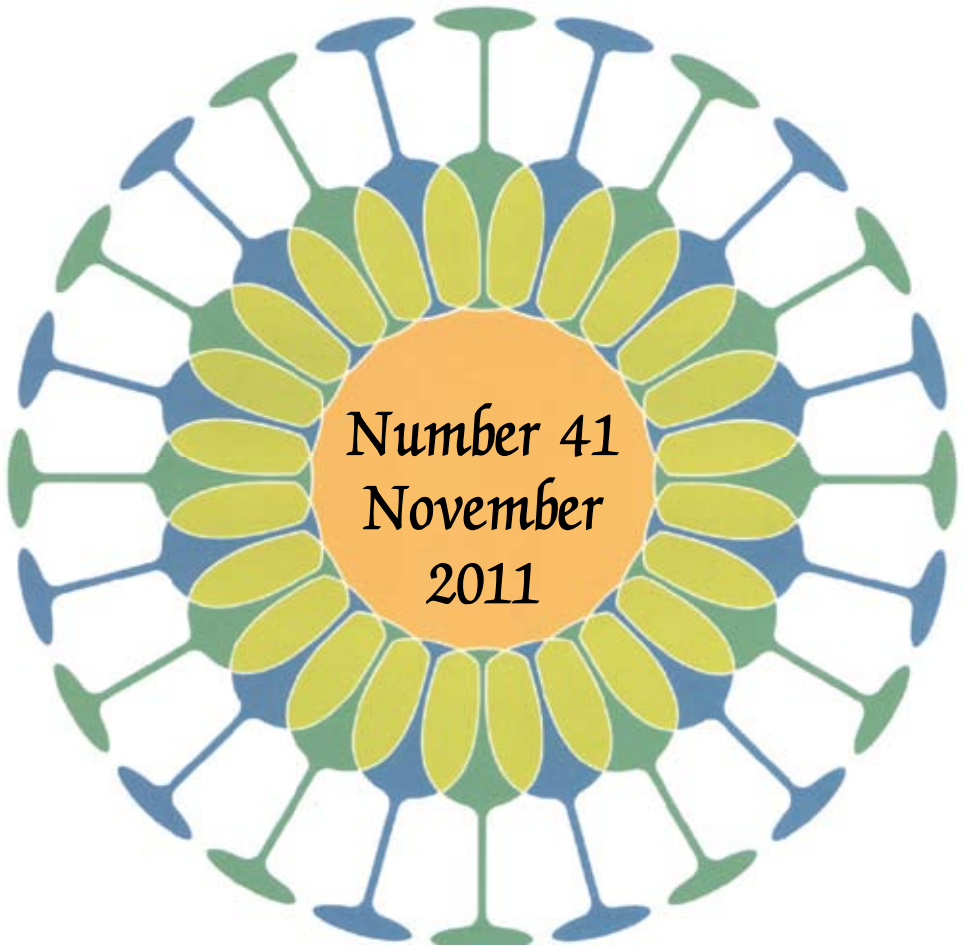


# The Yorkshire Sommelier



*Wine, Wit and Wisdom for Lovers of the  
Fermented Fruit of the Vine and Reports  
from around the Region.*

[www.yorkshiresommeliers.co.uk](http://www.yorkshiresommeliers.co.uk)

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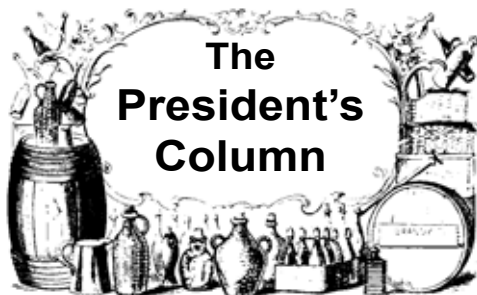
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How time has come and it's time for me to encounters with the column.



flies! The summer gone so once again reflect on my official grape since my July

In July, with the York Section, we had a memorable evening at The Tithe Barn (Nether Poppleton) in the company of Graham and Gillian Crosbie. They own and run the vineyard Domain Road in Central Otago, South Island, New Zealand. I'm sure this will be reported elsewhere in the magazine. I loved the 2010 Domaine Road Sauvignon Blanc. It had a fruity, flinty nose with a creamy, crisp gooseberry flavoured palate. My only reservation was that all the wines were priced around the £12 mark – a bit pricy for a pensioner like me!

August brought two Sommelier events my way. On the first of the month the York Section met at The Olde Sun Inn at Colton for a members evening. We enjoyed 'fizz' on the terrace in the warm sunshine before tucking in to a tasty supper with wines to match. Then, on the ninth, I was a guest of the Harrogate Section where Miles Cornish of Bowland Forest Vintners hosted a South American tasting. I was made welcome by Peter and Helen at their beautiful home both before and after the tasting. My thanks to them both. Miles really knows his wines (he is almost a MW) and those he showed us were most interesting but I will need to try more before I become a fan of this region. Maybe I'm biased! However, it was good to be amongst old friends at Harrogate.

Moving on to September, for the first time since 2003 I went to the 'Ban des Vendages' celebrations in Saint-Émilion with the Northern Chancellor of the Jurade and his wife, Tim and Jacqueline Hartley. What a feast or feasts – we visited five châteaux on the Friday with the first tasting at the up and coming Château Piganeau. I liked the 2009 enough to purchase a few bottles then on to Clos la Madelaine before a splendid lunch at Château Grand Pontet. Here our hostess was the daughter of the late, much missed Michel Becot (of Beausejour Becot). She treated us to five vintages – starting with the 2010 then 2008, 2003, 2001 finishing with 1990. Each seemed to drink better than the last. The 1990, as such a mature wine, would have been best sipped on its own.

In the afternoon we visited the famous Château Figeac to sample their 2009 whilst the evening found us on the delightful terrace of Château Balestard la Tonnelle overlooking the sweep of the vineyard. Here, glasses of Champagne in hand, we listened to our host, Jacques Capdemourlin explain how he had had the rock beneath our feet dug out to create both a wonderful 'salle des fêtes' and behind a very large sheet of plate glass, a home for his barrels of maturing wine. Dinner was as delicious as lunch with fresh lobster for starters and a similar array of vintages.

I could go on for pages but fear the wrath of our Editor who wants me to be more succinct! I'll limit myself to mentioning visits to Château Fonroque the next morning where our host, Alain Moueix has gone both organic and biodynamic. We went on to have lunch at Château Laroze and dinner at the Restaurant Le Medieval before the Jurats processed with flaming torches to the tower in the centre of the C12th. walled town of Saint-Émilion. This was followed by an amazing display of fireworks put on for 'la nuit du patrimoine' and enjoyed by hundreds but especially by our party!

