

# The SF Confrérie Press

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## UPCOMING EVENTS:

- Oct 13th:  
Ravenswood Winery
- Jan 25th, 2013:  
St. Vincent Dinner at  
The French Club

## JEANNE D'ARC RECAP

We had a wonderful time celebrating Bastille Day at Jeanne D'Arc. Twenty-Eight of us had an amazing meal with outstanding French Wines. After a Champagne welcome, we all headed downstairs for our four course dinner. Our dinner started off with Cream of Asparagus soup, then choice of salads, our main course followed (Lamb, Rabbit or Halibut), finishing off with dessert with the majority of us having Grand

Marnier Soufflé (which I must say was amazing!!) The French wines for this evening were Domaine de la Denante Saint-Veran- 2009 and La Fiole du Pape- Chateauf du Pape ( in a frosted curved bottle.. Really!). All in all a great time was had by everyone . It was a great chance for our members to mix and mingle and for those who missed the evening we hope to see you at the next event!!! I appreciate all the positive comments during and after the event.



OCTOBER EVENT – OCT 13TH  
RAVENSWOOD WINERY  
RSVP BY SEPT 28TH

Imagine, you are in the heart of Sonoma's wine country starting an experience different from the usual wine tasting that will be a lot of fun. You'll be doing exactly what professional wine makers do, carefully mixing separate varieties of wine into a blend to rival those \$60 bottle Meritage wines. Only at Ravenswood will you create your own perfect combination of Carignane, Petit Sirah and Zinfandel, one that you will

take home and serve and watch it knock your guests' socks off.

At your place setting you will notice that you have a pipette, pencil and blending sheet. You are about to attempt your Initial blend, but first you taste the raw materials. Using the Zin as your core wine, you take your pipette and begin measuring amounts of Carignane and Petite Sirah. The first blend needs some changes. You try other

combinations. You are amazed at how the wine changes so dramatically with the smallest of changes in the blend. Eventually you will hit YOUR ideal, one you will stake your reputation on. You take your blend up to the master blender. You watch as each component is carefully measured and added accordingly to your specifications. You put the cork in your bottle , label it and take it with you!!!

**Check out the "Grape Education" on the next page to get a head start on your wine grape knowledge.**

**Event Date: Sat, Oct 13th**

**Event Time: 1:30-3:00 pm**

**Cost: \$60 per person**

**Includes: Your take home wine bottle, wine tasting with cheese pairing after the blending session.**

**RSVP form attached with this newsletter.**

**15% off all wine purchases**

### Chapter Info:

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## GRAPE VARIETAL EDUCATION

**Zinfandel**  
[ZIHN-fan-dell]

Zinfandel is a red grape which produces red wines with strong flavors and aromas of berries. The berry flavor and aroma of Zinfandel wine can be so strong that some consider it 'jammy' in character. Many are familiar primarily with White Zinfandel which is a blush version of Zinfandel, not a true white wine. Other characteristics of Zinfandel grapes include high alcohol content, strong tannins, and slightly spicy flavors. Zinfandel is one of oldest, if not the oldest, grape variety in California and today it occupies about 10 percent of all California vineyards.

**Petite Sirah**  
[peh-TEET sih-RAH]

Known for its dark hue and firm tannins, Petite Sirah has often been used as a blending wine to provide color and structure, particularly to Zinfandel. On its own, Petite Sirah can also make intense, peppery, age worthy wines, but few experts consider it as complex as Syrah itself.

There has been much confusion over the years about Petite Sirah's origins. For a long time, the grape was thought to be completely unrelated to Syrah, despite its name. Petite Sirah was believed to actually be Durif, a minor red grape variety first grown in southern France in the late 1800s. However, recent DNA research shows Petite Sirah and Syrah are related after all. A study done at the University of California at Davis determined not only that 90 percent of the Petite Sirah found in California is indeed Durif, but also that Durif is a cross between Peloursin and Syrah.

Just to make things more confusing, in France, growers refer to different variants of Syrah as Petite and Grosse, which has to do with the yield of the vines.

**Carignane**  
[Karin-YAN]

Also known as Carignane (California), Cirnano (Italy). Once a major blending grape, Carignan's popularity has diminished, and plantings have dropped from 25,111 acres in 1980 to 8,883 in 1994. At some point in California's wine history, Carignane was the third most widely planted grape. The majority of the vines were planted in the Central Valley and used to make inexpensive box and jug wines. It still appears in some blends, and old vineyards are sought after for the intensity of their grapes. But the likelihood is that other grapes with even more intensity and flavor will replace it in the future.



*"Wine is Poetry in a Bottle"*  
Clifton Fadiman



**MARK YOUR CALENDAR:  
ST. VINCENT DINNER  
FRIDAY, JANUARY 25TH**

2012 is half over and I am pleased that there is excitement in the SF Confrérie Chapter. Mark your calendars for the annual Celebration de la Saint Vincent which will take place on Friday January 25, 2013 at the Cercle de l'Union in San Francisco. The excitement is growing for our society and I look at increasing our membership base. Please

speak to your friends and acquaintances to see if they may be interested in becoming a member of this exclusive wine society and being initiated during this event. In addition, please invite them to our Fall event in Sonoma on October 13th so they can see first hand how fun our wine society is. I look forward to seeing everyone in October!

*In Memory Of: Ollie Marie-Victoire*

*The council general Roland Barakett regrets to inform the Vignerons of the SF Chapter of the passing of Ollie Marie-Victoire on Sunday, August 12, 2012. She was wife of George Marie-Victoire, the founder of the US Confrérie des Vignerons de Saint Vincent Mâcon. She will be missed as she touched many lives with respect and dignity. Our deepest sympathy goes to the family.*

