



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter November 2020



Co-Chairs: 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, Matt Green,
Barry Isett, Michael Orbin, Judi Roggie, Dean Scott, Jan Thomas

Newsletter: Michael Orbin newsletter@lvaws.org 610-703-4292; Chairman Select:
Dean Scott 610-657-2261; Education: Suzanne Laverick-Stone 215-345-5798
LehighValleyAWS.org

National AWS Conference

Wednesday November 4 through Saturday November 7
Free Virtual Conference - Zoom
Details at AWS.org

November Lehigh Chapter BYOB



Chairman Select

Friday November 20, 2020 5:00 PM

Hosts: Leslie and Peter Staffeld

Register at LVAWS.org to receive the Zoom link

December Lehigh Chapter BYOB



LVAWS Virtual Holiday Party

Friday December 4, 2020 6:00 PM

Hosts: Leslie and Peter Staffeld

Invitation will be emailed to all members

December Lehigh Chapter Tasting

**Virtual
Tasting**

Syrah

Saturday December 19, 2020 5:00 PM

Host: Geoff Harrington

Register at LVAWS.org to receive the Zoom link

Connections from the Co-Chairs – Peter & Leslie Staffeld

Happy Thanksgiving!

It has been a different year, and one that gives us time to pause and appreciate all that we have. We are grateful for your support and feedback as we work together to continue strengthening our wonderful Chapter. Thank you each for giving your time and sharing your expertise.



The vote is in regarding the LVAWS **Bylaws and Operating Procedures!** The response was unanimously in favor. Thank you, members, for taking the time to vote. Your opinion is important. Special thanks go to **Judi Roggie** and **Alan Derkacs** for all of their efforts drafting the documents. This has been a long process with lots of member input and we all can be proud of the final product. The final documents are posted on the LVAWS website under the blue tab: Bylaws.

Many thanks go to **Judi Roggie and Tom Harbin** for co-hosting “**Petite Sirah**” tasting. On Saturday, October 24 they hosted a successful virtual tasting with over 30 members in attendance. **Judi** and **Tom** selected three different wines for us to purchase and taste from the comfort of our homes. A summary and photo are in our newsletter.

Our **National AWS Conference** is November 4-7 and it's **FREE** this year. Presentations will be provided via Zoom. You can register on the AWS.org website. In this newsletter, be sure to check out **Suzanne Laverick-Stone's** Education Column prior to the National Conference. She writes about Sherry, Port, and Madeira to compliment **Paul Wagner's** presentation.

We invite you to join us for the LVAWS **virtual BYOBs**. When you register on the website you will receive the link to Zoom. Remember, there is no cost and there is a lot of comradery! We hope you'll join the fun. The theme for November is “Chairman Select”. Pick a wine from your local Fine Wine and Spirits store, recommended by the PLCB Chair and our own **Dean Scott**, and then on Friday, November 20th at 5PM join other members to share your wine. It is great fun learning from one another!

The in-person holiday party has been canceled due to COVID. However, you can join other members and still have fun at our **VIRTUAL LVAWS HOLIDAY PARTY** on Friday, December 4 at 6PM. (Note the later start, so more people are available.) We will honor special members and have a great time. Let's celebrate together by selecting a bottle to virtually share, all from the safety of our homes. So, mark your calendar for 6PM on Friday, December 4 and select a wine you would bring to a holiday party. Members will receive an invitation with details via email. Look for it mid-November!

Then on Saturday, December 19 at 5PM join our host **Geoff Harrington** to learn more about Syrah! Geoff will share details about this fun tasting soon so keep a look out in your emails from LVAWS.

Many thanks go to **Alicia Ruiz-Orbin** for taking on the BYOB wine descriptions. Members find this chart interesting, especially when shopping to restock our wine racks. Thank you, **Alicia**.

We have a great Chapter because of the extraordinary people in the group! We look forward to seeing you each in person. Until then continue to stay safe and stay healthy.

Cheers!

Peter and Leslie Staffeld

News From National



Our **National AWS Conference** is **FREE** this year. It is open to all members and it is virtual via ZOOM. It is scheduled for Wednesday, November 4 through Saturday, November 7. Schedule details were emailed to you from National AWS in September. Go to the AWS.org website to register and for more information. We hope to “see” all of our members there!

