



# **AMERICAN WINE SOCIETY**

## **Grapevine**

**Lehigh Valley Chapter**

**January 2020**



CoChairs: Peter Staffeld & Leslie Staffeld [chair@lvaws.org](mailto:chair@lvaws.org) 610-838-7372

Vice Chair: Joe Pugliese [vicechair@lvaws.org](mailto:vicechair@lvaws.org) 610-297-2253

Treasurer: Maryellen Iobst [treasurer@lvaws.org](mailto:treasurer@lvaws.org) 484-358-9258

Board Members: Kevin Campbell, Alan Derkacs, Anne Dougherty, Percy Dougherty, Rick Frederick, Matt Green, Barry Isett, Michael Orbin, Judi Roggie, Dean Scott, and Jan Thomas.

Newsletter: Michael Orbin [newsletter@lvaws.org](mailto:newsletter@lvaws.org) 610-703-4292

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

**Date  
Change!**

### **January Lehigh Chapter BYOB**

#### **DiFiore's Pizza**

Tuesday, January 21st, 6 PM

5608 Main Street, Neffs, PA

Please reply to Ann Vlot at [annv3@aol.com](mailto:annv3@aol.com) by Saturday, January 11



### **January Lehigh Chapter Tasting**

#### **Ridge Vineyards Zinfandel: Comparative Tasting**

#### **Of 10 Vineyards**

Sunday, January 26, 2 PM

Hosts: Percy & Anne Dougherty [percydougherty@aol.com](mailto:percydougherty@aol.com)

Vivo Italian Restaurant

4558 Crackersport Rd, Allentown, PA 18104



### **February Lehigh Chapter BYOB**

#### **Aladdin Restaurant**

Tuesday February 4, 6 PM

651 Union Blvd, Allentown, PA 18109

Contact [judiroggi@gmail.com](mailto:judiroggi@gmail.com) by February 2 to sign up



### **February Lehigh Chapter Tasting**

#### **Nero D'Avola Wines of Sicily**

Sunday February 9, 2 PM

Host: Joe Pugliese

Gourmet Buffet & Grill

Dorneyville Shopping Center

3317 Hamilton Blvd, Allentown, PA 18104



### **Reminder Regarding Chapter Dues**

Your \$10 chapter dues were due January 1.

You can pay on-line at [lvaws.org](http://lvaws.org) or mail a check to

LVAWS Treasurer Mary Ellen Iobst, 3447 Daylily Drive, Emmaus PA 18049-1912

In March, members who have not paid their chapter dues will receive a message that their chapter membership has lapsed. When dues have lapsed, members can no longer register for events on-line, access archived newsletters, or access the club directory. The current newsletter is public, so everyone will still have access to that information. Avoid the need to re-register, and pay your dues today

## **Connections from the Co-Chairs -- Peter & Leslie Staffeld**



**Happy New Year fellow LVAWS members!** We are pleased to be working with all of you to keep our chapter active and strong.

With every new opportunity comes a learning curve. While we knew and appreciated how much leadership **Percy and Anne Dougherty** provided for our chapter, we have learned that everyone has a similar impression. And we've learned that it will take many hands to keep things running smoothly. We are grateful to the members who have stepped forward to offer help and support; thank you!

In other news, LVAWS has completed our migration to the new website. This project has been in the works for over a year! The website provides members with access to the current newsletter, archived newsletters, and a member directory. Active members also have the opportunity to register and pay for events on-line (with a credit card), and pay local dues on-line through the website. Members can still choose to mail a check to the host of the tasting and everyone can access the current newsletter on the website.

To make it even more convenient to catch up on the latest LVAWS news, you can now access the website at [lvaws.org](http://lvaws.org) or [lehighvalleyaws.org](http://lehighvalleyaws.org). Either address will take you to the same site- the Lehigh Valley AWS website. In addition, you can reach the officers [chair@lvaws.org](mailto:chair@lvaws.org) (**Peter and Leslie Staffeld**), [vicechair@lvaws.org](mailto:vicechair@lvaws.org) (**Joe Pugliese**), or [treasurer@lvaws.org](mailto:treasurer@lvaws.org) (**Mary Ellen Ibst**). For your convenience you can also reach our newsletter editor, **Mike Orbin**, at [newsletter@lvaws.org](mailto:newsletter@lvaws.org).

