



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter

October 2019



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

Vice Chair of Special Events: Barry Isett barry.isett@gmail.com 610-754-6081

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Treasurer: Maryellen Iobst maryelleniobst@gmail.com 610-391-0000

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LehighValleyAWS.org

November Lehigh Chapter Tasting

Cabernet Sauvignon and Carmènère Wines from Chile



Saturday, November 9, 2019, 2-5 PM

Location is Hamilton Family Restaurant

2027 Hamilton Street, Allentown, PA 610.433.6452

Hosts: [Mike Orbin](mailto:mikeorbin@gmail.com) and [Alicia Ruiz-Orbin](mailto:aliciaruizorbin@gmail.com)

November Lehigh Chapter BYOB



ACI HALAL TURKISH RESTAURANT

Tuesday, November 19 at 6 PM

34 N 2nd St, Allentown, PA 18101, (610) 439-8782

Contact annezdougherty@gmail.com by November 12 to sign up.

Chairman's Comments--Percy Dougherty

Thank you Lisa Mancuso, Chris Zajacek, Jill Smith and Mike Smith

for hosting the LVAWS Tasting on September 21 at Lisa and Chris's house in suburban Bethlehem. See the wines and scores on page 4 and pictures on page 8.

Help Wanted. We need items for the Holiday Party Auction on December 22. Restaurant gift certificate are especially welcome. When you go out to dinner, ask for a donation. Wine and wine related items are welcome. Let me know you are donating.

Hosts 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.

Call for Nominations. Chairman Dougherty and Vice Chair Isett are both retiring at the end of the year and have to be replaced. Send any nominations for officers or board positions to me at percydougherty@aol.com.

Holiday & Retirement Party. Barry and Shirley Isett are accepting reservations for the Holiday Party at Brookside Country Club on December 22nd at 4:30 PM. This will be their last year hosting the party. Thank you for a job well done.



November Lehigh Chapter Tasting

Cabernet Sauvignon and Carmènère Wines from Chile



Saturday, November 9, 2019, 2-5 PM
Location is Hamilton Family Restaurant
2027 Hamilton Street, Allentown, PA 610.433.6452
Hosts: Mike Orbin and Alicia Ruiz-Orbin

Join Mike and Alicia as we taste 10 red wines from Chile's Central Region (6 Cabernets and 4 Carmènères) and a white Sauvignon Blanc as ice breaker. The Central Region is Chile's most productive and internationally known wine region, due predominately to its proximity to the national capital Santiago.

Following the tasting you will be able to order dinner from the restaurant menu and pay separately for your dinner cost directly to the restaurant. To allow us to have the tasting in their premises, the restaurant has requested that ALL attendees order something from the menu. Bring 2 glasses plus a bottle to share. Please include email when sending in prepay.

Cost: \$25 pp Limited to 35 persons
Prepay to Michael Orbin, 4890 Briarwood Drive,
Macungie, PA 18062

Contact: morbin@ptd.net
RSVP and Pay by November 2
Please bring 2 glasses and a bottle of wine to share



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Tuesday, November 19 at 6 PM
34 N 2nd St, Allentown, PA 18101, (610) 439-8782

Contact annezdougherty@gmail.com by November 12 to sign up.

If you want high quality, simply grilled Turkish meats this is the place. They also have Turkish specialties, Greek-style salad and soups which are also high quality. Very nice family-run, all fresh, not pre-prepared over-salted run-of-the-mill that you get elsewhere. We're not talking fancy cuisine rather fantastic food. Please bring two glasses and a bottle of wine. There is parking on site.

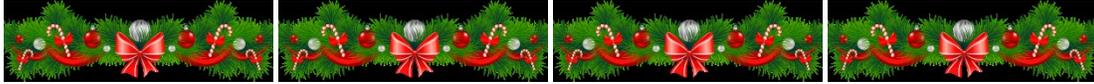
Contact Anne Dougherty at annezdougherty@gmail.com by November 12



AMERICAN WINE SOCIETY

Lehigh Valley Chapter

HOLIDAY & RETIREMENT PARTY 2019



5:00 PM, Sunday, December 22, 2019

Brookside Country Club, 901 Willow Lane, Macungie, PA 18062-9350

Hosts: Barry and Shirley Isett

\$60

You are invited to a festive Holiday Party for the Lehigh Valley Chapter of the American Wine Society. Join us as we celebrate the retirement of Chairman Percy Dougherty and Vice chair Barry Isett. Bring a bottle of wine to share on the community table and one for dinner so we can sample a large variety of wines in preparation for the holidays. After drinking good wine and engaging in scintillating conversations, enjoy a delicious meal. Prospective new members and Alumni are welcome.