Wine Education – Suzanne Laverick-Stone

Wines of Iberia – Port, Sherry, and Madeira

Three things I'm skilled at:

1. *Drinking wine*
2. *Eating chocolate*
3. *Drinking wine and eating chocolate*

Let's hear it for wine and dessert, or wine for dessert! Port, Sherry and Madeira are Iberian fortified wines that are often the perfect choice for after-dinner libation.

A fortified wine is one to which a distilled spirit has been added which increases its alcohol content to 18-22%, thus *fortifying* it. Every style has specific regulations (allowable ABV, aging qualifications, type of base wine, added spirit and how it is added, amount of sugar, etc.) which makes it distinct. In addition, specific

geographic regions are often regulated for a distinct category. That is the case for the wines in this discussion: Sherry from the “Sherry triangle” of the Jerez region in southern Spain, Port from the Douro Valley in Portugal, and Madeira from the Portugal's Madeira Islands.

All three classifications are steeped in history but, like great ideas, they have morphed over time from necessity and serendipity. Historically, winemakers began fortifying their wines because without refrigeration and due to the porous nature of casks, wines did not fare well on long trade voyages. Adding spirits helped them to survive the long, arduous trips. Thus, back in the exploration and colonial eras, fortified wines arrived after a long sea voyage tasty and unspoiled, greatly adding to the pursuit of happiness. Today, they are enjoyed in all parts of the world and when compared, are clearly three different animals although they all belong to the same classification. Let's explore the differences.

Extolled by Shakespeare and touted as a remedy for illness by respectable elderly ladies, Port (called *Porto* in Portugal to distinguish it from Ports made in other parts of the world) is our first wine to consider. Port became very popular with the British in the early 1700s because of continuous wars with France (alas, they could not import le vin). We can still see the British influence today in the names on the labels. White Port is often enjoyed as an aperitif, but the most famous Ports are the deep red/black Vintage Port, the less black Late-Bottled Vintage, bright red Ruby, and the caramel brown Tawny. All Ports are sweet at the start because fermentation is stopped mid-point by adding brandy which kills the yeast and increases the alcohol. Port is either matured in sealed glass bottles (reductive aging), producing a smooth wine with less tannins, or in wooden barrels (oxidative aging), producing a more viscous wine. The Douro quinta (wine producing estate) classification is based upon the physical characteristics of the vineyard (vine density, content of soil, type of grape planted, etc.). The classification system is run by the *Instituto dos Vinhos do Douro e Porto* (IVDP). Note that Port, like Champagne, can only be branded as *Vintage* Port in the declared exceptional vintage years. In other years, the producers may declare the vintage of a single quinta.

Wine Education: Port, Sherry, and Madeira – continued

When Frankie Valli crooned *Sherry Baby*, perhaps he was thinking of his favorite fortified wine? Sherry is an anglicized version of Xérès (Jerez) and is sometimes called “sack” (again, by the British). Sherry has been exported throughout Europe for many centuries and was essential cargo for Columbus and Magellan. Unlike Ports, many Sherries are dry because the fortification takes place after fermentation, thus are often an aperitif. Sherry has an apple/nut nose, a distinct “Sherry smell,” from acetaldehyde. Since 1933, Jerez-Xérès-Sherry is an official Designation of Origin – it was the first of its kind in Spain. In 2019, Spain established new regulations, allowing Sherry to be made in more traditional ways (without fortification), permitting wines fermented to a minimum of 15% ABV for Fino and Manzanilla and 17% for Amontillado and Oloroso to be classified as Sherry.

Let’s head to islands off the coast of Africa to learn about the third wine, Madeira. This is where serendipity comes into play! During the 17th century, Madeira was a typical port of call for ships heading to the New World. The wines they exported lacked the constitution for a long sea voyage, so they fortified the wines, of course, but something else happened – the fortified wines developed complex flavors due to the long, hot voyages, and the colonists really liked the unique taste. It is said that Thomas Jefferson and friends celebrated the very first July 4th with a nice glass or two of Madeira! Long sea voyages are no longer part of the wine-making process, though. They are now made using the *estufagem* method by which the wine is heated in stainless steel for three months. Madeira is a Protected Designation of Origin product (PDO) meaning no other wine can use its official name.

Today, even though many fortified wines are sought by collectors, they may be misunderstood or unknown to the average imbiber and mishandled by restaurants. Sadly, fortified wines have fallen in popularity, a sharp decline from their colonial heyday. So, save the wines! Drink up! Even if for medicinal purposes only, of course.