Currently we are looking for people to help with media. Our national AWS organization suggests that we develop a presence on Face Book. Certainly, our chapter has lots of good news to share, so we are looking for someone who is interested in starting and monitoring a LVAWS page. If this piques your curiosity, please contact us at [chair@lvaws.org](mailto:chair@lvaws.org).

Our chapter is now listed as an educational resource for the Lehigh Valley on [localwineevents.com](http://localwineevents.com). We can expand our listings, at no cost to the club, to advertise events if a host chooses. Presently we are advertising the June 28 Super Tasting Class that **Jan Thomas** is hosting. You can read more about his tasting class and dinner in this newsletter.

Cheers!

**Peter and Leslie Staffeld**

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## **LVAWS Welcomes...**

**Melina Carnese** from Nazareth and **Shelly and Robert Stackhouse** from Bangor.

We are glad you joined the chapter!

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January Lehigh Chapter Tasting

**Ridge Vineyards Zinfandel: Comparative Tasting  
Of 10 Vineyards**

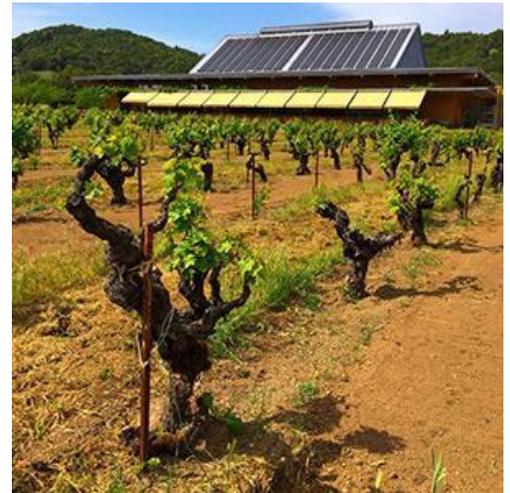


**Sunday, January 26, 2 PM**  
**Hosts: Percy & Anne Dougherty**  
**Vivo Italian Restaurant**  
**4558 Crackersport Rd, Allentown, PA18104**



**Ridge Vineyards** is one of the most famous Zinfandel wine producers in the world. The strength of this producer is the old vines, many over 100 years old. The wine produced from these wines is mouthwatering and delicious. The Litton Springs Vineyard is especially famous and is a standard by which other Zinfandels are graded.

After we cleanse our pallets with the icebreaker, we will taste 10 Zinfandel's from the same winery but from 10 different vineyards. Their production is very similar in terms of the winemaker, vintage, oak treatment, and production techniques. The only difference is the variation in the vineyards' soil and micro climates. This is what the French call terroir. Ridge ferments wines using the native yeasts from the vineyard rather than cultured yeast strains. Ridge is committed to sustainability and organic farming of their vineyards. They are the largest grower of organically certified grapes in Sonoma County and in the Santa Cruz Mountains appellation.



Join us and see if you can taste the difference in the physical geography of the Vineyards. The wine tasting will be followed by dinner. The total cost of all of the wines and dinner will be \$58. Please bring two glasses per person plus a bottle of wine to share with dinner. The food is good and usually more than we can eat.

Please send your check for **\$58/person** to **Percy Dougherty, 5726 Sandtrap Ln., Allentown, PA 18106** by **Sunday, January 19th**. You may also pay online at the Lehigh Valley website. Contact Percy or Anne so they know you paid there. You can contact us at [annezdougherty@gmail.com](mailto:annezdougherty@gmail.com) or [percydougherty@aol.com](mailto:percydougherty@aol.com). This tasting should be very popular and will be limited to 40 people, so sign up early or be disappointed. **Nobody will be counted until they have paid.**

**Ridge Vineyards Tasted**

- Ridge 2016 East Bench Zinfandel**
- Ridge 2016 Paso Robles Zinfandel**
- Ridge 2016 Blasi Zinfandel**
- Ridge 2016 Pagani Ranch Zinfandel**
- Ridge 2016 Ponzio Zinfandel**
- Ridge 2016 Guadagni Zinfandel**
- Ridge 2016 Hooker Zinfandel**
- Ridge 2016 Carmichael Zinfandel**
- Ridge 2016 Three Valleys Sonoma County (blend)**
- Ridge 2016 Lytton Springs (blend)**

