AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter May 2021

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LehighValleyAWS.org

May Lehigh Valley Chapter BYOB

Bourbon Barrel Wines

Friday May 7, 2021 at 5:00 PM
Hosts: Leslie and Peter Staffeld
Register at LVAWS.org to receive the Zoom link

May Lehigh Valley Chapter Tasting

Summer Chardonnays

Saturday May 15, 2021 at 5:00 PM
Host: Geoff Harrington
Register at LVAWS.org to receive the Zoom link

June Lehigh Valley Chapter Tasting

To Decant or Not To Decant: That is the Question

Saturday June 12, 2021 at 4:00 PM
Hosts: Matt Green & Ann Vlot
Location: Allentown Rose Gardens
Register at LVAWS.org

June Lehigh Valley Chapter BYOB

Finally Together Again (under a tent)

Pat's Pizza and Bistro

Tuesday June 15, 2021 at 6:00 PM
1426 W Broad St, Bethlehem, PA 18018 610-419-8100
Register at LVAWS.org
Please register by Friday June 11th

Connections from the Co-Chairs – Peter & Leslie Staffeld

Happy Spring! After a long year, we are finally able to think about getting back together! Yes!!

This month, on May 15, **Geoffrey Harrington** is going to ease us into thinking about summer with a wonderful tasting of Chardonnays. He solicited selection advice from our members and they will have the opportunity to talk about their favorites as well as share some memories. It'll be a fabulous and we hope everyone will tune in to this virtual event. We also have a BYOB on May 7 when members can share bourbon-barrel aged wines.

Then, after a year of anticipation, we will get together again for an outdoor tasting. **Ann Vlot and Matt Green** are hosting To Decant or Not to Decant at the Allentown Rose Garden. It will be a fun event so mark your calendar for June 13 and be sure to register today! And on June 15 we'll get together for a BYOB at Pat's Bistro, organized by **Judi Roggie**!

Many thanks go to **Dean and Bonnie Scott** for hosting a fun "We CAN" wine tasting in April. Last month we also tried some of Jeff Siegel's, the Wine Curmudgeon, recommended wines at our virtual BYOB. Photos of both events are in this newsletter.

Do you have a **location suggestion** for a future **BYOB**? Starting in June, we are returning to in-person BYOB (remember those?). It would be great to hear your ideas. Please send them to **Judi Roggie** at judiroggie@gmail.com

A special "shout out" goes to our newsletter team: **Kevin Campbell**, **Mike Orbin**, **Alicia Ruiz-Orbin**, **Dean Scott**, and **Suzanne Laverick-Stone**. They really make our newsletter special and we appreciate all of their work.

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

Cheers!

Peter and Leslie Staffeld

AWS CONFERENCE UPDATE

From Katie Kearney, AWS National Member Services

"Recently the Conference team headed to Atlantic City to check out Harrah's and get the serious Conference planning started. After spending 2.5 days there I can say that it is going to be one of our best Conferences yet. The space is HUGE and new and the food we had was great. We are planning to delay registration a little bit to give things time to continue to open up (early or mid-July instead of June.) Tell your members to get ready! Also, you can book your hotel rooms now if you are so inclined. The rates at the front end of Conference are a nice savings if you are looking to enjoy a little time at the beach in the Fall."

So, make your plans and consider making a hotel reservation now!

May Lehigh Valley Chapter BYOB

Bourbon Barrel Wines

Friday May 7, 2021 at 5:00 PM
Hosts: Leslie and Peter Staffeld

Join fellow members to share wines aged in bourbon barrels.
Register at LVAWS.org to receive the link to Zoom.

May Lehigh Valley Chapter Tasting

Summer Chardonnays

Saturday, May 15 2021 5:00 PM

Host: Geoff Harrington

Virtual Event on Zoom

On Saturday, May 15, at 5:00 pm, AWS member, winemaker, and former chardonnay grower Geoff Harrington, will lead us through a tasting of Chardonnays that will be on the shopping lists of our members this summer – all of the available at Fine Wine and Good Spirit Shoppes in our area!

Harrington had his first glass of premium world-class chardonnay during the summer of 1976, a Heitz Cellar Lot Z-32 Napa Valley "Pinot" Chardonnay." He's been a devotee of chardonnay ever since, planting two backyard chardonnay vineyards and making barrel-fermented chardonnays at his own Smithbridge Cellars and at Stone and Key Cellars.

