



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter

January 2019



Chair: Percy H. Dougherty percydougherty@aol.com 610-395-8174

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Newsletter: Percy H. Dougherty percydougherty@aol.com and Jan Thomas janthom51@aol.com

Board Members: Kevin Campbell, Alan Derkacs, Anne Dougherty, Rick Frederick, Matt Green, Kim Hale, Joe Pugliese, Dean Scott, Peter Staffeld, and Jan Thomas.

Web Committee Chair: Peter Staffeld peter@staffeld.com

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February Lehigh Chapter Tasting



Wines of Sicily

Saturday, February 9, 4 PM

Hosted by Tom & Karen Flad

Pastificio - 601 Santisi imports

601 Stones Crossing Rd., Easton, PA 18045 (Palmer Twp.)

February Lehigh Chapter BYOB*

Steel City Gyro

6 PM. Thursday, February 28

6900 Hamilton Blvd., Trexlertown, PA

Contact Zenna Frederick at zennaf777@gmail.com



March Lehigh Chapter Tasting

Sardinian Wines

Sunday, March 24, 3 PM

Hosted by Jan Thomas, Cheryl Hildebrant, Tami Ceracola
Nostos

Chairman's Comments--Percy Dougherty

Thank you. Barry and Shirley hosted the Holiday Party on December 9th at the Brookside Country Club for 85 members and guests. Pictures at end of newsletter.

Thank you. Pinot Noir fans were in heaven thanks to Rick Frederick and Chris Zajacek at the January 27 **Willamette Dammit Tasting** at the **Gourmet Buffet** in South Whitehall, PA. Scores and pictures will be on the February the newsletter.

Up Coming February Tasting. If you missed the Willamette January tasting because it was sold out, don't waste any time and sign up for the February **Wines of Sicily** hosted by Tom & Karen Flad.

Need hosts for April and May. A wine club is only as good as its active members. We need people to step forward and sponsor April and May. Contact me at percydougherty@aol.com to discuss a topic and tasting locations. I have a lot of suggestions and can help you organize a tasting.





February Lehigh Chapter Tasting

Wines of Sicily

Saturday, February 9, 4 PM

Hosted by Tom & Karen Flad

Pastificio - 601 Santisi imports

601 Stones Crossing Rd., Easton, PA 18045 (Palmer Twp.)

Join us as we will be tasting wines of Sicily. \$50/person pre-payment is required for wine and dinner. Checks should be made payable to Thomas Flad and sent to 3714 Fairfax Ct., Bethlehem, PA 18020. Bring two glasses plus bottle to share with dinner. Questions may be addressed by calling Tom at 610-428-4870, or emailing him at tomflad@aol.com.

Since 2005, Santisi Imports has been importing small estate extra virgin olive oil, artisan pasta, balsamic vinegars, dried organic oregano, hand-packed tuna, anchovies, vegetables in jars, canned tomatoes and pistachio cream directly from Italy. They visit their producers, all family-owned businesses, and personally select their products.

Phil Noto originated Santisi Imports by selling olive oil and oregano produced by his cousin in in Motta d'Affermo, Sicily to friends and family. His hobby has transformed into retail, online, and wholesale businesses. Santisi customers appreciate authentic, artisan-produced food and enjoy putting delicious, high quality food on their tables. Their imported pasta is their most popular item followed by their balsamic and olive oil. And now Santisi has ventured into making its own made pasta on premises by their Executive Chef, Andrea Moretti. Santisi Imports recently had been chosen as supplier to Italy's Embassy in Washington, D.C. You will have opportunity to browse, shop, and buy any of their products at our Tasting.

Santisi's retail store is located in Easton, PA Palmer Twp., at 601 Stones Crossing Road, Suite B, next door to their warehouse. Check this URL for more information about Santisi Imports: pasta601.com

This event is limited to 35 people



March Lehigh Chapter Tasting

Sardinian Adventure

Sunday, March 24, 3 PM

Hosted by Jan Thomas, Cheryl Hildebrant, Tami Ceracola

Nostos Restaurant, 701 N. 19th Street, Allentown, Pa. 18104

Please join us for a very unique tasting of Sardinian wines. Sardinian wines are not as well known and have limited distribution in the US. Although wine production on the island dates back to the Greeks, Romans, etc. The wines produced on Sardinia were more for private consumption vs. commercial. By the end of this tasting, our members will have had the opportunity to sample ten prominent wines from this Italian island. We selected wines that demonstrate the style, tastes and character of Sardinia. Per Steve Fahy of the Wine Library, our members will have had the unique experience of sampling more Sardinian wines in one sitting than 90% of all other wine enthusiasts in the US.