On Sunday morning we were on the coach by 0850 to witness the parade of the Jurats and those candidates for Intronisation (enrolment?) – followed by the others of us already members, to Mass at l'Église Collégiale. The highlight there was listening to the voice of a celebrated tenor from Malta, Josef Calleja. It stirred the soul. We stole time in the square for coffee whilst the Intronisation ceremony took place below us in the Église monolithe.

Soon we were sipping Laurent Perrier in the Mayor's garden before a heavy shower of rain drove us across the road to the Salle des Dominicains where lunch was served. And what a lunch! The food complimented the wines perfectly but I only have space to mention some of those served. First came three – one from the co-operative and one each from the satellites, Lussac and Puisseguin. These were followed by three Grand Cru – Château la Rose Côtes Rol 2006, Château la Grace Dieu les Menuts 2005 and Château de Pressac 2004. We moved on to three Grand Cru Classé – Château Corbin 2003, Château la Couspaude 2002 and Château l'Arrosee 2001. I enjoyed them all with the GCC's Showing great depth of flavours. Finally we were spoiled with two Premier Grand Cru Classé – Château Canon 2000, a beautifully smooth wine and Château Magdelaine 1998. I simply wrote 'fantastic' – all I was capable of at the time! The Jurats then left to climb the tower to proclaim the new wine (the 2010) before, having gone to watch, we all returned to our coach and the hotel.

It's an experience money can't buy. The whole weekend was terrific and our party seemed to gel from the start. Sunday evening we were dining at Château Haut Veyrac where we still had room for barbecued local pork with crackling washed down with the 2009. This was followed by our thanks to Tim and Jacqui.

On Monday we still had time to visit Château Coutet where Xavier David Beaulieu gave us a tour of his ancient cellar which included showing us a two hundred year old bottle that had been dug up from under the cellar floor. We also enjoyed a tasting and had to be torn away to look briefly at the Union des Producteurs before lunching at Château La Bonnelle as guests of the Sulzers. They were bringing in the Merlot so our host was in and out checking and sorting the grapes.

So ended a truly magnificent few days and I have vowed not to leave it another eight years before I go again. I should be so lucky! I'm off to the Loire with our Chairman Nigel, Howard and party on Sunday. Then, in November, I'm Hoping to meet many members at our Annual Dinner. More next time!

**Deirdre Buchanan**



## Chairman's Notes

What a hectic few months since my previous dissertation. I did wind up my first report by mentioning the forthcoming Loire trip. This is now three days away as I write this but, by the time we go to print, it will be over and, hopefully, history will look on it as yet another triumph for Howard. If all goes as planned we should have many noteworthy visits under our belts and splendid reminders in

our cellars or under the stairs. Whatever happens, the next issue will reveal all.

On Sunday 3<sup>rd</sup> July, I was privileged to be able to preside over the Hull Section Garden Party held again at the home of Clare Giles in Goxhill. We were, yet again, blessed with beautiful weather which set the scene for another memorable afternoon. The food and wine, dare I say, even surpassed last year's offering, which is in itself amazing. Many thanks to Clare, Michael and those members of Hull who gave their time to make it happen. I'm sure there are members from Caistor, Sheffield, Scarborough and Whitby who would wish to add their voices in thanks also.

On Friday 8<sup>th</sup> July I gladly accepted an invitation from Scarborough Rotarians, courtesy of Howard Hunter, to a Champagne tasting and garden party held at the home of Rotarian and Sommelier Tony Esposito. Despite tropical downpours throughout the evening, the excellent Champagnes, lobster and other gastronomic delights ensured the evening was a splendid occasion. Thanks to Tony and his family for staging a super event.

September 12<sup>th</sup> found me as a guest of Caistor Sommeliers at a tasting held at The Mill at Covenham. Chairman Chris Rothery invited me along to a tasting of six Italian wines, presented by member Ray Lee. We divided into groups of about six and were encouraged by means of a points scoring system to come up with a group assessment of each wine. Views ranged widely, but all accepted that a 2007 Amarone from Masi was the star of the evening. Thanks to Mary Sandham and Andrea for chauffeuring me about.

19<sup>th</sup> September saw Whitby branch host a meeting at Graveley's Fish Restaurant on the Khyber Pass in Whitby itself. We all enjoyed ourselves thoroughly, not least due to James Long of Corney and Barrow who presented "September Seducers". The wines weren't bad either! Canapés, a seafood platter, steak pie and goey pudding soaked up the wine excellently. Thanks to Christine Stephenson, Andrea Green and those members from Hull, York and Scarborough who helped swell the numbers to a creditable 56.

On 12<sup>th</sup> November, it will be the Sommelier's flagship event, the annual dinner. You will all have been bombarded with details. Many of you are coming to the event at The Ashbourne Hotel at Killingholme. It should be a great evening with fine wines, a mouthwatering menu, a grand raffle and dancing 'til late. I can't wait!

### Women's quote of the day:-

"Men are like fine wine. They all start out like grapes, and it's our job to stamp on them and keep them in the dark until they mature into something you'd like to have dinner with."

**Nigel Green**

## The Bocksbeutel

Kenner trinken Frankenwein, Erhalten Herz und Nieren rein.



(Connoisseurs drink Franconian wine, it guards the heart and keeps the kidneys clean.)

Franconian wine is produced in the northern part of Bavaria (Germany) in an area that stretches between the Spessart, east of Aschaffenburg across Würzburg to the Steigerwald. Although making the whole package more expensive it's usually bottled in a Bocksbeutel.

This shape has certainly been used since the early C18th. when we know that the city council of Würzburg decided to bottle their own Bürgerspital wines in Bocksbeutel.

There are conflicting claims regarding the origin of the name although the Beutel part isn't disputed as it means a container of some sort like a bag. The translation most l y preferred is that the whole



word means a 'goat's scrotum' which is supposedly the same shape as the bottle.

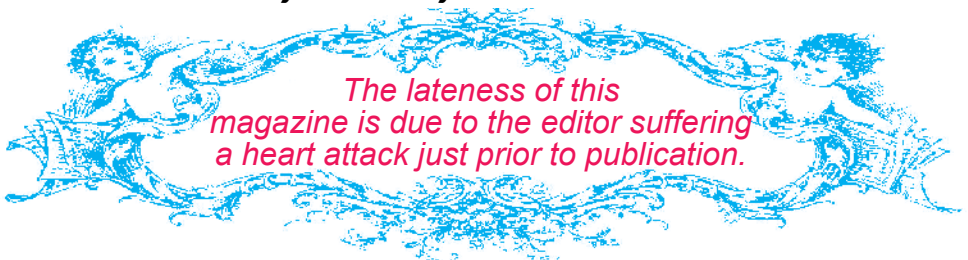
Whatever, the Bocksbeutel is fiercely defended and is now protected by European Law. In Germany it can only be used for quality wines from Franconia, Badisches Frankenland and around Baden-Baden. However, the Franconians have had to accept that it can be used in other parts of Europe – by Portuguese rosé producers for example...just think Mateus !