Good chardonnay can be found up and down the price spectrum and in a greater range of wine styles. **For our May 15 tasting, several of our members nominated their favorite Chardonnays for summer drinking**, and the tasting will feature 2 French wines and 5 California bottles, priced at $15.99 to $29.99. Some higher priced bottles were suggested but were not available locally.

The **Mer Soleil**, **Latour**, and **Jadot** are "no oak" wines, while the others offer varying levels of barrel-fermented oak character.

For a three bottle sample, consider #3 **Louis Latour Pouilly Fuisse**, #4 **J. Lohr Riverstone**, and #7 **Newton Unfiltered**. (About $76 for 3 wines)

To taste 5 bottles, you might add either #1 **Mer Soleil Silver** or #2 **Louis Jadot Chablis**; AND either #5 **Chalk Hill Sonoma Coast** or #6 **Cuvaison Carneros**. (About $125 for 5 wines).

Or mix and match your own selections, based on the descriptions below.
Five of the wines are available across the Lehigh Valley with most stores listed offering 10 or more bottles. The **Jadot** and **Newton** are limited to a few stores, but in good supply, with quantities of bottles listed.

1. **Mer Soleil Chardonnay Monterey County Silver Unoaked 2017 $23.99 #05089**
   First produced in 2005 by Charlie Wagner of Caymus, it is rich, full-bodied, and unoaked. Made in neutral stainless-steel and cement tanks, it offers fresh flavors of blanched almond, bright apple, soft tropical fruit and citrus, finishing crisp with clean mineral flavors.
   Alcohol 14.8%. Drink: 2020-2023. Rated 88 by Natalie MacClean (UK), 89 by Wine.Com.
   Food pairings: smoked oysters, grilled chicken or fish, lobster with melted butter.
   Available at Lehigh Street, Cedar Crest, Krock's Road, Fogelsville, Macungie, Emmaus, White Hall, Bethlehem Stefco, Northampton Crossings, and Freemansburg Avenue.

2. **Louis Jadot Chablis 2019 $24.99 #83372**
   Aged in stainless steel to preserve the fresh fruit, this wine has a light, poised touch. Crisp sliced apples and lime acidity are given a textured touch that adds to the refreshing character of the wine.
   Alcohol 12.5%. Drink from 2020. Rated 88 by Wine Enthusiast.
   Food pairings: oysters, shellfish, sushi, charcuterie, salads, and goat cheese.
   Available at Cedar Crest (22), Krock's Road (28), and Northampton Crossings (22)

3. **Louis Latour Pouilly Fuisse 2018 $29.99 #04709**
   Fermentation and aging in stainless steel vats with 100% malolactic fermentation. Melon, pear, apricot, and almond make subtle appearances on the nose of this wine. The palate is textured, mellow with ripeness, and smooth with rounded juiciness.
   Alcohol 13%. Rated 89 by Wine Enthusiast.
   Food pairings: Shellfish, charcuterie, creamy cheese, pasta, and veggie dishes.
   Available at White Hall, Cedar Crest, Schnecksville, Lehigh Street, Macungie, Promenade, Fogelsville, Krock's Road, Airport Point, Bethlehem Stefko, Hellertown, Freemansburg Avenue, and Northampton Crossings.

4. **J Lohr Chardonnay Riverstone Arroyo Seco 2018 $15.99 #05539**
   Always one of the better priced Chardonnays on the market, this bottling offers aromas of lemon juice, toast, apple, and a tight white-rock minerality on the nose. Seared lemon and roasted apple flavors are enhanced by lime-skin and struck stone flavors.
   Alcohol 14%. Drink through 2023. Rated 88 by Wine Enthusiast.
   Food pairings: Dijon tarragon chicken, roasted halibut, and moules marinière.
   Available at Cedar Crest, Schnecksville, Macungie, Lehigh Street, Cedar Point, Trexlertown, Schoenersville Road, Walnutpoint, Hellertown, Bethlehem Stefko, and Nazareth Pike.