Enology and Viticulture

PORT

Alcohol Level: 18-22%

Terroir: Steep rocky vertical slopes along Douro River; Pre-Cambrian schist and granite; Protected from Atlantic by mountains; Best quality grapes from Cima Corgo region; Native grapes only; Freezing winters, mild spring and fall (daytime temps 60-75F), hot dry summer; Licenses awarded yearly.

Winemaking Facts: Fortified with *aguardente* (brandy) when juice reaches 7% alcohol (1 to 5 proportion); Touriga Nacional grape best but small yields; Touriga Franca most widely planted; Other grapes include Tinta Roriz (aka Tempranillo), Tinta Barroca & Tinto Cao; All Ports commercially available are a blend; Most vines grafted rootstock; Some producers still stomp with human feet.

Buyer’s Notes: Douro - official appellation since 1756; look for authenticity stamp on bottom; Concentrated flavors, suitable for long aging; Store on side (cork) or standing (stoppered); Decant unfiltered wines; It is tradition in Britain to pass Port to the left at dinner (Pass the port to port).

Vintage Port: Single harvest; Aged in oak 2 yrs; Bottled in opaque black; Matures in bottle 15-50 years; Not filtered and will form crust (sediment); Decant; Best consumed within days of opening; Semi-sweet to sweet, berry, cherry and spice; Serve 65F; Cost \$30-\$200; Look for good vintages.

Late Bottled Vintage (LBV) Port: Developed from single vintage Ruby; may have up to 6 years in barrel before release; Black current, jammy flavors; Ready to drink as soon as opened, may be kept a few weeks after opening; Serve 55-65F.

Ruby Port: Aged in casks 2-3 yrs; Raspberry & black cherry flavors; Stored in stainless or concrete; Does not generally improve with age; May be kept several months after opening; Serve 55-65F.

Tawny Port: Aged in wooden barrels; Oxidation and evaporation result in golden color and nutty flavor; Best are indicated with age (10-20 years and older); Sweet or medium dry; Serve 55-60F; May be kept several months after opening.

SHERRY

Alcohol Level: 15-22% (Sugar: 0-212 grams per liter)

Terroir: Climate - 70 days rainfall & 300 of sun/year; Dry, hot summer; Winds from ocean bring early morning moisture; light, almost white soil which reflects sunlight, chalk/clay/sand retains moisture; No irrigation is permitted; vine density usually between 3,600 and 4,200 per hectare.

Winemaking Facts: Viniculture in Jerez since 1100 BCE; Base wines fortified with grape spirit (*distilado*) after fermentation; During aging, develops flor (yeast-like growth) which protects it from oxidation; Palomino grapes; Harvested early September; must fermented in stainless for 2 months to 11-12% alcohol; Aged in American oak, then aged in Solera system – wines from different years blended together, some barrels can have very old wine; Computerized temperature control for ambient yeast environment.

Buyer's Notes: Does not benefit from further aging; Will not carry a specific vintage because of solera system; Stored upright in cool, dark place; wine glasses – copita (tulip-shaped); Dry Sherries often served as aperitif.

Fino: 15.5% - 17% (0-5 gpl); Fortified until they reach 15.5% alcohol by volume; Aged in barrels under a cap of flor to prevent contact with air (biological aging); Driest, palest; Drink soon after opening.

Manzanilla: 15-17% (0-5 gpl); Sub-appellation, a Fino from Sanlucar de Barrameda, a consistently damp microclimate; Aged under flor; Salty tang to taste; Opened bottle will last 2-3 weeks refrigerated.

Amontillado: 16-17%, 0-5 gpl; First aged under flor and then exposed to oxygen; Both biological and oxidative aging; Darker than Fino; Naturally dry.

Oloroso: 17-22%, (0-5 gpl); After fortification, aged in a solera, then undergoes evaporation; Copper colored; Nutty, dried fruit tastes. **Cream Sherry** is Oloroso with sweet wine added before aging.

Palo Cortado: 17-22%, (0-5 gpl); Undergoes oxidative aging due to lack of flor covering in barrel or cracks in protective film; Highly complex, mahogany color.

Sweet Sherries: Pedro Ximenez & Moscatel: 180-500 gpl residual sugars; extended exposure to sun before pressing; Sugar content maintained through fortification during fermentation; Undergoes oxidative aging.