MENU

Hors d'oeuvres 5:00 PM

*Baked Brie with Honey Almonds, Sliced Apples and Grapes, Crackers / Sliced Baguette
Prince Edward Island Mussels with Scampi Butter*

Salad 6:15 PM

*Baby Spinach Salad w/Bacon crumbles, candied walnuts, pickled red onion, honey mustard dressing
Warm Rolls and Butter*

Entrée (pre-ordered choices) 6:30 PM

1. Braised Short Rib w/roasted onion demi glace

2. Salmon Dijon

** Above Entrees served with Mashed Potatoes and Parmesan Asparagus**

3. Vegetable Risotto

Warm Rolls and Butter

Tableside Coffee and Tea Service

Please sign me up for: ____ person(s) for the HOLIDAY PARTY AND DINNER at **\$60/person** and indicate the number of each meal ordered. Enclose \$5/household for dues.

____ Short Ribs, ____ Salmon, ____ Pasta. \$ ____ Dues **\$5** TOTAL ENCLOSED \$ ____

Name(s) _____

Address _____ Phone _____

City _____ State _____ ZIP _____ Email _____

Make Checks payable to **Barry Isett** and mail to Barry Isett, Lehigh Valley Chapter AWS, 360 Renninger Road, Perkiomenville, PA 18074. For further information, please contact Shirley at 610-754-6081 or shirleyisett@yahoo.com, or Barry at barry.isett@gmail.com. Deadline for your payment is Dec. 9.

Education: Chile--Anne Dougherty

www.wine-searcher.com and www.winefolly.com

Chile is one of South America's most important wine-producing countries. Occupying a thin strip down the western coast of the continent, it is home to a wide range of terroirs, and an equally wide range of wine styles.

The Chilean viticultural industry is often associated in export markets with consistent, good-value wines, but some world-class reds are also made, commanding high prices. For red wines the initial export mainstays have been Bordeaux varieties of Cabernet Sauvignon and Merlot. Like many New World countries Chile has adopted a signature grape variety; here it is Carmenère, once widely grown in Bordeaux. It was thought to be extinct following the European phylloxera outbreaks of the 19th Century, but was rediscovered in Chile in the 1990s. Much of it was mixed up in vineyards with Merlot plants; the Carmenère vines were often assumed to be poorer performing mutations of the former. Once they were identified, and the fruit was allowed a week or two extra on the vine to fully ripen, blends featuring Carmenère and single variety bottlings began to gain traction. (NB this grape variety is usually spelt Carménère - with two accents - outside Chile.)

Pinot Noir from the cooler parts of Chile is beginning to make an impression, and Syrah is increasing in popularity in many regions offering a wide variety of styles. The supporting cast of red wine grape varieties in Chile includes additional bit-part players from Bordeaux; Petit Verdot, Cabernet Franc and Malbec. Emphasis on the latter has increased in the light of Argentina's success with the variety, though plantings in Chile date back to the 19th Century. Cinsaut and Carignan join Syrah in the Southern French contingent.

White wine plantings are led by Chardonnay – also grown in many differing macroclimates – which can achieve very high quality levels with prices to match, and Sauvignon Blanc. Viognier, Riesling and Semillon are among those varieties grown on a smaller scale.

Chile spans 4300 kilometers (2700 miles) of land running north-south between the Pacific Ocean and the Andes Mountains. The topography is very favorable to viticulture, and despite the fact that Chile is only 160 kilometers (100 miles) wide, most climatic variation in the wine-growing regions happens from east to west, rather than from north to south. The Pacific, with its Antarctic Humboldt Current, brings cooling breezes to coastal vineyards, while the sheltering presence of the Coastal mountain range makes Chile's Central Valley relatively warm and dry. Along the eastern edge of the country, in the foothills of the Andes, high altitudes and abundant melt water rivers make for a different terroir again. With the Pacific Ocean on one side and the forbidding barrier of the Andes on the other, Chile's vineyards have remained protected from the phylloxera aphid.

