



# AMERICAN WINE SOCIETY

## Grapevine

**Lehigh Valley Chapter**

**June 2019**



Chair: Percy H. Dougherty [percydougherty@aol.com](mailto:percydougherty@aol.com) 610-395-8174

Vice Chair of Special Events: Barry Isett [barry.isett@gmail.com](mailto:barry.isett@gmail.com) 610-754-6081

Vice Chair of Administration: Lisa Mancuso [lamancuso21@gmail.com](mailto:lamancuso21@gmail.com) 610-462-3692

Treasurer: Maryellen Iobst [maryelleniobst@gmail.com](mailto:maryelleniobst@gmail.com) 610-391-0000

Newsletter: Percy H. Dougherty [percydougherty@aol.com](mailto:percydougherty@aol.com) and Jan Thomas [janthom51@aol.com](mailto: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](mailto:peter@staffeld.com)

Education: Anne Zinn Dougherty [annezdougherty@gmail.com](mailto:annezdougherty@gmail.com) 610-395-8174

[LehighValleyAWS.org](http://LehighValleyAWS.org)



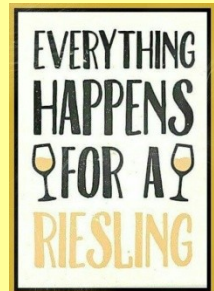
### July Lehigh Chapter Tasting

## **Picnic in the Vineyard**

Sunday, July 14, 2019, 2:00 p.m.

Hosted by Dean and Bonnie Scott

290 Deer Run Road, Kutztown, Pa. 19530



### July Lehigh Chapter BYOB

## **Damascus**

Tuesday, July 23 at 6 PM

449 North 2nd Street, Allentown, PA 18102

610-432-2036

Contact [annezdougherty@gmail.com](mailto:annezdougherty@gmail.com) by July 16 to sign up.

## **Chairman's Comments--Percy**

### **Dougherty**

**Thank you Ethel Drayton-Craig** and her special guest **Chef Tony Lawrence** for hosting the May 19th **Wines and Food Pairings** in the Lyric Room at Miller Symphony Hall in Allentown, PA.

**July Tasting in The Vineyard:** **Dean and Bonnie Scott** are hosting a Riesling Tasting in their vineyard near Kutztown, PA. Prior to the tasting will be a sampling of wines produced from the vineyard. Sign up fast because this will sell out!

**AWS Conference October 31-November 3:** Sign up for the hotel and book your flight immediately. Direct flights from Allentown to St. Petersburg on Allegiant Air are fully booked. An alternative is Tampa. **REGISTRATION IS CLOSED ALREADY BUT YOU CAN BE PLACED ON THE WAITING LIST.**

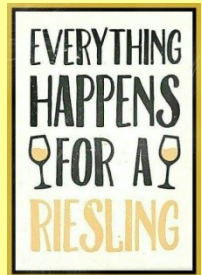
**Hosts for 2020:** Believe it or not, it is time to start planning wine tastings for 2020. Since I am stepping down as Chairman at the end of this year, it will be nice if the new chair has a full schedule of events.





July Lehigh Chapter Tasting  
**Picnic in the Vineyard**

Sunday, July 14, 2019, 2:00 p.m.  
Hosted by Dean and Bonnie Scott  
290 Deer Run Road, Kutztown, Pa. 19530



**Vineyard Sampling**  
**and**  
**Riesling Official Tasting**

**2:00-3:00 PM:** We will sample wines from the Vineyard. Traminette, Chambourcin, Muscat Hamburg and Cayuga from Pinnacle Ridge Winery. Noiret from Stone Keeper Winery and Dean's Cab Franc and Petit Verdot. Plenty of time to stroll the vineyard and pair appetizers with vineyard wines.

**3:00 PM:** The official tasting will start at 3PM. (Under the tent.) We will be tasting Washington, Pennsylvania, New York, Alsace and Mosel Rieslings. Approximately 4:30 we will provide a seafood dinner (different than any AWS tasting we have done before). We will have some (gluten free) chicken and salad for non-seafood lovers.

