



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter July 2019



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LehighValleyAWS.org

August Lehigh Chapter Tasting

National Wine Tasting Project 2019

Terroir Study of Napa Valley

Sunday, August 11, 2019, 2:00 p.m.

Hosted by [Maryellen Iobst](mailto:MaryellenIobst@gmail.com) and [Gene Clock](mailto:GeneClock@gmail.com)

The Fields at Indian Creek Clubhouse

3430 Daylily Drive, Emmaus, Pa. 18049



August Lehigh Chapter BYOB

Joey G's Italian Kitchen

Tuesday, August 20 at 6 PM

1063 Grape Street, Whitehall, PA 18052

www.joeygitalian.com

Contact annezdougherty@gmail.com by August 13 to sign up.



Chairman's Comments--Percy Dougherty

Thank you Jodi King, Jim Vozar, Kim Hale, and Bob Hale for hosting the June 22nd tasting **Malbecs of the World in World** in suburban Wind Gap, PA. See the wines and scores on page 3 and pictures on page 7.

National AWS Conference Registration: Conference session selection begins Sunday **Aug. 4 at 5 pm** and runs through **Friday Aug. 9 at 5 pm**. Detailed instructions will be sent via email a few days before registration.

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. Contact me with your ideas for a tasting. If you need a topic or location, I can give you suggestions.



August Lehigh Chapter Tasting

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3430 Daylily Drive, Emmaus, Pa. 18049



Each year the AWS picks a theme and selects the wines to be tasted. This year the theme is **Terroir of Napa Valley**. All wines are from Napa Valley in which the geology and soils are diverse, and the climate varies from the coast to the inland areas. In addition, the region varies from valley bottom to rugged mountain sides. The terroir or physical geography varies greatly. Join us as we taste wines from this venerated region and see if you can taste the subtle differences between sub regions. This is a great chance to see if our chapter and your scores match the national scores.

Cost: \$49 pp Limited to 45 persons

Prepay to Maryellen Iobst, 3447 Daylily Drive, Emmaus, Pa. 18049

Please bring 2 glasses and a bottle of wine to share

Menu:

Herb Crusted Eye Round served with demi-glaze

Citrus Glazed Roasted Chicken

Roasted Redskin Potatoes seasoned with rosemary, thyme and garlic

Vegetable medley (medley will include whatever fresh local vegetables I can source usually a mix of broccoli, cauliflower, squash, zucchini and carrots)

A fresh mixed green salad (cherry tomatoes, red onion, carrots, cucumber, croutons, etc..) w/ a selection of dressings

Dinner Rolls served with butter (plain, garlic herb compound and honey cinnamon)



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Restaurants that serve pizza and Italian food are abundant in every town. But Joey G's has distinguished itself with its style and menu. It's friendly and casual but also has an air of sophistication, with its granite tile flooring, marble walls and deep red leather padded seat that runs from one end of the small restaurant to the other. The menu also is simple but sophisticated, with interesting personal pizzas, build-your-own style pasta bowls, salads, Italian classics, risotto, sandwiches and stromboli. It all comes fresh from the imagination of Joe Grisafi, who also oversees operations at Corked Wine Bar Steak & Seafood on Main Street in Bethlehem and whose family also runs Roma Ristorante and Taste of Italy. Please bring two glasses and a bottle of wine. **Contact Anne Dougherty at annezdougherty@gmail.com by August 13**

Report: June Tasting Malbecs--Don Denberg and Percy Dougherty

Thank you **Jodi King, Jim Vozar, Kim Hale, and Bob Hale** for hosting the June tasting **Malbecs of the World in World** at Jodi and Jim's house in suburban Wind Gap, PA. The event was another sold out tasting with 70 members and guests signed up. We lucked out with perfect weather, a welcome break from the record breaking rains and flooding. Just to be safe, a large tent was set up in the back yard. Of course the tent guaranteed no rain but came in handy in offering protection from the sun. As we waited for members to arrive, we enjoyed a sparkling Malbec as an icebreaker. It was an interesting addition to the tasting with a distinctly Malbec taste. Champagne should have no worries about being dethroned. The icebreaker was followed by the 8 Malbecs in the chart below. Following the tasting a sumptuous catered feast and more wine was shared.

