



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter

August 2019



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LehighValleyAWS.org

September Lehigh Chapter Tasting

Northern California vs. Southern California



Saturday, September 21, 2019, 3:00 p.m.

Hosted by Lisa Mancuso, Chris Zajacek,
Jill Smith, and Mike Smith

269 Presidential Dr
Bethlehem, Pa 18020



September Lehigh Chapter BYOB

Tijuana Tacos



Tuesday, September 10 at 6 PM
620 State Avenue, Emmaus, PA 18049
<http://www.ttemmaus.com/>



Contact annezdougherty@gmail.com by September 3 to sign up.

Chairman's Comments--Percy Dougherty

Thank you Dean and Bonnie Scott for hosting the July 14 tasting titled Riesling Wines and Picnic in the Vineyard in suburban Kutztown, PA. See the wines and scores on page 4 and pictures on page 8.

Question from June Tasting? Jodi King and Jim Vojar had an unusual icebreaker at the June meeting that I failed to mention. It was a sparkling Malbec named Ocaso - Sparkling Rose of Malbec Extra Brut NV. It was unusual with aromas of red fruit and Malbec tannins on the palate. Interesting to taste but no competition for Champagne..

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.

Web Site. You should have received instructions from Peter Staffeld on how to access the Lehigh Valley Chapter web site. If not, see the article in this newsletter.



September Lehigh Chapter Tasting
Northern California vs. Southern California



Saturday, September 21, 2019, 3:00 p.m.
Hosted by Lisa Mancuso, Chris Zakacek,
Jill Smith, and Mike Smith
269 Presidential Dr
Bethlehem, Pa 18020



Take a vicarious field trip around California as we taste wines from northern and southern California. Cast your vote on which region produces the best wine. Tasting 12 wines, tasting the same grapes from both regions to see differences in growing areas. Bring 2 glasses plus bottle to share. Please include email when sending in prepay. Any food restrictions please let me know.

Cost: \$50 pp Limited to 46 persons
Prepay to Lisa Mancuso, 269 Presidential Dr, Bethlehem, Pa 18020
RSVP and Pay by September 14
Please bring 2 glasses and a bottle of wine to share

September Lehigh Chapter BYOB



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Tijuana Tacos, which has operated for about eight years in Quakertown, opened its second location at 620 State Ave. in Emmaus. The business offers a variety of tacos, including chorizo, grilled chicken, roasted pork and more. Fans of enchiladas, quesadillas and other Mexican fare have a new restaurant to try. Tijuana Tacos has a wide array of authentic, made-from-scratch Mexican dishes, including burritos and burrito bowls, chalupas, chimichangas, fajitas, flautas, nachos, sopes, tostadas and tortas (Mexican sandwiches). The new 72-seat restaurant, features a mix of booths and tables with chairs. This restaurant is located in a strip mall so it has ample parking. Please bring two glasses and a bottle of wine. Contact Anne Dougherty at annezdougherty@gmail.com by September 3.

Education: Northern vs. Southern California--Anne Dougherty

From <https://usawineratings.com/en/blog/insights-1/wine-regions-in-california-46.htm>, [wikipedia.com](https://en.wikipedia.org/wiki/California)

California is a very geologically diverse region and varies greatly in the range of climates and terroirs that can be found. Most of the state's wine regions are found between the Pacific coast and the Central Valley. The Pacific Ocean and large bays, like San Francisco Bay, serve as tempering influences to the wine regions nearby providing cool winds and fog that balance the heat and sunshine. While drought can be a vinicultural hazard, most areas of California receive sufficient amounts of rainfall with the annual rainfall of wine regions north of San Francisco between 24-45 inches (615-1150 mm) and the more southern regions receiving 13-20 inches. Winters are mild with little threat of frost damage though springtime. To curb the threat of frost, vineyard owners will often employ the use of wind machines, sprinklers and smudge pots to protect the vines.



