

TVOS - Tennessee Viticultural & Oenological Society

Summer Newsletter 2026



*Crafted by Passion,
Shared with Friends!*



*TVOS members share a passion for learning, crafting,
and enjoying fine wines.*

Cheers to your next vintage!

A message from the President.....

Hello fellow TVOS members!

The Board meeting on June 28 was great fun. We were fortunate to have most Directors and several friends in attendance for meeting and lunch at Delmonaco Winery. Both Barbara and David D dropped by to say hello, and we were able to linger a while after the meeting to taste their very nice wines. For those of you who have not yet visited the winery in Baxter I would encourage you to make the trip this summer!

Major topics of discussion at the meeting were planning for the 2027 wine competition and conference. The competition is returning to the Chattanooga Hotel on January 23. I am pleased to note that early responses we have received from our judging pool and support staff have been overwhelmingly positive, and most have already committed to being there. The most important element for success of course will be

participation of our winemakers - so get into those cellars and make us proud!

The conference this year will be back at the Doubletree downtown, also in Chattanooga, on February 13. Although we have been doing this for a very long time, we are always looking for new and exciting speakers so please send your ideas for conference sessions to me or your nearest Director. Whereas Valentine's Day is Sunday the 14th, we are planning a very special multi-course wine-paired dinner for Saturday night. Stay tuned to your newsletters for further details!

Chris Card
TVOS President



*To chill or not to chill?
That is the question!
Should you chill Red wine?*
Yes!

While researching articles for this newsletter, I noticed something that caught me by surprise. Several wine experts recommended serving red wine slightly chilled.

Like many people, I always believed red wine should be served at room temperature after it had a chance to “breathe.” As it turns out, that’s only partly true. What they really mean is **cellar temperature**—not the 72°F living room where most of us enjoy our wine.

The 20-Minute Rule

Most red wines are at their best when served between **55° and 65°F**. Since most homes are considerably warmer than that, the recommendation is simple: place your bottle in the refrigerator for about **20 minutes** before serving. A slight chill helps highlight the wine’s fruit flavors and keeps the alcohol from overpowering the palate.

So why did we all grow up hearing “serve red wine at room temperature”? The advice dates back to France, where wine was stored in naturally cool stone cellars that hovered around 55°F—not in centrally heated homes.

A Scientific Experiment

Naturally, in the interest of advancing wine knowledge, my husband has placed a bottle of Pinot Noir in the wine chiller.

Tonight's mission is to conduct a highly sophisticated scientific study comparing chilled versus non-chilled Pinot Noir.

Research objectives include:

- Determining how temperature affects the wine's aroma and flavor.
- Measuring the impact on overall enjoyment.
- Confirming whether a second glass is necessary to validate the results.

It's a demanding assignment, but we're willing to make the sacrifice for the benefit of our fellow wine enthusiasts.

If our findings require additional testing...well...that's just how science works.

So, you're not a sommelier, but you want to "talk the talk"

Summer has arrived, which means it's the perfect time to hit the road and explore the wonderful vineyards and wineries that Tennessee has to offer.

Whether you're a seasoned wine enthusiast or someone who simply knows that red goes with steak and white goes with fish (most of the time), here's a quick guide to sounding like you know exactly what you're talking about.



Remember the Five S's of Wine

See • Swirl • Sniff • Sip • Savor

See

Hold your glass against a white background in good light. Is the wine clear and brilliant, or cloudy and dull? Richer wines are often deeper in color, while lighter wines can sparkle with youthful brightness.

Swirl

Give the glass a gentle swirl. This releases the wine's aromas and coats the inside of the glass. You may notice "legs" (or "tears") running down the side of the glass. They look impressive and give everyone something to point at, although they mostly reflect alcohol and sugar content—not necessarily quality.

Sniff

Take a moment to enjoy the bouquet. The aromas give your brain a sneak preview of what's about to happen. Close your eyes if you like—it makes you look very professional.

Sip

Don't judge a wine by the first sip alone. Give it three chances.

First Sip

Swish the wine around your mouth for 3–5 seconds to coat your taste buds.

Second Sip

Let the wine reach the back of your palate to experience more of its character.