Throughout the 20th Century, Chilean wine was limited to a domestic market, but a push toward quality in the latter half of the century saw an uptake in the international market. Whereas Chilean winemakers had traditionally used tanks and barrels made of beech wood, in the 1980s stainless-steel tanks and oak barrels were introduced, marking the start of a technology-driven era.

Since this tasting will concentrate on Cabernet Sauvignon and Carmenera, this section addresses those two grapes in particular. It seems unlikely that the thin, long country of Chile is a larger producer of Cabernet Sauvignon than the US, but it's true! Chile's vineyard area dedicated to Cabernet Sauvignon is second only to France. The country has become a winemaking hot spot due to the cooling effect Chile receives from the Pacific Ocean and the Humboldt Current. In other words, Chile has an ideal climate for wine. Chilean red wines have gone from good to exceptional in recent years and yet, they still offer good value.

Red Wines by Numbers

- Cabernet Sauvignon 94,900 acres
- Merlot 26,280 acres
- Carménère 23,470 acres
- Syrah 17,000 acres
- Pinot Noir 8,170 acres

Cabernet Sauvignon and Bordeaux Blends

Most of Chile's vineyards are located in the Central Valley Region, which is a large region that contains several smaller valleys including Maipo, Colchagua and Maule Valley. Most of the Central Valley is wide and flat and this is where the bulk of Chilean wine is made. If you're looking for age-worthy wine however, the fine wines of Chile tend to be found in the foothills (areas with higher elevations), especially the sub-regions of Puente Alto (in Alto Maipo or "High Maipo") and Alto Cachapoal ("High Cachapoal"). Chilean Cabernet Sauvignon and

Bordeaux blends have a signature tart-and-fruity style, typical of a cool-climate wine. The tartness (aka acidity) comes from cool ocean breezes being pulled inland by the incredibly tall Andes Mountains.

- Typical Flavors: Medium- to full-bodied wines moderate acidity and flavors of black currant, fresh berry sauce, violets, chocolate, and graphite
- Tips: Under \$15 will afford you excellent daily drinkers that often improve quite a bit with a few years of bottle-age. Look for 2007, 2009, 2011 and 2013
- Regions of Interest: Puente Alto, Cachapoal Valley, Alto Maipo (contains Puente Alto and Pirque sub-zones)

Carmènère

The history of Carmènère is a tale of mistaken identity. In the 1800s, grape cuttings were imported from Bordeaux that were thought to be Merlot (the vines do look similar). It wasn't until 1994, when a grape researcher, (aka ampelographer) Jean Michel Bousiquot, figured out the Chilean Merlot was actually the Bordeaux variety Carmènère. Carmènère wines are savory, juicy and medium-bodied with an unmistakable red bell pepper note. The wine's savory flavor has a bit of a cult following. Today, the grape is nearly extinct in Bordeaux, making Carmènère something uniquely Chile.

- Typical Flavors: Medium-bodied wines with spicy notes of raspberry, bell pepper, pomegranate, chocolate, green peppercorn, and graphite
- Tips: Richer styles of Carmènère are often blended small percentages of Petit Verdot and Syrah to offer bold flavors of chocolate and violets along with Carmènère's signature savory flavor.
- Regions of Interest: Peuno in Cachapoal Valley, Alto Cachapoal, Apalta in Colchagua Valley

Report: September Tasting California--Don Denberg and Percy Dougherty

Many thanks to Lisa Mancuso, Chris Zajacek, Jill Smith, and Mike Smith for ending the summer with a lawn party and picnic at Lisa and Chris's hone in suburban Bethlehem, PA on September 21st. The theme of the tasting was **Northern California vs. Southern California**. Six sets of wines were tasted with the first wine in each set from Northern California and the second from Southern California. The locations are shown in the chart below. Southern California won the battle 4-2.

The overwhelming favorite of the tasting was the **Daou Vineyards Pessimist Red Blend 2017** from Paso Robles at 18 points. **Wine Enthusiast 92 points:** This blend of primarily Petite Sirah, Syrah and Zinfandel starts with rich, lush aromas of black cherry, vanilla cream and caramel, with a hint of earth. Framed by solid tannins and bright acidity, the palate runs through similar fruit and spice flavors with plenty of power.