After the tasting, attendees will choose their dinner selections off the restaurant's menu and pay upon leaving. There is a 40 attendee limit for this tasting so please reserve your attendance ASAP by sending a check for \$30.00 to Jan Thomas, 4724 Hilton Rd., Schnecksville, Pa. 18078 by March 18. Price includes wine and appetizers. Please bring two wine glasses and a bottle of wine for sharing with friends.

February Lehigh Chapter BYOB*

Steel City Gyro

**6 PM. Thursday, February 28
6900 Hamilton Blvd., Trexlertown, PA**

Located in the Trexlertown Shopping Center, this new restaurant is operated by the people who previously ran the Mediterranean Grill in Fogelsville. **Contact Zenna Frederick at zennaf777@gmail.com.**



Education: Wines of Sicily by Anne Dougherty

Taken from wine-searcher.com

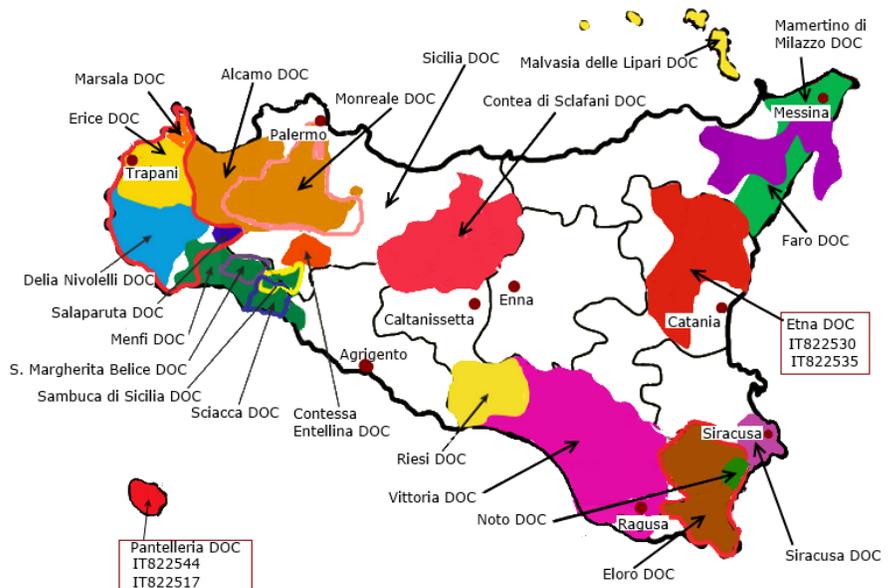
Sicily is Italy's southernmost region, and the largest island in the Mediterranean Sea. For more than 2500 years Sicily (Sicilia in Italian) has been a significant center of Mediterranean viticulture, although the reputation and style of its wines has changed significantly over that time. Although once famous for sweet Muscats (see Pantelleria), and later fortified Marsala, the island's best known wines are now its dry table wines produced under the regional IGT title, Terre Siciliane.

At its widest point Sicily measures 175 miles (280km) east to west, and about one third that distance north to south. Its roughly triangular shape led the island to be dubbed Trinacria (the triangle) during the Middle Ages, and is reflected in the triskelion (a motif with three protrusions) at the center of the regional flag.

Blessed with consistently bright sunshine and reliably moderate rainfall, Sicily's classic Mediterranean climate is ideally suited to the production of wine grapes. The warm, dry climate means that mildews and rots are kept to a minimum, particularly in well-ventilated areas which benefit from coastal breezes. This low disease pressure means that chemical sprays are hardly needed, so much Sicilian wine is produced from organic grapes. Alongside grapes and wine, Sicily's key exports are the cereals, olives and citrus fruits on which its economy has been based for centuries.