While California's wine regions can be generally classified as a Mediterranean climate, there are also regions with more continental dry climates. Proximity to the Pacific or bays as well as unobstructed access to the cool currents that come off them dictate the relative coolness of the wine region. Areas surrounded by mountain barriers, like some parts of Sonoma and Napa counties will be warmer due to the lack of this cooling influence. The soil types and landforms of California vary greatly, having been influenced by the plate tectonics of the North American and Pacific Plates. In some areas the soils can be so diverse that vineyards will establish blocks of the same vine variety planted on different soils for purpose of identifying different blending components. This diversity is one of the reasons why California has so many different and distinct American Viticultural Areas. The average vineyard in California uses 318 gallons of water to produce a single gallon of wine through irrigation. The average depends, in part, on the region where the grapes are grown, with 243 gallons of

water per wine gallon in the North Coast region to 471 gallons per on the Central Coast.

The starting point to understanding California wine is realizing that the state can be easily divided into four primary wine-producing regions: North Coast, Central Coast, Central Valley, and South Coast. In turn, each of these massive regions can be broken down into smaller, distinctive wine sub-regions. The North Coast, for example, is home to both Napa Valley and Sonoma, the two top California wine regions. And, in turn, these two wine regions are further broken down into very distinctive AVAs – Napa has 16 different AVAs, while Sonoma has 13.

North Coast

In addition to Napa and Sonoma, the two other primary wine regions located within the North Coast are Mendocino County and Lake County. In addition, the Los Carneros AVA (typically referred to as just “Carneros”) straddles both the Napa and Sonoma wine regions and is generally considered to be part of both.

Napa Valley, of course, is the wine region that everyone immediately recognizes, since it is one of the most famous wine regions in the entire world. Napa has over 600 wineries, ranging from small boutique wineries to large, corporate wineries. While the dominant grape in Napa is Cabernet Sauvignon, the region's wineries also produce award-winning wines from Chardonnay, Merlot, Pinot and Sauvignon Blanc. Some of the more notable AVAs included within Napa are Howell Mountain, Oakville, Stags Leap and Yountville.

If there is a close second to Napa in terms of brand recognition, it is Sonoma. The dominant grape in Sonoma is Pinot Noir. Sonoma has 13 different AVAs, and the most famous of them include Russian River Valley, Dry Creek, Chalk Hill, Knights Valley, and Alexander Valley. Overall, there are more than 500 different wineries within Sonoma.

Central Coast

The Central Coast extends along the California coast, from San Francisco to Los Angeles. In turn, the Central Coast is generally divided into the North Central Coast and the South Central Coast. The most famous AVAs within the North Central Coast include Livermore Valley, Monterey County and Santa Cruz Mountains. The most famous AVAs within the South Central Coast include San Luis Obispo, Paso Robles and Santa Barbara.

Of these, perhaps the most famous is Paso Robles. It is one of California's oldest wine regions, with a winemaking tradition that stretches back to the 1790's. It is known particularly for its rolling hills and valleys. Nearly four-fifths (80%) of the wines produced here are red varietals, including Syrah, Zinfandel, Cabernet Sauvignon and Merlot.

Another well-known AVA is Santa Barbara, which was the California wine region featured in the popular Hollywood film “Sideways.” Santa Barbara is home to award-winning Pinot Noir, and some of the more famous AVAs that are nested within Santa Barbara are Santa Maria, Santa Ynez Valley and Santa Rita Hills.

Central Valley

If you see a wine bottle that is simply labeled “California wine,” you can bet that it comes from the Central Valley. This wine region might lack the cachet and fame of Napa or Sonoma, but it is considered the state’s workhorse wine region. In fact, while Napa accounts for less than 5 percent of total wine production in California, the Central Valley accounts for nearly 75 percent of all grapes used in wine production. This large region encompasses the counties of Sacramento, San Joaquin and Fresno.