5. **Chalk Hill Chardonnay Sonoma Coast 2018 $21.99 #98350**
   Barrel fermented and aged 10 months sur lie and with 100% malolactic fermentation and bi-weekly *batonnage* for 5 months. Creamy with lemon curd, mandarin, and toasty char notes. Unctuous, buttered hazelnut character with a fine acidity and underlying minerality with aromas of crème brulée and banana.
   Alcohol 14.9%. Rated 92 by Wine.com Tasting Panel; 92 Wine Advocate.
   Food pairings: pulled pork, grilled lobster tail, salmon, or swordfish, four-cheese pizza.
   Available at Cedar Crest, Lehigh, Macungie, Trexlertown, Schoenersville Road, Emmaus, Promenade, Union Blvd., White Hall, Fogelsville, Stefko Blvd., Hellertown, Freemansburg Avenue, and Northampton Crossings.

6. **Cuvaison Chardonnay Estate Grown Carneros 2018 $24.99 #08150**
   A long cool growing season, followed by slow fermentation and aging for 11 months in (25% new) French oak barrels, delivered structured wines with attractive, orchard-fruit aromas with fresh and easygoing pear flavors, hints of brioche, and a creamy finish.
   Alcohol 14%. Rated 90 by James Suckling, 90 by Wine Spectator.
   Food pairings: Fresh Crab, crab cakes, grilled pork or chicken, swordfish, and salmon.
   Available at Emmaus, Cedar Crest, Schnecksville, Lehigh Street, Cedar Point, Fogelsville, Towne Center, Promenade, Whitehall, Hellertown, and Northampton Crossings.

7. **Newton Unfiltered Chardonnay Napa Valley 2016 #79280**
   100% barrel fermented, using indigenous yeasts. The wine was aged for a total of 12 months in French oak barrels, 24% of which were new. Barrels were hand-stirred to resuspend sediment during maturation. Beautifully aromatic in pear, toasted oak, and hazelnut, it is floral, earthy, balanced, and complex.
   Alcohol 14%. Rated 93 by Wine Enthusiast, 94 by James Suckling, 96 by Decanter.
   Food Pairings: Grilled pork or chicken, salmon, swordfish, or charcuterie.
   Available at Cedar Crest (59), Krock's Road (53), White Hall (16), Northampton Crossings (42), and Freemansburg Avenue (15).

   To prepare for the tasting, gather your any special memories when a chardonnay made your fav wine made the occasion right! If your wine is selected, you will have the *option* to introduce it or to remain anonymous at the tasting.

Wine Education – Suzanne Laverick-Stone

Chardonnay: A Glass of Summer

Ray Bans, sunscreen, flipflops, check. Chardonnay, double-check. Whether you are porch sitting, poolside, or patio dining, there's a Chardonnay to fit your summer wine list. In preparation for our upcoming Chardonnay smack down, let's get to know the most popular white wine in the world.

DNA testing reveals that Chardonnay is a cross between ancient aristocratic Pinot Noir from Burgundy and an obscure white grape, Gouais Blanc, brought by the Romans from Croatia and cultivated by French peasants. The parental grapes also sired other varietals including Aligoté and Gamay. The origins of Chardonnay stretch over a thousand years, but the first recorded reference to planting is in 1330 by Cistercian monks who cultivated the grape in its namesake town in the Mâconnais and spread it throughout France. The varietal's rich history continued with Thomas Jefferson in the 18th century who dedicated a good part of his life to learning about wine (we can relate); Burgundy whites were a particular favorite he frequently shipped to Virginia. For a long time, the only place to get a good glass of Chardonnay was Burgundy, but then…It was a metaphorical dark and stormy day (for France) when, on May 24, 1976, Steven Spurrier, an English wine expert, put California Chardonnay on the world wine map. Chardonnays and Cabernet Sauvignons from California, Burgundy, and Bordeaux were blind tasted by French judges, and shockingly, at least to the French, the 1973 Chateau Montelena Chardonnay and Stag's Leap Cab from Napa were revealed as the favorites. Time Magazine called Spurrier's contest the Judgement of Paris, published the story, and the world discovered California Chardonnay. This was good news and bad news. I'll get right to the bad: in the excessive 80s, everyone ripped out vines and planted Chardonnay. It became big business. Producers invested resources in heavily oaked, cloying wines as technique overtook producing quality grapes. The backlash was ABC, *Anything But Chardonnay,* but, here's the good news: pendulums swing, and the current trend is restrained, food-friendly Chardonnay.