We will be limiting the tasting to 60 people at \$50. Send an email to [deansscott2323@gmail.com](mailto:deansscott2323@gmail.com) to get on the list. It's a prepay so, send your check to **Dean Scott, 290 Deer Run Road, Kutztown, Pa. 19530 July 1.** For further information contact Dean Scott at [deansscott2323@gmail.com](mailto:deansscott2323@gmail.com) or **610-657-2261**. Please bring 2 wine glasses and a you are welcome to bring a bottle of your favorite summer wine.



July Lehigh Chapter BYOB  
**Damascus**

**Tuesday, July 23 at 6 PM**  
**449 North 2nd Street, Allentown, PA 18102**  
**610-432-2036**



**Contact [annezdougherty@gmail.com](mailto:annezdougherty@gmail.com) by July 16 to sign up.**

Damascus is a family-owned business that serves Mediterranean and Middle Eastern cuisine in a simple atmosphere that focuses on the quality of the food and a pleasant dining experience. They have Kabobs, Hummus, Fried and Grilled Kibbee, Stuffed Grapeleaves, and some of the best babaganouj you will ever have! They have an extensive list of vegetarian dishes such as Falafel, Moussaka, Fried Cauliflower, Fried Zucchini, Vegetable Kabob and more. Please bring two glasses and a bottle of your favorite wine.

Contact Anne Dougherty at [annezdougherty@gmail.com](mailto:annezdougherty@gmail.com) by July 16 or sign up at a tasting,

# Education: Riesling--Anne Dougherty

From [www.winesearcher.com](http://www.winesearcher.com)

Riesling is a light-skinned, aromatic grape of German origin which is – if the majority of top wine critics are to be believed – the world's finest white wine grape variety. For many, the claim above may seem at odds with the sea of chaptalized, low-quality wine exported from Germany in the late 20th Century. In truth, very little of that infamous wine was Riesling at all, but instead higher-yielding grapes such as Müller-Thurgau and Silvaner), but the reputation has nonetheless stuck. Riesling has also been stereotyped as just a sweet grape, used only to make sticky wines. But while botrytized Rieslings are among the finest sweet wines in the world, the majority of global Riesling wines are either dry or off-dry.

The Riesling vine holds a very different place in the wine world to such great grapes as Cabernet Sauvignon, Merlot or Chardonnay. While these immensely popular varieties have conquered every corner of the winegrowing world, Riesling is conspicuously absent from the core wine regions of France, Spain and Italy. Its fan base is smaller, but fervent.

Riesling's spiritual home is unquestionably the regions that trace the middle Rhine and the lower Mosel, two of Europe's great wine rivers. Here we find the key wine regions of Germany, most famously Mosel, Rheinhessen, Rheingau and Pfalz. Riesling vines cover the steep, slate-rich hillsides above these famous rivers, and are used to make crisp, refreshing wines with pronounced acidity.

On the other side of the Rhine lies Alsace, once German but now part of France. Here, Riesling is the most important wine grape variety in terms of both quantity and (arguably) quality. Alsace Riesling has its individual style, richer and more generous than those made in Germany. This is made possible by the region's sunny, dry mesoclimate and the shelter provided by the Vosges Mountains.

Austria also produces a large quantity of Riesling, most notably from its eastern Wachau and Kremstal regions. This is made mostly in drier styles, although Lake Neusiedl, just southeast of Vienna, creates a sufficiently humid climate for the production of sweet botrytized Riesling.

Happily, Riesling has found several New World niches to which it is very well suited. The high quality Rieslings now made in Australia's Clare and Eden valleys have proved this with particular competence. Most notably, Clare Valley Riesling has emerged as a style in its own right, with crisp, citrus-scented acidity and aromas of toast and honeysuckle. Just across the Tasman Sea, New Zealand is also making high-quality Riesling in Canterbury and Otago, while South Africa's Riesling is also showing promise. The famous ice wines of Canada are made mostly from Riesling or Vidal, and have further demonstrated the cold-resistant characteristics of this hard-wooded variety.

