



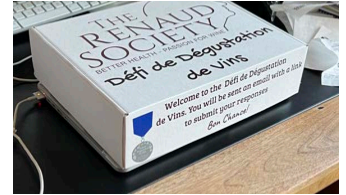
W.H.O. promotes the race to zero alcohol consumption



KRAMER SAYS . . . AN INTERPRETATION OF THE BEST OF MATT KRAMER



Ellison receives diploma of honor from F.I.C.B.



LE DEFI DE DEGUSTATION TAKES SHAPE AS A SEMIANNUAL SOCIETY EVENT

THE RENAUD SOCIETY SEASONAL WINE JOURNAL

JOURNAL DES VINS DE SAISON





What is a Wine Brotherhood?

To understand what a Wine Brotherhood is, a crash course into the history and culture of wine can be really helpful, and an Old World experience of a wine community is nothing short of enlightening.

In medieval times and earlier, fermented spirits were considered hygienic and safe. Water, for the most part was unclean and the vehicle for disease. Beer and wine, by nature's creation, became a beverage of necessity, a coveted resource, and, in the times before the understanding of biochemistry and fermentation science, thought to be a gift from the heavens.

The heavenly gift, of course, had side effects upon individuals and societies, enhancing gaiety, social interaction, laughter (a social medicinal) and inhibition, promoting creative thought and expression, and at times drunkenness and escape from the realities of an arguably harder life than we know now.

Groups, or guilds, were established to produce wines, store wines, and improve on its quality by studying and changing techniques of vineyard management, understanding terroir, fermentation and experimenting with aging strategies.

Wine became a food staple, consumed at meals enhancing the flavors of food, and adding to enjoyment of the meal.

As wine production expanded and evolved, local groups or guilds grew and celebrated their successful harvests with ritual celebration, colorful dress, song, and customs unique to their areas. For many wine brotherhoods, these customs, and colors persist today and recall the history of winemaking in the Old World.

The modern-day wine brotherhoods, such as the Renaud Society, now about 20 years old, the Chevalier du Tastevin of Burgundy, about 100 years old, and the many others around the world, recall the celebration of wine through the centuries.



The Chevalier du Tastevin

At the Clos Vougeot, in Burgundy for example, the Chevalier du Tastevin show their colors (click on video) and celebration at one of their celebratory dinners, where, like the Renaud Society, they welcome new Chevaliers into their fold.

The Renaud Society shares a common bond with other wine brotherhoods as some of its formational structure was taken from visits to celebratory programs of other brotherhoods such as the Ballais de LaLand de Pomerol, Chevalier du Tastevin, Medical Friends of Wine, and Order of the Knights of the Truffle and the Wines of Alba, Italy, etc.

As our society has joined the F.I.C.B., a societal structure housed at the historic Paris Wine Museum, and guided by passionate and enlightened wine experts, we have been given the opportunity to join with world cultures in the celebration of wine, as evidenced by recent programs in Portugal, Scandinavia, Madeira, and upcoming Hungary, Provence, and Piemonte.

As we evolve as a brotherhood, we move backwards into the history of wine brotherhoods. Personally, others have suggested that we adopt more ritual activity and swag, such as a blazer with our coat of arms, a song to the society (already scored by Commandeur General de la France Dominique Lanzmann), a baton (already in the works), a society champagne sword (sabre à champagne), etc.

Wine is best enjoyed with friends and family, at the table, with a healthy meal, and with brisk conversation, verbal challenge, laughter, and comfort. The wine brotherhoods bring people together specifically for that purpose. And, as such, regional brotherhoods are keen to highlight their regional wines, foods and customs. The Renaud Society, as well, is keen to propose healthy consumption and association of wine and improved human health and longevity, as based upon evidence-based science, and not hijacked data, biased editorial, and political propriety.

In vino veritas.



Tedd Goldfinger, DO FACC FESC FCCP
Grand Maitre, The Renaud Society

Ramon Estruch, MD, PhD., receives the 2023 Renaud Society Memorial Lectureship in Toledo, Spain



Professor Estruch takes questions at Toledo, Spain conference.