Wine Education – Continued

Chardonnay grows in all areas of the wine world, and famously is the principal white grape of Burgundy. Notable Old World examples come from Champagne, Chablis, and Cote d'Or. The best New World areas in the US include California (Napa and Sonoma) and Oregon. Other New World notables hail from Argentina, Western Australia, and Chile. Chardonnay is grown from England (sparkling wines from Kimmeridgian chalk) to New Zealand, Washington to Switzerland, South Africa to Canada. The northern Italians produce a crisp unoaked version. Chardonnay can be found growing in almost every state in the union, including New York (shout out to Konstantin Frank), Texas, Pennsylvania, and Virginia.

The noble grape grows well. It's cold hardy with a high natural sugar level. Limestone, chalk, and clay soils are ideal, retaining water but providing good drainage. Chardonnay is a rite of passage for new growers, but it does not come without challenges. It is subject to millerandage, powdery mildew, frost, and coulure. Aggressive pruning just prior to budburst and canopy management mitigate vine vigor. The grape loses acidity at ripening so must be harvested at a critical moment. Many winemakers use reverse osmosis and spinning cones to lesson alcohol levels. Burgundian wine is known for precise tradition to say the least, and the use of native yeasts can take a long time to ferment. In a break with tradition, some vintners are using reduction to develop benzenemethanethiol, "le matchstick," an often desirable but accidental characteristic in classic Burgundies.

Many wine drinkers are unfamiliar with the true varietal nose and taste, as it is a neutral grape that is often transformed by winemaking techniques. In its true form, it has a subdued, crisp fruitiness with high acidity. But Chardonnay is what the winemakers make it. Over the years, in an effort to recreate great Burgundies, vintners have used oak, malolactic fermentation, and sur lies aging to produce secondary characteristics of creaminess, oak, and vanilla, which, if overdone, may result in one joining the ABC camp. If you don't like wine to taste like movie popcorn, a bit of research and experimenting may help, since there really is a Chardonnay to fit all tastes.

Winemakers' decisions about clones will be one factor in your Chardonnay preference, and there are many clones on offer. In Burgundy, there are 28 clones interspersed throughout the vineyards, creating a "field blends" type of terroir, which along with the use of wild yeast and bâttonage, produce complex wines that are the benchmark for the world. In the New World, clones are handpicked, a less risky method, but perhaps creating less complexity. The most common clone in Chile is Mendoza, and in Western Australia, the GinGin clone thrives in the famed Margaret River region. In the US, UC Davis maintains 80 clones. In California, over 80% of Chardonnay comes from some version of the Wente clone, imported from Burgundy in the 19th century. Clone 4, a slower ripening grape, works well in warm climates. David Adelsheim brought the Dijon clones from Burgundy to Willamette to benefit from earlier ripening, and they are now by far the most planted in the state. In the Finger Lakes, old clones brought from France by Charles Fournier in the mid-20th century are still in use.

Vintners' decisions result in different styles so it's probably more important to know the name of the producer than the appellation. Steel or oak? New, old, and what type of oak? Amount of charring? And what about malolactic fermentation (or suppression) and sur-lies aging? These are just a few judgements that determine whether a wine will be oaky/buttery, "naked, unoaked" crisp/citrus, or a "hybrid." In Chablis, the northern region of Burgundy, grapes have difficulty ripening, resulting in lean, acidic wines that see little to no oak. In Côtes Chalonnaise and Mâconnais, oak creates a balanced style. In the Côte d'Or region of Burgundy, some of the most complex, long-lived wines in the world are matured in oak. California Chards are often oaked, and the grapes contain more malic acid than those of Burgundy due to climate – oak effects may amplify, not balance.

An eye opener for the most strident ABCer is that Chardonnay is very much about serving temperature and the glass. First of all, the glass matters. Ok, we're not above a solo cup in a pinch, but given a choice, if an oaky Chardonnay is served in a glass with a small bowl, the wine will not open and the oak will be accentuated. And the wrong serving temperature ruins wine. A light, unoaked Chardonnay should be served at around 45-50°F; its full-bodied counterpart at 55°F - colder and flavors become muted. And if served warmer, it is probably one of the main causes of signing up for ABC camp. When the weather is hotter than hello,

Wine Education – Continued

it's important to keep the wine properly chilled: Wine Enthusiast suggests sliding the bottle into an icy salt bath which can chill it in 15 minutes or less. And obviously, the insulated tote is essential equipment on safari and beachfront.