## Special Event

# The Super Tasting Series Masterclass:

## A Study in Sensory Evaluation



**Steel Club**

**700 Linden Avenue, Hellertown, PA**

**\$60**

**DUE TO THE NEED TO GUARANTEE THIS EVENT, REGISTER BY  
FEBRUARY 28, 2020**

On June 28, 2020 the Lehigh Valley Chapter of the American Wine Society (LVAWS) is offering a Master Class on wines and wine tasting. **Jay Bileti**, AWS Director of Membership, will present. Jay is a certified International Wine Master and his writing has appeared in publications such as The American Institute of Wine and Food, American Wine on the Web, Arizona Vines and Wines, and Wine and Cuisine Magazine. Jay has been active on the wine competition circuit for more than 25 years, judging in competitions all around the world. He has also spoken at various technical industry seminars on sensory evaluation.

Jay's program will include exercises to help us learn how our brain processes sensory information of wine that we are drinking. He will also discuss aspects of wine such as visual, taste, touch, wine balance (sugar, acid, alcohol level), smell, oaks (French versus American), as well as wine glassware and wine scoring. Attendees will participate in exercises to determine faults and smells, wine aromas and tannins.

The Master Class will run from **2-5pm on Sunday, June 28 at the Steel Club (700 Linden Avenue in Hellertown, PA), followed by a dinner at 5pm.** Dinner will include pasta stations, chicken, salad, and dessert. The cost is **\$60** and includes the master class and dinner. Each attendee must bring 7 wine glasses to participate in the tasting exercises. Please arrive by 1:40. You are encouraged to bring a bottle of wine to share with dinner. If you have dietary needs, let Jan know so arrangements can be made.

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**DUE TO THE NEED TO GUARANTEE THIS EVENT, REGISTER BY FEBRUARY 28, 2020**  
\*\*\*\*\*

**To register**, send your check to **JANIS THOMAS, 4724 HILTON RD., SCHNECKSVILLE, PA 18078**

You must **prepay** to be registered for this event.

Include your email to ensure that you receive updates. Jan can be reached at [Janthom51@aol.com](mailto:Janthom51@aol.com)

## 2019 Holiday Party

Eighty members and guests attended the Holiday Party hosted by **Shirley and Barry Isett** at the Brookside Country Club on December 22<sup>nd</sup>.

It was an event not only to celebrate the Holiday season but also to recognize and thank **Percy Dougherty** and his wife **Anne**, for 12 years leading the Lehigh Valley Chapter of the American Wine Society. **Percy and Anne** have devoted their time and expertise to build the Lehigh Valley Chapter from a 30 member chapter to a membership of over 170. Dinner meetings are now generally held at restaurants, with this Chapter being the largest US chapter to have sit down dinners after the wine tastings. Many other contributions from wine education, publishing of the newsletter, raising monies for scholarships, organizing Chapter field trips, and so on have also been undertaken over these 12 years of Percy's leadership.



Special thanks was also given to **Barry Isett**, Vice-Chairman of Special Events, and his wife **Shirley** for their generous time and participation over the years in organizing special events, especially the Annual December Holiday Parties, plus Barry's writing of the Chairman's Selection column for the newsletter.

**Joe Broski**, President of the Board of Directors of the American Wine Society, spoke and congratulated Percy and the Chapter's officers for their contributions to further wine education and appreciation in the Lehigh Valley and provided insights on some national efforts for this coming year. He announced that the 2020 National Conference will be in Bellevue, Washington from October 29-31, 2020 and in 2021 it will be at Harrah's Resort and Casino in Atlantic City, New Jersey.



Percy individually thanked the Chapter officers and all members hosting wine tastings throughout the year, then after entertaining nominations and votes for the new Chapter officers and board members, handed over the Chapter's business to the new Co-Chairs **Leslie and Peter Staffeld**.

Additional pictures of the Holiday Party can be seen at the end of the Newsletter.



**February Lehigh Chapter BYOB**

**Aladdin Restaurant**

**Tuesday, February 4, 6 PM**

**651 Union Blvd, Allentown, PA 18109**

**610-437-4023 <https://aladdinlv.com>**

The Aladdin Restaurant has been serving the Lehigh Valley the finest middle eastern cuisine since 1981. It is a family owned and operated restaurant that serves delicious meals using only the freshest ingredients. Each dish is crafted with passion.