The winning wine by a wide margin is the **Bodega Noemia 2015 from Patagonia** at 17.8 points. For those who need a geography lesson, Patagonia is in the south of Argentina where it's dry and cooler than Mendoza, the region most often associated with great Malbecs. Patagonia is considered a prime area for Pinot Noir and Riesling instead of Malbec. Not only did our members like the **Bodega Noemia 2015**, Robert Parker's **Wine Advocate** give it 96 points. It is described as:

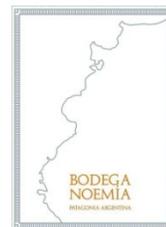
"Noemía is a wine produced with the Malbec grapes from a 1.5-hectare plot of vines that was originally planted ungrafted in 1932 and has been farmed organically and biodynamically since 2006. The vines are surface-irrigated three to five times per year. The 2015 Noemía is from a slightly warmer and riper year than the 2016 (which I also tasted next to this). The grapes are picked by soil type (sand, sand and small stones, clay and lime) at different points in time. It's fermented in 2,500-liter custom open-top oak fermentors with 10% to 15% whole clusters and natural yeasts, and the wine matured in 600-liter oak demi-muids for 18 months. The 2015 Noemía is expressive and open, with slightly darker fruit, some graphite notes, hints of spices and smoke, a touch of varnish and slightly more noticeable oak than the 2017 I tasted next to it. It has a slight earthiness on the palate along with some dusty tannins and deep flavors with some chalky tastiness and a dry finish, ending almost salty."

Second at 16.4 points is the **Vinaceous Voodoo Moon 2016 from Margaret River, Australia**. Another Chapter snub to Mendoza, Argentina. More geography from Professor Dougherty--Margaret River is in western Australia south of Perth, not in the acclaimed wine growing areas near Adelaide and Melbourne. Therealreview.com gives it 94 points and describes it as: "A deep, solid malbec that stands well as a lone varietal. Dark red/purple hue and a ripe plum, spice bouquet with the faintest herby malbec note. It's concentrated, full-bodied and rich in the mouth, with density, grip and structure. Long finish; plenty of impact; good ageing potential. (Screwcap)."

Third place at 16.3 points goes to **Chateau Lagrezette Le Pigeomier 2009, from Cahors, France**. Again Mendoza strides out if the top three scores. Cahors is in southwest France and is the home of Malbec. In the past, wine from this region have been very tannic and take years of cellaring to mellow, but there is a trend to produce earlier drinking wines. Wineenthusiast.com gives it 94 points and describes it as: "A small vineyard of six acres is used to produce this magnificent incarnation of Malbec. Black as ink and firmly tannic, a toughness magnified by new wood, this is still a richly fruity wine that will age superbly to give power and complexity. Keep for at least four years."



Wine	Price	Score	Rank	Max	Min	Std Dev.
1 Old Vine Estate Reserve, Mendoza 2015	\$18	16.1		20	11	1.78
2 Chateau Quattre, Cahors 2016	20	15.0		19	10	2.10
3 Hess Select, Mendoza 2016	18	16.1		20	11.5	1.75
4 Montes Alpha, Colchagua 2016	19	14.5		18	11	1.85
5 Vinaceous Voodoo Moon, Margaret River 2016	22	16.4	2	20	12	1.60
6 Zaha, Mendoza 2013	30	15.9		20	10	2.27
7 Bodega Noemia, Patagonia 2015	70	17.8	1	20	11	1.87
8 Chateau Lagrezette Le Pigeomier, Cahors 2009	72	16.3	3	20	11	2.40



You may have noticed that additional data has been added to recent tasting results in addition to average scores. This is because the average score does not always convey the entire picture. If every taster scored a wine as, say, 15, then the average would be 15. If half of the people scored a wine as a 10 (awful), and half scored it as a 20 (awesome), then the average would also be 15, but there would be no consensus. The maximum and minimum scores give the range recorded, but may be influenced by only a few people. The best measure of consensus is the standard deviation, sigma (σ). It is the average of how all of the scores differ from the average score. In the first case above, $\sigma = 0$, since all of the scores are the same as the average. In the second case, $\sigma = 5$, since all of the scores differ by ± 5 . *The smaller σ , the greater the consensus.* Looking at today's scores, we see that the #5 wine had the greatest consensus, and the #8 had the least.

Lehigh Valley Chapter Wine Tastings &/Events

<u>Month</u>	<u>Host</u>	<u>Topic</u>
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 Hildebrandt, Tami Cericola

May 17 Illyria Wines

June 28 Master Wine Class, Steel Club. Hellertown

Greek white wines to drink this summer.

Panos Kakaviatos introduces the wines of Greece and Decanter's Tastings team pick out some great examples ideal for drinking this summer at home or abroad. **Decanter.com**. [Panos Kakaviatos](https://www.decanter.com/panos-kakaviatos-july-25-2019) July 25, 2019

Read more at <https://www.decanter.com/decanter-best/greek-white-wines-10-great-value-choices-289518/#Bt9wuDkeKZEMB04b.99>

[Artemis Karamolegos, Myrtirio Assyrtiko, Santorini, 2017](#) Points 93. From a single plot of Assyrtiko vines, 100 years old, this is fermented with indigenous yeasts using extended skin contact to create the pale orange colour. Has great intensity of herbal and spicy flavors, the fruit remaining tightly rich with terrific length.