Chardonnay can be sparkly, too. Some French Crémants are made from Chardonnay, and Trento and Franciacorta are Italian blends using the méthode champenoise. Champagne, a celebrated, celebratory wine from Burgundy, is either a blend made from Chardonnay, Pinot Noir, and Pinot Meunier, or a single varietal blanc de blancs, and by European law, only Champagne from Champagne may be labelled Champagne. An exception is that US producers such as Korbel and Andre who used "Champagne" on their labels prior to an '05 agreement with the EU may continue to do so. Dom Perignon often gets the credit for Champagne's invention in the 17th century, but Benedictine monks in Carcassone recorded bottling before completion of initial fermentation to create sparkling wine in 1531. In 1662, an Englishman, Christopher Merret, documented a second fermentation, presenting his "méthode traditionelle" to the Royal Society six years before Dom Perignon even thought about bubbly. However, the monk did advance progress by standardizing production to avoid explosions. He invented thicker bottles and a rope snare to keep the cork in place.

Since we already missed National Champagne and French Fries Day (Jan. 10 for future reference), mark your calendar for May 27th, this year's National Chardonnay Day, by making a barefoot beeline to a shady spot, and raise a glass of summer to those crafty Cistercians, our third president TJ, and the LVAWS. And remember, it's always summer somewhere!

Climate	Place (for ex.)	Characteristics of Chardonnay Wine (generally speaking…)
Frigid	Champagne	Low ripeness; crab apple/yeast, light, high acid, subtle fruit
Cold	Chablis	Low ripeness, green apple, light, high acid, subtle fruit, herbal, chalky
Cool	Meursault	Low ripeness, golden apple/toasty oak, mid-weight, high acid, mild fruit, hazelnut/vanilla oak
Warm	So. Australia	High ripeness, pineapple, mid-weight, mild fruit, moderate acid, tropical, creamy
Warm	Napa Valley	High ripeness, apple pie/toast, heavyweight, modest acid, baked fruit, caramel/vanilla oak

Several Course Chardonnay Food Pairing	
Appetizer	Caviar w/Champagne
First Course	Oysters w/Unoaked (then slurp more wine from the shell per Zraly)
Main Dish	Buttered Lobster, Pork, even Rib-Eye w/Oaked
Dessert	Strawberry Cobbler with Unoaked; Rice Pudding w/Oaked
Midnight Snack	Stove-Popped Truffle Oil Popcorn w/Oaked (Jaymie Henderson)

Lehigh Valley AWS Summer Chardonnay Selections			
Mer Soleil Silver Unoaked	2017	Monterey County, CA	Cool climate; Sun, fog, ancient soils; Winds from Monterey Bay; Grapes ripen slowly; Stainless and concrete from Burgundy allow small amount of oxygen; Winemaker Charlie Wagner.
Louis Latour Pouilly Fuisse	2018	Mâconnais, Burgundy	Limestone, heavy clay soils; Av. vines 30 yrs.; Hand harvested; Temperature controlled, 100%MLF; 8-10M aging stainless;
Louis Jadot Chablis	2019	Chablis, FR	Louis Jadot, Negotiant, est. 1859; Continental climate; Kimmeridgean: clay, limestone, fossilized oyster shell; Grapes handpicked, sorted, gently pressed & fermented w/o temperature control; Fermentation in oak; Aged in stainless; Light fining, filtration.
J Lohr Riverstone Arroyo Seco	2018	Monterey County, CA	Cool climate, fog, Salinas Valley winds; Elder loam soils underlain by stones deposited over thousands of years by the Arroyo Seco River, limiting soil depth from 1-4'; Clones 4, 5, 17, 76, 95, 96, 548, 809, Hyde-Wente; 9M oak aging.