The Renaud Society bestowed its 2023 Serge Renaud Memorial Lecture to Professor Ramon Estruch. Professor Estruch is a renowned Spanish physician specialising in Internal Medicine and Nutrition. He is particularly known for his research on the Mediterranean Diet and its health benefits, including its role in reducing cardiovascular disease risk. His work significantly has contributed to the understanding of nutrition and health, especially in the context of the Mediterranean region. He is currently Senior Consultant in the Internal Medicine Department of the Hospital Clinic (Barcelona), a position he has

held since 2002. He is also Associate Professor in the School of Medicine at Barcelona University since 1996 and member of the ERAB Advisory Board at UE from 2011.

In the last years, his group has received grants from the European Commission, National Institute of Health (NIH) from USA, CICYT, Instituto Nacional de Investigación Agroalimentaria (INIA) del Ministerio de Educación y Ciencia, Fondo de Investigación Sanitaria (FIS) and Instituto de Salud Carlos III del Ministerio de Sanidad (ISCIII). In addition, Prof. Estruch is the leader of the Thematic Network “Mediterranean Diet and Cardiovascular Disease” from the ISCIII (Spain) and the coordinator of the PREDIMED study which has enrolled nearly 7,500 high-risk patients and is evaluating the effects of a Mediterranean Diet and its main components for the primary prevention of cardiovascular disease.

He has published more than 250 articles in peer-review journals, including the New England Journal of Medicine, JAMA, Lancet, Annals of Internal Medicine, Annals of Neurology and American Journal of Clinical Nutrition.

Congratulations Professor Estruch!



F.I.C.B Awards R. Curtis Ellison, M.D., Renaud Society Commandeur General des Etates-Unis its Diploma of Honour



Curt Ellison, MD, (left) is presented the Diploma of Honour by FICB President Alan Bryden.

FÉDÉRATION INTERNATIONALE DES CONFRÉRIES BACHIQUES has bestowed their Diploma of Honour to R. Curtis Ellison MD, Professor of Medicine, Boston University (Ret), and Renaud Society Commandeur General des Etates-Unis.

The diploma was presented to Professor Ellison in recognition for his years of research, and leadership in the understanding of the novel role moderate wine consumption plays in the betterment of human health. The Diploma and the medal of the FICB was presented by FICB president Alan Bryden (Paris, France), in Toledo Spain past October 2023. Past awardees have included

Monique Josse, French Enologist and Director of the Paris Wine Museum, Michel Roland, French wine producer, enologist and highly sought-after wine consultant, Gina Gallo, celebrated American wine producer, Susan Sokol-Blosser, Oregon wine pioneer and producer, Giacomo Oddero, Italian pharmacist and producer of Barolo and the noble wines of Piemonte, Italy. <https://winebrotherhoods.org/en/f-i-c-b-diploma-of-honor/>

Renaud Society welcomes new Commandeur Generals, a Commandeur, and a notable Chevalier, in Toledo, Spain



(Left to right): Tedd Goldfinger, DO, and Patrick Schweder, MD

The society was pleased to enthrone two new Commandeur Generals into the society in 2023, expanding the global footprint of the society into New Zealand and the Federal Republic of Germany.

Patrick Schweder, MD, a neurosurgeon from Auckland, New Zealand was enthroned as Commandeur General de la Nouvelle-Zealande and Ursula Fradera MSc, a research scientist, dietician and nutritionist from Bodenheim, Rheinland-Pfalz, Germany, enthroned as Commandeur General d'Allemagne. In addition, the society welcomed Comandeur Napoleon "Jay" Judge King MD as Commandeur de la Societe, and noted wine journalist Matt Kramer as Chevalier de la Societe.



Ursula Fradera, MSc and Greg Waters, MBA



Napoleon "Jay" King, MD

Welcome to our newest members, and we look forward to many opportunities to share good food and wine, academics



Matt Kramer

and insight, and cultural exploration, moving forward in the years to follow.