If you would like to join us email [judiroggie@gmail.com](mailto:judiroggie@gmail.com) or call **908-319-1897** (leave a message if necessary); we'll get back with a confirmation. **Let us know by Sunday February 2<sup>nd</sup>**. Please bring glasses and wine to share.



**February Lehigh Chapter Tasting**  
**Nero D'Avola Wines of Sicily**

**Sunday, February 9, 2 PM**  
**Host: Joe Pugliese**  
**Gourmet Buffet & Grill**  
**Dorneyville Shopping Center**  
**3317 Hamilton Blvd, Allentown, PA18104**



Join us as we will be tasting **Nero D'Avola Wines** of Sicily. We will be tasting 10 wines along with an Ice-Breaker. The cost is \$40/person for the tasting and dinner. You can pay online (lvaws.org) or mail a check payable to **Joe Pugliese, 4909 Meadow Lane, Macungie, PA 18062** by **Sunday, February 2<sup>nd</sup>**. Please bring two glasses, plus bottle to share with dinner. Questions may be addressed by contacting Joe at [pugliese56@aol.com](mailto:pugliese56@aol.com) or 610-297-2253. This tasting will be limited to 40 people.

**Education: Nero d'Avola –Michael Orbin**

Nero d'Avola (also known as Calabrese) is the most important and widely planted red wine grape variety in Sicily. Pronounced “nair-oh davo-la”, this dark-skinned grape has been produced on the island for centuries. It takes its present-day name from the town of Avola on the island’s southeast coast. Translated, Nero d'Avola means “Black of Avola”, a reference to the grape’s distinctive dark coloring. It has medium-large oval berries which grow in compact, winged bunches. It is ideally suited to Sicily’s hot, dry climate and typically produces full-bodied wines packed with dark fruit flavors. It often is compared with Syrah.

Prior to the 1980’s, Nero d'Avola was used primarily as a blending grape to add color and body to less endowed wines. The variety’s name rarely appeared on wine labels and typically was sold locally as an easy-drinking wine. But since the late 1980’s when a new generation of winemakers looked at new approaches to Nero d'Avola by exploring differences that soils, microclimates can have as well as experimenting with different vinification and aging protocols, Nero d'Avola took hold as a varietal producing good structured wine with engaging flavors and textures.



Because Nero d'Avola is very adaptable to different soil types and microclimates, you find different expressions of Nero d'Avola depending on where and how it’s grown and vinified. Sandy soils of Sicily’s southeastern coast produce different wines than those grown further inland which in turn differ from those grown in high-elevation vineyards in Sicily’s mountainous interior.

Depending on the production method used, Nero d'Avola can be made into a dense and dark wine that is stored in oak barrels and suitable for aging, or into young and fresh wines. Younger wines show juicy, red-fruit flavors, while more complex black-fruit driven styles offer up coffee and chocolate flavors. Nero d'Avola typically has high tannins, but not as high like Barolo or Petite Sirah. Its medium acidity ranges from the tartness of a lemon to the creaminess of greek yogurt. It is full-bodied similar to Cabernet Sauvignon and Syrah. Alcohol typically ranges from 13.5%-14.5% ABV.

Nero d'Avola is a great wine to match with rich meaty meats – roasted and grilled red meat, roasted and grilled white meat, hamburgers, meatballs, pasta with tomato based sauces, grilled tuna fish. Mushroom is an ideal vegetable to pair with the wine.

Nearly all the Nero d'Avola comes from Sicily, but a small amount is produced in California (Mendocino) and in South Australia.

[A Guide to Nero d'Avola Wine, Wine Folly; winewordswisdom.com/wine\\_reviews/nero-d'avola-wines; wine-searcher](#)

## **Chairman's Selection -- Barry Isett & Dean Scott**

Barry has done an outstanding job picking Chairmen Select wines for the LVAWS. He has asked me to help out in the future. I hope I can do as good a job going forward. This month I have kept some of Barry's selections that are still available at many of the LCB stores, and added several selections.