There are various clones and sub-varieties of Riesling in existence, and the variety has multiple variations on its name (e.g. Johannisberg Riesling, Rhine Riesling). To complicate matters, there are several white grape varieties that bear the name Riesling, but are entirely unrelated. The most notable of these are Welschriesling (Riesling Italico), Okanagan Riesling and Cape Riesling, which itself is also known as Crouchen, Paarl Riesling and Clare Riesling.

A rare, pink-skinned variant of Riesling – Roter Riesling – is grown in Germany and Austria. There is ongoing debate as to whether Roter Riesling is a mutated form of traditional Riesling, or vice-versa.

Synonyms include: Weisser Riesling, Johannisberg Riesling, Johannisberger, Rhine Riesling, Riesling Renano. Food matches for Riesling include:

- Quiche Lorraine; zwiebelkuchen onion cakes (dry)
- Thai green curry (off-dry)
- Key lime pie (sweet)



## RIESLING

IS A WHITE GRAPE VARIETY NATIVE TO  
THE RHINE VALLEY REGION OF GERMANY

### PRIMARY AROMAS (FROM THE GRAPE)



Floral  
lilly, rose petal,  
citrus blossom



Stone Fruits  
apple, pear, nectarine,  
peach



Tropical Fruit  
pineapple, mango



Mineral  
steel, kerosene



Other typical aromas  
honey, grass, lime,  
gooseberry

### SECONDARY AROMAS (FROM THE WINEMAKING)



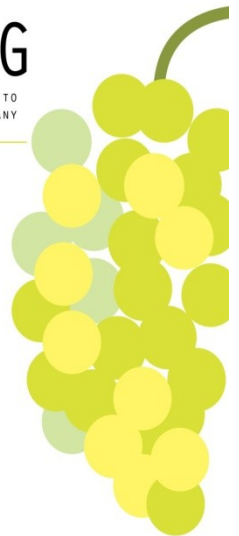
Fermentation  
pear, flint, petroleum  
Oak: generally unoaked

socialvignerons.com in collaboration with fernandafanco.com

### TERTIARY AROMAS (FROM THE BOTTLE AGING)



Aging: honeycomb,  
beeswax, sweet spices,  
fennel, dried fruits  
(fig, apricot)



## **Report: May Tasting-- Ethel Drayton-Craig**

Ethel Drayton-Craig presented TONY LAWRENCE – The Global Winechef, to talk about “Tony’s Flavor & Aroma Classic Pairings: Aroma First, Flavor Second”, on Sunday, May 19, 2019 in the Lyric Room of Miller Symphony Hall.

This unique tasting stressed wine first and food second in the pairing of food with wine. With six courses aside from the welcoming Italian sparkling **La Furlan Prosecco DOC Cuvée Beatrice Extra Dry**, the attendees learned to focus on how the taste of each item on the plate changed/or how the taste of the wine changed with the pairing. Lengthy time was devoted to this process as we paired, shared, and listened to our expert. It was quite an educational experience...and a delicious one at that! Here is the menu:

### **MENU**

Tony’s Classic Global Wine Pairings in Small Plates

**Roederer Brut Premier Champagne** Reims France NV  
*Seamless silky complexity of Brioche razor acidity citrus pear hazelnut*  
Triple Crème, Goat cheese, Sour Dough  
Green Grapes Kiwi Goose Berry

**Ninety Plus Cellars Sancerre** Loire lot 126 France 2016  
**Joe Gott Sauvignon Blanc** Napa 2017  
*Crisp citrus melon notes and grapefruit essences on a bright flint*  
Arugula Grilled Pear Mandarin Orange Dried Figs Feta Salad With a Myers Lemon Curd Vin

**Dr. Loosen L Mosel Riesling** Germany 2017  
*Classic Mosel Pear apple aromatics rich and zesty balance sweetness*  
**Wagner Vineyard Riesling Semi Dry** Finger Lakes NY 2017  
*Stone fruits aromas of peach and pear crisp textures on firm acidity*  
Maryland Lump Crab Cake With Granny Smith Apple Cole Slaw

