



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter

February 2020



CoChairs: Peter Staffeld & Leslie Staffeld chair@lvaws.org 610-838-7372
Vice Chair: Joe Pugliese vicechair@lvaws.org 610-297-2253
Treasurer: Kevin Campbell treasurer@lvaws.org 484-358-3926
Board Members: Alan Derkacs, Anne Dougherty, Percy Dougherty, Rick Frederick,
Matt Green, Maryellen Iobst, Barry Isett, Michael Orbin, Judi Roggie, Dean Scott,
Jan Thomas.
Newsletter: Michael Orbin newsletter@lvaws.org 610-703-4292
LehighValleyAWS.org

March Lehigh Chapter BYOB

Ecco Domani Italian Restaurant



Tuesday, March 10th, 6 PM

216 E. Fairmount St, Coopersburg, PA 18036
610-282-4589 <https://eccodomanirestaurant.com>

Please reply to Judi Roggie at judiroggie@gmail.com or call 908-319-1897
By Sunday, March 8

March Lehigh Chapter Tasting

Wines of Greece

Sunday, March 22, 3 PM

Hosts: Tami Cericola, Cheryl Hildebrandt, Jan Thomas
Nostos Restaurant
701 N.19th Street, Allentown, PA 18104



June Special Event (register by Feb 28)

The Super Tasting Series Masterclass:

A Study in Sensory Evaluation

Sunday, June 28, 2 PM
Steel Club

700 Linden Avenue, Hellertown, PA



Reminder Regarding Chapter Dues

Your \$10 chapter dues were due January 1.
You can pay on-line at lvaws.org or mail a check to
LVAWS Treasurer Kevin Campbell, 6461 Meadowview Terrace South PA 18092

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

Dear Members,

Happy Fabulous February! Your 15-member Board met on January 23. Here is a brief overview of the meeting.



We watched a demonstration of the website (lvaws.org). In addition to accessing events, and current and archived newsletters, we now have a member resource tab. Here you can find directions for using the website (for example, how to create or change your password), a member directory (with contact information), and helpful documents to use when planning a tasting (cost worksheet, tasting guide, scoring sheet, aroma wheel, and a list of places to hold a tasting). **[Directions for using the website are also in this newsletter.]**

The 2020 operating budget was discussed. Since income from dues is less than the potential expenses for the year, the Board talked about increasing dues. A proposal to increase the 2021 annual local dues to \$15 for a household membership (from \$10), and keep individual dues at \$10, was discussed. There will be further discussion and a vote at the April Board meeting. The Board decided to hold all extra funds until December and send a check to the AWS Educational Foundation at that time. The Board also decided to make all tastings prepay; a member is registered and counted when payment is received for the event.

In other news, a special thank you goes to **Percy and Anne Dougherty** for providing a wonderful tasting and learning experience in January. The zinfandel wines from Ridge Vineyards were exceptional, as was **Percy's** insights about the various terroirs. Thank you to **Ann Vlot and Matt Green** who worked with **Judi Roggie** to provide a fun BYOB in January as well! We are also grateful to **Judi** for orchestrating the February BYOB at the Aladdin Restaurant. And thanks go to **Joe Pugliese** for doing a fine job of teaching us about Nero D'Avola wines from Sicily. We'd also like to thank **Maryellen Iobst** for serving as treasurer. She has passed the baton back to **Kevin Campbell**. Thank you both.

We have a great chapter because of the extraordinary people in the group!
Cheers!

Peter and Leslie Staffeld

This month we welcome nine new members: **Eric Anchorstar** from Pottsville, **Frank and Donna Falk** from Pennsburg, **Larry and Tina Lill** from Reading, **Lauren and Evan Stutts** from Allentown and **David and Shannon Tompkins** from Macungie. We are glad you joined the chapter!

Do you have wine worthy news to share? If so, please send it to newsletter@LVAWS.org for consideration.

Do you have a suggestion for a location for a future tasting or BYOB? Please send your ideas to chair@lvaws.org.

Volunteers needed:

- Do you like to **research and write**? We are looking for a newsletter contributor to submit the education article related to the tasting each month.
- Do you use **social media**? We are looking for a member who is interested in developing a Facebook presence for the Chapter.

If either of these jobs interest you, please contact chair@lvaws.org.

THANK YOU! THANK YOU!

The Chapter has received an anonymous donation of \$500 to be used toward the cost of the website. We are grateful to these generous benefactors. Thank you!