South Coast

The South Coast includes everything south of Los Angeles to the border with Mexico. Given this broad geographic sweep of territory, it’s not surprising that the geography and terroir can vary considerably. This ranges from cooler coastal wine growing regions to warm inland valleys. The most famous AVAs in Southern California include Malibu, Temecula Valley and San Diego County. Temecula Valley, with its 35 wineries and growing reputation for wine tourism, especially stands out as an example of how Southern California has grown in stature within the California wine industry in just the past decade.

It is important to note that every bottle of California wine must list its region of geographic origin, and there are strict guidelines that govern the geographic appellation. For example, in order to list a specific AVA (and not just a county or the state of California), 85 percent of the grapes used to make the wine must have been derived from that AVA. That is why a simple label like “California wine” is much less helpful than one that clearly states “Napa Valley.” A “California wine” must consist 100 percent of grapes grown within the state, but there are no specifications about where exactly in the state. As a rule of thumb, though, a “California wine” designation means that the grapes came from the Central Valley.

Report: July Tasting Riesling--Don Denberg and Percy Dougherty

Thank you **Dean and Bonnie Scott** for a lovely **Riesling Tasting and Picnic in the Vineyard** at their 7 acre vineyard near Kutztown, PA. Prior to the tasting, wine and food were strategically located at the end of the aisles from which the wine grapes originated. People like this positioning of the wine from the Scotts and show up early to wonder in the vineyard. The weather was perfect for a tasting in the vineyard. The wines ranged all the way from Dean’s homemade wines to those produced from local wineries to which Dean sells his grapes.

Of the seven wines tasted, the scores were very close. Number one was a tie with the **Eroica Riesling 2016, Columbia Valley** and the **Bernkastler Doctor Vineyard 2016, Mosel**, coming in at 16.5 points. Number two was the **Ravines Dry Riesling 2017, Finger Lakes** at 16.3 points. Number three what is a tie between the **Ravines Dry Riesling 2017, Finger Lakes** and the **Dr. Loosen (Dr L) Riesling 2017, Mosel**.

An added attraction this year was a food truck to cater the event. Participants gave their orders from a menu and each meal was prepared individually. It took a long time but the food was delicious. See the pictures from the tasting at the end of the newsletter.



Wine & Appellation	Price	Avg. Score	Rank	Max	Min	Std. Dev.
1. Ravines Dry Riesling 2017, Finger Lakes	\$18	16.3	2	19	11	1.8
2. Trimbach Riesling 2016, Alsace	18	14.9		19.5	11	1.8
3. Millbrook Riesling 2017, Hudson River	20	15.2		20	10	2.2
4. Standing Stone Vineyard 2017, Finger Lakes	18	16.0	3 tie	19	11.5	1.8
5. Eroica Riesling 2016, Columbia Valley	19	16.5	1 tie	20	11	1.9
6. Dr. Loosen (Dr L) Riesling 2017, Mosel	13	16.0	3 tie	20	11.5	2.0
7. Bernkastler Doctor Vineyard 2016, Mosel	28	16.5	1 tie	20	11.5	2.0

Web Site--Peter Staffeld

The new Lehigh Valley AWS website is now operational.

The website is located at: www.LehighValleyAWS.org

The new website shows upcoming events, links to related websites, over a dozen recent newsletters, and contact information for the Board of Directors. When you login as a member using your email address you will have access to over 100 newsletters (since 2011!), a searchable member directory (including name, phone, and email), and will have the ability to register and pay for events online.

The first time you login to the website you will need to use the "forgot password" option to create your password. Once you login, you can click on your name at the top of the page and edit your profile. The new website gives each member the ability to "opt out" of various types of emails. You also have control over which information can be seen by other members. Please note that non-members (including the general public and "bots") will NOT have access to your personal information.

We envision that in the near future you will be able to register for chapter events using the website, and you will have the option to pay with a check (the traditional way), or pay online using a credit card. Please be patient as we incorporate this option into future events.