**Rocca di Castagnoli DCG Chianti Classico Reserva** Tuscany Italy 2015  
*Fresh cherries rustic acidity on vanilla notes hints of elegance*  
**Tesora Della Regina Chianti Classico Reserva** Tuscany Italy 2017  
*True rustic charm red fruit aroma’s racy acidity floral back notes on finish*  
Linguine Pasta Tossed In A Roasted Red Pepper Tomato Basil Sauce With Aged Pecorino Cheese Truffle Oil

**Stags’ Leap Merlot** Napa 2017  
*Aromatic black cherry dried thyme roasted almonds hints of black truffle full mid palate carries through the long finish*  
**Jean-Claude Debeaune Special Selection Merlot Vin de Pays DOC** France 2018  
*Blackberries smooth fruit and round flavors soft finish*  
Grilled Filet Mignon Yukon Gold Parsnip Mash French Asparagus Caramelized Onions Creamy Blue

**Graham’s Six Grapes Reserve Port** Douro Portugal  
*Seductive rich stone fruits ripe aromatic cherries complex lingers with layers of ripe plums and bright raspberry*  
**Stella Foire Brachetto d’Acqui DCG** Piedmont Italy  
*Aromatic red berries mousse lush intense soft and refreshing with layers of ripe plums and bright raspberry*  
Flourless Chocolate Torte Raspberry Sauce

As we listened to Tony, there are many takeaways:

1. Today’s guideline and approach to warm weather and wines of higher alcohol content, suggest you cool/chill the red to bring forth the fruit. This gives the perception of holding back of oak and alcohol. It does not matter what you grill. When you grill food, it mirrors the oak in wine.
2. Wine acid with acid food cleanses fat; neutralizes and softens food. An acidic dish and wine acid cancels out each other.  
Contrast sweet to bold; sweet to salty



Butterfat to Bubbles is a contrast: The sparkling wine cuts through fat. Fried Chicken to Bubbles is a contrast. Fried chicken has crunch and has fat (protein).

Goat cheese to Bubbles is a complement: Milk acid to acid

Sour dough has high milk acid. Therefore, pairing it with Bubbles is a nice complement because of the yeast in the sourdough starter and the toastiness of the bread. Champagne is toasty (fermentation).

Goats eat grass: The same grass where the grapes are grown (terroir). The grass has the same minerality and soils. Goat Cheese mirrors this. This is why we have the phrase, "Eat local, Drink local." It is all about place.

Arugula is green and peppery. Sauvignon Blanc is herbaceous, so they complement one another.

3. The Wagner wine from the Finger Lakes has a shorter growing season, whereas the Mosel has a longer season. It is longer in content and in stainless steel. The stainless steel keeps the acidity of white wine fresher. In the past, most harvests were done in September or October. Now the growing season is longer in the U.S.. In some cases, it can be late November because of varietal correctness and balance of sugars in the vineyard. This requires longer hang time.

4. Each wine has a steak weight as a proper pairing guideline:

Filet and Merlot are perfect

Rack of Lamb pairs with Mountain fruits, and rosemary

A Rib Eye pairs with Shiraz

NY Strip pairs with a hillside red wine (Cabernet)

Lambrusco and Brachetto are low alcohol. They go nicely with prosciutto, Pastrami, and Corned Beef because of the cured meat.

Washington State Merlot pairs well with seafood because of the terroir over millions of years. The grapes have the high minerality from fossils/bones in the soil (this is also the case for Chablis in Italy).

Spanish Cuisine of Saffron, Pink Grapefruit, Roast Peppers are good with Spanish reds like Grenache.

5. The size of the glass matters (12 oz., 16 oz., 20 oz., 28 oz.). Different contours matter. The larger the glass (28 oz.) – the rounder the flavor. The smaller the glass – the more the focus and the more it is going to the back of the mouth (Champagne flute).

## About **TONY LAWRENCE**

Tony is a member & lecturer with the Society of Wine Educators of the American Wine Society, The German Wine Society, Tasters Guild Society, and the Vancouver Playhouse International Wine & Food Festival among others.

