletter I saw in the obits in the Baltimore Sun that long-time club member John Cross had died I have found his address and will send a sympathy card to his family from the club.

WHEN: May 16, 1999 2:00 pm
 WHERE: Jack and Emily Johnston
 WHAT: Summer Reds (John Landon, Host)

Food contributions are welcome; the hosts will provide bread and cheeses.

Call by May 12 at the latest, please
 Or E-mail: 75016.37@Compuserve.com



AMERICAN WINE SOCIETY

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MAY 1999 - "Summer Reds -aka Rose"

John Landon, our wine host, was right -this was a tasting not to be missed. If for no other reason than John had the group rolling in the aisles with laughter. I have no idea what he said -I was in the kitchen trying to stage the wines for the pourers. But everybody had a good time, that is certain. There was a pretty good crowd too, and the weather cooperated, so that the posttasting crowd spent a lot of time outdoors.

The warmup was Lindeman's 1998 Cawarra Semillon Chardonnay (69%/31%), 1.5 L, S.E. Australia, at \$10. This was one of those in-your-face Oz wines, but a nice sipper, actually. The main wines were:

1. Les Jamelles Cinsault 1996 [\$8]
2. Saintsbury "Vincent Vin Gris" 1997 [\$10]
3. Tavel 1997 [\$15]
4. Beringer 1997 Rose de Saignee [\$15]
5. Chateau de Raousset "Chiroubles" 1995 [\$20]
6. Brachetto d'Acqui, NY [\$19]

The last wine -the Brachetto d'Acqui -was a sparkling red wine, rather sweet, and so was excluded from the "favorite" vote. The votes earned were, in order 0,1, 1, 14, 10. Which means the Beringer was the favorite, with the Ch de Raousset a close second

Thanks to John for a fun afternoon and interesting wines (even if everybody did quaff down 3 bottles of some Copernica real red wine afterwards).

Business items discussed were the upcoming National conference, and the future of the Maryland Wine Festival.

The National will be held in East Brunswick, NJ (where?), and if you want to go, make your hotel reservations NOW. Brunswick Hilton & Towers, Three Tower Center Blvd, East Brunswick, NJ 08816. Phone: 732-828-2000.

As to the Wine Festival, it was reported that it will be held as usual this year, but the Carroll County Commissioners (two of them, anyway) seem to think that the County Government should not be supporting alcohol, even if it does earn them \$90,000 in revenue each year. So it is not likely that the Wine Festival will

be sponsored by them in the future. However, the Community Foundation of Carroll County is much interested in taking this over, so if we can't convince the County to continue it, the Foundation will likely be the new sponsor. It will still be held at the Farm Museum.

1999 Schedule

Date	House	Wine host	Topic
Jun 20	Zimmennan	Rachele	Summer whites
Jul 8	Wood	PICNIC	
Aug 15	Winery-tour Basignani		
Sep 12	Nestorick	Eisberg	
Oct 17	Grillon	Arch	Bordeaux
Nov 7	Kersey	Eisberg	
Dec 12	Blosveren	Landon	Champagne

[WELL! Finally figured out how to get rid of those blank lines - I HATE computers!]

Next Tasting: Walt Rachele will be doing a tasting of Summer Whites (department of redundancy department?) at the Zimmermans, who have a lovely setting for this time of year.

I sent a card to John Cross's family, and got a nice note back from his sister Ann, which I read to the group at the tasting. She said, in part, that when he was diagnosed with cancer, he had to cut down on his activities, but not on wine. It wasn't the cancer that did him in, though -he died from a stroke.

WHEN: Jun 20, 1999 2:00 pm
 WHERE: John & Mary Zimmerman
 WHAT: Summer Whites (Walt Rachele, host)

Food contributions are welcome; the hosts will provide bread and cheeses.

Call by Jun 16 at the latest, please [and PLEASE -show up a little before 2 pm]

Dops - forgot: found an earring, gold, half-circle. Call to claim.