Lehigh Valley AWS Summer Chardonnay Selections - continued			
Chalk Hill	2018	Sonoma Coast, CA	Cool climate; Proprietors Bill & Carol Foley; Sustainable farming; Vertical viticulture; Cover crop to mitigate erosion; Drip irrigation; High elevation, volcanic ash; Low soil fertility; Barrel fermented, new and used FR oak; MLF.
Cuvaison Estate Grown	2018	Los Carneros, Napa, CA	Estate grown; Fog & wind from San Pablos Bay, coolest region in Napa; Thin, shallow clay soil, poor drainage & fertility, crop yields small; Certified sustainable, block by block, solar farming; Schmidheiny family 4th generation; Fermentation 19-33 days, aging 11M FR oak (25% new), MLF 66%.
Newton Unfiltered	2016	Napa Valley, CA (Carneros & Rutherford AVAs)	Blend of grapes from two areas: Carneros w/San Pablos Bay, sea breezes, fog, long growing season; Rutherford, heart of Napa, warm days, rich soils; 100% barrel fermented; Indigenous yeasts; Aged 12M FR oak (24% new); Hand-stirred only when needed; Individual lots blended; bottled unfiltered.

Sources: *Ancient Wine* by Patrick McGovern (2003); Podcast: *Wines for Normal People,* Ep. 367. www.nytimes.com; www.wikipedia.com; www.winemag.com; www.vinepair.com; https://blog.lastbottlewines.com/education/thomas-jefferson-wino/; https://www.uncork.biz/tidbits12.aspx; https://learn.winecoolerdirect.com/chardonnay-grapes/; https://www.mentalfloss.com/article/29610/brief-history-champagne; www.wine.appellationamerica.com; https://vinous.com/articles/finger-lakes-with-a-flourish-dec-2019; https://www.princeofpinot.com/article/1929/; www.masterclass.com; www.winefolly.com; www.jancisrobinson.com; www.winejournal.com; www.businessinsider.com; www.internationalwinechallenge.com;

June Lehigh Valley Chapter Tasting

FINALLY!

TO DECANT OR NOT TO DECANT:

That is the Question

Saturday, June 12, 2021, at 4 PM
Hosts: Matt Green & Ann Vlot
Location: Allentown Rose Gardens

Please join **Matt and Ann** to learn about decanting. This will be a socially distant in-person tasting held at **Allentown Rose Gardens Pavilion #2** located on **Honochick Drive, Allentown**. There will be plenty of space to spread out or sit with your vaccinated friends. Dinner will be provided by **Mama's Italian Grill** in Fogelsville. They will be offering 5 menu options for you to preorder. Each meal will be individually wrapped for your safety.

The wines have been patiently waiting for this event. We will be opening:

- **2014 Domaine Jean Royer Le Petit Roy**
- **2012 Domaine Alain Michelot Bourgogne**
- **2012 Shelter Cabernet Sauvignon**
- **2013 Elio Altare Barbera d'Alba**
- **1973 Fattoria dei Barbi Brunello di Montelcino**
- **2013 Altesino Brunello di Montelcino**

Register and make your menu selection via our website LVAWS.ORG. And do it soon.
$30 per person for wine plus
Select and Pay for food from 5 different menu options. Price includes tax, 15% gratuity, and delivery.
Please bring 2 wine glasses per person.

Limited to 44 people.

June Lehigh Valley Chapter BYOB

Finally Together Again (under a tent)

Pat's Pizza and Bistro

Tuesday June 15, 2021 at 6:00 PM
1426 W Broad St, Bethlehem, PA 18018 610-419-8100
Hosted by Judi Roggie

Register at LVAWS.org

By Friday June 11th

Pat's Pizza and Bistro opened on West Broad in Bethlehem in 2018. It is part of a chain where each location is owned by a member of the original family that started in Pennsville NJ in 1974. Each restaurant has a core menu which is customized at each location, but all have very high standards and are known for high-quality food prepared from the freshest 'clean' ingredients. Their menu offers a variety of build-your-own and signature entries as well pizzas, salads, and appetizers.

Pat's will have a large tent at the side of their parking lot where we can have our first in-person BYOB in a year!

Please bring glasses and wine to share.

Chairman's Selection – Kevin Campbell

This month, as we were preparing to do our "research", **Michele's** family joined us at our shore house in Sea Isle City and we all enjoyed sampling the various wines. Prior to heading down, I went to the Promenade Shop store and purchased 12 separate Chairman Select wines. They were literally all good and the challenge was narrowing down what to include. In the end, we went with a $9.99 theme for three of the wines and added a new and unique variety at $11.99 and a Spanish wine that will be part of the tasting in October. Currently, all are readily available in our local premium wine stores.