He was appointed to the PA Wine & Spirit Advisory Council in 2010 and still presides on the counsel.

Tony is a Certified Wine Judge; An Advanced Sommelier; A Food & Wine Pairing Specialist from Greystone CIA (Culinary Institute of America); A Certified Napa Valley Food & Wine Specialist; A Certified Napa Valley Wine Educator (1 of 35 in the United States).

Tony has over 45 years in the Hospitality Industry which includes being a Chef for NFL Films, The Philadelphia Eagles and the Executive Chef at the Germantown Cricket Club and Merion Golf Club.



---

## **Lehigh Valley Chapter Wine Tastings &/Events**

<b><u>Month</u></b>	<b><u>Host</u></b>	<b><u>Topic</u></b>
July 14	Dean & Bonnie Scott	Picnic in the Vineyard
Aug 11	Maryellen Iobst & Gene Clock	National AWS Tasting
Sept 21	Lisa & Chris Zajacek and Jill & Mike Smith	Northern CA vs. Southern CA
Oct 20	Joe Pugliese	Puglia Wines
Nov 10	Alicia Ruiz & Michael Orbin	Chile
Dec 22	Holiday Party Barry and Shirley	Brookside Country Club

### **Misc.**

Oct 14 Wine Library Super Tasting Manor Restaurant, West Orange, NJ

Oct 31-Nov 2 National AWS Annual Meeting St. Pete Beach, FL

2020 Tastings (please help our future president by signing up)

March 22 Jan Thomas, Cheryl Hildebrant, Tami Cericola

May 17 Illyria Wines

June 28 Master Wine Class, Steel Club. Hellertown

---

## **National Conference Hotel Information**

How would you like a glass of wine on the beach? You can do that and much more at the 52nd Annual American Wine Society National Conference, Oct. 31 – Nov. 2, 2019 at St. Pete Beach, Fla. Directly on 25 acres of white sand beaches in the Sunset Capital, the Trade Winds Island Resort hosts the conference, offering a room rate of \$159/night exclusive to AWS members. Tropical View Rooms-One-bedroom rooms, as available, are \$179/night. Tropical View One-Bedroom Suites are \$224/night. Gulf Front One-Bedroom Suites with Balcony are \$249/night. You can make your reservation by visiting here:

<https://www.tradewindsresort.com/aws>

Or you can call the Trade Winds toll-free number at 800-808-9833 and tell them you are with the American Wine Society. Driving? You may park a passenger vehicle per guest room complementary. Valet parking is \$8 / night. When making flight arrangements consider Tampa International Airport, TPA, is the largest and most traveled airport in the area and about 30 miles from St. Pete Beach. The St. Pete-Clearwater International Airport, PIE, and Sarasota Bradenton International Airport, SRQ, may also provide options.

---

## **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.**

**[PLEASE LIST LEHIGH VALLEY CHAPTER WHEN YOU REGISTER FOR THE NATIONAL AWS.](#)**

---



## **10 Canned Wines to Stock for Summer 2019.**

<https://daily.seventy.com/10-canned-wines-to-stock-for-summer-2019/>. Wine professionals sample the top canned wines on the market—and weigh in on their favorites. Once considered a fad, canned wines have gained mainstream recognition and sales have soared. According to [Nielsen](#), sales of canned wines in the U.S. increased 77.5 percent to just over \$81 million for the 52 weeks ending April 20. Consumers aren't the only ones interested in canned wines; wine shops are investing in fridges for cans, and beverage directors are incorporating cans into wine programs. “Customers are now actively seeking out alternative packaging—Tetra Paks, pouches, bags-

in-box, and especially cans,” says Aimée Lasseigne New, a wine judge and the assistant manager and senior sales associate at [Bottlerocket](#) in Manhattan. Driven by portability, convenience, and sustainability, cans are garnering attention from wine geeks and casual consumers alike. The team at *SevenFifty Daily*, including executive editor Jen Laskey, convened a panel of New York wine experts—Lasseigne New; Gabriela Davogustto, the wine director at [Clay](#) in Harlem; and Jhonel Faenar, the wine director at [Atomix](#) in the city's NoMad neighborhood—to sample more than 25 canned wines with the goal of finding the most exciting and well-made options on the market. After tasting cans from around the globe, in an assortment of styles and a range of prices, these were the panel's top 10 canned wine picks.