Coming in second at 17.7 points is the **The Prisoner Red Blend 2017** from Napa Valley. **Wine Enthusiast 92 points:** The famous blend combines Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah and Charbono from throughout the Napa Valley, combining the grapes into a robust, flavorful explosion of soft, richly rounded fruit and body. It's undeniably appealing. Coming in a close third at 17.6 points is the **Faust by Quintessa Cabernet Sauvignon 2016** from Napa Valley. **James Suckling 94:** "This is firm and juicy yet generous and fruity at the same time. Has a plush and wild feel. Extremely savory. Flavorful finish. Drink now or hold."~JS.

Following the tasting, a sumptuous feast was provided and more good wine was shared. A great end to summer.

Wine	Location	Prics	Score	Rank
1. Fess Parker Mercella"s White Blendn 2016.	Santa Barbara	\$14	15.9	
2. Priest Ranch Grenache Blanc 2016.	Napa	15	16.2*	
3. Two Sisters Countru Vud Chardonnau 2015.	Sta Rita Hills	26	16.3*	
4. Ramey Russian River Valley Chardonnay 2016.	Russian River	33	16.1	
5. Foxen Santa Maria Valley Pinot Noir 2016.	Santa Barbara	26	15.4	
6. Martinelli Bella Vigna Pinot Noir 2016.	Russian River	35	17.1*	
7. Ridge Vinyards Paso Robles Zinfandel 2016.	Paso Robles	30	16.6	
8. Seghesio Sonoma Dinfandem 2017.	Sonoma	21	17.2*	
9. Daou Vineyards Pessimist Red Blend 2017.	Paso Robles	21	18.1*	1
10. The Prisoner Red Blend 2017.	Napa	38	17.7	2
11. Domaine Eden Cabernet Sauvignon 2015.	Santa Cruz Mt	37	17.2	
12. Faust by Quintessa Cabernet Sauvignon 2016.	Napa	40	17.6*	3



Chairman's Selection – Barry Isett, October 2019



The Chairman's Selection is special to me because I can buy wines selected by the wine buyer for the PLCB, and be pretty sure the wine will be good. These value priced wines represent unique blends and varietals from various regions around the globe. The world of wine is vast and few of us have had the pleasure, resources or time to enjoy much of what is available. The Chairman's Selection is a good start.

Isabella Bobal Ribera del Jucar 2017. Now: \$7.99 - Quoted at: \$14.99 - Code: 79057

"Dark red fruits on the nose, with hints of strawberry and raspberry balanced with smooth, toasted notes and spicy liquorice. A tasty and fruity palate, with well-rounded tannins and light touches of smoky, toasted vanilla." --**Winemaker notes.** "Very primary and pure with fresh cherry, plum and red berry complemented by hints of vanilla spice. The palate is medium-bodied and juicy with chalky tannin and good length. A sensational value!" --**Josh Hull, wine buyer for the Chairman's Selection® program**

Vina Amate Rioja Crianza 2016. Now: \$8.99 - Quoted at: \$19.99 - Code: 79062. "Great aromatic intensity, clean and complex with notes of balsamic, ripe fruit, licorice and toasted tones given by the time in barrel. The palate is complex and harmonious, with a rich and silky attack. The finish is long-lasting and highlights the blend of fruit and oak." --**Winemaker notes.** "Notes of bright cherry and vanilla, with touches of leather and dusty herb. A balanced and elegant style with ripe, chalky tannin. Outstanding value!" --**Josh Hull, wine buyer for the Chairman's Selection® program**

Santa Julia Reserva Mountain Blend Uco Valley 2017. Now: \$8.99 - Quoted at: \$13.00 - Code: 79032

"It's produced with grapes from Valle de Uco, where the Malbec brings the juicy part and Cabernet Franc adds structure and complexity. It matured in barrique and stainless steel tank. It's a noteworthy blend, with good integration of the varieties, even though they did not ferment together. The third or so of Cabernet Franc adds seriousness and textured tannins to the blend. It goes beyond fruit and has brightness. It's a great value and a perfect introduction to the Malbec and Cabernet Franc blends that are working so well in Argentina." --**90 points Wine Advocate, Jun 2018**