Chateau Au Vignoble Revelations d'Hubert de Bouard - 2019

VARIETY/STYLE: Bordeaux Blend
REGION: France
RATING: JS (James Suckling) – 91
PRODUCT CODE: 000079338
$9.99 (quoted at $19)

A delicate deep nose with beautiful black currant, plum notes and touches of vanilla. Fleshy and well balanced on the palate with a long finish. Serve with barbecued meats.

Kevin's notes:
We served this wine without announcing the price. When we let people know it was $9.99, they were blown away. This is a definite add to the exclusive $9.99 club.

Chairman's Selection -- Continued

Cesari delle Venezie - 2019

VARIETY: Pinot Grigio
REGION: Italy
PRODUCT CODE: 000079325
$9.99 (quoted at $16.00)

Bright, fresh, crisp and light. Clean notes of lemon, green pear, lime zest, white flowers with a hint of melon. Truly a sensational value.

Kevin's notes:
It was interesting the split between the people that liked this pinot grigio and the one below. Both were at the same time similar, but different. Both with typical acidity, lemon and melon flavors, both excellent choices for nice summer days or evenings.

Villa de Moreschi delle Venezie - 2019

VARIETY/STYLE: Pinot Grigio
REGION: Italy
RATING: International Wine Report 90
PRODUCT CODE: 000079244
$9.99 (quoted at $20.00)

Opens with inviting aromas of green apples with hints of melon and lemon zest. On the palate this has lovely acidity adding a wonderful freshness that continues through the crisp, clean finish.

Kevin's notes:
I preferred this one over the Cesari but can't really describe why. However, the split was pretty much a 50-50 tie. Both great values and classic Pinot Grigios.

Jean Claude Mas Allnatt Pays- 2019

VARIETY/STYLE: Vermentino
REGION: France
Rating: Decanter 91
PRODUCT CODE: 000079335
$11.99 (quoted at $19.99)

Ripe white peach with a delightful saline steeliness, textured and rich with a limon pith freshness and a long finish.

Kevin's notes:
Vermentino was new to me. Found it very nice and refreshing and like the Pinot Grigio, a great wine for the warmer weather.

Bodegas Resalte de Penafiel Lecco - 2016

VARIETY/STYLE: Tempranillo
REGION: Ribera del Duero, Spain
RATING: Wine & Spirits 93
PRODUCT CODE: 000079324
$13.99 (quoted at $27.00)

This crianza spends 14 months in oak barrels, 70/30 French to American. The vines are approximately 30 years old. Plump fruit has evolved toward licorice, black plums, a meaty richness in the middle and a delicate fragrant spice that lasts to the end.

Kevin's notes:
In preparation for the October tasting, I've been sampling the Ribera del Duero region. This one will definitely be in the tasting.

Save the Date: 2021 Holiday Party – Sunday December 12th

This year's Holiday Party will be held on **Sunday, December 12th** at **Morgan's Restaurant** which is located at the intersection of N. Cedar Crest Blvd. & Willow St. in Allentown.

Social hour begins at 4:30PM, followed by dinner at 6PM. We will be offering a choice of four dinner entrees and three desserts.

Hopefully, everyone will find something to their liking. We think it will be a wonderful event. Additional details to follow in the September/October timeframe. Please add December 12th to your calendars. We hope you can join us!

Lehigh Valley Chapter Wine Tastings & Events

2021	Host	Theme
May 7	Peter & Leslie Staffeld	Virtual BYOB: Bourbon Barrel Wines
May 15	Geoff Harrington	Virtual Summer Chardonnays
June 12	Matt Green & Ann Vlot	To Decant or Not Decant
June 15	Judi Roggie	BYOB – Pat's Pizza and Bistro
July 24	Dean & Bonnie Scott	Wines of Alsace
August 22	Judi Roggie & Tom Harbin	Cava
September	Peter & Leslie Staffeld	Port and Food Pairing
October	Kevin & Michele Campbell	Spanish Wines
Nov 4-6	National AWS Conference	Atlantic City
Dec 12	Annette Derkacs, Jan Thomas, & Ann Vlot	Holiday Party

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 one membership level. Each member pays $10/year. Once you become a Lehigh Valley Chapter member you can register for all of our wine tastings, educational events, and BYOB parties. You can sign up for membership online at **LVAWS.org** using the "Join us" main menu option, **or** complete this form and a check, send it to:
LVAWS Treasurer Kevin Campbell, 6461 Meadowview Terrace South, Zionsville PA 18092.
Membership runs from January to December.