MADEIRA

Alcohol Level: 18-20%

Terroir: Remote, volcanic, mountainous, subtropical, Mediterranean climate; Fungal diseases common, high rainfall; Soil is acidic, rich in iron and phosphor, poor in potassium; planting density varies between 2,500 and 4,000 vines per hectare.

Winemaking Facts: High quality wine fortified with brandy, aged in barrels on trestles and stored for 20-100 yrs (required 3 yr. min.) in sun-heated rooms (*maderization*); Tinta Negra Mole grape is the workhorse of the island and is used to blend with Sercial, Bual, Malvasia and Verdelho grapes; Irrigation by ancient system of canals from mountains. Since 1993, law requires wines to contain 85% of grape variety stated on bottle.

Buyer's Notes: High acidity due to terroir keeps wine fresh after having been bottled for several years. Reserve aged 5 yrs, Special Reserve 10, Extra Reserve over 15, Vintage at least 19 yrs in cask & 1 yr in bottle (Finest – aged 3 yrs, used for cooking – weird name). Four major styles synonymous with four best known white noble grapes used:

Sercial: Fermented nearly completely dry - 0-1.5 Baumé scale; (9-27 gpl) residual sugar; Almond flavors, high acidity.

Verdelho: Fermentation halted when sugars are between 1.5-2.5 Baumé (27-45 gpl); Smoky notes; high acidity.

Bual: High acid grape performs best on lower slopes of island's south side; Sweet, but not as sweet as Malmsey.

Malmsey: Malvasia grape; Grown in warm, coastal low altitude areas; Sweetest, richest form of Madeira; Some of the most long-lived wines in world (decades, and perhaps even centuries).

Rainwater: Light & similar in sweetness to Verdelho; Largest selling Madeira in US.

Resources: www.winefolly.com; www.eater.com; www.informit.com; <https://learn.winecoolerdirect.com>; <https://en.wikipedia.org>; www.cellartours.com; www.vinodelvida.com; www.whisky.fr; <https://daily.sevenfifty.com>; www.winesearcher.com; www.winefolly.com; www.cossartgordon.com; www.bbr.com; www.dessertwines.online; www.wine-tastings-guide.com; www.sherrynotes.com

November Lehigh Chapter Virtual BYOB



Chairman Select

Friday November 20, 2020 5:00 PM
Hosts: Leslie and Peter Staffeld

Select a wine recommended by our own Dean Scott in the Chairman Select article or try a new region or varietal. Either way, pick a bottle and share your wine with dozens of fellow LVAWS members, all from the safety of your home.

Register on LVAWS.org and you will receive the link to Zoom.



December Lehigh Chapter BYOB
LVAWS Virtual Holiday Party



Friday December 4, 2020 6:00 PM
Hosts: Leslie and Peter Staffeld

The LVAWS Holiday in-person holiday party has been canceled due to COVID. However, you can join other members and still have fun. Let's celebrate together by selecting a bottle to virtually share, all from the safety of your home. What wine would you bring to share at a holiday party?

An invitation will be emailed to members in mid-November.

December Lehigh Chapter Tasting



Syrah

Saturday, December 19, 2020 5:00 PM
Host: Geoff Harrington
Virtual Event on Zoom

We will inform you of the wines selected for the tasting in the near future.

Report – October Petite Sirah Tasting – Judi Roggie



We had a great turnout (more than 30 attendees) for our October 24th Petite Sirah Tasting. We tasted 3 Best Buy wine that readily available in Pennsylvania, **Spellbound Petite Sirah**, **Chronic Cellars Suite Petite** and **High Valley Vineyard Petite Sirah**. We had a good discussion of each wine and touched on the history of Petite Sirah in California.

Participants had **Spellbound** vintages from 2015 - 2017 depending on what they had available. Some thought that the wine was a little too light and there was a discussion about how it was vinted that would result in a perception of sweetness and light body. Many tasters were already familiar with this wine.

Report – October Petite Sirah Tasting - continued

Most of us were not familiar with **Chronic Cellars Suite Petite**, a Paso Robles sourced and vinted wine. Again, we had tasters sampling different vintages (2015 - 2018) depending on what was available at local Wine & Spirit outlets. Several of us commented that we probably would not have been drawn to sample this wine label that hosts a well-endowed female skeleton relaxed and enjoying her Suite Petite. The winery calls its labels **clever and playful**; they are eye-catching. Most of us were pleasantly surprised that this wine was powerful and full bodied. Wine Enthusiast has called the last two vintages a best buy.

