

In January the Northern Neck Uncorked chapter tasting featured Diane Kean who presented a blind tasting called "Name that grape". She provided a handout with the characteristics of five white grapes and five red grapes. It described color, aroma, body and winemaking influence. Three each of white and red wines were poured in two flights. The tasters had to identify the wines based on the characteristics. Lively discussion followed each flight to help clarify the wines selected.

The white flight featured a Pinot Grigio, a Dry Riesling and a Sauvignon Blanc. Some were able to identify those as we had recent tastings of Riesling and Sauvignon Blanc. The reds featured a Syrah, a Pinot Noir and a Cabernet Franc. The blue color in the Syrah was a giveaway(to some), but the fruit and tannin in the Cab Franc and Pinot Noir were hard to discern. A great discussion followed with more of each to taste and food selected to compliment the wines.