Name(s)_____**Email Address** _____

Address _____ **Phone #** _____

City _____**State**_____ **ZIP** _____

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.

REPORT: We CAN Tasting

Did you know that putting wine in a can is 40% less expensive than bottling in glass? That is just one of the fun facts that **Dean and Bonnie Scott** shared at their tasting of Wines in a Can on April 23. **Dean** provided a PowerPoint to share some important facts about each of the 8 wines. Members had a chance to weigh in with views ranging from "Yes!" to the Santa Julia Organic Tintillo Malbec (note: it was the 8th wine we tasted) to "Okay" to the Prophecy Rose, and "No thank you" to the metallic Crafters Union Brut Rose Bubbles Sparkling. All in all, it was a fun event and a great learning experience. Dean's PowerPoint is posted on the LVAWS website (under member resources) and a photo is in this newsletter.

The wines tasted were:

Crafters Union Brut Rose Bubbles Sparkling Wine $5.99
Underwood Pinot Gris Oregon 375 mL $6.99
Eufloria Aromatic White, Washington 375 mL $3.99
Prophecy Rose, France 2x250 mL $7.99
Crafters Union Red Blend $6.99
Prophecy Pinot Noir, California 2x250 mL $7.99
Sterling Vineyard Cabernet Sauvignon $5.59
Santa Julia Organic Tintillo Malbec Mendoza $4.79

Virtual BYOB –"Wine Curmdgeon" - April 9, 2021 – Alicia Ruiz-Orbin

First name	Wine	Vintage	Origin	Grape	Notes
Dean Scott	Straccali Chianti	2017	Chianti Tuscany, Italy	85% Sangiovese 15% Merlot & Cana iolo	The wine was ok. A good wine for $10. I would rather spend a few more bucks and have a much better table wine Chianti. It is light, fruity with soft tannins.
Bonnie Scott	La Vielle Ferme Rosé	2019	France		Refreshing summertime Rose' to enjoy around the pool. Crisp, dry, and a little acidic, with a nice clean finish.
Peter Staffeld	Banfi Centine Toscana Bianco	2016	Tuscany, Italy	White Bend: 30% Chardonnay 30% Pinot Grigio 40% Sauvignon Blanc	Fresh, crisp, full bodied white with tastes of tart pear, apple and hint of citrus. Nice long finish.
Rod and Suzanne Stone	Giulio Straccali Chianti	2017	Chianti, Tuscany, Italy	85% Sangiovese, 15% Cansiolo & Merlot	Tuscan wine estate since 1925 13% ABV Needs to breathe for quite a while, but drank nicely with casual food. $9.99
	Banfi Centine Toscana Red Blend	2018	Tuscany, Italy Geográfica Tipica	Cabernet Sauvignon, Merlot, Sangiovese	Castello Banfi, well-known family-owned vineyard Lively acid, balanced tannins, medium body Good with casual Italian. $12.99

First name	Wine	Vintage	Origin	Grape	Notes
Barry Isett	Priorat red Wine.		South of Barcelona, Spain	Grenache predominately with Carinena and some lesser varietals	The wine is aged in oak resulting in sweet long-lasting tannins.
Michael Orbin and Alicia Ruiz-Orbin	Centine Toscana	2017	Tuscany, Italy	San Giovese	Slightly tart cherry fruit, a pleasant, chalky finish, and appropriately soft tannins
Dave and Liz Toler	Man Family Wines "Free-run Steen" Chenin Blanc	2018	South Africa	Chenin Blanc	Man only uses the free-run juice (no pressing of grapes) to preserve its clean, natural character, refreshing acidity & delicious ripe fruit flavors. Serve with fresh shellfish, poultry & salads. We think this would be a nice Summer wine to drink while sitting by the pool, on the porch or watching the sunset at the end of the day. Great value @ $8.49.
Ann Vlot Matt Green	McManis Caparzo	2016 2011	California Brunello Di Montalcino	 Sangiovese	