Should you wish to explore the actual contents of a Bocksbeutel our York member, Martin Bayne, runs Harlequin Wines and specialises in Frankenwein. For more information visit:- [www.harlequinwines.co.uk](http://www.harlequinwines.co.uk) or telephone (01904) 489217.



A label from one of Martin's older bottles ?



*The lateness of this magazine is due to the editor suffering a heart attack just prior to publication.*

## Bingley Section Report

### 4<sup>th</sup> July

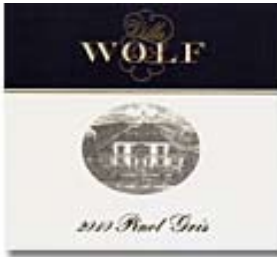
Our Independence Day tasting was marked with pizzazz by Dick Newson and Ben Tierney. The room was hung with American flags, American music played in the background whilst a Harley Davidson motor bike was propped in the corner! Finally, clips from the film "Sideways" were shown on the screen.



It was a pity about some of the wines. "Nondescript, atypical, fishy, burnt rubber, sweaty socks" were some of the more complimentary remarks! Two bottles, out of the eight we tasted, were considered acceptable – the 2007 Marmesa Cabrillo Peak Pinot Noir from the Santa Lucia Highlands AVA in Monterey County (£12.77) and 2008 Qupé Syrah, Central Coast AVA (£16.95) – both in California.

However, all was not doom and gloom as an amusing and knowledgeable presentation gave us a fun-filled evening.

### September



This time we took a trip down the Danube with wines from Germany, Austria, Hungary, Slovenia and Bulgaria. All the bottles were sourced from local supermarkets.

The Villa Wolf Pinot Gris was thought to be worth more than £4.99 and even the Bulgarian was deemed adequate for the barbecue! The rest were superb. Thanks to the three ladies who ran the evening.

*Peter sent me the tasting sheet which was both intriguing and mouth-watering. Among the nine wines tasted were an Austrian Grüner Veltliner from Domäne Wachau, a Hungarian Nagyréde Estates Pinot Grigio, a Puklavic & Friends Sauvignon Blanc from Slovenia finishing with a Tokaji Aszú.*

### October

This month's tasting event was cancelled due to lack of support.

**Peter Clayton**



## Caistor Section Report

### July

July is the month for our summer Lunch, although disappointing that a visit to a very local fledgling vineyard was cancelled at the last minute, a super day was enjoyed by all at the home of the current Chairman. Members present bringing food and wine to complement a perfect hot summer's day.

*Was it Summerhouse Vineyard at Skelbrooke/Doncaster?*

### September



Caistor member Ray Lee presented Italian wines to start our autumn programme after our summer recess. Welcoming YGOS Chairman Nigel Green and past Chair Hazel Hart, we were charged with the task of allocating values for appearance, aroma, taste and overall impact.

We tasted three whites - a fruity Isonzo del Friuli Friulano DOC, Luisa 2010, more full bodied Roero Arneis DOCG Malvira 2009 and a zingy Greco di Tufo DOCG, Lava 2010. Followed by three very well received reds – Brunello di Montalcino DOCG Castello Banfi 2005, Barolo DOCG Ciabot Berton 2005 and Costasera Amarone DOCG Masi 2007.

The reds generally, were better received than the whites, all costing in excess of £25, the Amarone getting rave reviews. As for the scoring, it became obvious that the more you drink, the more generous you become. (Funny that!). A well presented and sense provoking meeting, tasting unfamiliar grape varieties, with an appropriate Spaghetti Bolognese to round off the night.

### October

There was a bumper attendance for Richard Goodacre's presentation. He chose as his topic "New Wave Spain" and had sourced seven quality wines each of which found their supporters.

Highlights included a lightly oaked white – 2009 Louro do Bolo, Godello and a red 2006 El Puño, Garnacha. These provided a real touch of class. Another wine, 2006 Dominio de Tares "Baltos" drew a deal of comment in that it was a blend of seven different grape varieties.

As is the norm with this speaker the background knowledge was first rate especially for those wines produced under the "New Wave Spain" umbrella.

All in all this proved to be an excellent evening!

### **Kay Rothery**

## **Harrogate Section Report**

### **July**

For our July tasting, Robert Rusby of the Hallamshire Wine Shipping Company talked to us about the wines of South West France, with a focus on the Languedoc. All the wines he showed us were new to most of us, and demonstrated the huge variety of styles available across this region. We began with Domaine de Papolle Tradition 2010, an interesting Vin de Pays des Côtes de Gascogne, composed of Ugni Blanc, Colombard and Gros Manseng – ideal as a summer apéritif. Next, the Domaine les Terrasses de Gabrielle 2008, a Saint-Chinian Blanc blend of Roussanne and Grenache Blanc, was soft and buttery. The reds included a Corbières, a Saint-Chinian Rouge, and the charmingly named Coteaux du Languedoc ‘La Clape Les Ausines’ 2001 from Château Laquirou. This rich, robust blend of Syrah, Grenache, Carignan and Mourvèdre, nicely mature, provided a satisfyingly complex conclusion to the evening.

### **August**

In August, we took a fresh look at the wines of Chile and Argentina through the eyes of a real expert – Miles Corish of Bowland Forest Vintners. Miles is very close to completing all the Master of Wine tasting and theory exams, so he’s well qualified to give us some fascinating insights into what’s new in these countries. We began with a Mendoza Torrontés, which we learnt can be very patchy in quality. The Alta Vista 2010 we tried was light yet with good lychees and peach character – lovely to quaff by itself. Then the Amayna Sauvignon Blanc 2009 from Chile’s Leyda Valley and the Duetto Chardonnay 2010 from the Casablanca Valley showed how some of this country’s producers are taming the excessive ripeness we often experience, resulting in two elegant, interesting wines. The reds were good examples of Chilean Cabernet Sauvignon and Carmenère, and an Argentinean Malbec. The latter, the Viña Cobos Felino Malbec 2009 was for many the highlight, with its pronounced dark fruit flavours, balanced by subtle oak and soft tannins.

### **October**

After our September break, we reconvened for an entertaining October tasting with James Long of Corney & Barrow. Always popular, James presented a range of wine ideas for the festive season, complete with his usual stock of amusing anecdotes. A pink Prosecco – Le Colture, a blend of Chardonnay and Merlot – made a refreshing, and affordable, change to Champagne. Then we tasted a pleasantly spicy 2010 Fiano, Masseria Bianca, from Puglia, followed by the excellent value 2010 Mont de Joie Sauvignon Blanc from Henri Bourgeois in the Loire. James described the next white – a 2008 Bourgogne Chardonnay from Domaine Thierry & Pascale Matrot – as ‘declassified Meursault’, and most of us agreed it was excellent for £13.95.