Third Sip

Now your palate is ready. This is the sip that tells you what the wine is really all about.

Savor

Swallow the wine and enjoy the finish—the lingering flavors that remain after the sip. A great wine stays with you long after the glass leaves your lips.

Now Comes the Important Part...

You've admired the color, mastered the swirl, sniffed like a pro, and thoughtfully sipped your wine.

Now it's time to mingle with the other tasters.

The trick is to walk the fine line between **wine novice** and **wine snob**. You want to sound knowledgeable—but not like you memorize wine dictionaries for fun.

Here are a few phrases that can help you blend right in:

- “I really like the long finish.”
- “The tannins are nicely balanced.”
- “It’s surprisingly full-bodied.”
- “I’m getting hints of cherry...maybe a little oak.”
- “The acidity gives it a nice, crisp finish.”

If anyone asks exactly *which* cherry you’re tasting, simply smile thoughtfully and take another sip.

Wine Lover’s Vocabulary 101

Need a few tasting words? You can rarely go wrong with these:

- “It has a crisp, fruity flavor”
- “I’m picking up buttery cherry with just a hint of coffee and leather” sounds remarkably convincing
- “There is a bold aroma of smoky tobacco”

Now you’re ready to set off on your Tennessee wine trail adventure with confidence. And if you’re anything like me, your favorite tasting room may not require a map, GPS, or even shoes.

It’s just a short walk to the porch...where my favorite winery has an excellent view, no waiting list, and the pour is always generous.

Cheers to great wines, great friends, and great adventures! 🍷



Sip & Savor

Summer recipes to enjoy with Wines Clams and Linguine

Paired with Pinot Grigio, or Sauvignon Blanc or Chardonnay

1 pound linguine
2 Tablespoons extra virgin olive oil
1 medium shallot, minced
4-6 cloves garlic, minced
¼ teaspoon crushed red pepper flakes
1 cup dry white wine, Sauvignon Blanc, Chardonnay or Pinot Grigio
2 pounds littleneck clams, cleaned and prepped
3 Tablespoons salted butter
1 medium lemon, juice and zest
¼ cup chopped fresh parsley
salt and pepper, to taste
parmesan cheese, optional



- Cook the linguine in a large pot of boiling salted water until al dente.
- Heat a large sauté pan over medium with olive oil.
- Add the shallots and sauté for 1-2 minutes until soft, then add the garlic and crushed red pepper flakes and cook for an additional minute.
- Pour in the wine, add the clams, and then cover the pan with a lid. Let the clams steam in the white wine sauce for 5-7 minutes until they open
- Any clams that don't open after this time should be discarded since they may be bad.
- Add 1 cup of the pasta cooking water to the pan with the clams and drain the remaining water from the linguine.
- Add the cooked linguine to the pan with the clams
- Add the butter, lemon zest, lemon juice, and chopped parsley.
- Toss to combine everything together, season with salt and pepper.
- Serve immediately topped with freshly grated parmesan cheese, if desired.

Steak Kabob

Pair with Cabernet Sauvignon, Malbec or Zinfandel



2 pounds sirloin steak cut into 1.5-inch cubes

1/3 cup soy sauce

1/4 cup vegetable oil

3 tablespoons Worcestershire sauce

2 tablespoons lemon juice

2 cloves garlic minced

1 tablespoon brown sugar

1 teaspoon black pepper

1 large red bell pepper cut into chunks

1 large green bell pepper cut into chunks

1 large red onion cut into chunks

8 ounces mushrooms whole or halved if large

- In a Ziplock bag, combine soy sauce, vegetable oil, Worcestershire sauce, lemon juice, minced garlic, brown sugar, and black pepper to create the marinade.
- Add steak cubes to the marinade, toss to coat well, and refrigerate for at least 2 hours or up to 8 hours.
- Preheat grill to medium-high heat
- Thread marinated steak cubes onto skewers, alternating with bell peppers, onion chunks, and mushrooms.
- Grill kabobs for 10-12 minutes, turning every 3 minutes, until steak is done and vegetables are tender.
- Remove from grill and let rest for 3 minutes before serving.
- Serve hot with your favorite dipping sauce or over rice.

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2026

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