[Argyros, Assyrtiko, Santorini, Aegean Islands, Greece, 2016](#) Points 93. Appetizingly fresh, zippy nose: lime juice, pears and salty sea-spray. Beautifully fresh, dry and intense with incisive, but modulated, acidity and an elegantly textural feel. Fruit in the citrus spectrum. Palate goes on and on.

[Alpha Estate, Sauvignon Blanc, Amyntaio, Macedonia, 2014](#) Points 93. Among the best whites from a difficult 2014 vintage. Vinified in stainless steel. Citrus and grapefruit aromas, with a kiwi touch as well. Medium-bodied and lingering finish. Just lovely!

[Biblia Chora, Ovilos, Pangeon, Macedonia, Greece, 2012](#) Points 93. Blend of 50% Sémillon, 50% Assyrtiko, was the best white of a blind tasting organised for me by Konstantinos Lazarakis MW in Athens. Nougat and white apricot aromas. Well integrated alcohol, with substance and concentration but never heavy or alcoholic. Dry and thirst-quenching.

[Domaine Skouras, Eclectique, Argolida, Greece, 2012](#) Points 93. Brisk iodine aspect. Stone fruit, peach and fine sap on the mid-palate leading to a fresh and clean finish.

[Lyrarakis, Voila Assyrtiko, Crete, Greece, 2017](#) Points 91. What was once a limited parcel is now a full-time listing at Majestic, and also available under different packaging at Berry Bros (which also has Lyrarakis' gorgeous Vidiano and rare Plytó). Tart, juicy citrus and apples with a long, sappy, chalky mouthfeel.

[Monemvasia, Kydonitsa, Lakonia, Peloponnese, Greece 2017](#) Points 91. Kydonitsa is Greek for quince, which hints at the flavor profile of this wine: exotic ripe fruit plus intriguing lanolin and almond tones lifted by refreshing acidity. With a focus on reviving and promoting indigenous grapes George Tsibidis' 121ha estate is one to watch.

[Argyros, Atlantis, Santorini, Aegean Islands, Greece, 2017](#) Points 91. Argyros is one of Greece's best wineries, with fine bottles at every price point. This entry-level line offers excellent complexity and mineral interest, with fruit from dry-farmed 60-year-old vines on volcanic slopes. The weighty, waxy palate shows pithy citrus fruit, juicy apple and a saline tang.

[Domaine Glinavos, Primus-Zitsa, Zitsa, Epirus, 2013](#) Points 91. A brisk and low-alcohol wine made from the Debina grape, this is pleasingly rounded on the mid-palate, leading to a medium-long finish. Perfect for richer seafood such as seared scallop.

[Tetramythos, Roditis Nature, Patras, Peloponnese 2017](#) Points 90. Oz Clarke: A delightful, mellow, warm yet gentle and easy-going wine. It has fruit streaked with smoke and a creamy softness sharpened up by greengage skin acid. Sarah Jane Evans MW: This is creamy with fresh herbs, a Mediterranean charm on the nose and equally lively palate.

[Thymiopoulos, Atma Assyrtiko, Imathia, Macedonia, 2017](#) Points 89. From 20-year-old Assyrtiko vines planted at 500m, this is matured on its lees for two months with regular stirring to balance the variety's steely acidity with more complex creamy notes. Its textured lemon verbena and fresh greengage palate is a perfect choice with seafood.

[Ktima Pavlidis, Thema, Drama, Macedonia, Greece, 2016](#) Points 89. 50/50 Assyrtiko and Sauvignon Blanc showing how well they can tango. Floral perfume (jasmine) and the smell of stored apples. Zing and minerality balanced against soft, perfumed fruit on the palate. Purity and melody rather than the exhilaration of Santorini.

Wines updated July 2019

Conference Agenda Available

Check out our exciting agenda, chock full of 40 wine education sessions that will take your palate from Venice and Bordeaux, back home to Oregon and Sonoma County. As a registered attendee or waitlistee, you should receive a brochure in the mail within the next few days. You'll want to pick out your favorites now because conference session selection begins Sunday Aug. 4 at 5 pm and runs through Friday Aug. 9 at 5 pm. Detailed instructions will be sent via email a few days before registration. If you prefer a flipbook version of the brochure, you can find one here.



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 lobst, 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.



[Pest-killing fungi could protect NYS grapes, apples from invasive insect.](#)



Sciencedaily.com. <https://www.sciencedaily.com/releases/2019/04/190430164244.htm>. Cornell University-led research reports that two local fungal pathogens could potentially curb an invasive insect that has New York vineyard owners on edge. The spotted lanternfly feeds on more than 70 plant species, including grape vines and apple trees. Now, the paper, "A pair of native fungal pathogens drives decline of a new invasive herbivore," led by Eric Clifton, a postdoctoral researcher in the lab of Cornell professor of entomology and co-author Ann Hajek, describes how two unrelated fungi -- *Batkoa major* and *Beauveria bassiana* -- have been decimating spotted lanternfly populations near

Reading, Pennsylvania. "The finding is important because these naturally-occurring pathogens could be used to develop methods for more environmentally-friendly control of this damaging invader," Hajek said.