How Neo-Prohibitionists Came to Shape Alcohol Policy and who are the people behind the new anti-alcohol messaging from the World Health Organization?

Respectfully reprinted from Wine Business Monthly, April 2024 ~ by Felicity Carter

In January 2023, the World Health Organization (WHO) dropped a bombshell—they announced there was "no safe level"¹ of alcohol consumption. For the past five years, the WHO has been treating light alcohol consumption as a grave public health emergency. It seems a surprising priority for the world's premier health organization—until a closer read of their policy documents reveals who they are working with: Temperance groups, which have now found a way to introduce abstinence policies into the global health arena.

HOW AN EU CONFLICT OPENED THE ABSTINENCE DOOR

In 2015, more than 20 public health organizations resigned² from the EU's Alcohol and Health Forum. This committee was the place where legislators, alcohol representatives, and public health experts thrashed out how to reduce alcohol-related harms in the EU, which were significant:³ more than 120,000 premature deaths, and more than €125 billion (\$135.4 billion) in crime, health, and social costs. But the health organizations grew disgusted³ at the EU's failure to develop an alcohol policy, seeing the Forum as fatally compromised by the alcohol industry. "The forum has proved worse than useless, a free PR front for the industry," Nina Renshaw, then secretary general of the European Public Health Alliance said at the time. Professor Sir Ian Gilmore, chair of the Forum's science group, was equally scathing, saying that the Commission had prioritized "alcohol industry interests over public health." The collapse of the Forum left a gaping hole in European alcohol policy. According



Global strategy to reduce the harmful use of alcohol



to Ignacio Sanchez Recarte, that was when the WHO arrived, "with what I call that Trojan horse—they said alcohol is dangerous because it causes cancer." Sanchez Recarte is the director general of the Comité Européen des Entreprises Vins⁴ (CEEV), the voice of Europe's wine producers. Based in Brussels, "we try to defend the interests of European wine companies and wine traders on all the topics that may affect them," he explained. "One of the working groups that is getting more and more important in the last year is the one trying to follow all the attacks." Those attacks are becoming relentless.

THE GROUPS ADVISING THE WHO

In 2018, the WHO launched the SAFER initiative⁵, a series of policy suggestions to reduce alcohol-related harms. As the WHO said openly at the time, SAFER had been created "in collaboration with international partners." A couple of these partners were non-controversial. They included the U.N. and Vital Strategies⁶, a New York not-for-profit agency known for its effective anti-tobacco work. But some of the other named partners included I.O.G.T. (later Movendi International) the Global Alcohol Policy Alliance, and the NCD [Non-Communicable Diseases] Alliance. These are all anti-alcohol groups—and their names began popping up in WHO documents with regularity. Take the WHO's "Reporting about alcohol: guide for journalists"⁷, published in April 2023 (see sidebar). The advisers behind the guide include some communications professionals—but others are affiliated with Movendi International⁸, the Global Alcohol Policy Alliance⁹, the NCD Alliance¹⁰, and Eurocare¹¹. The most significant of these anti-alcohol groups is Movendi International, headquartered in Stockholm.

