



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter March 2020



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LehighValleyAWS.org

****POSTPONED****

March Lehigh Chapter Tasting

Wines of Greece

Originally March 22nd now September 13th at 3 PM

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



April Lehigh Chapter Tasting

To Decant or not to Decant?

Sunday, April 19, 3 PM

Hosts: Ann Vlot and Matt Green
DiFiore's Pizzeria & Italian Restaurant
5608 Route 873 Schnecksville, PA



April Lehigh Chapter BYOB

Bamboo Asian Cuisine and Sushi Bar

Tuesday, April 21 at 6 PM

345 S. Cedar Crest Blvd, Allentown, PA 18103
thebamboocuisine.com 610-770-8899

Please reply to Judi Roggie at judiroggie@gmail.com or call 908-319-1897
By Sunday, April 19th

June Special Event



The Super Tasting Series Masterclass:

A Study in Sensory Evaluation

Sunday, June 28, 2 PM

Steel Club
700 Linden Avenue, Hellertown, PA

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

We hope this newsletter finds you safe and healthy.

COVID-19 is affecting all of our lives. In order to best serve our community, we will follow the advice of medical professionals and government officials. It is recommended that events be suspended in the short term to limit unnecessary person-to-person contact. We remain optimistic that we can resume gathering next month, and we will keep you posted if events need to be postponed. We appreciate that Tami, Cheryl, and Jan have postponed their event to September, and we have moved the September Port tasting to January.

A thank you goes to **Joe Pugliese** for providing a wonderful tasting and learning experience in February. It was fun to hear stories about Sicily. Thank you to **Judi Roggie** for planning a fun feast at the Aladdin for our February BYOB. Thank you, **Annette Derkacs**, **Jan Thomas** and **Ann Vlot**, for planning our Holiday Party. After a lot of research and investigation, **Annette**, **Jan** and **Ann** have recommended Morgan's Restaurant. Also, we appreciate the leadership of **Alan Derkacs** and **Judi Roggie** as they work on drafting our Chapter Bylaws. And a special thank you to **Joe Pugliese** who is now doing the scoring calculations after each tasting – this is always interesting reading. Thank you all.



By the way, did you read about the Top 50 Amateur Winemakers in the AWS Newsletter? Did you notice that our own members **Rett Oren** and **John Koempel** are on the list? Congratulations to **Rett** and **John** and all of our winemakers!

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

Cheers!

Peter and Leslie Staffeld

Welcome new members...

This month we welcome our newest member **Anthony Dimick**. We are glad you joined our 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.

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Nostos Restaurant
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In order to best serve our community, we will follow the advice of medical professionals and government officials who are recommending that events and gatherings be suspended in the short term to limit unnecessary person-to-person contact.

As a result, Tami, Cheryl, and Jan have decided to move the **Wines of Greece** tasting to September 13th. All registrants will receive refunds; Jan will return personal checks via the mail, and online registrants will be refunded directly to their credit card. **Please consider attending the Wines of Greece event in September.**



April Lehigh Chapter Tasting
To Decant or not to Decant?

Sunday, April 19, at 3 PM
Hosts: Ann Vlot and Matt Green
DiFiore's Pizzeria & Italian Restaurant
5608 Route 873 Schnecksville, PA



"To Decant or not to Decant?", with apologies to Shakespeare, this is so often the question on the minds of wine lovers. Let's learn together. Each flight will have the exact same wine in both glasses however, one will have been decanted and the other will not.

We would like you to join us at **DiFiore's Pizzeria & Italian Restaurant** located at 5608 Route 873 Schnecksville on Sunday April 19th. The tasting will begin at 3PM with no ice breaker. Some of the wines to be tested include a 2012 Burgundy, 2012 Napa Valley Cabernet, 2013 Altesino Brunello. We will give a big test to decanting by opening a 1973 Brunello. Plus a few more.

We will order from the menu after the tasting. The tasting cost is \$27/per person. You can sign up and pay on the website. Or, if you prefer, you may send an email (AnnV3@aol.com) followed by a check to **Ann Vlot 8979 N. Loop Road Slatington, PA 18080**. Deadline to sign up is April 13th. Attendance is limited to 42. Please bring 2 glasses and wine for dinner. **Nobody will be counted until they have paid.**

Education: Decanting Wine – Michael Orbin

Decanting wine, one of those mysterious elements of wine service intimidating to many, is it necessary or just a bit of wine pomp and circumstance? Decanting is essentially the process of pouring (decanting) the contents of wine from one container (typically a bottle) into another container (typically a decanter). Decanters are generally handle less clear glass vessels traditionally made from glass or crystal with varied shapes and designs.