March Lehigh Chapter BYOB



Ecco Domani Italian Restaurant

Tuesday, March 10, 6 PM

216 E. Fairmount St, Coopersburg, PA 18036

610-282-4589 <https://eccodomainirestaurant.com>

A hidden gem of the Lehigh Valley serving great Italian food for over 20 years. **Ecco Domani Italian Restaurant & Pizzeria** is a fun, local, family-owned and operated establishment. They serve fresh, authentic Italian fare with flair seven days a week. With 30+ years of experience in the industry, their family's mission is to serve consistently satisfying food in a friendly environment. The menu includes a variety of succulent chicken and veal dishes, a host of delicious pizza pies with generous toppings, both plain and Sicilian, plus daily specials, calzones, and strombolis. Each meal is perfectly made to order.

If you would like to join us email judirobbie@gmail.com or call **908.319.1897** (leave a message if necessary); we'll get back with a confirmation.

Please let us know by Sunday March 8th. Please bring glasses and wine to share.

March Lehigh Chapter Tasting



Wines of Greece

Sunday, March 22, 3 PM

Hosts: Tami Cericola, Cheryl Hildebrandt, Jan Thomas

Nostos Restaurant

701 N. 19th Street, Allentown, PA18104



Join us for a tasting of wonderful Greek wines. We selected ten wines that provide a nice cross section of the style, tastes, and character of Greece. The wines are from the Peloponnese, West Macedonia, Kefalonia, Santorini, and Crete regions.

- 2018 Domaine Skouras Moscofilero
- 2017 Gaia Santorini Wild Ferment Assyrtiko
- 2017 Boutari Moschofilero
- 2018 Gentilini Notes Rose'
- 2017 Foivos Antidote Rose'
- 2017 Gaia Agiorgitiko
- 2017 Rouvalis Mavrodaphne Mitros Ariadne
- 2013 Kir-Yianni Ramnista Vineyard Xinomavro
- 2016 Alpha Estate Hedgehog Vineyard Xinomavro
- 2015 Douloufakis Dafnios

The cost is **\$30.00 per person** and includes wines and appetizers. Attendees may choose their dinner selections from the restaurant's menu and pay accordingly. For the tasting you can pay online (lvaws.org) or mail a check payable to **Jan Thomas, 4724 Hilton Road, Schnecksville, PA 18078.** **This tasting is limited to 30 people** so be sure to **pay by Saturday, March 14.**

Please bring two wine glasses and a bottle of wine for sharing with friends over dinner.

Education: Wines of Greece- Tami Cericola, Cheryl Hildebrant, Jan Thomas

Greece is one of the oldest wine producing regions in the world and among the first wine-producing territories in Europe. The earliest evidence of Greek wine has been dated to 6,500 years ago where wine was produced on a household or communal basis. In ancient times, as trade in wine became extensive, it was transported from end to end of the Mediterranean. Greek wine had especially high prestige in Italy under the Roman Empire. In the medieval period, wines exported from Crete, Monemvasia, and other Greek ports fetched high prices in Northern Europe.

There is evidence suggesting that Greece is home to the second oldest known grape wine. Remnants show of world's earliest crushed grapes. The Ancient Greeks introduced vines such as *Vitis Vinifera* and made wine in their numerous colonies in Italy, Sicily, southern France, and Spain. The *Vitis Vinifera* grape, which thrives in temperate climates near coastal areas with mild winters and dry summers, adapted well and flourished in the Northern Mediterranean areas.



In 1937, a Wine Institute was established by the Ministry of Agriculture. During the 1960's, *retsina* (a Greek white resinated wine) suddenly became associated worldwide with Greece and Greek wine. Resinated wine is a type of wine which derives part of the flavor from exposure to tree resin, most generally pine resin. Prior to the widespread use of barrels in Europe, wine was stored in amphorae (Greek jar with two handles), often sealed with pine resin. Greece's first Cabernet Sauvignon vineyard was planted in 1963. In 1971 and 1972 legislation established appellation laws.

The influence of wine in Ancient Greece helped Ancient Greece trade with neighboring countries and regions. Many mannerisms and cultural aspects were associated with wine. It led to great change in Ancient Greece as well. The peoples of the Mediterranean began to emerge from barbarism when they learned to cultivate the olive and the vine.