We also tasted four reds, from France, California, Argentina and Chile. The 2009 Carmel Road Pinot Noir from Monterey was a nice, strawberry-ish example. By contrast, the 2009 Petit Verdot, Ruca Malen from Mendoza was by far the deepest, darkest wine (in both colour and flavour) we'd tried as a group for a long time. All in all, James gave us a variety that offered 'something for everyone' – which, as usual, earned him quite a few orders!

### **Future programme**

8 <sup>th</sup> November	Paul Tate-Smith of Derventio, Malton (Tate Smith)
6 <sup>th</sup> December	Festive supper
10 <sup>th</sup> January	John Hattam and Andy Clark of HC Wines
14 <sup>th</sup> February	Janet Guest of Louis Latour
13 <sup>th</sup> March	Mike Perry of Nidderdale Fine Wines

**Tony Gamble**

### *Wine Making in the 1870's*



*A scene in Pola, c. 1875. Pola was then a part of the Austrian Empire. Now it's Paula in Istrian Croatia and wine making methods have changed!*

## Hull Section Report

All that has been received from Hull is this menu card!  
Stop Press! 24 hours after the deadline had expired I received reports for four months all lumped together! Oh joy, oh rapture! Was this a contributory cause of my recent heart attack? Does anyone out there fancy editing this magazine?

### HULL SOMMELIERS SUMMER PARTY JULY 3<sup>rd</sup> 2011



#### CANAPE

*Asparagus Mousse with Ham & Red Onion Salad*

#### STARTER

*Double Baked Cheese Souffles with Celery & Apple Salad*

#### FISH

*Lobster Pathivier*

*Pea, Tarragon & Cream Cheese Pathivier (V)*

#### MAIN

*Rolled Shoulder of Lamb with Gremolata Gravy  
Homemade Mint Jelly, Gratin Dauphinoise & Green Vegetables*

*Ricotta, Goats Cheese & Cherry Tomato Cannelloni (V)*

#### DESSERT

*Orange & Pomegranate Cake, White & Dark Chocolate Cardomen Tart  
Homemade Vanilla Ice cream & Beaumes-de-Venise Jelly*

#### CHEESE PLATE



*Cheese Board, Biscuit Selection  
Celery, Black & Green Grapes  
Onion Marmalade*

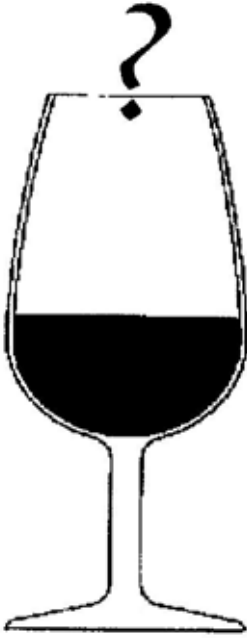
#### BEVERAGES

*Coffee or Tea (Self Service)*

*Accompanied by Mini Eclairs filled with Crème Patisserie & Drizzled with  
Grand Marnier Chocolate Sauce*

## Wine Quiz Number 10

The answers to the questions set in edition no. 40 of this magazine were as follows:-



A (1) To the right of the picture bottles are received neck down having passed through a freezing solution to freeze the sediment above the cork. The disgorger removes the cork or crown cap and the pellet of sediment in the hooded gadget to his right (2) The bottle then goes to a filling machine to replace the missing wine and add the amount of sweetness required (3) The corking punch (4) Finally the bottles are shaken to make sure that the newly introduced wine is properly blended with the old before being placed in cases.



B The initials RM = Récoltant-Manipulant or "Growers' own Champagne" whilst MA = Marque d' Acheteur a "Buyers-own-Brand" name owned by the purchaser, such as a restaurant, supermarket or wine merchant.

C They are resting at a neck-first, downward angle in their wooden pupitres to let the sediment slowly collect beneath the cork ready for disgorgement.

D These deep, Roman chalk pits are found in Rheims.

E The odd one out is Pinot Gris. The other three are used for the production of Champagne.

## Questions for Wine Quiz Number 10 (and possibly the last-such)

For this final teaser we are considering the wines of Portugal.

- A** The origin of Port dates back to the C17th and it was named after the city of ..... from which it was, (with Vila Nova de Gaia) and still is, shipped.
- B** The main town of Portugal's Dão Region is Viseu. Which famous painter was born there? His face and name appears on some labels.
- C** The date on a bottle of vintage Port indicates:-  
(a) a great year. (b) That the wine had been kept in wood since the vintage. (c) The shippers had declared that year to be better than most and bottled the wine for laying down. (d) The year beyond which it should not be kept.
- D** Where in Portugal do the vines actually grow in sand on the beach?
- E** Most Port is kept in wood until it is deemed ready to bottle. What is the preferred wood?
- F** What exactly is a Quinta?
- G** What exactly is a 'Lodge'? The Portuguese themselves tend to use the term 'Armazém'.
- H** In which region of Portugal does Sir Cliff Richards own a vineyard?
- I** Which is the driest of the four styles of Madeira?
- J** Which is the sweetest Madeira?

*All, if any, answers should be addressed to the Editor. Come on – call yourselves Sommeliers? A proper, real-life Sommelier would know most of these!*

*The winner of wine quiz number 9 was Jack Hydes of the Caistor Section.*



## The Hull Section Reports

### July

There was a clever chap who once said that, “summer’s lease has all too short a date”. If he was right, then what better way can there be to celebrate this brief transit than an afternoon garden party especially one at the Goxhill home of section member Clare Giles who catered most magnificently for a throng which included members from several other sections. Favourite drink of the day was the Carmel Road Pinot Noir 2009. It had flavours of black cherry and warm spice with a smooth finish. Other wines, too numerous to mention, flowed freely and a marvellous time was had by all.

### August

To reciprocate previous favours, the Hull section was joined by members of the local Rotary club who share our venue. Our speaker for the evening was John Hatton of HC Wines, flying solo as his colleague, Andy, was away on holiday, on the theme of “Around the World in Eight Wines”. John had been briefed to expect an audience with a mixed experience of wines and his presentation was both informative and amusing, being well appreciated by all those present. Our guests were especially impressed with the value for money of many of the offerings notably the Pico Mas Sauvignon Blanc, which was tremendously quaffable for a fiver and the Vega del Castillon “Flamarique” Garnacha/Temprenillo 2009 punching well above its weight at just over seven pounds.

