2025 AWS in Detroit Wine Tastings

**February 23, 2025**

**A close up of a bunch of grapes

Description automatically generatedWho Put the “Beau” in Beau-bo-bo-jolais?**

***(Answer: Gamay Noir!)***

**Elaine and Chris’ Home**

This month it’s all about Gamay Noir grapes. We’ve got wine from various parts of the Beaujolais region, and a ringer just for fun!   
**Let us know if you would like to be our guest for dinner.**

The Wines: Apéritif: Domaine Franck Besson Rosé Granit Brut (Juliénas)

Louis Jadot Beaujolais-Villages 2022

Clos de Mez La Dot Fleurie 2020

Château Thivin Côte de Brouilly 2022

Maison L’Envoyé Morgon Côte du Py 2020

Bulliat Moulin-à-Vent 2015

and one more!

What happened?

A small group tasted the wines at the Fischer/Pearson home. It was perfect for lots of lively conversation. Once all the wines had been tasted, we had a dinner of Lamb and Polenta Lasagna, Caesar Salad and chocolate cake. The clear winners among the wines (using the Brian Geraghty measure of which bottles were empty first) were the Fleurie and the Moulin-à-Vent. The Moulin-à-Vent especially was good with the Lamb.

Make sure to view the detailed tasting notes that Elaine put together for this event. Amazing as usual.

**March 16, 2025**

**SELECT PINOT NOIR FROM THE US AND THE WORLD**

**Rick & Julie Ganfield**

**Pinot noir wines are among the most popular in the world. Joel L. Fleishman of**[***Vanity Fair***](https://en.wikipedia.org/wiki/Vanity_Fair_(magazine))**describes them as "the most romantic of wines, with so voluptuous a perfume, so sweet an edge, and so powerful a punch that, like falling in love, they make the blood run hot and the soul wax embarrassingly poetic".**[**Master Sommelier**](https://en.wikipedia.org/wiki/Master_Sommelier)[**Madeline Triffon**](https://en.wikipedia.org/wiki/Madeline_Triffon)**calls them "sex in a glass". Pinot noir's home is France's**[**Burgundy**](https://en.wikipedia.org/wiki/Burgundy)**region, particularly**[**Côte-d'Or**](https://en.wikipedia.org/wiki/C%C3%B4te-d%27Or)**. So we will begin there and discover how the other styles have evolved and compare.**

**The Wines:**

**Aperitif –Lucien Albrecht Cremant D’Alsace Brut Rose –France**

**Joseph Drouhin Gevery- Chambertin Pinot Noir -France**

**Testify Pinot Noir – New Zealand**

**Friedrich Becker Family Pinot Noir –Pfalz Germany**

**Roserock Drouhin Pinot Noir – Eola-Amity Hills Oregon**

**Denison Cellars Pinot Noir – Willamette Valley Oregon**

**Belle Glos Las Alturas Pinot Noir - Santa Lucia Highlands Monterey California**

**A fine selection of cheeses and breads will accompany the wines. Please bring your own glasses and pens. No smoking or strong fragrances.**

**What happened:**

**The tasting was well received.  It was unusual in that Rick started with the most expensive wine, the Gevrey Chambertin gran cru and then branched out to examine the differences in other regions based on their terroir.  The tasting was followed with a raise of hands as to who would enjoy these wines again.**

**Each of the following wines received the same number of votes:**

**Joseph Drouhin Gevery- Chambertin Pinot Noir -France**

**Roserock Drouhin Pinot Noir – Eola-Amity Hills Oregon**

**Belle Glos Las Alturas Pinot Noir - Santa Lucia Highlands Monterey California**

**April 13, 2024 Reach for a RIOJA**

**Geraghty/Charron**

**A wine article in a December issue of the Wall Street journal** **indicated that many Riojas in the $20 - $40 range drink like $60 - $120 California cabernets. Why not drink what you love instead of drinking a label. Come and taste these wines to see if you agree.**

**Wines to be tasted are:**

**Aperitif:**

**2018 Gelida Brut Gran Reserva Cava Barcelona**

**The wines****:**

**2020 Lucia Victoria Tempranilla Rioja**

**2020 Leza Garcia Jinto Familia Crianza Rioja**

**2020 Senorio de Odon Crianza Rioja**

**Kalimotxo Cocktail**

**2019 Burga Viejo Licenciado Rioja Reserva**

**2015 Reciente Bodegas Olarra Rioja Gran Reserva**

**2017 Cune Rioja Gran Reserva**

**What happened?**

**All of the wines were thoroughly enjoyed. Of the first set of three, each one was progressively enjoyed more and the attendees appreciated the bargain prices of these delicious wines.**

**Those who like Coca-cola emjoyed the cocktail which was a 50/50 mix of rioja and Coca-cola with an added slice of orange. This cocktail is often featured at outdoors festivals in the Basque region of Spain where it is mixed in large bowls.**

**Following the Kalimotxo Cocktail were the more serious wines, the reservas and gran reservas.**

**May 18, 2025**

**Exploring Wines on the Iberian Peninsula**

**The Mikulak’s**

Apéritif: Jaume Serra Bouquet Cava Brut

Cocktail : Vermut Lustau with Orange Juice or Sparkling Water

**The Wines:**

2019 Pagos de Galir Mencia (Valdeorras denominación de Orixe)

2021 Esteban Martin “Joven Red Blend (Garnacha / Syrah)

2021 Casa Ferreirinha Papa Figos Douro DOC (Tinta Roriz / Tinta Barroca / Touriga Franca / Touriga Nacional)

2021 BlueGray Red Blend (Garnacha / Carinena / Syrah / Merlot) (Prioat Denominacio de Origen Qualificada)

2020 Los Tres Pacos Mas Buscados Red Blend (Tempranillo / Syrah / Petit Verdot (Vino de la Tierra de Castilla)

2020 Tres Picos Garnacha (Denominacion de Origen Campo de Borja)

**What happened:**

**June 22, 2025 TBD**

**Bernd Mueller and the Reed’s**

**August 17, 2025 Member Appreciation**

**The Nesler’s**

**September 21, 2025 TBD**

**The Lavis’**

**October 19, 2025 Planning Meeting**

**The Nesler’s**

**December 8, 2025 Champagne Tasting**

**The Carson’s at the Nesler’s**