TEMPERANCE GROUPS TURNED POLICYMAKERS

Movendi International describes itself as "the largest independent global movement for development through alcohol prevention." Founded in upstate New York in 1851, it began as a temperance group that was heavily influenced by the Freemasons-complete with regalia and rituals. Originally called the Independent Order of Good Templars (I.O.G.T.), it spread rapidly across the U.S., Canada, and England. By 1900 there were groups in places as far-flung as Sri Lanka, Burma, Nigeria, and Panama. Everywhere the I.O.G.T. went, it inspired the founding of other temperance groups. The efforts of such groups culminated, of course, during Prohibition, yet the unpopularity of Prohibition caused membership to fall, while the rise of Alcoholics Anonymous made such groups less relevant. After World War II, the I.O.G.T. turned to southeast Asia and sub-Saharan Africa. It dispensed with the regalia in the 1970s and rebranded as Movendi International in 2020. Movendi is a portmanteau of 'modus vivendi,' meaning 'way of living;' it presents itself as a human rights, "heart-led" organization and says it is not against alcohol¹². Instead, "...we advocate for every person's right to choose to live free from alcohol." Yet anyone who joins must agree¹³ that "I lead a lifestyle free from the use of alcohol and other drugs." Movendi's worldview is simple: There are no artisans, small producers, or vigneron connected to land and history. There is only 'Big Alcohol,' which uses propaganda words like "moderation" and "craft" to conceal its true nature. And Big Alcohol is an ally of Big Tobacco¹⁴—Movendi links alcohol to tobacco whenever it can. But while Movendi and other groups are busy mischaracterizing the alcohol industry as one united group, they go out of their way to hide their own origins. Take Movendi's Swedish branch, the IOGT-NTO¹⁵, which presents itself as an anti-poverty organization-solving poverty by solving alcohol. It was formed in 1970 after the Swedish branch of I.O.G.T. merged with a Christian temperance group. Ironically, the Swedish branch is partly funded by a lottery¹⁶; in 2018 they were taken to court¹⁷ and threatened with a fine of 3 million kroner (about \$260,000) if they didn't stop using deceptive practices. Specialists have long recognized that gambling is an addiction, making this a curious choice of funding for a temperance movement. Other temperance groups use similar tactics. Take the Institute of Alcohol Studies¹⁸ in London, for example, which has a stellar line-up of doctors and scientists advising it, but which is funded by Alliance House¹⁹, a temperance group headed by religious figures.

ABSTINENCE ORGANIZATIONS ARE HAVING AN IMPACT



1 in 10
adult deaths in the
WHO European Region
are attributable to
alcohol.



In August 2023, the Canadian Centre for Substance Use and Abuse (CCSA) updated its alcohol guidelines²⁰, after a two-year review. The previous guidelines set a standard weekly limit of 15 drinks a week for men and 10 for women. The new guidelines allow a maximum of two standard drinks a week. At three drinks, the guidelines say, the risk of cancer rises. This was such a radical departure from the previous advice that 16 academics-including medical professionals, scientists, and addiction specialists-wrote an open letter in *Le Devoir*²¹, saying, "an approach that tends

towards abstinence seems counterproductive in terms of prevention." Other Canadians took the time to dive into the CCSA data and discovered it didn't match the conclusions. First, "... the CCSA's own technical analysis outlines potential health benefits from drinking," wrote Chris Selley in *The National Post*²². "It found women and men alike were less likely to suffer ischemic heart disease, ischemic stroke, or intracerebral hemorrhage (the deadliest cause of stroke) while quaffing up to seven drinks a week. Even at 14 drinks a week, the analysis reckons that women's risk of diabetes drops by 34%." Others investigated²³ the Disclosures included in the guidelines document, which revealed that three of the guidelines' authors-Drs. Tim Stockwell, Timothy Naimi and Adam Sherk-are affiliated with Movendi International. In the case of Dr. Stockwell, an influential authority, his links to Movendi began in 2012.

A BOMBSHELL META-ANALYSIS

On February, 24 2024, The New York Times published How Red Wine Lost Its Health Halo²⁴. The article recounted how the popular 1991 60 Minutes segment about the French Paradox²⁵ led Americans to believe that red wine was good for the heart. The French Paradox, first identified in the 1980s, was the observation that although the French had diets high in saturated fats and cholesterol, they seemed to have lower rates of cardiovascular disease than Americans, possibly because of the wine they drank at meals. After the show aired, sales of red wine soared.