### September

The challenge in describing our September meeting is where to begin? We were addressed with effervescent enthusiasm by Guy Cliffe of Maison Marques who brought twelve wines to be tasted and given enough space I would happily commend them all. When you start with Louis Roederer Brut Premier the danger may be peaking too early, it may be non vintage but it is splendidly redolent of apples and toasted almonds. At £12 a bottle we were thrilled by the Domaine Faiveley Bourgogne Chardonnay 2009, lightly oaked with a flowery scent and a flavour that “hangs in there”. My favourite red from the evening was the Ramos Pinto Duas Quintas Reserva 2008 which in my notes I described as “port-light” due to its depth of ruby colour and deep rich flavours, one I suspect for keeping a while yet.

### October

We were delighted to welcome Frederic Monnery to present a selection of wines from Louis Jadot whose company by-line is “The Very Essence of Burgundy”, it transpired that, in this respect, we were not to be disappointed. Find of the night for me was the Marsannay Domaine 2009, a rich golden colour, a nose of sweet fruit and a buttery rich flavour. The reds, at least for me, fared less well on this occasion. Frederic was knowledgeable and spoke with immense passion.

**Stephen Hussey**

## Leeds Section Report

### July



On July 11<sup>th</sup> our meeting took the form of a cruise on the Kirkstall Fly Boat on the Leeds-Liverpool canal and river Aire. We tasted six wines, all introduced by members. We started with Sumarroca Reserve Cava, a fresh appley fizz deemed good value at £7.50. Valerie Carr presented a lovely Picpoul de Pinet bought recently for circa £3 on a trip to France. I think she is kicking herself for not bringing back lots of it. This was followed by Casillero del Diablo Chardonnay from the ever reliable Concha y Toro, presented by Lou Walmsley.

The first red was a Jane Hunter N.Z. Pinot Noir brought along by Terry Hanson, lovely wine and a good price of just under £10. Next was David Ward with a Barossa wine called Joanna 100, a mix of Cabernet Sauvignon, Merlot and Shiraz, a delightful wine. Finally a Portuguese blockbuster called Crasto from Molly Eastwood.

All the presenters did a great job, the weather was fine, the buffet meal excellent, no-one fell in and the scenery was wonderful. (If you have not already booked your holidays, forget Venice – think Leeds – Liverpool canal).

### August

On Sunday August 7<sup>th</sup> we held a picnic at the Chairman's home. It was a typically glorious English summer afternoon (i.e. hurling it down) but were we discouraged? Not a bit. We gathered in the gazebo and the house, shared lots of lovely food that everyone had brought along, preceded by Nicholas Feuillatte 2004 vintage Champagne.

Amazingly as the afternoon progressed the sun appeared and we were able to spill out (literally in some cases) into the garden. We had a guess the mystery wine competition and it is actually a mystery who won it as the prize still languishes here along with lots of coats, plates and dishes etc. In my view, a reasonable sign of a good afternoon.

### October

On October 10<sup>th</sup> we met at The Bingley Arms, Bardsey (the oldest pub in England) for a tasting of Craggy Range and Wild Rock wines from New Zealand.

Our speaker was scheduled to be the wine maker Warren Adamson but unfortunately Warren had to return to New Zealand due to the death of his father. However one of our members, Janet Guest (Regional Sales Manager for Louis Latour Agencies) stepped into the breach and gave a superb presentation.

We commenced with Otago Station Riesling, lime and hints of petrol with some residual sugar, a lovely apéritif. We then had two Sauvignon Blancs. The Infamous Goose from Marlborough was superb and the oaked Te Muna Road Vineyard from Martinborough, was another good wine but my preference was the Goose. The final white was Kidnappers Chardonnay from Hawkes Bay which although oaked had great freshness and acidity.

The first red, Te Muna Road, Pinot Noir 2009 from Martinborough was greeted with huge approval by our members. Silky, beautifully balanced classic pinot circa £22 but you would pay more for this quality in Burgundy. We then had Gravel Pit Road and Te Kahu, both from Hawkes Bay - both were good examples of Bordeaux varietals. We finished with Gimblett Gravels Syrah 2009. This was a beautiful wine with cellaring potential of some ten years. A great tasting.

### **Leeds Section Future Programme**

- |                              |   |   |
|------------------------------|---|---|
| November 14 <sup>th</sup>    | - | James Long – Festive Wines                      |
| December 12 <sup>th</sup>    | - | Christmas Dinner – Abi Amos - Argentinian Wines |
| January 9 <sup>th</sup> 2012 | - | James First of Eden Fine Wines – Italian Wines  |
| February 13 <sup>th</sup>    | - | Robert Hout – subject to be arranged            |
| March 12 <sup>th</sup>       | - | Tim Hartley - Saint-Émilion                     |
| April 9 <sup>th</sup>        | - | Eduardo Caballero of Viu Manent.- Chile         |

### **Jack Hesketh**

#### Vino Amore



## Scarborough Section Report

**4<sup>th</sup> July**



Roberts & Speight arranged a tasting for us by Delphine Martino - a very nice French lady who works for Wente Vineyards in California ([www.wentevineyards.com](http://www.wentevineyards.com)).

Apparently they were founded in 1883 by

C.H.Wente and have been family owned ever since. The tasting coincided with Independence Day, hence the American wine. Our Chairman Linda had also decked the place out with American flags and bunting and many of our members dressed the part as well. You can imagine we had a good night which was rounded off by an American grill.

As for the wines themselves, in price from £9.44 to £19.79 a bottle but they are fairly priced. I'm not going any particular wine - it's one of those which produces consistently good wine you like best will simply depend on your own personal preference.



they ranged - not cheap to recommend vineyards and which one

**Martin Fozard**

**September**



This tasting didn't get off to a very auspicious start! We expected a German evening presented by Wine Schoppen but it turned out to be from Barrels and Bottles of Chesterfield. The friendly young gentleman presenter, Matt Thompson and his charming companion Gaynor Knowles, had only been briefed for the job a week before and finally the tasting sheet was headed "Scarborough Wine Society"!

But what a wonderful evening it turned out to be.

Our Jägerschnitzel and Pommes Frites supper was washed down with a Mosel Dornfelder then, as soon as we sipped the first white wine, a 2009 Freiherr von Schleinitz Riesling Trocken from the same producer, our perceptions changed and you could sense the mood of appreciation in the room. It just kept getting better as we progressed to a von Schleinitz Riesing Kabinett, to a Riesling Spätlese, and an Auslese. These wines of Konrad Hähn, the owner of the von Schleinitz estate in Kobern, were so well balanced with loads of fruit extract, lively acidity and a long finish that they couldn't fail to please.

At this stage we moved, briefly, down south to Baden for a 2002 Durbacher Schloß Grohl Klingelberger Riesling Auslese Trocken. There were delicate flavours of green apples, herbs with a backbone of minerality which made it a winner but at £35 maybe this was to be expected?