According to Wine Spectator, decanting serves two purposes: to separate a wine from any sediment that may have formed and to aerate a wine in the hope that its aromas and flavors will be more vibrant upon serving. A third reason may be to save a wine in the event of a broken cork.

Some wines, like older red wines and Vintage Ports, naturally produce sediment as they age. This sediment that has formed in the bottle, not only looks unappetizing in the glass, but it usually tastes bitter and/or astringent. Decanting is needed to separate this sediment from the clear wine by slowly pouring the wine from its bottle into another container, without disturbing the sediment at the bottom.

Another, traditional but disputed, reason for decanting is to promote AERATION and therefore encourage the development of the wine's BOUQUET. AERATION is the process of introducing oxygen to a liquid, also called allowing the wine to "breathe". This process enhances a wine's flavor by softening the tannins and releasing gases that have developed in the absence of oxygen. Some feel that the taster can simply AERATE the wine by agitating it in his/her glass without the need for decanting.

There are times when a cork may break dispersing pieces of it in the wine and decanting may become necessary. A strainer should be used while pouring to filter out the smaller bits as the cork will gather near the neck of the bottle while you decant.

Here are the recommended steps, per Wine Spectator, on how to decant a wine:

1. Set the bottle upright for 24 hours or more before drinking, so the sediment can slide to the bottom of the bottle, making it easier to separate.
2. Locate a decanter or other clean, clear vessel from which the wine can easily be poured into glasses.
3. Remove the capsule and cork; wipe the bottle neck clean.
4. Hold a light under the neck of the bottle; a candle or flashlight works well.
5. Pour the wine into the decanter **slowly and steadily**, without stopping; when you get to the bottom half of the bottle, pour even more slowly.
6. Stop as soon as you see the sediment reach the neck of the bottle. Sediment isn't always chunky and obvious; stop if the wine's color becomes cloudy or if you see what looks like specks of dust in the neck.
7. The wine is now ready to serve. Discard the remaining ounce or two of sediment-filled liquid in the bottle.

For those interested, Wine Folly has written a brief article on choosing a wine decanter.
(<https://winefolly.com/tips/choosing-the-best-wine-decanter/>)

Sources: Wine Spectator, Wine Folly



April Lehigh Chapter BYOB

Bamboo Asian Cuisine and Sushi Bar

Tuesday, April 21, 6 PM

345 S. Cedar Crest Blvd, Allentown, PA 18103

thebamboocuisine.com 610-770-8899

Hosted by Judi Roagie

Bamboo is an award-winning restaurant offering the freshest Asian and Thai cuisine and sushi. They have an extensive menu and reasonable prices that will be sure to please everyone. Check out their menu at thebamboocuisine.com/#menus.

If you would like to join us email 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 April 19th.

Please bring glasses and wine to share.

Special Event

The Super Tasting Series Masterclass: A Study in Sensory Evaluation



Steel Club

700 Linden Avenue, Hellertown, PA

\$60

REGISTER BY MAY 18th

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'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.

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

Details of event can be reviewed on LVAWS webpage: <https://lehighvalleyaws.org/event-3690884>

REPORT: February Tasting



What better person to host a wine tasting of Nero D'Avola Wines of Sicily than our **Joe Pugliese**, a native Italian very knowledgeable about wines from his country of birth.

Meeting at the Gourmet Buffet and Grille in Allentown, we started with a white Grillo grape variety wine - Sur Sur DOC, as an ice-breaker. With an appetizing herby and fruity nose it was lush and sweet and very delicious. We then tasted 10 interesting Nero D'Avola Sicilian wines ranging in price from \$12 to \$70, predominately within the \$12 to \$29 range. Not surprisingly, the most expensive, **Donnafugata Mille e una Notte 2015**, was rated number 1 by our group. Rated second was the \$12, **Regaleali Nero D'Avola 2017**, receiving pretty consistent scores from the group.