**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**

**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**

**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**

**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 ocoa; 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**

**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 Duvernay 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** *This is my favorite Merlot wine at this time. Great buy if you like fruit forward, soft tannin Merlot Dean Scott*

**Divum Chardonnay Monterey 2016** , Now \$11.99 Code 79124 "Silky and bright with a soft and creamy texture; lush but showing a lively pineapple structure; a complex well-made wine at a good value."--**90 points Tasting Panel, Jul 2018**"Hazelnut and poached pears with pineapple notes seduce on the nose. Creamy and dense on the palate, with great richness midpalate and enough acid balance to keep everything singing on the finish. A plush and compelling single vineyard chardonnay at an incredible price!"--**Josh Hull, wine buyer for the Chairman's Selection® program**

**Chateau Ste Michelle and Dr Loosen Eroica Gold Riesling Columbia Valley 2015 500ml**, Now \$14.99 Quoted at \$30.00 Code 79135 "Delicately balances succulent sweetness with a crisp backbone, offering supple orange zest, Asian pear and spiced cinnamon flavors."--**92 Points Wine Spectator, August 31, 2018**"The product of a very warm growing season, this has a fresh lemon and apple nose with orange peel, too. The palate has good depth of flavor and delivers a very compelling serving of ripe, concentrated citrus and peach flavors. Rich and balanced. Drink across the next decade."--**93 Points James Suckling, Jul 2019**

**Zocker Gruner Veltliner Paragon Vineyard Edna Valley 2016**, Now \$9.99, Quoted at \$20.00, Code: 79131 "High-pitched citrus zest and honeysuckle aromas carry a subtle herbal overtone. Vibrant and focused on the palate, offering juicy lime pith and green apple flavors that unfurl slowly as the wine stretches out. Shows emphatic mineral character on the incisive, persistent finish, which leaves fennel and bitter quinine notes behind."--**90 Points Vinous Media, Jan 2019**"Juicy and bright, with plenty of pop to the grapefruit, green apple and pineapple flavors. Harmonious, fragrant and expressive on the finish."--**89 Points Wine Spectator, Oct 2018**

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## Lehigh Valley Chapter Wine Tastings &/Events

<u>Month</u>	<u>Host</u>	<u>Topic</u>
Jan 26	Percy & Anne Dougherty	Ridge Vineyards 10 Vineyards
Feb 9	Joe Pugliese	Nero D'Avola Wines of Sicily
March 22	Tami Cericola, Cheryl Hildebrandt, Jan Thomas	
April TBA	Matt Green & Ann Vlot	TBD
May 17	Jan Thomas	Illyria Wines
June 28	Jan Thomas - Super Tasting Series Masterclass: A study in Sensory Evaluation	
July 26	Dean & Bonnie Scott	Vineyard Tasting
Aug	Joe Pugliese	Barolo
Sept	Peter & Leslie Staffeld	Port
Oct	Ethel Drayton-Craig	Food and Wine Pairing
Nov	Judi & Tom Harbin	Petite Sirrah
Dec	Holiday Party	



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## National and Lehigh Valley AWS Dues

**YOU MUST JOIN BOTH THE NATIONAL AMERICAN WINE SOCIETY  
AND THE LEHIGH VALLEY CHAPTER**

**National AWS Membership:** To join, you need to register with both the national American Wine Society (AWS) organization and a local AWS chapter. The national organization has a variety of membership plans available, but the most popular are an "individual" membership for \$49/year, and a "household" membership (for two people at the same address) for \$62/year. You can register for one or two local chapters. We recommend that you select the Lehigh Valley chapter as your Primary chapter! You can sign up for national membership online at [AmericanWineSociety.org](http://AmericanWineSociety.org).

**Lehigh Valley Chapter AWS Membership:** The Lehigh Valley chapter has two membership levels (individual and household), which are both \$10/year. Once you become a Lehigh Valley Chapter member you can register for all of our wine tastings, educational events, and BYOB dinner parties. You can sign up for membership online at [LVAWS.org](http://LVAWS.org) using the "Join us" main menu option, or use the form below.

Name(s) \_\_\_\_\_ Email Address \_\_\_\_\_  
Address \_\_\_\_\_ Phone # \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Membership runs from January to December.

You can pay on-line at [lvaws.org](http://lvaws.org) or mail a check to:  
LVAWS Treasurer Mary Ellen Iboost, 3447 Daylily Drive, Emmaus PA 18049-1912

Guest policy: Members are encouraged to bring guests to our events. The national AWS insurance policy restricts guests to a maximum of three events per year.

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# **Pictures from the Holiday Party**