Matt finished with a rather unusual offering – a von Schleninitz Spätburgunder Rosé – still from the Mosel! What a way to end things! I feel sure we'll be seeing them again in the not too far distant future.

Do visit:- [www.barrelsandbottles.co.uk](http://www.barrelsandbottles.co.uk)

## October

# LIBERTY WINES

Andy Taylor, Liberty Wines' northern representative, was due to come down from Durham to present some Chilean wines for us to taste but flu put an end to this scheme! Howard rushed over to Roberts & Speight in Beverley returning with an assortment of Argentinian and Chilean bottles. Then Linda had to make some hasty notes in order to present them to us that evening.

In spite of the problems the tasting went very well and was enjoyed by all. In coping with such last-minute circumstances Howard and Linda are to be congratulated (but is it the threat of such disasters that takes Linda far away from us and so often? No! It's the sun you idiot!)

The first white – a Finca La Linda (our Chairman insists it's nothing to do with her) Viognier wasn't well received but the following Torrontés, from Salta Province in the north of Argentina, was stunning. It was a light white but the perfumed aroma on the nose was followed by a spicy palate with natural acidity. Someone was heard to murmur, "Ah! Argentinian Gewürztraminer". A Chardonnay/Viognier from Torres in Chile was the final white. Anything from this illustrious House is always worth investigating. Chardonnay made the largest contribution (88%) to this blend but the small amount of Viognier together with new casks of Nevers oak and allowing the wine to age for eight months on the lees made all the difference. This was a supercharged model!

A red Finca La Linda Malbec proved to be the best value bottle of the evening (£7.99). Although it's possible to find cheaper supermarket versions this one had a touch of class. Made from thirty year old vines thriving at a dizzy 960m above sea level there was a concentration of fruit and flavour hard to find in this price band.

Maybe Luigi Bosca's Viognier didn't quite hit the spot but his 2009 Pinot Noir Reserva certainly did. It could well take a few more years in the cellar but the signs of potential for growing ever greater were there. Many members loved it and why not? Old vines and another elevated vineyard gave it a splendid depth of flavour.

We ended with a 2007 Merlot Reserva which had been matured in French oak for twelve months and was fine but should have, in my humble opinion, appeared before number five. The Pinot was the wrong act to follow.

## **Tony Fox**

*News Flash: Tate-Smith's Derventio Wines (Malton) have a new web site :- [www.derventiowines.co.uk](http://www.derventiowines.co.uk)*



## Sheffield Section Report

### June

#### Chardonnay and Shiraz - Barry Starmore

Some of us bumped into Barry on the train to the London International Wine Fair. We had all been looking forward to hearing from him again. The first Chardonnay he showed us was a Maiden Flight, from Cono Sur by Adolfo Hurtado, (regarded as somewhat of a maverick), based in Casablanca Valley, Chile. There is adequate rain, so this is honeyed and smooth. (the 2008 costs £10.25) Next, we sampled a Rustenberg – unwooded, from Stellenbosch. It was a contrast, due in part to irrigation, which provides denser peach tones. It's good. A young one from 2010 this time. it's also £10.+

From Carcassonne the following Chardonnay was a Marquis de Pennautier. Hand-picked, with minimum intervention and matured in new barrels, there was a lasting juiciness. Finally and from Waipara springs NZ we sampled a boutique vineyard product which had length and zest. Shiraz next and the first wine was a 2008 Domaine Les Yeuses from route de Marseillan near Meze. It had slight astringency on the nose, softened by nine months in new oak. It was big, full and juicy( £10.50). Again named Maiden Flight, a 2007 Reserva Shiraz followed - this time from Colchagua Valley. It starts in stainless then 18 months oak it then rests 1 month. The result is that it's all soft and gentle. From Wente vineyards, Shorthorn Canyon, we sampled a Shiraz whose must had been twice pumped over the cap of skins. it's classy, subtle and yet still only £9.95. We moved to Wakefield estate, Clare valley, Auburn (Oz!) for the finale. A 2008 had vanilla and a smooth finish. Handpicked, it again exhibited the extraction gained from pumping.

Well done, Barry. We all wish you all the best in your next venture.

#### Annual Dinner, Waterton Park, Wakefield

We enjoyed pleasant, light evening weather for our second visit to Waterton Park Golf club for the annual dinner held on the 20<sup>th</sup> of June. The wine, the food and of course most of all the excellent company made for a very enjoyable evening overlooking beautiful scenery.

It was much nicer enjoying the sunshine than tramping through snow in midwinter, as we have for some previous annual events! Our thanks go to Janet Morris and Pat Lindley for organising the event and to Philip Laming and Michael France for sourcing wines.

### September      Kendall-Jackson versus Cambria, California.

Kendall-Jackson have built up a portfolio of twenty five international vineyards in Chile, Bordeaux and Tuscany as well as in California. Cambria estates are owned separately by a K-J family member.

Master Sommelier with Kendall-Jackson, Dimitri Mesnards, presented first a K-J Sauvignon Blanc with 6% Sémillon. It had a soft peach nose as well as good balanced acidity. A quarter of the wine had been aged in oak with the remainder blended later, resulting in crispness. K-J have invested in French oak because of its

consistent quality, a benefit of often criticised bureaucracy. Then a K-J Chardonnay with a fabulous green nose and a soft/ peach, juicy palate was compared with a Cambrian Chardonnay – much sharper vegetal aromas but juicy and good made from 100% Santa Barbara grapes growing inland but with east/ west mountains, keeping the vineyards cool in the morning where mist can go in twenty minutes. A comparison of two Pinot Noirs started with a K-J displaying a more distinct nose than most and as well as more body - 36% Santa Barbara grapes but balanced with 1% Syrah from northern vineyards. The Cambria product - gentle nose, sweeter than European generics - it was from Santa Barbara again. Something different followed, a K-J Syrah. For this grape variety it seemed a gentle nose but with more blackcurrant than one might expect. Full fruit. Different in a positive way! The Cambria products all defied convention. Finally, a K-J Cabernet Sauvignon. evinced a dense nose and plenty of body. It contained 70% of grapes from Sonoma County (harsher, more European) with the balance coming mainly from the Napa Valley (sweeter, softer) . Brilliant tasting! Many thanks to Dimitri and [ed.liddell@fells.co.uk](mailto:ed.liddell@fells.co.uk)

## October

### Czerwick of Brighthouse

Having enjoyed presentations by international cheese specialists and wine merchants Czerwick on a couple of previous enjoyable occasions, we finally welcomed them again after a series of cancellations.

The team came in force, led by Martin Holmes. Cyriaque Lajoinnie, representing Peter Lehman Wines, started with an unoaked Chardonnay which would have defeated most at a blind tasting but proved enjoyable. John Murphy, complete with Cheese diploma, provided unpasteurised Caerphilly to accompany this. It was delightful.