The top three wines were:

1. **Mille e una Notte 2015 – Donnafugata** is caressing and intense, characterized by an **ample bouquet** with fruity notes combined with balsamic and spicy scents. This blend of Nero d'Avola, Petit Verdot, Syrah and a small percentage of other grape varieties offers ripe dark-skinned berry, mocha and cedar aromas. The concentrated but elegant palate delivers prune, licorice, tobacco and carob notes alongside fine-grained tannins. Our Chapter scored it 17.2. It is priced around \$70.00.
2. **Nero D'Avola 2017 – Regaleali** is fresh and savory, has aromas of red and black-skinned berry and culinary spice. Juicy and delicious, the lithe palate doles out succulent Morello cherry, crushed raspberry and star anise while polished tannins offer smooth support. It's made to be drunk young. Our Chapter scored it 16.8 points. It is priced around \$12.00.
3. **Sherazade 2018 – Donnafugata** has a brilliant **ruby red color** with violet reflections. The nose offers a pleasantly fruity bouquet with fragrant notes of red **plum** and **sour cherry**, combined with light **spicy scents**. The palate is fleshy and perfectly reflects the bouquet revealing an **extraordinary freshness**. Our Chapter scored it 16.1. It is priced around \$19.00.



See pictures of tasting at end of newsletter.

Wine & Appellation	Price	Avg Score	Rank	Max	Min	Std Dev
Colosi Nero D'Avola 2017 14%	\$13	15.48		18	12	1.67
Tenuta Rapitala Campo Reale 2018 13.5%	22	15.13		18	12	1.51
Tornatore Etna Rosso 2016 13.5%	26	14.69		18.5	11	1.95
Tenura Delle Terre Nere Etna Rosso 2017 14%	23	15.92		18.5	13	1.28
Regaleali Nero D'Avola 2017 13%	12	16.75	2	20	14	1.63
Planeta Cerasuolo Di Vittoria 2017 13%	17	14.85		18.5	11	2.21
Tenuta Rapitala Alto 2015 14%	21	15.19		18	12	1.92
Zisola Noto Rosso 2015 13.5%	29	15.27		18.5	11	2.11
Donnafugata Sherazade 2018 13%	19	16.15	3	18.5	11	1.94
Donnafugata Mille e una Notte 2015 13.5%	70	17.19	1	20	12	1.99

REPORT: March BYOB

On March 10th, members of our Chapter met at **Ecco Domani Italian Restaurant** on E Fairmount St. in Coopersburg to enjoy an evening of fun, food and wine.



We had a nice group attending, many different wines to share, and of course, lively conversations. We hope to see you at the next BYOB.

SAVE THE DATE

2020 Holiday Party - Sunday, December 13th

This year's Holiday Party will be held on Sunday, **December 13th** at **Morgan's Restaurant** which is located at the intersection of N. Cedar Crest Blvd. & Willow St. in Allentown. Social hour begins at 4:30 PM, followed by dinner at 6 PM. We will be offering a choice of four dinner entrees and three desserts. Hopefully, everyone will find something to their liking. Additional details to follow in the September/October timeframe. We think it will be a wonderful event and we hope you can join us! Please add December 13th to your calendars.

Lehigh Valley Chapter Wine Tastings &/Events

<u>Month</u>	<u>Host</u>	<u>Topic</u>
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 13	Tami Cericola, Cheryl Hildebrandt, Jan Thomas	Wines of Greece (rescheduled)
Oct	Ethel Drayton-Craig	Food and Wine Pairing
Nov	Judi & Tom Harbin	Petite Sirrah
Dec 13	Holiday Party - Annette Derkacs, Jan Thomas, Ann Vlot	Morgan's Restaurant
Jan 2021	Peter & Leslie Staffeld	Port



Wine in the NEWS

Liquor stores to close in southeastern Pennsylvania counties affected by coronavirus

By MORNING CALL STAFF
THE MORNING CALL | MAR 14, 2020 | 7:57 PM

<https://www.mcall.com/coronavirus/mc-nws-coronavirus-liquor-stores-20200314-mbxtvbjrcfrpgq4ceqcg6wxzq-story.html>

The Pennsylvania Liquor Control Board has announced a phased closure of liquor stores in several counties in southeastern Pennsylvania as part of efforts to mitigate the spread of coronavirus.

The closures apply to Fine Wine & Good Spirits stores in Bucks, Chester, Delaware and Montgomery counties. Those are the same four counties in which Gov. Tom Wolf has ordered a shutdown of all non-essential businesses.

All stores will be open Sunday, but by Tuesday, all will be closed and remain that way until further notice.

On Monday, only some locations will be open, and they'll all close by 9 p.m. See Morning Call article for specific stores identified.