Reporting About Alcohol: A Guide for Journalists Shows WHO Goals

The World Health Organization created a guide for journalists to "support understanding and reporting on the harm to individuals, families and societies caused by alcohol consumption." International media reference this guide when discussing the effects of alcohol on health and wellness. It is a telling guide for what is to come in the larger discussion about wine. Here are some of the points made, taken straight from the 45-page guide:

1. No amount of alcohol is safe to drink, yet around the globe, there is low awareness of the overall negative impact of alcohol consumption on health and safety.
2. More than half of adults around the world do not drink alcohol; their perspectives are under-represented in the media, maintaining a common misconception that alcohol consumption is an inevitable part of life.
3. Widely publicized claims that drinking a glass of red wine a day can protect against cardiovascular disease are wrong and divert attention from the many harms of alcohol use.
4. Alcohol consumption causes considerable harm to millions of people across the world, not just the heaviest users, which is why strong global action that protects the entire population is needed.
5. Despite being a low priority in many countries, reducing alcohol consumption improves economic development.
6. Categories of alcohol-related social harm include: violence, vandalism, public disorder, property damage, family problems: divorce/marital problems, child maltreatment, financial problems, work-related problems, work accidents, and social costs.

HOW NEO-PROHIBITIONISTS CAME TO SHAPE ALCOHOL POLICY

Throughout the 1990s, the article went on, researchers believed that wine had a cardiovascular protective effect. The Times article didn't use the famous term 'J-curve'²⁶, but what the author was referring to was the observation that light-to-moderate drinking is associated with decreased mortality rates from all causes. The J-curve was first observed by Professor Raymond Pearl, a biologist at John Hopkins, who noted that people who drank light amounts of alcohol had a lower risk of death from all causes than those who abstained. Light drinking also seemed to protect the heart. Alcohol is dose-dependent-at low levels, mortality declines. As people drink more, the harms rise dramatically. When plotted graphically, this effect looks like a hockey stick or J, hence the name J-curve. To prove that wine in moderation is unhealthy, researchers must either reject the J-curve, or claim it doesn't matter, because what drinkers gain in cardiovascular effects, they will lose by raising their cancer risk. In 2001, according to the same Times article, a skeptical researcher persuaded Dr. Stockwell and other scientists to re-examine the evidence for the health benefits of moderate drinking. Their 2006 meta-analysis²⁷—a study that combines all previous studies and reviews them—contradicted the prevailing wisdom about the health benefits

of moderate drinking, but failed to make an impact. But in 2023, Drs. Stockwell and Naimi, plus another researcher²⁸, did another meta-analysis, which also claimed to debunk the J-curve. Coming on the heels of the "no safe level" pronouncement, it's no surprise that this time their work generated huge interest-including in that New York Times article, which quoted Dr. Stockwell extensively. "No amount of alcohol is safe²⁹, the WHO and other health agencies have said," the writer went on, "regardless of whether you're drinking wine, beer or liquor." Some of the doctors who commented on the paper weren't so convinced²⁸. Aldo Badiani, Professor of Pharmacology at Sapienza University of Rome criticized the study for not taking drinking patterns into account. Cardiologist Dr. Eric Roehm said the authors had used "an overly broad definition of moderate alcohol intake," and went on to criticize their conclusions. The J-curve is supported by a vast body of scientific literature, including a major meta-analysis³⁷ published in 2023. Those who want to challenge its existence will need to do a randomized control trial which, in the end, is unlikely to happen.

THE MESSAGE IS ABOUT TO GET LOUDER



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In 2022, GiveWell, a non-profit, awarded a \$15 million grant³⁰ to New York agency Vital Strategies and its partners, including the WHO, Movendi International, and other anti-alcohol NGOs (Non-Governmental Organizations). The partners have since launched an initiative called RESET³¹ to lobby for increased alcohol taxes and to crack down on alcohol availability and marketing. The "no safe level" message is set to spread. It's already had an impact; In August 2023, Gallup revealed³² that 39% of Americans believe that even moderate drinking is bad for their health. The CEEV's Sanchez Recarte says the European wine industry saw this coming years ago and founded Wine in Moderation³³