Next came a Riesling named after Lehman winemaker (Andrew) Wigan. A 2005, this was sharp - green limes (?) with nice acidity and a match for the Fourme J'Ambert blue cheese.

A red was next, 2009 unoaked Cabernet/ Merlot, soft and quaffable and set this time against English ewe's milk cheese. Crumbly and gentle while flavoursome. This was followed by a 2008 Shiraz which had spent thirty-six months in 500 litre oak casks. Full of upfront spices it was tasted with Gruyère, itself cave-aged for 18 months. The cheese was powerful, rich and exhibited naturally crystallising salt.



Rounding off , we ended with Skillogalee Liqueur Muscat by Dave Palmer from Clare Valley. This was tasted with Coronation Street character Martin Platt's "Smelly H'aporth".

The wines and cheeses were as interesting as on previous visits, but on this occasion not as plentiful or numerous. Reflecting earlier reluctance/ cancellations?

**Malcolm Symonds**

## Whitby Section Report

### June



We enjoyed an excellent evening of wine and food at The Vinyard in Whitby, where we were entertained and informed by Richard Goodacre. Wines had been chosen to complement the menu. We began with an apéritif - Crémant de Loire from Langlois-Château, fruity and fairly soft in comparison with most blended sparklers. To accompany the starter a delicious Savennières Clos de Coulaïne 2009 from Pierre Bise and a startling Château Cantelys 2007 A.C. Pessac-Leognan which reminded this taster of Château Musar Blanc. A lemon sorbet was enjoyed with Moscato d'Asti

'Cascinetta Vietti' 2010.

Then to the main course of lamb with Santenay 1er Cru 2006 'Grand Clos Rousseau' and the well-known Château Beaumont 2004. These were very different wines, the Santenay quite light and of very good quality, the Beaumont considerably more tannic and heavier.

Pudding was accompanied by a Rivesaltes Ambré 1985 'Arnaud de Villeneuve', sweet but not cloying and excellent quality. We just about had room to taste a Noval 10 year old Tawny Port with cheese and biscuits. A truly splendid evening was greatly enjoyed thanks to inspired wine choices by Richard.

**Richard Evans**

### July

Taking over a restaurant in Whitby during July and August is not usually an option, hence this month's meeting was held at the home of Helen and Malcolm Lloyd. Their home in Sandsend stands in a magnificent location on the edge of the cliff with stunning views over the ocean and distant Whitby.

Helen catered for us royally and member George Campbell sourced the wine for us during his recent trip to Bordeaux. Canapés were served on the terrace with a Lillet Rouge, a Bordelais Apéritif, before inclement weather set in and we retreated to the dining table.

Our starter was fish, the staple diet of Whitby members, and the stuffed fillet of whiting was delightful. The starter was accompanied by a Château Penin Bordeaux Blanc from the Entre-deux-Mers and a Les Hauts de Smith rosé being the 2<sup>nd</sup> wine of Smith-Haut-Lafitte, the quality was assured. Three reds partnered our roast lamb, a light fruity Clairnet from Château Penin, and Ailes de Paloumey (a Cabernet Sauvignon/Merlot blend from the excellent 2005 vintage) and a Château Beau-Site from the 2003 vintage, which was fleshy, elegant and an ideal accompaniment for the meat.

A lime meringue roulade with strawberries followed by Bordeaux macaroons concluded the festivities, washed down with a most appropriate Château de Cros 2006 Loupiac, a blend of Sémillon, Sauvignon Blanc and Muscadelle. Many thanks Helen, Malcolm and George.



## August



Our August meeting, which was held at the home of Val and William Uppington, was extremely well supported. Our speaker on this occasion was Chris Mooney from John E. Fells and Sons Ltd., who supplied us with a selection of wines from South America. The wines were accompanied by our usual three course meal, very ably provided by an outside caterer who tailored her menu to the wines. Our welcome wine was a Pinot Noir Brut and this was followed by a Coleccion Roble Chardonnay and a Chakkana Torrontés, accompanied by a selection of canapés. Our next wine proved to be the star of the evening, a Santa Digna Rosé 2010, very keenly priced and quite a revelation.

Our main course was a mouth-watering Mexican beef with chocolate, chilli and rum and this was served with a Trapiche Broquel Malbec 2008 and an Escudo Rojo 2008. Our dessert was a Mexican cheese cake which was partnered with a Vendimia Tardia Riesling 2008. A wonderful evening all round.

**Andrea Green**

## September

A large group of members and guests from York and Scarborough, as well as Whitby members, enjoyed an entertaining evening presided over by James Long from Corney & Barrow. Their house Blanc de Blancs Vin de Savoie was served as a welcome: a soft easy-drinking sparkler.

Three whites accompanied the seafood starter, Fiano IGT Salento with a good balance of fruit and acidity, a Chardonnay 'Les Grenadiers' from the Côtes de Thongue which was food-friendly and a good everyday white but the Menetou-Salon 'Le Clos du Pressoir' from Joseph Mellot was in a league of its own - very mineral and distinctive, a truly fine wine and reasonably priced at around £13 retail.

Then came two reds for the main course, Heywood Shiraz from S.E. Australia – typically soft and very fruity, and a Californian Pinot Noir from Carmel Road, a heady wine very dark colour and made for early drinking. Interestingly it has one per cent Chardonnay added. We finished with Château Septy Monbazillac, a good dessert wine with an unctuous bouquet. Throughout Mr. Long entertained the party with sparkling anecdotes and ensured a memorable evening

**Richard Evans**

## October

Our October meeting was held at Sanders Yard, our first visit for a couple of years. Our speaker on this occasion was Mel Marshall of Calder Wine Appreciation, who presented us with a selection of Spanish wines. Our welcome wine was a Cava Blancher Brut Especial, which was well liked by all and our "spare bottle" was avidly consumed.

This was followed by two whites and three reds to accompany a three course Spanish meal prepared by the restaurant, who entered into the spirit of the occasion by going to the trouble of providing us with napkins with a Spanish scene on them - which was a very nice touch.

Our dessert was accompanied by a Bodegas Camilo Castilla 'Goya', which our members generally described as "gorgeous". This proved to be a very nice evening all round and in particular our members commented that all the wines were very good with not a poor one amongst them.

**Andrea Green**

**Seen on the window of a wine shop, Le Caveau de la Tour de L'Isle-sur-la-Sorge, Provence:-**

«Allez vieux fous, Allez apprendre a boire  
Ou est savant quand ou sait boire  
Qui ne sait boire ne sait rien!»