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JUNE 1999 - "Summer Whites"

Walt Rachele, our wine host, treated us to some unusual white wines, his premise being "ABC" - anything but chardonnay. Added to that was some delicious food, especially the gaspacho brought by Phil Benzil. Here are the wines:

- Warmups: Placido (Italy), NV (Trebiano) \$7 (1.5)
Glades Pike (FA) NV (Steuben) \$7
1. Alveleda (portug;l;l) 97 (Branco) \$4.75
 2. Domaine de la Mirande (Fr) 97 (Grenache blanc/Roussanne) \$8
 3. Thungersheim (Germany) 97 (Silvaner) \$13
 4. Slatestone (Germany) 97 (Riesling) \$10
 5. Scherer (Alsace) 96 (Pinot Oris) \$ 14
 6. Fiore O'mbre (MD) NV (Vida1/Seyval) \$7

In addition, Walt brought a cellar orphan, an old white port, which went best with an ice cube in it. Seems like it should have been poured over ice cream.

The favorite was #5, the Scherer, but not by much. It got 7 votes, but #'s 3 and 4 each got 6 votes. So, it was pretty close.

NEWSLETTER ON VACATION IN JULY!

Now, pay attention: info for the next TWO meetings are included herein. The annual picnic will be held at Joe Wood's on July 18. The club will furnish hot dogs and hamburgers, you bring everything else. There is a charge of \$5 per person. Bring lawn chairs, bathing suits, wine to share. Map enclosed.

And in August, the 15th, we have a vineyard and winery tour at Basignani Vineyards. We will taste 7 of their wines, they will provide some bread and cheese; if you care to bring something that requires no prep or facilities, that's OK. Blurb and map also enclosed - the starred wines are the ones we will taste. The cost will be \$6 per person. Wineries who host such events rather expect to sell a few bottles of wine, so keep that in mind.

And now is a good time to put the **Maryland Wine Festival** on your calendar, Sept 18-19. We will need your help as usual. We are doing the amateur wine judging on SUNDAY this year, so those of you who judge should take note.

National conference: The National will be held in East Brunswick, NJ; if you want to go, make your hotel reservations NOW. Brunswick Hilton & Towers, Three Tower Center Blvd, East Brunswick, NJ 08816. Phone: 732-828-2000. AWS will send conference registration info along around September, by which time it will be too late to get a room in the conference hotel.

1999 Schedule

Date House Wine host Topic

- Jul 18 Wood PICNIC
Aug 15 Winery-tour Basignani
Sep 12 Nestorick Eisberg
Oct 17 Grillon Arch Bordeaux
Nov 7 Kersey Eisberg
Dec 12 Blosveren Landon Champagne

WHEN: Jul 18, 1999 2:00 pm [JULY]
WHERE: Joe Wood
WHAT: Annual PICNIC

Food contributions are required at the picnic, and bring wine to share too.

The club provides hot dogs, hamburgers, and go-withs.

AUGUST
Winery & Vineyard Tour & Tasting
August 15, 1999 Basignani Vineyards
Map enclosed Please call ME for reservations by Aug 9 (Monday).



AUGUST 1999 / Basignani

Those of you who couldn't come to the tour and tasting at Basignani missed a rather interesting event. Seems that there were massive thunderstorms the day before, which took out the power at the winery at 4 pm on Saturday, and it had not been restored by the time we left at 5 pm on Sunday.

Which meant no lights, and no water (well pumps require electricity, after all). So, the tour of the winery was scrapped. We walked around the vineyard - all the grapes looked really good, right up to the last row on the hill, where the storm had dropped a huge tree limb onto the trellis.

The tasting was held outdoors on their patio, where Bert and Lynn (and sundry cats and dogs) provided wines and cheeses and fruit (and entertainment). We tasted just about everything they had:

SEYVAL 96 \$7.50
ELENA 96 \$7.50
CHARDONNAY 97 \$18
RIESLING 98 \$12
MARISA 97 \$8.50
CAB SAUVIGNON 94 \$13.50
LORENZINO 94 \$21
BLUSH 98 \$7.50

No votes were taken, but judging by the speed at which the Lorenzino bottles emptied, I'd judge that to be the favorite. All of these wines were good and at those prices, good buys as well.

GAZPACHO

By popular demand, Phil Benzil's recipe for Gazpacho is reprinted here. He brought this to the June tasting, and I think there was none left over.

2 4oz cans Sacramento tomato juice
1 small can tomato paste
(or squeezed tomatoes)
dash of shallots
loads of garlic
Tabasco
salt and pepper
wine vinegar
olive oil
2 or 3 cucumbers
loads of diced scallions - white and green parts
1 or 2 diced green peppers

Shallots through olive oil quantities are to taste - experience indicates the quantities should be generous.