## **How do red wine tannins affect taste? Ask Decanter.**

[Decanter](https://www.decanter.com/learn/red-wine-tannins-taste-ask-decanter). Chris Mercer May 10, 2019. <https://www.decanter.com/learn/red-wine-tannins-taste-ask-decanter>—New research explores how red wine tannins cause a ‘dry’ sensation in your mouth, and why this effect is different in Cabernet Sauvignon versus Pinot Noir. Red wine tannins are well known for causing a drying sensation in the mouth, as we're sure *Decanter's* Jane Anson would confirm after recently tasting hundreds of barrel samples of the young [Bordeaux 2018 vintage](#). But, why is this? And why might there be differences between red wine grape varieties? While the quantity and character of red wine tannins can be affected by a range of factors, such as growing season climate, grape skin thickness and cellar techniques, new research has examined how they are perceived by drinkers. Cabernet Sauvignon tannins are physically bigger, more numerous and contain more pigment than Pinot Noir tannins, said the researchers, writing in the latest edition of the US-based *Journal of Agricultural and Food Chemistry*.

**Another Attempt to Let USPS Ship Alcohol**. View this article online at <https://www.fedsmith.com/2019/05/07/another-attempt-let-usps-ship-alcohol/> and visit FedSmith.com to sign up for free news updates. [Ian Smith](#) May 7, 2019 Legislation has recently been reintroduced in the House to allow the Postal Service to ship alcoholic beverages to consumers. The USPS Shipping Equity Act ([H.R. 2517](#)) was introduced by Congresswoman Jackie Speier (D-CA). She said the bill would end the Prohibition-era restriction that prohibits the Postal Service from shipping alcohol.

“In 2016, California was America's top destination for the direct shipment of wine, yet consumers and manufacturers are prohibited from using the U.S. Postal Service to ship or deliver these everyday products,” Speier said. “In most states, private carriers such as FedEx and UPS are already delivering alcoholic beverages. It makes no sense to create a competitive disadvantage for the USPS by barring them from these kinds of shipments, especially given the Postal Service's dire financial condition. Congress needs to lift this ban for the benefit of beverage manufacturers, consumers, and our struggling postal service.”



## **Severe alcohol-related liver disease on the rise, study finds. Experts say the increase may be due to heavy binge drinking, especially in young adults.**

NBCNews.com, May 7, 2019, 3:02 PM UTC. By Linda Carroll. <https://www.nbcnews.com/health/health-news/severe-alcohol-related-liver-disease-rise-study-finds-n1002776>. Severe alcohol-related liver disease is on the rise, a new study suggests. Experts say the increase may be due to heavy binge drinking, especially in young adults. Researchers found that while there has been little change in the rate of people developing alcoholic fatty liver disease, there appears to be an increase in those who are at greater risk of cirrhosis, liver cancer and death, according to the [study published in JAMA](#). “I think what triggered me to do this study was seeing a lot of patients with advanced alcoholic fatty liver disease,” said the study's lead author, Dr. Robert Wong, an assistant clinical professor of medicine and director of research and education at the Alameda Health System-Highland Hospital. “The most concerning finding was that the number of patients with more advanced disease, which increases the risk of dying, increased significantly over the time period we studied,” Wong said. The new report adds to the [mounting evidence that more and more Americans are developing severe liver disease](#). A study published last summer found that increasing numbers of young people were dying from alcohol related liver failure. That [study, published in the BMJ](#), linked heavy alcohol consumption in young people to a pronounced increase in deaths. [Alcoholic liver disease](#) is one of the leading causes of death in the United States, Wong noted, adding that nearly 250,000 deaths were attributed to the disease in 2010.



## *Pictures from the May Tasting--Percy Dougherty*