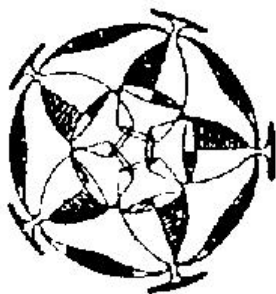
**The translation might be :-**

Go on old fools, go and learn to drink  
He who knows how to drink is erudite.  
He who doesn't know how to drink knows nothing!

**Nicolas Boileau (1636 -1711)**

**Val Carr (Leeds)**

**Annual General Meeting**



Under the terms of the Constitution of the Yorkshire Guild of Sommeliers, notice is hereby given that the 2012 Annual General Meeting of the Yorkshire Guild of Sommeliers will be held at the Monk Bar Hotel, St. Maurice's Road, York, YO31 7JA on the 26th April 2012, commencing at 7.00 p.m."

## York Section Report

### July



For our July event we were blessed by a wonderful C16<sup>th</sup> Tithe Barn venue in Nether Poppleton, fine weather, delicious food, seven premium New Zealand wines from Central Otago's award winning Domain Road Vineyard and delightful owners, Græme and

Gillian Crosbie. See [www.domainroad.co.nz](http://www.domainroad.co.nz)

As an apéritif we enjoyed a quality, dry style 2010 rosé with a creamy texture and red berry/stone fruit flavour.

The three whites were all in a dry/off-dry style. First we tasted a 2010 Sauvignon Blanc packed with an attractive tropical fruit aroma, mouth filling flavour and creamy texture on the finish. This was followed by a first harvest 2008 Riesling which showed great potential.

A real star of the whites was the 2010 Pinot Gris, with a beautiful nose of pears, apples, tropical fruit and a long finish on the palate. This was worth saving for the starter - a pear and date salad with a stilton dressing and roast walnuts.

We then moved on to a vertical tasting of three outstanding Pinot Noirs from 2007, 2008 & 2009 ranging from deep to light crimson in colour, red and dark fruits on the nose, soft, fine grained tannins with good length and body on the palate.

The full-bodied six gold medal winning second vintage 2007, was a firm favourite with a spicy finish. It was unsurprisingly out of stock, so we savoured every sip with the Beef Bourguignon main course which followed!

*The internationally respected Decanter magazine has released its 2011 awards, and the Domain Road Vineyard 2009 Pinot Noir has been awarded the regional trophy, one of its highest accolades.*

### September



For our September event we were treated to a fine evening in the splendid dining room of Castlegate House - a Georgian Palladian style Grade 1 listed building and Masonic home - nine outstanding Argentinian wines - presented by Graham Coverdale of House of Townend - followed by a delicious meal.

On arrival we tasted a fine Trivento Extra Brut from the Tupungato region with a pineapple and citrus nose and flavour. Graham included two excellent entry level wines at £5.99 per bottle from Las Manitos: a sweet and fresh 2010 Chardonnay/Torrontés with gravelly, clean direct flavours, and a vibrant, spicy deep ruby red 2010 Shiraz Malbec with smooth, supple tannins.

In between we had a wonderful Crios de Susana Balbo Torrontés from

the Cafayate region which produces the finest wines from this signature Argentine grape: almost Muscat and Gewürztraminer rolled into one.

There were undoubtedly three Malbec stars of the evening from Mendel wines, all made with meticulous care and attention by Roberto de la Mota: a deep, dark cherry Lunta Malbec earning 90 points from Robert Parker; a vibrant red coloured 2007 "Unus" Cabernet Malbec; and an amazing, flagship finale of a deep purple-red 2006 Finca Remota with a great body and structure.

Whilst we could only dream of living in a country with 320 days of sun and eight to ten inches of rain per year, we could savour the success of this climate on every remaining mouthful of the full-bodied reds with the steak chasseur which followed the tasting.

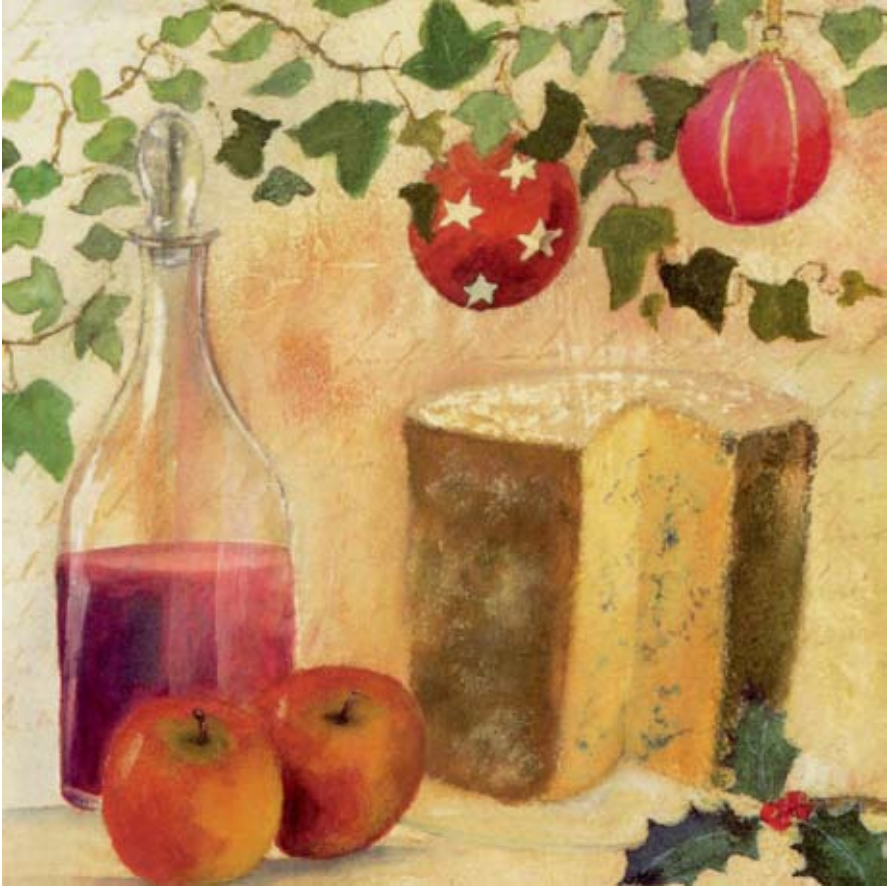
**Jason Valentine**

### *A Time to Make Wine and be Merry.*

October from one of the C16th twelve paintings on the famous clock in Münster Cathedral, Westphalia/Germany. Each one depicts a traditional agricultural activity associated with that particular month.



Port and Stilton.  
a watercolour by Michael Clark © 1996.



*To all our readers let The Yorkshire Sommelier be the first to wish you a Happy Christmas ! We hope you and your Section have many good tastings in 2012 !*

- *All text in Chancery Cursive is by the Editor, who takes responsibility for any errors, omissions or opinions contained therein.*
- *Text in Arial is attributed to the various authors.*