How Coronavirus Is Affecting The Wine Market – FORBES

Liza B. Zimmerman

Mar 12, 2020, 04:48pm EST

<https://www.forbes.com/sites/lizazimmerman/2020/03/12/how-coronavirus-is-affecting-the-wine-market/#548bb9bd1097>

Robert McMillan, the executive vice president and founder of the Silicon Valley Bank Wine Division, is interviewed to discuss the recent developments concerning the Coronavirus. With new outbreaks rippling through our Country, the restaurant and hospitality industry has been hard hit. Many more people are staying home to dine and cook so while the wine retail sector may benefit restaurants and brasseries are clearly not having an easy time of it.

Wine is not recession proof, but it is recession resistant. In the same way, it might not be virus proof, but it will prove virus resistant from an economic perspective. There is no chance we will see sweeping abstinence as a consequence of the virus. However we will see lost sales from canceled events where drinking occasions are normal and expected.

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.

Continuing Education in Wine – Michael Orbin

FREE ONLINE COURSES ABOUT WINES at COURSERA.ORG & EDX.ORG

As COVID-19 affects all of our lives and we now self-isolate for the next several weeks, you may want to consider brushing up on your wine tasting skills and history **at home** by enrolling in **free courses** from COURSERA.ORG and EDX.ORG. These are American on-line learning platforms that offer massive open online courses (MOOC), specializations, and degrees from prestigious learning institutions throughout the world. I have been taking free-online courses from these sites for years. They are worth the time and effort. You can work through them at your leisure. Below are some **WINE COURSES** that may be of interest. Here are the addresses of sites: <https://www.coursera.org/> and <https://www.edx.org/> Enjoy!

COURSERA.ORG - WINE TASTING: SENSORY TECHNIQUES FOR WINE ANALYSIS UC DAVIS University of California

With its roots in ancient cultures as early as 6,000 BC, wine has long been part of the human experience. Today, increasing worldwide interest in wine and its complexities and varieties has created an international market valued at \$304 billion annually. For the learner who is just getting started in the study of wine, this course will help you take the first steps toward understanding the physiological process of wine tasting. The first module will explore types of wine and help you set up your own tasting. You'll also begin to build a sensory vocabulary. In module 2 you will review classic wine types of the world and set up flights of specific wines. Later we'll examine the various faults and defects that can appear in wine as well as techniques for spotting problems. In week 4 we'll delve into the complex world of wine and food pairings, and its "seven deadly sins."

EDX.ORG - The World History of Modern Wine

University of Adelaide Australia

Explore wine through the eyes of a historian, as you learn about the "old" and "new" worlds of wine, including how its taste and quality has changed over time. This course explores the growth of global wine production and trade over the past three centuries. You will explore key themes in wine history and learn about the methods and resources that historians use to understand the past.

EDX.ORG - World of Wine: From Grape to Glass

University of Adelaide Australia

Learn about the principles and practices of how grapes are grown and wine is made. Whether you're a wine novice or a seasoned oenophile, you'll learn to confidently describe wine appearance, aroma, flavour and taste.

Chairman's Selection -- Dean Scott

The Chairman's Selections added three new wines this month.

Studio by Miraval Rose Mediterranee 2018

French Rose'

Code: 79202 Now \$11.99 Quoted at \$20.00

"Fresh red berries, honeysuckle and a hint of toasty lees on the deeply perfumed nose. Sappy and expansive on the palate, offering intense strawberry, blood orange and gingery spice flavors and a deeper suggestion of white peach that builds with air. Smoothly blends richness and delicacy and finishes very long and precise, with resonating spiciness and florality. This is an extremely interesting and in no way easy-going pink wine for the money. Fermented and raised in a combination of stainless steel tanks and concrete eggs.

Drink 2019-2022." 91 Points Vinous Media, Aug 2019

Bodegas Gormaz 12 Linajes Ribera del Duero Crianza 2014

Variety: Tempranillo Country: Spain Region: Ribera Del Duero

Code: 79194 Now \$12.99 Quoted at \$25.00

"Blackberry, leather and plum aromas are inviting. This wine is full and lush on the palate, with grippy tannins. Oaky berry flavors are accented by spice and chocolate notes, while the finish brings pronounced coffee and mocha flavors. Drink through 2025." 92 Points Wine Enthusiast, Apr 2018

Cune Rioja Gran Reserva 2012

Variety: Tempranillo Country: Spain Region: Rioja

Code: 79209 Now: \$19.99 Quoted at \$35.00

"A velvety texture carries lively flavors of cherry, berry, vanilla and spice, supported by orange peel acidity and light, firm tannins in this alluring red. Balanced, in the traditional style. Drink now through 2022."

90 Points Wine Spectator, Sep 2018

Pictures from the February Tasting