We hope you enjoy the new website. If you have any questions or comments please send them to Peter@Staffeld.com.

Peter Staffeld

Lehigh Valley Chapter Wine Tastings &/Events

<u>Month</u>	<u>Host</u>	<u>Topic</u>
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	
April TBA	Matt Green and Ann Vlot	
May 17	Illyria Wines-Jan Thomas	
June 28	Master Wine Class, Steel Club. Hellertown-Jan Thomas	



PLEASE VOLUNTEER. *The Chapter is only as good as the members make it. We all have to volunteer to help make it even better. The most important job is to host a tasting. Since I am retiring as Chapter Chair at the end of 2019, it is important for the new Chair to have tastings scheduled. This is a very time intensive activity. If you are interested in hosting a tasting, please let me know. I have a list of restaurants if your house is too small to host 46 people (a 2 bottle tasting). I can also help you obtain the wine. Some topics we need are **Beaujolais, Washington State Reds, Burgundy, White Burgundy and Chablis, Brunello di Montalcino, Barolo and Barbaresco, Châteauneuf-du-Pape, Chianti, Petite Sirah, Valpolicella and Amarone**, or any other wine type or region of your choice. Contact me at percydougherty@aol.com to discuss your ideas.*

Wine in the News--Percy Dougherty



Phylloxera Outbreak Puts Aussies on Edge. *WineSearcher.com*. By Vicki Denig | Posted Friday, 17-May-2019. <https://www.wine-searcher.com/m/2019/05/phylloxera-outbreak-puts-aussies-on-edge>.

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.



Why cork's fastest growth market should surprise (Australia). *WineBusiness.com*. 23rd May, 2019 by Patrick Schmitt. <https://www.thedrinksbusiness.com/2019/05/why-corks-fastest-growth-market-should-surprise/>

The fastest growth market for the past 18 months has been **Australia**, which he explained, is surprising because it is a wine-producing nation better known for using predominantly screwcaps to seal its bottles. While admitting that such growth for cork was "off a smaller base than we would like", he added that the increase was a positive sign for the cork industry. "People don't realize that 15-17% of wines in Australia are closed with cork, and the fact is, those making wine at higher price points never stopped using cork," he said. Regarding the reasons for such a growth in the number of Australian wine producers using cork, Carlos isolated one major cause for the development. "What has changed is that China has become the number one destination for Australian wine and that has resulted in the interesting growth we have been observing, to which we need to add the contribution made by sparkling, which is significant," he commented. Continuing, he spoke of the significance for the cork industry of the rise of China as a wine consumer, because it is a country where the majority of drinkers want a wine sealed with a cork, and this stopper is the most sustainable on the market today. "What makes this interesting is that for the first time ever, China has imposed a sustainable packaging solution upon a western country, and the fact that it happened in wine, with cork, with Australia, adds to the interest," he added. Stressing the sustainable nature of cork as a stopper solution for wine, he said that each closure retained as much as 392 grams of Carbon Dioxide.



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.

Half Price Membership. After May 1, we don't want to hit up a new member at the full rate of \$62 for a household or \$49 for individual. So we have a half-year membership – just \$35 for an individual or household. You know that person or couple who have come to a meeting or two but haven't taken the plunge yet? Tell them that on May 1 and thereafter, they can go legit and get on the AWS roster. (Remember, the half-year membership is only available to NEW members).

Pictures from the July 21 Tasting--Percy Dougherty





2019 Wine Library Super Tasting

It's that time of the year, the moment you have all been waiting for! Our biggest event of the year!!! Sample over 700 wines including Sassicaia, Tignanello, Insignia, Larkmead, Paul Hobbs, Mayacamas, Caymus, Silver Oak, Sena, Biondi Santi, Zapata, Williams Selyem, Penfolds Grange, Dom Perignon and many, many more!! Date Monday, October 14, Manor Restaurant, West Orange, NJ.