The **2017 High Valley Vineyard Petite Sirah** is a Chairman's Selection and we all tasted the same vintage of this wine. The reviews mentioned that this wine will be best after 2025 and most of us agreed. It is a BIG wine that is well structured. This was the only wine that was made from estate fruit. Many of us were not familiar with this label and we were pleasantly surprised at the quality and potential this wine presents.

Zoom events limit our selections and sometimes we will be tasting different vintages. It's not as socially fulfilling as an in-person tasting, but for now it's what we can do and all-in-all a pretty enjoyable option. It even allows folks out of the area to join the tasting and we had participants from the shore and Florida on Saturday.

From the few folks who sent in scores the wines evaluated amazingly close:

Spellbound Petite Sirah:	16.56
Chronic Cellars Suite Petite:	16.65
High Valley Vineyard Petite Sirah:	16.6



The American Wine Society Education Foundation – Dean Scott

The AWSEF's mission is to provide academic scholarships and research grants to students based on academic excellence and genuine interest in pursuing careers in enology (wine making), viticulture (grape growing), or health aspects of wine.



Help the American Wine Society Scholarship

fund. Typically, we raise funds at the Holiday Party through contributions at the 50/50 and the silent auction. However, since COVID is part of our lives and we will not have the Holiday Party, we are asking members to consider making donations directly to the AWSEF.

If you are interested in making a tax-deductible contribution, fill out the form on the [LVAWS webpage](#) and mail your check and form to:

**Walt Rachele, Treasurer
AWS Scholarship Fund
P. O. Box 264
Lovettsville, VA 20180**

Write on the check: ***Scholarship for Lehigh Valley Chapter***

Personally, I think we should make it our goal as a chapter to contribute enough money every year to fund a scholarship.

Dean Scott

Lehigh Valley Chapter Wine Tastings & Events

<u>2020</u>	<u>Host</u>	<u>Theme</u>
Nov 4-7	National AWS	FREE Virtual National Conference
Nov 20	Peter & Leslie Staffeld	Virtual BYOB: Chairman Select Wine 5 PM
Dec 4	Peter & Leslie Staffeld	Virtual BYOB: LVAWS Holiday Party 6PM
Dec 19	Geoffrey Harrington	Virtual Tasting: Syrah 5PM
<u>2021</u>		
January	Dean & Bonnie Scott	Theme to be determined
February	Geoffrey Harrington	Chardonnay
March 14	Jan Thomas	Illyrian Wines at Nostros (rescheduled)
April	Kevin & Michele Campbell	Spanish Wines
May	Peter & Leslie Staffeld	Port and Food Pairing (rescheduled)
June 13	Matt Green & Ann Vlot	To Decant or Not Decant (rescheduled)
September	Would you like to host?	Pick your theme...



Save
the
Date

Chairman's Selection – Dean Scott

This month I focused on red blend wines from the Rhone Valley, France.

French wine labels can be a challenge to read in a wine store if you are looking for a variety of grape. Even the LCB webpage does not like to provide the grape varieties on their web page.

There are a total of 13 red grape varieties allowed in the Rhone Valley by AOC laws, Grenache, Syrah, Mourvedre, Picpoul, Terret Noir, Counoise, Muscardin, Vaccarese, Picardan, Cinsault, Clairette, Bourboulenc, Red Grenache and Picpoul. The first 3 varieties on the list are the most popular and to make it simple you can always ask a wine merchant for a GSM Wine: Grenache, Syrah, Mourvedre. I have researched these wines and provided you with the grape varieties in italics.

Dames de Bonpas Cotes du Rhone Villages Plan de Dieu

VARIETY/STYLE: PROPRIETARY RED BLEND (Grenache, Syrah, Mourvèdre, and Carignan)

COUNTRY: FRANCE

REGION: RHONE

VINTAGE: 2018 **PRODUCT CODE:** 79231

\$10.99

Lovely brambly nose and crunchy red berry palate. This is beautifully balanced and very drinkable even in its youth with very good length. Quite a charmer and great value for the money.