in 2008 as a response to the threat of anti-alcohol legislation. Its goal is to promote modest consumption. Wine in Moderation is exactly the kind of organization that Movendi sees as a front¹⁴, created to help the alcohol industry shield itself. Sanchez Recarte actually agrees. "Yes, but in a good sense," he says. "If you don't behave well, you will be destroyed by legislation. You try to impose a code of conduct on yourself." He says that the CEEV supports the EU's efforts to reduce alcohol harms. "The problem," he says, "is that there has been a constant lobby action by others to shift from 'let's find the best actions to fight alcohol abuse' to 'let's move into a policy discussion about how to eliminate alcohol consumption.'" It's accelerated because, he says, the anti-alcohol NGOs are now coordinating with one another. "They say they are fighting the problems of alcohol, but they are not implementing anything. They're just lobbyists with public money." But "no safe level" is a simple message to deliver and to understand, while the science is complex. "Policymakers can't spend three days listening to scientists," he said. After WineBusiness Monthly spoke to Sanchez Recarte, he sent over the leaflets the CEEV is using to communicate about wine and health. They're dense with references, hedged with qualifications, as per normal scientific practice-and no match for the "no safe level" message. Sanchez Recarte believes the way forward is to talk about wine as an integral part of the Mediterranean diet, acknowledged as the world's healthiest³⁴. He also thinks it's important to talk about wine as an artisanal product from a particular time and place, made by specific people. "This brings the idea of culture," he said. "If you look at the strategies of the NGOs, they are talking about the 'alcohol industry,' which is something tedious." Finally, he says, wine people must not join forces with other alcohol sectors, to avoid the accusation that wine is part of Big Alcohol. But maybe the real question that should be asked is why abstinence groups are being allowed to drive global health policy. It's not just Canada that has changed its drinking guidelines-this year, Japan also introduced its first-ever alcohol recommendations, citing WHO guidelines³⁵. The U.S. is now in the process of updating its dietary guidelines, which will include recommendations on alcohol

consumption. "Temperance organizations' increasing sway on public health decisions raises important questions about how public policy should be made," as David Clement from Canada's Consumer Choice Center wrote in *The Financial Post*³⁶. "Would it be appropriate for a group like People for the Ethical Treatment of Animals (PETA) to craft government policy on meat consumption?" Appropriate or not, the reality is that Movendi International has survived for more than 170 years and isn't going anywhere. Given the general trend towards health and wellness that's driving the market, it appears they have finally found the right approach, at the right time.

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Le Defi de Degustation has now gone through two successful chapters and has recently launched its third chapter.

Le Defi, a blind wine tasting self-competition, is designed to promote structured wine tasting and expanse of knowledge of the nuances of wine grape varietals.

The program is conducted in your selected environment, tasting five unidentified wines, two whites and three reds.

Feedback has been very positive with some participants arranging a group tasting at a select member's home, a local restaurant, or others simply tasting on their own with careful and slow study of the wine samples.

Identification of the varietals are reported on a dedicated portal and results posted later. Participants are awarded a blue, silver, or gold ribbon with the medal of Le Defi, according to the correctness of responses, which is worn on the neck garment of the society.

So, for some, two ribbons have taken space on their neck garments, and space is left for more going forward. Le Defi is a twice annual event at this time and participation costs are in place to cover the materials and shipping.

Enjoying a blind wine tasting can be a fun and educational experience. Here are some tips to enhance your enjoyment:

Keep an Open Mind: Approach each wine with curiosity and without preconceived notions.

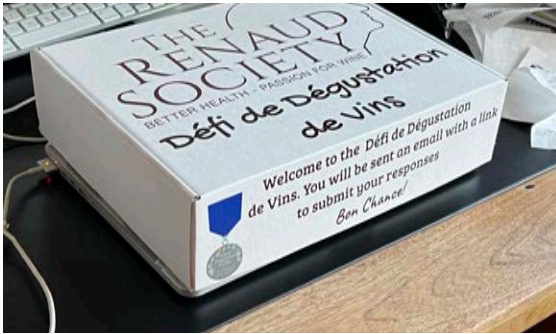
Use All Your Senses: Observe the color, aroma, and taste of each wine. Pay attention to the texture and how it feels in your mouth.

