



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter June 2021



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LehighValleyAWS.org

June Lehigh Valley Chapter Tasting

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

Registration is closed; contact Ann & Matt

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

July Lehigh Valley Chapter Tasting



Alsace Wine Tasting

Saturday July 24, 2021 at 2:00 PM

Hosts: Bonnie and Dean Scott

Location: 290 Dear Run Road, Kutztown, Pa. 19530

(More Details Later)

Connections from the Co-Chairs – Peter & Leslie Staffeld



This month we resume our in-person events! Yes!! While we are excited to be with everyone again, there are some advantages to holding virtual events: left over wine (yum), not worrying about drinking and driving, and getting to learn from experts around the globe. Maybe as a Chapter we'll want to consider scheduling some of these from time to time... Let us know your thoughts.

Speaking of experts – on May 15 **Geoffrey Harrington** hosted a wonderful tasting of Chardonnays. He solicited selection advice from our members and they had the opportunity to talk about their favorites as well as share some memories. It was a fun virtual event. Geoff imparted a lot of information and got members to share as well. You can check out his PowerPoint; it is on the LVAWS website under member resources. Thank you, Geoff! In May, we also held a virtual BYOB and members shared bourbon-barrel aged wines. A chart of bourbon-barrel aged wines and photos of both events are in this newsletter.

Then, after over a year of anticipation, we will get together again for an outdoor tasting this month. **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 12. While registration is closed, if interested you can contact Ann and matt directly.

Judi Roggie is resuming our in-person tastings this month as well. We are all invited to Pat's Bistro (1426 W Broad St, Bethlehem) on June 15. You can register at LVAWS.org. Please register by June 11 and remember to bring your wine glasses and wine to share.

This month we have included an article originally printed in the June, 2020 issue regarding the AWS Educational Fund. After you read the article, we hope you will consider a donation to this worthy cause. The donation form is on the LVAWS.org website under member resources. We have a great Chapter because of the extraordinary people in the group!

Cheers!

Peter and Leslie Staffeld

National Conference November 4-6, 2021



Our National Conference this year will be in Atlantic City! So close and yet so jam packed with great information and delicious food! We hope you can join other members from around the nation at Harrah's. Registration for the workshops will be coming July 14th. However, you can make your hotel reservation now.

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

What Is The AWS Educational Foundation All About? **(Excerpts from a June 2020 article in LVAWS Grapevine Newsletter)**

Here is some information about the AWS Educational Foundation (AWSEF). In May, 2020 we spoke with **Walter Rachele**, treasurer of the AWSEF. We found this conversation enlightening, and we thought you might too. As you may know, the Lehigh Valley Chapter of the AWS contributes to the AWSEF via their scholarship fund. Here is what we learned.

First of all, AWSEF is separate from our national AWS. Walter explained that while the two organizations share a common goal of wine education, but they are managed separately, both financially and administratively. However, as a member of the AWS, one is automatically a member of the AWSEF.

Financially, the AWSEF has three fund types established to support both operation of the Board of Trustees and to provide scholarships. These funds are the **General Fund** that supports Board operation, the **Endowment Fund** that provides Foundation scholarships into perpetuity, and **Special Scholarship Fund** that bears the name of an individual, group or corporation.

Secondly, the LVAWS donations help to fund a scholarship for students in North America who are entering wine-related industries. The AWSEF provides supplementary financial resources. The fund is based on the “premise that there is an acute need for the professional development of qualified scientists and educators to ensure the growth of the American wine industry”.

Third, there is not a date regarding a deadline for donations. As an individual or a Chapter, a donation can be made at any time.

AWSEF is a tax-qualified 501(c)(3) organization and accepts charitable gifts. There is a specific form that is completed with each donation. The form can be completed by an individual with a personal donation, and can be credited toward the chapter if the donor delineates it that way. Going forward, when the Chapter makes a donation, the LVAWS treasurer will complete the form and send a LVAWS check. We have placed the form on the LVAWS website, so it's easily accessible if you choose to use it. You can also access it by clicking [HERE](#).

2021 Update:

As you may recall, AWSEF will be awarding a scholarship from LVAWS at the National Conference in November. Our membership has named this scholarship in honor of **Percy and Anne Dougherty** for all of their years of service.

Dean Scott has taken leadership with AWSEF for our Chapter. This year he reached out to various colleges and universities to encourage participation in the Scholarship program. He has also offered to coordinate an auction and a 50/50 raffle at the Holiday Party to help LVAWS raise funds for a future scholarship. If you have any questions, you can reach out to Dean at deansscott2323@gmail.com

We hope you found this helpful.

Cheers!

Leslie and Peter Staffeld

June Lehigh Valley Chapter Tasting

FINALLY!

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 Montalcino
- 2013 Altesino Brunello di Montalcino

While registration is now closed, you can contact Ann or Matt if you are interested.

\$30 per person for wine PLUS

Select and pre-pay for food from five different menu options.

Total price includes tax, 15% gratuity, and delivery.

Please bring 2 wine glasses per person.

Wine Education – Suzanne Laverick-Stone

Getting to the Bottom of Decanting

This we know: Life is too short to drink bad wine. Combine that with the old adage about patience being a virtue and you get the idea behind decanting, which is the act of pouring wine into a container to eliminate sediment or to aerate, either of which may enhance your wine experience if you can hold off glugging long enough.