95 Points Decanter.com, March 2019

On the nose, a combination of small, red undergrowth fruits (strawberry, black currant, raspberry) and a sweet spiciness. The palate offers a supple, round attack; the finish is redolent of black fruit associated with light spices such as cinnamon and vanilla. The supple, melting tannins give this wine fullness and body in the mouth.

Domaine de Fabregues Le Coeur Pezenas Languedoc

VARIETY/STYLE: PROPRIETARY RED BLEND (Syrah and Carignan)

COUNTRY: FRANCE

REGION: Languedoc (next to the southern Rhone)

VINTAGE: 2016 **PRODUCT CODE:** 79182

AVAILABILITY: LIMITED DISTRIBUTION

\$16.99

A muscular, concentrated red, with plum cake and cherry tart notes matched to savory, meaty undertones. Notes of licorice, tobacco, hot stone and spice linger on the structured finish. Drink now through 2022."

92 Points Wine Spectator, Web 2019

"A complex and structured Syrah-based gem from Southern France with meaty, smoky notes rounding out plum and blackberry fruits. The layered mid-palate unfurls toasted spice and ripe herb notes effortlessly within the sublimely textured mouthfeel. Outstanding!"

Cellier des Terres Blanches Intuition Cotes du Rhone Rouge

VARIETY/STYLE: PROPRIETARY RED BLEND (Syrah, Grenache, Mourisco)

COUNTRY: FRANCE

REGION: RHONE

VINTAGE: 2018 **PRODUCT CODE:** 79219

\$9.99

Garnet red robe, with notes of jammy dark fruit, cherry, licorice and spices in the bouquet. Very round on the palate, with a finish dominated by spicy, particularly peppery notes and aromas of preserved fruits. Very mellow tannins.

-Winemaker's notes

Briary red fruits, ground spice and touches of fresh earth intrigue on the nose. A juicy, rounded medium-bodied palate offers hints of garrigue yet is fruit-driven and approachable with balanced tannin. Outstanding value!

Chairman's Selection –continued

M Chapoutier Belleruche Cotes du Rhone Rose

VARIETY/STYLE: ROSE (70% Grenache, 20% Cinsault and 10% Syrah)

COUNTRY: FRANCE

REGION: Rhone Valley

VINTAGE: 2018 PRODUCT CODE: 79254

\$8.99

Salmon pink in hue, this full-bodied but crisply balanced rosé offers pert red-cherry and raspberry flavors accented with thyme and rosemary. Dry and refreshingly mineral, it's a thirst-quenching wine.

88 Points Wine Advocate, July 2019

89 Points Wine Enthusiast, September 2019

The strawberry and melon-scented 2018 Cotes du Rhone Belleruche Rosé puts many pale rosés from the Cotes de Provence to shame, offering ample intensity of flavor in a wine that's medium-bodied and crisp, with an attractive, citrusy finish.

I am not a fan of many Rose wines but Bonnie and I really enjoyed this one!

Wine in the News

Napa 2020 'not lost' despite smoke taint concerns...although the impact of smoke and wildfires is likely to mean less wine overall. Decanter. Oct 27, 2020.

<https://www.decanter.com/wine-news/napa-2020-smoke-vintage-not-lost-446248/>

Flavanol-Rich Diet, Including Wine, Linked to Lower Blood Pressure. Wine Spectator.

Oct 28, 2020. <https://www.winespectator.com/articles/flavanol-rich-diet-including-wine-linked-to-lower-blood-pressure>

Volume and Value of Global Wine Exports Plummet After Covid Lockdowns.

Wine Business. Oct 28, 2020. <https://www.winebusiness.com/news/?go=getArticle&dataId=237847>

The Worlds Best Syrahs. Wine-Searcher. Oct 29, 2020.

<https://www.wine-searcher.com/m/2020/10/the-worlds-best-syrahs>

National and Lehigh Valley AWS Dues

YOU MUST JOIN BOTH THE NATIONAL AWS & 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:

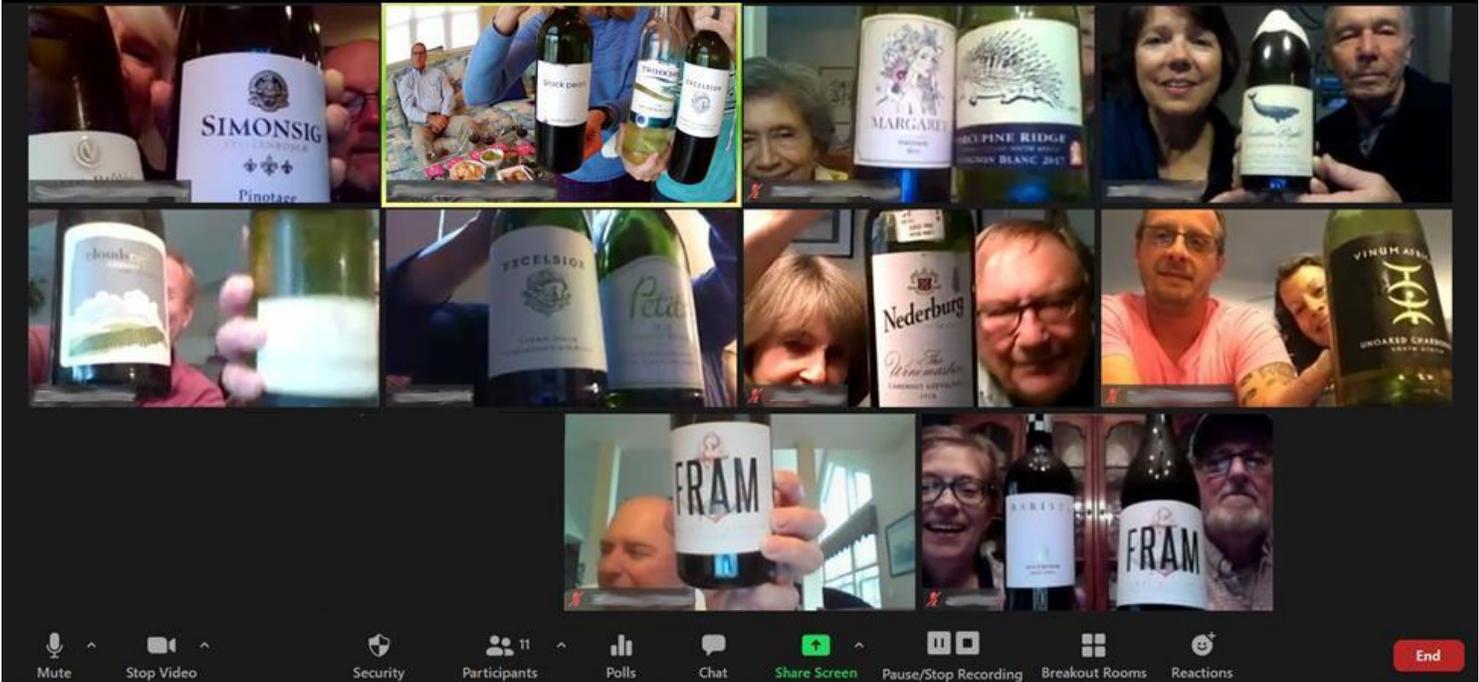
LVAWS Treasurer Kevin Campbell, 6461 Meadowview Terrace South, Zionsville PA 18092

Virtual BYOB and Wine Tastings

Virtual BYOB "African Wine" - Oct 16



Virtual BYOB "African Wine" - Oct 16



Name	Wine	Vintage	Origin	Grape	Notes
Suzanne Laverick-Stone	Terre Brûlée Simonsig Stellenbosch Pinotage	2019	Swartland SA, Tania & Vincent Careme Simonsig, Malon family winery since 1688	Chenin Blanc Pinotage, which is a cross between Pinot Noir and Hermitage; not well regarded until recently	Tastes of pear, melon, stone, dry and acidic, pair with seafood and spicy foods. WS score of 90. 13% alcohol. Deep inky color, smooth tannins, fruity. Drink 4 to 8 years from vintage; the vineyard suggested pairing with African foods such as ostrich or springbok steaks! 😊 14.1% alcohol,
Lisa Mancuso & Chris Zajacek	Excelsior Syrah	2018	South Africa	Shiraz	This bright, approachable Syrah is bursting with juicy flavors of blackberry, cherry, licorice and plum, with notes of dark chocolate and Asian spice that interlace with subtle earthy undertones. A crowd pleasing red, this wine consistently garners “Best Buy” accolades.
	Petit Chenin Blanc	2018	Stellenbosch, South Africa	Chenin Blanc	A youthful fresh wine with quince and pear drop flavors. Earlier picked freshness shows on palate with crunchy green apple and grapefruit flavors. Good mouthfeel and appetizingly tangy finish.
Mike Orbin & Alicia Ruiz-Orbin	Porcupine Ridge Sauvignon Blanc	2016	South Africa	Sauvignon Blanc	Not as grassy tasting as other Sauvignon Blancs from Australia, for example. The nose is fresh and intense with an abundance of granadilla, pineapple, ripe fig, melon and citrus aromas. The wine is refreshing, crisp, focused and it lingers with a lemony aftertaste and hints of angelica, nettles and green figs – perfect for summer.
	Margaret Pinotage	2018	South Africa	Pinot Noir & Cinsaut	Pinotage is the signature red variety of South Africa. It was developed there in 1925 as a cross of Pinot Noir and Cinsaut. Cinsaut grape is also known as Hermitage. Wild cherry and blueberry flavor with aggressive tannings.