Ravenswood Besieged Red Sonoma County 2014. Now: \$9.99 - Quoted at: \$22.00 - Code: 78841. "This is a nicely made blend of Petite Sirah, Carignane, Zinfandel, Syrah, Alicante Bouschet and Barbera, defined by its generosity of power and tannin as well as a concentration of blackberry, Italian deli meat and leather." --**88 Points Wine Enthusiast, Jul 2016.** "Dark, rich, full flavors ignite your senses with blackberry, black cherry, and baking spices, resolving into a delicious, smooth, satisfying finish. Full-bodied with firm, but fine, tannins." --**Winemaker's notes**

Vasco Urbano GSM Central Coast 2016. Now: \$11.99 - Quoted at: \$22.00 - Code: 79036. "A classic rendition of a Rhône-style red blend. The wine is medium-bodied with classic, bright red cherry-fruited grenache leading the way. Rich, dense black-fruited syrah with earth and herbal undertones fill in the midpalate. Mourvèdre lends a hand with blue-fruited notes and secondary overtures like baking spice, cinnamon and clove." --**Winemaker notes**
"Ripe red berries, chocolate and toasted spices practically jump out of the glass. The balanced and medium-bodied palate boasts juicy acidity and lingers nicely with rich, integrated tannin. Incredible quality for the price." --**Josh Hull, wine buyer for the Chairman's Selection® program**

Quinta do Vallado Douro Red 2017. Now: \$11.99 - Quoted at: \$23.00 - Code: 79091. "30% Touriga Nacional, 20% each of Touriga Franca and Tinta Roriz, plus mostly a field blend from old vines for the rest. It was all aged for 13 months in third and fourth use French barriques... this is gloriously flavorful, just bursting with fruit. Yet that's not all there is. It has marvelous purity and just enough structure... Drink 2019-2027." --**90 Points Wine Advocate, Aug 2019.** "Dusty plum, slate and earth notes are solid with good density and firm, sandy tannin. Balancing acidity contributes to an elegant yet structured mouthfeel with excellent length on the finish. An outstanding Portuguese red from a world-class producer at a tremendous price." --**Josh Hull, wine buyer for the Chairman's Selection® program**

Terroir Daronton Roaix Cotes du Rhone Villages 2017. Now: \$12.99 - Quoted at: \$21.00 - Code: 79027. Raspberries and stone fruit highlight ripe Grenache... (there's also some Syrah in the blend). Medium- to full-bodied, it balances that ripeness with silky tannins and just-sufficient acidity to make a pretty wine for drinking over the next 3-4 years." --**91 Points Wine Advocate, Nov 2018.** "Briary plum and red fruits with flashes of iron and tobacco leaf. Notes of earth and toasted spice flesh out the balanced palate with integrated tannin and a lingering finish. Outstanding!" --**Josh Hull, wine buyer for the Chairman's Selection® program**

H Luxury Collection by Havens Winery Cabernet Sauvignon 2016. Now: \$13.99 - Quoted at: \$21.00 - Code: 78805. "Rich, complex aromas of boysenberry, black cherry, vanilla, and spicy oak create a welcoming nose. The flavors continue with a lovely blackberry base, woven with cocoa and toasty wood flavors carried on a velvety mouthfeel that lingers on the palate, inviting another sip. With medium tannins, this versatile wine can be enjoyed with a wide variety of foods, from grilled meats to strong cheeses and chocolate." ***Winemaker's notes.** "Cocoa, vanilla bean and blackberry notes with chalky tannin. This robust, young Cabernet offers incredible value." -- **Steve Pollack, wine buyer for the Chairman's Selection® program**

H Luxury Collection by Havens Zinfandel Amador County 2016. Now: \$13.99 - Quoted at: \$38.00 - Code: 79028.