Ironically, the island's near-perfect vine-growing conditions played a key role in the downfall of Sicilian wine in the late 20th Century. Reliable sunshine and low disease pressure have always made it easy for Sicilian vine growers to push their vineyards into generating high yields, but when the Italian government offered subsidies for 'upgrading' to higher-yielding vine management techniques, the temptation was too much to refuse. Many thousands of acres of low-yielding bush vines were rapidly converted to high-yielding tendone (pergola) or guyot (cane-pruning) training methods. These higher yields naturally led to imbalanced, flavor-lacking wines – a drop in quality which was soon mirrored by a drop in consumer confidence. The market was soon awash with low-quality, low-priced Sicilian wine. Happily, the movement to reverse this reputation is well underway, and Sicily is now one of Italy's most promising and interesting wine regions.

Sicily's soils, and the mountains from which they came, are of particular interest when it comes to studying the island's viticulture. Mount Etna, the towering stratovolcano, dominates the island's eastern skyline, and is responsible for the mineral-rich, dark soils which characterize the Etna DOC vineyards. Vines are now



being planted higher up on the volcanic slopes, to capitalize on the cooler air and richer soils there. Fifty miles (80km) south, the Iblei Mountains stake their place in eastern Sicilian wine. On their lower slopes and the coastal plains below them, the DOCs of Siracusa, Noto, Eoro and Vittoria sweep from east to west, forming a crescent which mirrors the arcing coastline. In western Sicily, the volcanic hills are less individually dramatic but just as influential to the soil types. The western fifth of the island is covered by the Marsala DOC, and also within this area fall the DOCs Alcamo, Contessa Entellina, Delia Nivolelli, Erice, Menfi, Monreale, Salaparuta, Santa Margherita di Belice and Sciacca. Also of note is the small Sambuca di Sicilia DOC, whose wines are not to be confused with Sambuca, the potent anise liqueur.

The key grape varieties used in Sicilian viticulture are a combination of 'native' varieties (those historically cultivated on the island) and newer, more fashionable imports. Nero d'Avola and Catarratto are the most important natives, occupying 16% and 32% of Sicily's vineyard area respectively in 2008. The sheer volume of Catarratto juice created each year means much of it is shipped to cooler Italian wine regions, where it is used to increase the body and weight of otherwise thin, over-acidic wines. A large proportion of what remains on the island is used to make Marsala, for which it is joined by the white varieties Grillo and Inzolia. Although less famous than Marsala, another sweet wine of significance to the island is Moscato di Pantelleria, the Moscato grape in question being Muscat of Alexandria.

Other grape varieties of note are Grecanico, Alicante (Grenache), Perricone, Nocera, and Frappato, the latter being the key ingredient in Sicily's only DOCG wine Cerasuolo di Vittoria. Sibling varieties Nerello Mascalese and Nerello Cappuccio are also small players in terms of volume, but are of vital importance around Mount Etna. Syrah has been brought here from its home in southern France, where hot summer sunshine and sandy, rocky soils are also key components of the terroir. The robust red Rhone Valley variety shows every sign of adapting well to the Sicilian heat, and certainly better than Chardonnay, which is less able to produce balanced wines here. Trebbiano, the ubiquitous, high-yielding white variety found all around Italy, is also present in the wines of Sicily, although it has no role of particular distinction among them.

The island's topography has affected more than just how, and where, Sicilian wines are created; it has also had a significant impact on the way commerce and customs have developed on the island. In the late Middle Ages Palermo was one of the largest city populations in Europe, and had a correspondingly voracious wine appetite. Despite large quantities of wine being made in the east of Sicily, Palermo's wine supplies came as much from Campania and Lazio as they did from the other end of the island, so mountainous is the landscape surrounding the port city. Given the frequent contact Palermo had with the central western coast of Italy, and the proximity of Messina to southern Italy (it is separated from southern Calabria by the Strait of Messina, just two miles wide), these two key Sicilian cities were more influenced by the mainland at this time than they were by one another. And while Palermo was importing Italian wines, Messina was actually exporting eastern Sicilian wines to Africa and the eastern Mediterranean. Modern transportation and communication technologies mean that Sicily's dramatic, volcanic landscape has less of an impact on the region's social and cultural structures today. They remain, however, a vital part of its viticulture and winemaking, and may prove to be its unique selling point in the modern wine world.