Name	Wine	Vintage	Origin	Grape	Notes
Charles MacKenzie & Jan Thomas	Swartland Rouge Kloof Street	2016	Swartland, South Africa,	94% Syrah, 4% Cinsault, 2% Carignan.	The fragrant nose has undertones of red fruit, roses and hints of spice. Each variety in the blend adds balance to the wine, filling your palate. Cinsault brings perfume, Carignan brings freshness, and the Syrah ties it all together. Enjoy now and over the next 2-3 years.
Bonnie Scott	Tania and Vincent Careme Terre Brulee Le	2019	Swartland, South Africa	Chenin Blanc	Clear, light straw in color, Citrus and grassy aroma, Dry. Taste of melon, hint of lime that provides some acidity, Some tropical citrus and minerality on the finish. Chairman's Select wine. Wine Spectator rated 90
Dean Scott	Cloudscape red wine	2016	South Africa	100% Cinsault	Light Garnet, similar to aged Pinot Noir, Aroma of Vanilla bean and cherry, Very fruit forward, plum, black cherry, Medium to light body, with balanced acidity and soft tannins. It finishes with spicy black pepper notes. Would recommend for Pinot Noir lovers. Cloudscape wines come from specially selected vineyards on sunny hillsides, where cool climate grapes thrive under a protective blanket of cloud which forms each afternoon as the cool Atlantic wind hits warm air rising over the mountains. Cloudscape Cinsault comes from vineyards lying in the shadow of Paarl Mountain, where a deep underground aquifer is the only source of water for these old bush vines. Elegant layers of plum sauce, soft damson and exotic spices.
Peter & Leslie Staffeld, Deb & Cory Lock	Excelsior Cabernet Sauvignon	2018	Ashton, Africa	Cabernet Sauvignon	Grows in calcareous soil of Robertson area that was once used to raise championship horses. Full bodied wine that pairs well with red meats and rich pasta dishes. Chairman Select wine currently priced at \$6.99
	Two Oceans Sauvignon Blanc	2019	Western Cape, S Africa	Sauvignon Blanc	Ripe gooseberry flavors backed by tropical fruits and a crisp finish Pairs with Thai dishes, chicken, grilled fish, shellfish, and nuts Available at PA Fine Wines for \$9.99

Name	Wine	Vintage	Origin	Grape	Notes
Judi Roggie	Mount Mission Shiraz	2017		100% Shiraz,	We would not recommend this wine. It is very light and shows almost no Shiraz characteristics. We bought it at Little Brothers in Flemington for \$5.99, so we did not expect much. However, it was a Monsieur Touton Selection and that group usually has very good value wines, this was at most mediocre. 12.5% Alc.
	Nederburg <i>The Winemasters</i> Cabernet Sauvignon	2018	W.O. Western Cape South Africa	It appears to be 100% Cabernet Sauvignon	This is from a very old winery (1791) in Paarl SA that has a lovely website and seems to host many events. It was drinkable but again no real Cab characteristics, it was very light. We do not recommend this wine. We bought it at Little Brothers in Flemington for \$10.99, so again we didn't expect much. 13.5% Alc.
David & Shannon Tompkins	Vinum Africa	2019	Western Cape region	Unoaked Chardonnay	This silky white wine refreshes with flavors of pear and apple, and hints of pineapple. It has a vibrant acidity that makes it a great pairing for light and creamy dishes, like a shellfish pasta. 13.5% alcohol.