LE DEFI DE DEGUSTATION TAKES SHAPE AS A SEMIANNUAL SOCIETY EVENT



Take Notes: Record your impressions of each wine, including its appearance, aroma, taste, and overall impression. This will help you remember when the reveal comes.

Discuss with Others: Share your thoughts with fellow tasters. Hearing different perspectives can enrich the experience and help you discover new aspects of the wines. At the end of the day, the final decision is yours!



Pace Yourself: Sip slowly and take breaks between tastings to cleanse your palate. Drinking water and nibbling on plain crackers or bread can help reset your taste buds.

Embrace the Mystery: Enjoy the excitement of not knowing what you're tasting until the reveal. It adds an element of surprise and discovery to the experience.

Reflect and Compare: After the tasting, reflect on your notes and use the experience as a springboard to explore new wines and expand your palate further.

We strongly suggest that you consider participating in Chapter III scheduled for April 2024, and arrange a group tasting with friends participating as well. It's entertaining and promotes discussion and expanded wine knowledge.

Le Defi has received strong accolades from the FICB, our international wine brotherhood. <https://winebrotherhoods.org/en/>

Kramer Says an Interpretation of the best of Matt Kramer (retired):

Saved by Sauvignon

Wine Spectator July 1, 2007

Saved by Sauvignon was an interesting column offered by our newest Chevalier de la Societe Renaud, Matt Kramer, that highlights two critical points in the experience of wine. First, it touches on a matter that I suspect most of us encounter when ordering a bottle of wine at a fine restaurant. *“Whenever someone asks me which white wine to order in a restaurant, I always say Sauvignon Blanc. It’s what I do, especially if the list isn’t especially exciting or is painfully overpriced. Sauvignon Blanc is a savior. Even large-production versions can be pretty good, while smaller-scale artisanal examples can be exhilarating.”*



So this experience of minor menu anxiety is not an uncommon experience even for the above average wine aficionado. For many of us, our home cellar has more exciting selections of wines that reflect the best the world of wine has to offer, or at least that which we enjoy drinking. Free from the surprise of the unexpected poorly chosen bottle, and, as Kramer suggests, the assault on the wallet, Sauvignon Blanc is his choice of a consistent and reasonably priced dinner white wine. *“I can’t think of another wine you can buy without knowing anything about its region, producer, or vintage that’s more likely to come up aces”* It’s great to have such a bailout when confronted by a discouraging or punishing wine list.

For this writer, the choice is Malbec. I often say, I haven’t met a Malbec I didn’t like! Readily available on restaurant menus, and almost always reasonably priced, I find that any Malbec from Argentina compliments so many meal choices, and rarely, if at all disappoints. *Catena Malbec*, for example, readily available (hundreds of millions of bottles produced), and championed by Laura Catena, MD, a San Francisco emergency room physician alum, is a great menu choice, available, and will meet expectations and not explode the restaurant tab. And it truly compliments almost all meals . . . rich and fruity, but delicate enough to complement a seaside fisherman's stew, swordfish steak, or other fishy choices. True of most all Argentina Malbecs I’ve ordered , it can’t be beat.

The second point Kramer makes is that he, for some time, was not necessarily a fan of Sauvignon Blanc, but experienced a *“slow seduction. Like someone revisiting opera or bebop jazz, I found myself actually liking Sauvignon Blanc. What was off-putting, somehow became come-hither.”* I like the concept of personal growth. Flavors of grass and citrus can be nice and accommodating in a Sauvignon Blanc . . . cat-pee not so much.

Here too, though, I can relate. Riesling was never a wine I respected much. I’ve never been to Alsace. German Rieslings were too sweet for my taste, and American Rieslings offered in sweet, off-dry/sweet, or dry styles, seemed to be a round glass of juice trying to fit a square hole. After an experience with aged South Australian Rieslings, particularly those produced in the Clare Valley, and more particularly in the district of Watervale, I have come to find the unusual, and initially unpleasant, flavor of petroleum/gasoline that the wine delivers during aging not so off-putting, but curiously desirable. On the occasion of shopping for wines, I look for older bottles of Riesling usually ignored on the wine store shelf, and buy them when I can, or, if a reasonably priced young Watervale Riesling is available, such as from producers Jim Barry, Grosset, Reilly’s, others . . . I’ll buy it and lay it down for a while.