2018 Holiday Party & Election

Eighty-five members and guests enjoyed the Annual Holiday Party hosted by **Shirley and Barry Isett** at the Brookside Country Club in suburban Macungie, PA on December 9th. Thanks to **Rick Frederick** for running the Silent Auction and **Joe Pugliese** for the 50-50 raffle. Between them we raised \$1191.00 for the AWS Educational Foundation.

A special treat was the welcome message delivered by **Joseph Broski**, the incoming President of the American Wine Society for 2019. He emphasized the importance of our local chapter and how we can make the AWS stronger. Joe also encouraged members to attend the 2019 AWS Conference in St. Pete Beach October 31-November 3, 2019. He stayed for the dinner and socialized with attendees.



An election of officers was held with **Percy Dougherty** remaining as president. Lisa Mancuso was elected as Vice President of Administration. Maryellen Iobst is our new treasurer, replacing Kevin Campbell who will now serve on the Board. Other new Board members include Matt Green and Kim Hale. They replace **Joe Csandi** and **Ron Macescu** who did not run for reelection. We thank them for their service and look forward to their continued participation in the Chapter. The other board members from last year were reelected.

Lehigh Valley Chapter Wine Tastings &/Events

<u>Month</u>	<u>Host</u>	<u>Topic</u>
Feb 9	Tom & Karen Flad	Wines of Sicily
Mar 24	Jan/Tami/Cheryl	Sardinian Wines, Nostos
Apr	Need a volunteer	
May	Need a volunteer	
June	Bob & Kim Hale	Palmer
July	Maryellen Iobst & Gene Clock	National AWS Tasting
Aug 11	Dean & Bonnie Scott	Picnic in the Vineyard
Sept 21	Lisa & Chris Zajacek and Jill & Mike Smith	Northern CA vs. Southern CA
Oct	Joe Pugliese	Puglia Wines
Nov	Alicia Ruiz Orbin & Michael Orbin	Chile
Dec	Holiday Party Barry and Shirley	Brookside Country Club



Friday, February 15, 2019, 7:30 pm

WINE, WOMEN, AND SONG

Frank DiBussolo *guitar*, Dave DePalma *woodwinds*, Bruce Kaminsky *bass*, Lorenzo Branca *drums*

Frank DiBussolo has been a professional musician since 1965. During this time, he has worked with Frank Sinatra, Tony Bennett, Diana Ross, Diane Carroll, Vicky Carr, Bob Hope, George Burns and Dom DeLouise and others. As a soloist, he has been featured with the bands of Buddy Rich, Dizzy Gillespie, Art Blakey, Bucky Pizzarelli, Howard Alden, Lester Lannin and more. He is a graduate of Widener University and the Combs College of Music where he earned the Master of Music and Doctor of Musical Arts degrees. He has served on the faculties of Swarthmore College, Moravian College, Lehigh University and the Combs College of Music. Dr. DiBussolo has recorded extensively and can be heard on the Naxos, DBK and Lost World record labels. For his work in the recording industry, he has been nominated eight times for The Grammy Award in various categories. He is published in Guitar Player, The Educator and Just Jazz Guitar magazines as well as in the Groves Dictionary.



Dave Wesstrom is organizing several tables for this event. If you are interested, contact him at aviandave@aol.com.

National AWS Dues

Join on line at AmericanWineSociety.org or mail the application from the web site to: American Wine Society, American Wine Society, PO Box 889, Scranton, PA 18501. (888) 297-9070. Individual Membership **\$49**, Household Membership (2 Members/Same Address) **\$62**, Professional Membership (1 or 2 Members/Same Address) **\$99**

Student Membership (1 or 2 Members/Same Address) **\$25**, Lifetime Membership (1 or 2 Members/Same Address) **\$950**

Please be sure to list Lehigh Valley Chapter when you register for the National AWS.

Local Lehigh Valley Chapter Dues

Name(s) _____ Email Address _____

Address _____ Phone # _____

City _____ State _____ ZIP _____

Unless otherwise stated, Newsletters & other Chapter communications will be sent via Email. **Dues- \$ 10.00/household.** Membership runs from January to December.

Make Checks payable to AWS Lehigh Valley and mail to: Maryellen Iobst, 3447 Daylily Drive, Emmaus, PA 18049. Don't miss out on the fun of being a LV Chapter member.

REMEMBER THAT YOU MUST ALSO JOIN THE NATIONAL AMERICAN WINE SOCIETY

Pictures from the Dec Holiday Party



