

We now have the web site back up (www.palousewine.org). Please take some time to examine it and send me any comments about the site (improvements, dislikes, etc.). Note the list of upcoming events and reserve spots on your calenders.

Upcoming Events:

January 9th Zin and Pizza
February 6th White Burgundy Brunch

The Event:

Event: Humongous Hungarian Holiday Wines
Cost: \$30/person for Members or \$35/person for Guests - limit of 33 people
ExtraCost: \$15/pour of the Eszencia - limit of 16 people
When: Saturday December 12 at 7:00 pm
Where: St Mark's Episcopal Church parish hall, 111 S. Jefferson, Moscow (St Mark's does not sponsor this event)
Contact: Tim Steffens, tims@uidaho.edu

The holidays are here! Our December tasting is going to be a brief survey of Hungarian wines. Known worldwide for their Tokaji dessert wines we will be exploring a selection of dry and off-dry wines from around the country during the first massive flight. The flight will include a light red wine, a sparkling wine, and many other white wines; most of grape varieties not commonly found worldwide. The following two flights will be the dessert wines from the Tokaji (Tokay - old english) region. We will be moving up in the sugar content as we go; from a late harvest to 6 puttonyos aszu's and for those who want to invest a little bit more money a 7-9 puttonyos called an Aszu Eszencia (one step down from the ultimate "the Essencia"). One thing really nice about these dessert wines are the very high levels of acidity which keep them from becoming syrupy or goeey. We will have a small amount of cheeses and bread during the opening and first flight and then during the dessert flights nuts, cheeses, fruit, fruit desserts, and other light desserts. Below is the wine lineup. **There is a limit of 33 people for this tasting and a limit of 16 people for trying the Eszencia, so please get your reservations in early to be sure of a spot.**

Opening Wine:

TÖRLEY Grand Cuvee Brut Sparkling Wine - Near Budapest

First Flight:

2007 Pfneiszl Kékfrankos Sopron
2008 Szőke Irsai Oliver Matraalja
2008 Attila Gere Olaszrizling Villány
2008 Patricius Yellow Muscat Tokaj
2006 The Royal Tokaji Wine Company Dry Furmint Tokaj

Second Flight "Dessert One":

2006 Imperial Tokaj Late Harvest Blend Tokaj
2004 Patricius "Red Lion" Tokaji Aszú 3 Puttonyos
2003 Chateau Pajzos Tokaji Aszú 3 Puttonyos
2000 Chateau Dereszla Tokaji Aszú 3 Puttonyos

Third Flight "Dessert Two":

2003 The Royal Tokaji Wine Company Tokaji Aszú "Red Label" 5 Puttonyos
2001 Hétszözlő Tokaji Aszú 6 Puttonyos
2000 Imperial Tokaj Tokaji Aszú 5 Puttonyos

And with a \$15/ounce investment:

2000 Chateau Dereszla Tokaji Aszú Eszencia

-----COUPON-----

Yes, we are coming to the Humongous Hungarian Holiday Wines Tasting on Saturday, December 12, 2009 at 7:00 PM . I have enclosed a check for \$ _____ for _____ persons (\$30 for members, \$35 for guests). I would also like to taste the Aszú Eszencia. I have enclosed \$ _____ for _____ pours (\$15/pour). Please make checks payable to Palouse Chapter Enological Society. The event will be held at St Mark's Episcopal Church, 111 S. Jefferson, Moscow (St Mark's does not sponsor this event).

I(We) would also like to become a member (or renew) of the Palouse Chapter-Pacific Northwest Enology Society membership for another year (September 1, 2009-August 31, 2010). I(We) have enclosed _____ for _____ persons (\$18 for one and \$31 for two).

Name _____

Street _____

City _____ State _____ Zip _____

Phone: Daytime _____ Nighttime _____

email address _____

-----COUPON-----

Send your coupon/reservation to:

Palouse Chapter
PO Box 8274
Moscow, ID 83843
url: www.palousewine.org