The ancient Greeks pioneered new methods of viticulture and wine production that they shared with early winemaking communities in what are now France, Italy, Austria, and Russia. Along the way, they markedly influenced the ancient European winemaking cultures of the Celts, Etruscans, and ultimately the Romans.

The Greeks practiced an early form of pigeage (the process of breaking up the thick layer of skins, stems, and seeds that forms at the surface of fermenting wine) when grapes were ready for crushing. Wicker baskets filled with grapes were placed inside wooden or earthenware vats with a rope or plank above. Vineyard workers grasped the rope for balance to crush the grapes with their feet. After crushing, the grapes were placed in a large pithoi, jars where fermentation took place.

Greek innovations include the harvest of deliberately unripe grapes in producing a more acidic wine for blending. The boiling of grape must was discovered as another means of adding sweetness to the wine.

Wine was almost always diluted, usually with water (or snow when the wine was to be served cold). The Greeks believed that only barbarians drank unmixed or undiluted wine and that the Spartan king Cleomenes was once driven insane after drinking wine that way. They also believed that undiluted wine could even kill the drinker.

The medicinal use of wine was frequently studied by the Greeks, including Hippocrates who did extensive research on the topic. He used wine as a cure for fevers, to ease convalescence.

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.

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

REPORT: January BYOB

On January 21st 14 members and 1 guest met for an enjoyable evening at DiFiore's Pizzeria and Italian Restaurant in Neffs, PA. **Ann Vlot and Matt Green** organized this BYOB to check out the venue as a possibility for future tastings and most thought that it will be a good option. The service was good and the food was very tasty.

Our Vice Chairman is always ready to sign up new members and found several potential members from a local book club that was also having a dinner event at DiFiore's. A good time was had by all in attendance.

REPORT: January Tasting

A fabulous event was hosted in January by **Percy and Anne Dougherty** at the Vivo Italian Kitchen. The focus was on Ridge Zinfandel Wines from Ridge Vineyards in Sonoma County, California. Vivo provided a private dining room with pizza, salad, and a pasta bar.

Percy introduced us to ten zinfandels from ten vineyards and encouraged us to taste the nuances of the terroir. There was even some discussion about the geology. Ridge is committed to sustainability and organic farming. They use native yeasts and malolactic bacteria to ferment the wines. Although these wines were excellent, it is very difficult for a wine to score a perfect 20. On the other hand, a score of 11 shows that a wine has some flaw to it. Our members however, gave scores ranging from 11 to 20! Of the 39 members present, the top three wines were:



1. Ridge 2016 Lytton Springs (blend) is a powerful, dense wine that packs a punch. The 23% Petite Sirah shows in the darkness and overall gravitas. James Suckling rated this wine 94 points and Wine Spectator gave it 92 points. Our Chapter scored it 18 (equivalent of 90 points). It can be purchased at wine.com for \$43.99 a bottle.
2. Ridge 2016 East Bench Zinfandel offers a full-bodied palate with fig and plum fruit. It is 100% Zinfandel. Janes Suckling rated this wine with 94 points and our Chapter scored it at 17.2 points. It can be purchased at wine.com for \$34.99 a bottle.
3. Ridge 2016 Paso Robles Zinfandel is a deep garnet color with black cherry and barrel spice aromas. It is 100% Zinfandel. Wine Spectator rated it 92 points and our Chapter scored it at 17.1 points. It can be purchased at K&L for \$31.99 a bottle.

See pictures of tasting at end of newsletter.

Wine	Avg	Rank	Max	Min	SD
Ridge 2016 Hooker Zinfandel	15.4		18	12	1.47
Ridge 2016 Guadagni Zinfandel	15.6		18	11	2.15
Ridge 2016 Blasi Zinfandel	15.9		18.5	12	1.63
Ridge 2016 Carmichael Zinfandel	16.8		20	13	1.36
Ridge 2016 Three Valleys Sonoma County (blend)	15.7		19	11	2.11
Ridge 2016 Paso Robles Zinfandel	17.1	3	20	11	1.79
Ridge 2016 Ponzo Zinfandel	16.3		19	11	1.97
Ridge 2016 Pagani Ranch Zinfandel	16.4		19	11	1.86
Ridge 2016 East Bench Zinfandel	17.2	2	19	15	1.28
Ridge 2016 Lytton Springs (blend)	18.0	1	20	14.5	1.46

Lehigh Valley Chapter Wine Tastings &/Events

<u>Month</u>	<u>Host</u>	<u>Topic</u>
March 22	Tami Cericola, Cheryl Hildebrandt, Jan Thomas	Wines of Greece
April 19	Matt Green & Ann Vlot	To Decant or Not Decant
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	



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.