Add all ingredients through wine vinegar to juice. Add olive oil to mix slowly, stirring. Seed cucumbers and chop into thin dice, add to mix. Add scallions and peppers. Chill until very cold.

1999 SCHEDULE

Sept 12: At the Nestoricks, Bill Eisberg is doing a program of Cabernet Franc

Oct 17: At the Grillons, Jeff Arch is doing St Emillions. This will probably run to around \$15 a person.

Nov 7: At the Kerseys, Bill Eisberg is doing the program, as yet unannounced.

Dec 12: The annual champagne tasting, at the Blosverens. John Landon and Richard Blosveren do the program.

At the November tasting, we will be voting on new officers for the club. Please plan to be there. If you want to place your name in nomination for any of the offices, please advise me before the next meeting. The gavel is passed along at the December champagne tasting (if I can find it)

WHEN: Sep 12, 1999 2:00 pm
WHERE: Rob & Doreen Nestorick
WHAT: Cabernet Franc -Bill Eisberg,
Program Host

Food contributions are welcome

Please call Rob and Doreen by Sept 8 at the latest. Map on reverse side.



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SEPT-1999 -Cabernet Franc

Bill Eisberg was our wine host for the cab franc's at the Nestoricks. Or, as he called it, "Quite frankly my dear, it's only Cab Franc." Here are the wines:

Warmup: Moe Baril Cabemet d' Anjou 97	\$9
Ironstone Cab Franc (CA) 96	\$9
Baumard Logis Anjou 97 (France)	\$10
Hahn Cab Franc (CA) 96	\$10
Formentini Cab Franc (Italy) 94	\$13
Monmousseau Chinon (France) 95	\$10
Alexander Valley Cab Franc (CA) 97	\$16
Copernica Vineyards Cab Franc 97 (presented as a "mystery" wine.)	

The vote for favorite logged a clear majority (11) for the Alexander Valley, with the Hahn a good second with 6 votes. The warmup and the mystery wine were excluded from the voting, although everyone assured us that if they had been, number 7 would have won hands down. I think that's what they said ... What was interesting about these wines was that the French ones were clearly French, the Italian one was like the very definition of an Italian wine, and the American wines were ... well, American. The group seemed to like those best.

Our thanks to the Nestoricks for house-hosting. Turns out that the date was their wedding anniversary, and everyone complimented Rob for throwing a great anniversary party. We were also treated to the presence of our long-absent members Rick and Jan MacDonald, who were in town for family doings, cleverly scheduled for the same time frame; and also Al and Tammy Kacsur, also long-absent Al has finally found a doctor who will let him drink wine, so he's back among us.

HARVEST: Unless Dennis and Floyd wipe out all the gains made from the year-long drought, we think we will harvest on either the weekend of October 9 or the 16th. We are hoping for the 9th. We always welcome all the help we can get, so if you can spare us some time, you will be wined and dined in return. Check with us near the end of the month, or else we will call you and beg.

1999 Schedule

Date House Wine host Topic

Oct 17 Grillon Arch St Emillion
Nov 7 Kersey Landon Merlot
Dec 12 Blossveren Landon Champagne

OFFICER ELECTIONS: Nominations for new officers in the club so far are Walt Rachele, Chair; Nan Slick, Secretary; John Landon, Treasurer. I guess "volunteer" is a better term than "nominee," but you get the drift. We will take a vote at the November meeting. If anyone else would like to throw their hat in the ring, feel free. Otherwise, you can volunteer a couple years down the pike when we pass the gavel again.

NEXT YEAR'S SCHEDULE: It's not too early to start thinking about who wants to house host and wine host for the year 2000 (Y2K., as it were). There are some events cast in stone -for example, March is at the Johnstons, and December is at the Blossverens. Browns usually do April. But most of the rest are open. Chime in

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WHEN: Oct 17,1999 2:00 pm
WHERE: George & Jackie Grillon
WINE HOST: Jeff Arch
WHAT: St Emillion

Note: This tasting will probably run around \$15 per person.

Food contributions are welcome

Please contact the Grillons by Oct 13 at the latest.

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Left at Bruckner's Birthday: Man's blue jacket, Orioles hat, white plastic serving spoon.