What’s your go-to wine when out for dinner?
Click on the link below and share your experiences.

<https://lp.constantcontactpages.com/sv/fHTczwd>



ChatGPT Recommendation of the Season:

For fun, and complete transparency, this edition of Wine Recommendations for the Season comes from research through Artificial Intelligence—Chat GPT

I am curious just how intelligent AI can be in directing the discriminating wine spectator to exciting wines of good value for everyday drinking. And here are the results. Please submit your feedback . . .



Santa Julia Malbec (Mendoza, Argentina): A fruit-forward Malbec with flavors of plum, blackberry, and hints of spice, offering great value for its quality.



Columbia Crest H3 Cabernet Sauvignon (Washington State, USA): This Cabernet Sauvignon features ripe black fruit flavors, balanced acidity, and soft tannins, making it an approachable and affordable option.



Cline Ancient Vines Zinfandel (California, USA): With notes of dark berries, vanilla, and pepper, this Zinfandel offers rich flavors and a smooth finish at an attractive price point.



Kim Crawford Sauvignon Blanc (Marlborough, New Zealand): Known for its vibrant acidity and tropical fruit flavors, this Sauvignon Blanc is crisp, refreshing.



Folonari Pinot Grigio (Veneto, Italy): This Pinot Grigio offers citrus and pear notes with a clean, crisp finish, perfect for easy drinking and pairing with a variety of dishes.



Clean Slate Riesling (Mosel, Germany): With flavors of green apple, peach, and mineral undertones, this off-dry Riesling balances sweetness with refreshing acidity, ideal for spicy cuisine or sipping on its own.



Bieler Père et Fils Rosé (Provence, France): A classic Provence Rosé with delicate flavors of strawberry, citrus, and herbs, offering a refreshing and food-friendly option at an affordable price.

Chateau Ste. Michelle Rosé (Washington State, USA): This crisp and dry Rosé features flavors of red berries, watermelon, and floral notes, perfect for summer sipping or pairing with light fare. Sparkling Wines:



Segura Viudas Brut Reserva Cava (Penedès, Spain): A budget-friendly sparkling wine with lively bubbles, crisp acidity, and notes of green apple and citrus, ideal for celebrations or casual gatherings.





Gruet Brut (New Mexico, USA): Produced using the traditional method, this American sparkling wine offers a creamy texture, delicate bubbles, and flavors of pear, almond, and toast.

Human commentary: None of these wines cost more than \$20, and some, if not many under \$15. In fairness, I did request recommendations of quality wines of good value, and certainly these prices reflect sensitivity to value.

Personally I have tried the Columbia Crest H3, the Cline Ancient Vines Zinfandel, the Kim Crawford Sauvignon Blanc, Bieler Père et Fils Rosé, and the Gruet Brut. All, but maybe one, are repeaters, that is, I have and will purchase again! For the others . . . let's see how AI can provide for new adventures in value and quality wines.



The Oregon Wine Brotherhood, partners in the FÉDÉRATION INTERNATIONALE DES CONFRÉRIES BACHIQUES, invites the Renaud Society members to participate in an exclusive dinner with Justin Baldwin, Justin Vineyards, on May 18, 2024 at the University Club of Portland, Portland Oregon. Dr. Tedd Goldfinger will be giving an update on the Renaud Society, and Wine & Health issues.

Click link below to register for the event
<https://my.cheddarup.com/c/the-owb-wine-masters-present-dinner-with-justincart=fc6a646a-3334-4d70-8c3c-9ff738459146%21%217699114>

The Renaud Society Wine Journal is seasonally published twice a year and invites letters to the editor or other submissions, from its readers, for inclusion in future newsletters

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