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 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 or mail a check to:

**LVAWS Treasurer Kevin Campbell, 6461 Meadowview Terrace South,
Zionsville PA 18092**

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

How to use the LVAWS Website

Wondering how to create or change your password? How do you safeguard your privacy? Read this set of directions to find out what the LVAWS website has available for its members. (Note: these directions are also on the website under the Member Resource tab.)

Getting Started

Go to LVAWS.org or LehighValleyAWS.org

The first time you login you will need to use the "Forgot Password" feature to create your password. Once you are logged on, you can:

- Edit your profile and privacy settings,
- Read the newsletter,
- Access the member resources,
- Sign up for events, and
- Pay for events and annual local dues.

Here are specific directions:

Edit Your Profile and Privacy Settings

To edit your profile or update your privacy settings, begin by clicking on your name in the upper right-hand corner of the screen. A page titled Membership Details will display. It contains general information such as your name, contact information, membership level, renewal due date, and national membership number. If you see a "Bundle Summary" it means that you have a household membership and your spouse or significant other is shown as your member.

If you wish to update any of that information, click the shaded "Edit Profile" button located beneath the "My Profile". When you click on it you will have the opportunity to update your contact information and add a photo (avatar). Be sure to click save before moving on. You can check your changes by clicking the "My Directory Profile" button (next to "My Profile").

To update your privacy settings, click the "Privacy" button (located below "Edit Profile"). The chart will show who can see your information (anybody, members, no access). To change any settings, click "Edit Profile" and make your changes. Be sure to hit Save before leaving the page. Again, you can check your changes by clicking the "My Directory Profile" button (next to "My Profile").

To change your log-in password, click on "Change Password" next to your name on the upper right of the screen. Then follow the directions.

Read the Newsletter

Click on the Newsletter tab on the banner. An image of the current newsletter will be displayed. To print the newsletter, click anywhere on the "You can download the current newsletter in PDF format by clicking HERE" blue sentence. This will provide you with a PDF copy of the newsletter which you can print.

The public can access the 2019-2020 newsletters and, as a member of LVAWS, you can also access eight more years (2011-2018) of newsletters. Simply click on the Newsletter tab and a pull-down menu will appear displaying the years. Select the year you want and enjoy!

Access the Member Resources

Click on the Member Resources tab on the banner. There you will find a sub-menu which includes Using the Website, the Member Directory, and Hosting a Tasting.

Using the Website gives you can access to this document, How to Use the LVAWS Website.

Member Directory is where you can find a member by typing in a first name, last name, or the first few letters of a name in the “Search” box. Listings will appear below. Click on the member’s name and you will be directed to their Member Profile (including contact information). Remember that the information in this directory is for Lehigh Valley AWS use only. Please be respectful of members’ privacy.

Hosting a Tasting includes the LVAWS Hosting a Tasting guide, the AWS Wine Aroma Wheel, the AWS Wine Evaluation Chart, the LVAWS Places to Hold a Tasting, and the LVAWS 20-point Scoring Hints.

Sign up for Events

Click on the Events tab on the banner. Upcoming events are listed and described. Click on the event(s) of your choice to register and pay. Follow the directions to sign up and add a guest if you would like. All events are pre-pay, so to be included in the count you must pay before the stated deadline.

Pay Invoices for Events and Annual Local Dues

When you register for an event, an invoice is generated and you can pay for the event immediately on-line. Just follow the directions on the webpage and pay by credit card. You will receive an email confirming that you have paid for the event.

If you owe your annual local dues, you will receive an email that an invoice is due. If you receive an email, log on to LVAWS.org, and click on the “message” box at the bottom right of the screen. You can then pay for events and your annual local dues with a credit card on-line.

If you prefer to write checks, you can pay your annual local dues by mailing a check made payable to LVAWS to Kevin Campbell, Treasurer, at 6461 Meadowview Terrace South, Zionsville, PA 18092. You can also pay for a tasting by mailing a check made payable to the host, to the address listed on the event description. Once your check is received, your name will be added to the list of attendees and the invoice will be marked as paid.

Please contact us if you have any questions or concerns.