"Delivers classic zinfandel characteristics in an Amador County style. Tasty cherry flavors, nuances of vanilla and oak resonate with plum, raspberry and spice flavors. The finish is a pleasing echo on the palate. It is a versatile wine for a variety of food from cheese and grilled meats, to fish and barbecues. It can also be served lightly chilled for those hot summery days." --**Winemaker notes.** "A rich, plush and lavish zinfandel packed to the brim with ripe raspberry, dried fig and chocolate notes galore. Ripe, hedonistic and absolutely delicious!" --**Josh Hull, wine buyer for the Chairman's Selection® program**

Ye Old Buck Shack Red Blend Lake County 2017. Now: \$13.99 - Quoted at: \$30.00 - Code: 79030. "Our Syrah and petite Sirah provide the juicy, yet structured base. We blend in small amounts of merlot for a fleshy midpalate, cabernet franc for aromatics and tannin, and barbera for a touch of acidity and balance." --**Winemaker notes.** "Dense and rich with layered blackberry and notes of vanilla and graphite. The palate is big and lush yet somehow balanced with ripe tannin and lingering sweet fruit and spice. A powerful and delicious blend at an incredible price." --**Josh Hull, wine buyer for the Chairman's Selection® program**

Havens Petite Sirah Mendocino County 2017. Now: \$17.99 - Quoted at: \$45.00 - Code: 79029. "This is an immense wine with stellar aging potential. It displays deep, dark purple color with berry aromas, vanilla and toasty oak. On the palate are flavors of blueberry, huckleberry, eucalyptus and pepper; they intertwine with big tannins that lead to a long, satisfying finish. This wine is made to drink with deep flavored cheeses, roasted meats, barbecued ribs and hamburgers." --**Winemaker notes.** "A terrific combination of richness and structure. Blueberry and blackberry jam notes collide with graphite and cocoa; the tannins are formidable and firm, yet ripe enough to carry and extend the long and powerful finish. Tremendous!" --**Josh Hull, wine buyer for the Chairman's Selection® program**

Domaine de Fabregues Le Coeur Pezenas Languedoc 2014. Now: \$17.99 - Quoted at: \$50.00 - Code: 79013. "A suave, concentrated red, offering layers of raspberry filling and strawberry compote that are dusted with orange zest details. Welcoming savory elements of garrigue, cured meat and mineral fine-tune the plush finish. Syrah and Carignan. Drink now through 2024." --**92 points Wine Spectator, Dec 2018.** "Layered aromas of lavender, mixed berries and toasted herbs. A dense yet elegant palate unfurls mineral notes and hints of meat and black olive. This tremendous Southern French red has perfect balance and finishes with ripe, dusty tannins." --**Josh Hull, wine buyer for the Chairman's Selection® program**

Alexander Valley vineyards Sin Zin Zinfandel Alexander Valley 2014. Now: \$9.99 - Quoted at: \$20.00 - Code: 78880. "This wine is aged in American oak for 10 months. It offers a commingling of strawberry jam, tree bark, black pepper and smoky flavors set on a brawny, rich palate." --**90 Points Wine Enthusiast, May 2018.** "Offers loads of zesty fruit, showing briary cherry, licorice and toasted spice notes. Drink now - 2022." --**88 Points Wine Spectator, May 2017**

Bodegas Ego Fuerza Jumilla 2015. Now: \$9.99 - Quoted at: \$22.00 - Code: 78961. "Firm and polished, this red delivers cherry and red plum flavors backed by cocoa and mineral notes. Solid tannins are freshened by lively acidity. Structured and expressive. Drink now through 2025." --**90 Points Wine Spectator, Oct 2018.** "Dusty cocoa and blue fruit with plum and blackberry. Firm and dense with a core of slate and integrated tannin. The little brother to Infinito and just an outstanding red at this price point!" --**Steve Pollack, wine buyer for the Chairman's Selection® program**

Geografico Lucignano Chianti Classico 2015. Now: \$9.99 - Quoted at: \$18.99 - Code: 79002. "As you approach the glass, it opens to a floral nose with notes of cherry, plum and spice. Despite the warm 2015 vintage, this wine is anything but flabby; the velvety tannins come through, giving you a full-bodied finish that lingers and improves each time you go back to it." --**Winemaker notes.** "Underbrush and sweet cherry aromas and flavors. The palate is medium-bodied and balanced with melded tannin and bright acidity. This Chianti Classico from a great vintage offers incredible value!" --**Josh Hull, wine buyer for the Chairman's Selection® program**