Australian wine exports continue to grow in value. Winetitles.com.

<https://winetitles.com.au/australian-wine-exports-continue-to-grow-in-value/>.

The total value of Australian wine exports increased by 5 per cent to \$2.78 billion in the 12 months to March 2019, with the average value per litre climbing to \$3.41, the highest level since 2009. "We are also seeing positive trends in the USA off-trade market where sales of Australian wine grew 3 per cent in value to US\$521 million in the year ended December 2018. Even more encouraging is that Australian wine priced above US\$15 per bottle has also grown by 3 per cent according to market monitor IRI Worldwide."

	China Inc. HK and Macau	\$1.11b	▲ 7%
	United States	\$424m	▼ -3%
	United Kingdom	\$388m	▲ 4%
	Canada	\$205m	▲ 7%
	New Zealand	\$95m	▲ 15%
	Singapore	\$86m	▲ 10%
	Japan	\$55m	▲ 16%
	Germany	\$52m	▼ -11%
	Netherlands	\$43m	▲ 26%
	Malaysia	\$32m	▼ -28%

[What type of wine should you serve with risotto? We ask the experts...](#)

Decanter.com. **Ellie Douglas** April 20, 2019. Read more at <https://www.decanter.com/learn/risotto-wine-pairing-ask-decanter-411860/#E5W87kTFtG7viPHi.99>. Risotto is a traditional Italian rice dish, originally from Piedmont, cooked slowly in stock and wine. For an easy all-round match, Fiona Beckett suggests going for Gavi, in her article on 'Italian food-

friendly whites' in the May 2019 issue of *Decanter*. 'The most familiar local wine to most wine lovers will be Gavi, Italy's answer to Chablis – well, inexpensive Chablis at least – a reliable buy from **supermarket own-label ranges** and a good match for risottos,' she said. **What kind of risotto?** First of all, you should focus on how the risotto is prepared, and what ingredients are used, said Eric Zwiebel MS, sommelier at Summer Lodge Hotel in Dorchester. 'Personally, for me it's fantastic if is served with Parmesan cheese and mushroom with an aged white like Riesling, Grüner Veltliner, Chenin Blanc or Chardonnay.' 'These styles of wines get white truffles aromas and a very earthy quality too. 'If you're feeling adventurous, even an oxidative style or orange wine.' 'I think it would be amazing to stay on the Italian track,' said Alexandre Freguin, head sommelier at Moor Rooms and Taittinger Sommelier of the Year 2018. 'It depends on the risotto, but a wine from Friuli such as a Verduzzo or Vitovska could be perfect with any kind of mushroom or earthy risotto.' 'I didn't mention Sake but some barrel aged ones along side a classic Parmesan risotto would be delightful,' said Freguin. Risotto is a traditional Italian rice dish, originally from Piedmont, cooked slowly in stock and wine.



[Phylloxera Outbreak Puts Aussies on Edge.](#) By Vicki Denig | Posted Friday, 17-May-2019.

<https://www.wine-searcher.com/m/2019/05/phylloxera-outbreak-puts-aussies-on-edge>.

Phylloxera bugs go to work on a vine root. The creatures have infested a substantial area of Victoria's Yarra Valley. Growers and wineries in Australia's Yarra Valley are struggling to contain an outbreak of the deadly bug. American rootstock and grafted vinifera may be safe, though when it comes to phylloxera, Australia remains fair game – and Victoria is meeting her match. The [Yarra Valley](#) is in the midst of a devastating outbreak, wreaking havoc on local wineries and causing local winemakers to shake their heads in simultaneous fear and frustration. So what exactly caused the hell that broke loose over European viticulture to make its way to the land down under – and what are regional vignerons to do *about it*? Phylloxera was first detected in the region back in 2007, most likely brought into the valley by means of a vehicle entering from another infested region. Behn Payten, co-founder of [Payten & Jones Vignerons](#), notes that the pest was probably present within the identified vineyard in question a full three-to-five years before the outbreak was officially announced. "[The first case] was [at] a vineyard owned by a large corporation that had other vineyard holdings in different areas that had phylloxera in Victoria," he explains, describing how said company continually brought vineyard equipment and personnel back and forth between various sites within the region. Payten explains that once phylloxera is present, animals such as foxes, birds, and roos quickly help spread the bug to neighboring vineyards. In the blink of an eye, infection becomes infestation.



Pictures from the June 22 Tasting--Percy Dougherty