Leslie and Peter Staffeld

Continuing Education in Wine

If you want to have a deeper appreciation and understanding of wine and wine making, consider enrolling in the wine courses offered at our local colleges. Both **Northampton Community College (NCC)** in Bethlehem Township and **Penn State Berks Campus** in Reading offer a variety of wine classes and wine certification programs.

NCC offers a **Wine Specialist Certificate: From Vineyard to Table** Program which includes eight classes with classroom instruction and vineyard visits, 58 hours in total, to help give you a true appreciation of grape growing and wine production, as well as get new insights into tasting, pairing, collecting, and much more. Go to www.northampton.edu/lifelearn. Click “Search Courses”. Then, type WIN in word search field. For more information call: 610-861-4175.

Penn State Berks also offers a **Wine Certificate Program and wine courses** throughout the year providing a thorough understanding of the wine making process, grape growing, chemistry, winery equipment, mixology, and bottling, packaging, and labeling of a final wine product. Courses are formatted in a seven-week curriculum, ranging from 14 to 28 hours in length, which includes on-site winery visits. Go to www.berks.psu.edu. In the “Search” field, enter “Wine Certificate”. For more information call Continuing Education at: 610-396-6220.

Chairman's Selection -- Dean Scott

This month I have tried several of the Chairmen Selections and have added my two cents about them. Be sure you read the experts and winemakers comments and realize my comments are just my unprofessional opinion.

**Marotti Campi Verdicchio dei Castelli di Jesi Classico Superiore 2018 Now \$9.99 Quoted at \$17.00
PRODUCT CODE: 000079**

"Straw yellow in color with light green reflections. Aromas of acacia, broom and wildflowers, chamomile with typical hints of almond. Dry, savory, mineral with hints of green apple and pleasant almond finish."—

Winemaker notes "Ripe apple, pear and apricot notes mingle with details of mineral and a lovely almond edge. The pure palate has beautifully integrated acidity and good mid-palate tension, finishing long and floral. A vibrant and complex Marche white from a great producer at an incredible price!"— **Josh Hull, wine buyer for the Chairman's Selection® program**

Dean's two cents: You might not be familiar with this Italian grape, Verdicchio it is a white wine grape variety that has been cultivated for hundreds of years in the Marche region of central Italy. It is a versatile variety. This wine is dry but has a semi dry appeal. It reminded me of a high quality aromatic Pinot Grigio with some minerality, nutty taste and little more complexity than your average "lemony" Pinot Grigio.

Renwood Zinfandel Fiddletown 2016 Now \$13.99 Quoted at \$25.00 PRODUCT CODE: 000079185

"This wine from a unique little appellation has a wonderful, concentrated fruit character that light oak spices accentuate, while a lightly tannic texture helps the mouthfeel. It has great balance and a long lingering finish."— **91 Points Wine Enthusiast, Apr 2019** "Rich and layered with red berries and currants on the nose with touches of caramel, chocolate and sweet baking spices. The ripe yet balanced palate displays structured tannin, integrated oak and lingering spice. An outstanding young Fiddletown zinfandel from a historic producer at a crazy price — wow!"— **Josh Hull, wine buyer for the Chairman's Selection® program**

Dean's two cents: After tasting some really great Zinfandels at Percy's tasting last month. I found this wine very similar to the Ridge Ponzio Zinfandel #7. Fiddletown has a similar Alluvium valley Terroir as #7, it just west of Sacramento in the Sierra Foothills. I found the taste more toward black fruit (plum, blueberry) versus some of the typical red fruits of many Zinfandels. It has a very nice long spicy finish. So, if you liked Percy's #7 selection you should love this wine at a third of the price.

**Signae Rossobastardo Umbria Rosso 2016 Now \$9.99 Quoted at \$20.00
PRODUCT CODE: 000079175**

"Rossobastardo, vinified after a firm drying of autochthonous grape variety (Sagrantino), gives this blend a very intense note of blackberry and black pepper. Wild berry jam, candied orange peel and vegetal notes make the bouquet rich. The formidable softness is supported by an adequate freshness and tanginess; this wine is well-balanced and well-orchestrated." — Winemaker notes "Spiced cherry and plum fruits with details of smoky wild herbs and licorice. The medium-bodied palate shows nice mid-palate richness and great balancing acidity with firm, ripe tannin on the lingering finish. An incredible value from Umbria!" — Josh Hull, wine buyer for the Chairman's Selection® program.