Romain Duverny Cotes du Rhone Rouge 2017. Now: \$9.99 - Quoted at: \$18.00 - Code: 79005. "Ripe cherries and black fruits on the nose with liquorice and spicy aromas (cloves, nutmeg). Dense with silky tannins on the palate but retaining a beautiful mineral character. Enjoy it with pot-roasted lamb with flageolet beans or lamb tajine, roasted duck or grilled meat." --**Winemaker notes.** "Briary red fruits and plum with notes of spice, mineral and earth. The palate is wonderfully pure and long with great balancing acidity and ripe, integrated tannin. A stunning value!" --**Josh Hull, wine buyer for the Chairman's Selection® program**

Lillium Reserve Merlot North Coast 2017. Now: \$9.99 - Quoted at: \$18.00 - Code: 79020. "Aromas of red cherry, mocha and cedar jump out of the glass. The palate is smooth and rich with subtle structure and fine tannin showing layers of black plum, baking spices and blueberry. The finish is lingering and smooth." --**Winemaker notes.** "Pretty blueberry, cherry and cocoa notes on the fragrant nose. The rich, supple and balanced palate lingers with sweet fruit, a touch of vanilla and ripe tannin. Tremendous value!" --**Josh Hull, wine buyer for the Chairman's Selection® program**

Le Chant du Soleil Cotes du Rhone Rouge 2018. Now: \$9.99 - Quoted at: \$16.49 - Code: 79081. "A bright deep crimson wine with a pleasing and peppery nose of red fruit. Well-structured with pleasant tannins, it is a very enjoyable wine. This wine goes perfectly with grilled red and white meat, charcuterie, savory tarts, fresh pasta, lasagna or cannelloni and cheese." --**Winemaker notes.** "Pure and vibrant, with fresh plums that give way to dark cherries and a touch of earthy spice. The firm, yet ripe, dusty tannins create a medium-bodied wine with great balance and a juicy finish. Delicious!" --**Josh Hull, wine buyer for the Chairman's Selection® program**

Lehigh Valley Chapter Wine Tastings &/Events

<u>Month</u>	<u>Host</u>	<u>Topic</u>
Nov 9	Alicia Ruiz & Michael Orbin	Chile, Hamilton Family Restaurant
Dec 22	Holiday Party Barry and Shirley	Brookside Country Club

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	
July 26	Dean & Bonnie Scott	Vineyard Tasting



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 your 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



How to spot a corked wine: Does your wine smell like wet dog? The signs of cork taint to look out for, and a brief guide to its origins. Decanter.com, 10/24/19. Read more at

<https://www.decanter.com/learn/corked-corky-44649/#D6hKF5Fc3fbz0Mgj.99>.

Corked wine at-a-glance: How do you spot a corked wine? Look out for a damp cardboard, moldy or wet dog smell that also dulls the fruitiness of the wine. What causes it? TCA, also known as 2,4,6 – trichloroanisole, is the main culprit but it has other family members. (Editor's Note: This is an excellent article on the causes and detection of corked wines.)



French Wine Growers to Lose 300 Million Euros on U.S. Tariffs. William Horobin, Bloomberg.com, October 18, 2019 1:48 PM . <https://www.bloomberg.com/news/articles/2019-10-18/french-wine-growers-to-lose-eu300-million-on-u-s-tariffs>. France's wine growers stand to lose as much as EU300 million (\$335 million) in exports next year due to U.S. tariffs in a dispute about aircraft manufacturing, Finance Minister Bruno Le Maire said.

Every French wine region is set to suffer as bottles with prices tags between \$15 and \$35 will be hit by the tariffs, said Le Maire on Friday before meeting with U.S. Trade Representative Robert Lighthizer in Washington. Beaujolais Nouveau wine producers are worried they may even no longer be able to export to the U.S., Le Maire added.

"It's a shock for wine growers, and it is clear I will fight today in Washington to find a solution as fast as possible," Le Maire told reporters on the sidelines of the International Monetary Fund meetings in Washington. "I find it unfair and incomprehensible from our American friends."

French, German Winemakers Take the Long View on Eve of New Tariffs. Winebusiness.com, **Mike Dunne**, October 18, 2019. While apprehensive about the imposition of **25 percent tariffs on European wine** by the United States that takes effect today, several members of the French and German wine trade are almost uniformly calm about the potential impact on their business. Their perspective has been honed by the American recession of a decade ago, which reminded them of an old lesson: Don't put all your eggs - or wine - in one basket



Pictures from the September Tasting--Lisa Mancuso