Dean's two cents: Sagrantino is an Italian grape variety from the region of Umbria in Central Italy. "autochthonous" refers to grape varieties that are almost exclusively the result of natural cross-breeding or mutation in a particular growing area, and have a long history in that area. After digging into more info on this wine I found out it is a blend of Sangiovese, Merlot, Cabernet and Sagrantino. So, in my mind it is a Super Tuscany (not from Tuscany) with a unique dried over ripe Sagrantino variety from Umbria in Central Italy. If you like Super Tuscan you should love this wine.

Villa Mora Montefalco Sagrantino 2010 Now \$17.99 Quoted at \$49.00 PRODUCT CODE: 000079076

"The aromas are particularly rich and intense, with blackberry and balsamic hints spiced with pepper, vanilla, coffee and cacao berry. The palate is full-bodied and warm with a pronounced presence of tannins that thicken the wine and make it very age worthy. Pair with grilled and roasted meat or game."—**Winemaker notes:** Another tremendous opportunity on high quality Montefalco Sagrantino at an incredible price. Dark and savory spices are fused with earthy cherry and singed herb notes, backed by firm, mouthcoating tannin on the palate. Beautifully balanced with just the right amount of bottle age — outstanding!" --**Josh Hull, wine buyer for the Chairman's Selection® program**

Deans two cents: I have not had a chance to taste this wine but after tasting the Signae Rossobastardo I am looking forward to purchasing this wine. Be aware it is not available in all state stores. Large quantity at Promenade store.

Signae Sagrantino di Montefalco 2011 Now \$19.99 Quoted at \$45.00 PRODUCT CODE: 000079176

“Bright and harmonious, this full-bodied red offer firm yet fine-grained tannins folded into an expressive range of tarry mineral, dried cherry, fennel seed and heather flavors. Offers a long, lasting finish. Drink now through 2030.” --**93 Points Wine Spectator, Feb, 2018** “A wild and savory nose shows notes of leather, tar and dark spiced cherry. The sturdy palate offers creamy wild herbs and earthy mineral notes with substantial, firm tannins providing plenty of grip on the long finish. A big, complex red and an absolute steal at this price!” -- **Josh Hull, wine buyer for the Chairman’s Selection® program**

Deans two cents: I have not had a chance taste the last two wines but I am looking forward to purchasing these wines. It’s nice to see a “drink through 2030” We should be able to cellar this one.

**Jason Stephens Cabernet Sauvignon Santa Clara Valley 2014 Now \$13.99 Quoted at \$28.00
PRODUCT CODE: 000079184**

“Plummy aromas meet with sunbaked soil and lots of earthy herbs on the nose of this bottling. Grippy tannins and buoyant acidity frame the palate, where strawberry, red plum and baking spice flavors lead into an oaky finish.” --**90 Points Wine Enthusiast, Oct 2019** “Layered red berries and currants on the complex nose with subtle herb, caramel and vanilla notes. The rich palate is beautifully balanced with ripe tannin and lingering spices. Stunning quality for the price here — a must-try cabernet sauvignon!” --**Josh Hull, wine buyer for the Chairman’s Selection® program**

**Chateau Roubine R de Roubine Rose Cotes de Provence 2018 Now \$12.99 Quoted at \$19.99
PRODUCT CODE: 000079096**

“Aromas of red fruits display with notes of currants. The balanced palate offers notes of wild strawberries and red currants and is well rounded, with a beautiful body. Excellent on its own, this rosé is lovely paired with Asian dishes, spicy food, salads, salmon, sushi and various soft cheeses. --**Winemaker notes** “Fresh and elegant with wild strawberry and red currant notes. Mineral details and crisp acidity round out the lifted, floral palate. Excellent!” --**Josh Hull, wine buyer for the Chairman’s Selection® program**

**Havens Petite Sirah Mendocino County 2017 Now \$17.99 Quoted at \$45.00
PRODUCT CODE: 000079029**

“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**

Isabella Bobal Ribera del Jucar 2017 Now: \$7.99 Quoted at: \$14.99 PRODUCT CODE: 79057

“Dark red fruits on the nose, with hints of strawberry and raspberry balanced with smooth, toasted notes and spicy licorice. 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 PRODUCT 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

Divum Chardonnay Monterey 2016 Now \$11.99 PRODUCT 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**

Zocker Gruner Veltliner Paragon Vineyard Edna Valley 2016 Now \$9.99 Quoted at \$20.00
PRODUCT 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**

Pictures from the January BYOB



Pictures from the January Tasting