The history of decanting is as old as wine itself. Prior to bottling, wine had to be transferred into more easily handled containers for serving. The ancient Romans broke new ground with the use of glass decanters, but after their fall from power, glass became scarce and metal or pottery was again used. During the Renaissance, glass was back, and the Venetians began using long-necked, wide bodied decanters, because wine often had sediments. In the 18th century, the English introduced stoppers and decanted their ports and clarets with abandon.

In our time, there are two main reasons one might make the effort to decant a wine. The least debated is for sediment removal. Wines are more reliable today with precision filtering, but sediment can still occur in aged or unfiltered wines. As red wines mature, tannin molecules form into long chains and settle to the

Wine Education – Continued

bottom of the bottle. Since few people enjoy taking a big sip of sludge, decanting with a light source can help identify the moment pulpy stuff is about to be poured, and the dinner party is saved! It's important to remember that older wines, delicate with age, should be consumed immediately upon decanting or you will have cellared them for nothing as they rapidly deteriorate with air. The second key reason to decant is that aeration can allow evaporation and oxidation to enhance the nose and palate. That is often the case with young reds that need a little taming. In fact, even for whites, rosés, and screw-cap wines, a 15-minute splash decant can correct the sulfur smell one sometimes encounters. Besides sediment removal and aeration, some decant because, for them, it is a moving experience – the expert at work, the beautiful crystal, the gorgeousness of the wine – a process thought by some to be snooty, but by others an artistic expression.

In the science of aeration, evaporation happens first, releasing alcohol (at a rate of 1% by volume in 2



hours), as well as sulfur compounds like hydrogen sulfide (smells like rotten eggs), sulfur dioxide (matchstick), and mercaptans (garlic). Oxidation through agitation and exposure breaks down or recomposes compounds. With the yucky stuff gone, the fruity esters and other aromatics, carried by the oxygen, are easier to perceive. While evaporation happens right away, oxidation is a longer, more complex process that takes hours or even days. Therefore, most of the perceived changes happen because of evaporation, unless wine is decanted for at least several hours (patience = virtue). Just opening a bottle to breathe doesn't really

have the impact that decanting can provide. Many people sense that aeration impacts the effects of tannins, but what really happens? Neither evaporation nor oxidation causes tannins to soften once the wine is opened, at least not in the short term. According to Roger Boulton at UC Davis, tannins do bond with oxygen during the aging process but there's no evidence that tannin components are altered by oxygen in a couple of hours. But most people agree that after decanting, a wine presents as more balanced, with an eventual flattening with over-exposure.

Which wines should be decanted, which should not, and how will we know the difference? And at least we don't have to decant white wines, right? As is true of almost every wine query, the answer is, "It depends." Nothing brings out the opinions of experts like decanting and they are prone to arguing (see the chart below). Also, our wine apps rarely give us advice about when and if to decant because only we know when our wine will be consumed. Many people decant for sediment removal, but others hesitate to change the wine in any way, accepting sediment as part of the experience. When it comes to aeration, many decant almost every young, bold red they open and more, while others like to see how the wine evolves in the glass over the course of the evening. Delicate Pinot Noir, white wine, orange wines, and sparklings evoke controversy – some say never, but others like to experience the change decanting brings about. Whites have no tannins and need chilling, but some feel a full-bodied Burgundy or Napa Chardonnay can improve with decanting. A Masterclass article by James Suckling suggests that Malbec, Shiraz and Syrah, Cabernet Sauvignon, Bordeaux, and Burgundy should always be decanted and that sparkling wines should never be decanted. But lots of experts disagree. JC Boisset loves to decant his Champagnes, and has designed specific decanters for the purpose. The article also suggests that there is little risk of over-decanting most wines unless they're very old, and it can be done four hours prior to drinking; other warn of a "dip" in taste if decanted too long. The wine you open, how long you decant it, and how you like your wine are all contributing factors in your decision.

To help ease anxiety, there are a few broad considerations. Generally, most wines are created to be consumed immediately and may not improve with decanting but it probably won't hurt them. It's the better wines that might need some TLC. An older or unfiltered wine that may have sediment should be decanted and a young, age-worthy but tight red will benefit from air. The younger and burlier the wine, the longer it should decant, while older or delicate wines should be served immediately after decanting. If you have the time, an hour or two can make a big difference in the presentation of a robust red. Develop your own rules of thumb by comparing a wine over the course of the evening, and through experimenting with decanting or not decanting the same wines – who says learning can't be fun!

Wine Education – Continued

Decanting can't fix a bottle that is flawed or has been poorly stored, but for all other wines, taking a sip upon opening will lead to a good guess about whether or not to decant. How old is the wine? Does the wine smell bitter or heavy oaky/woody? Is there very little smell when you open the wine? Does the wine taste overly acidic or all tannin? Does the wine lack complexity? Is the wine unfiltered? What are the wine variety's typical characteristics? Decanting times are vigorously debated, but here's a start to your experimentation: high tannin, bold reds (2 hours), young light reds (1/2 to 1 hour), rich, bold whites (1 hour), vintage port (1/2 to 3 hours, depending on age), and good Champagne (under 1 hour).

Decanting wine takes a bit of know-how. Older wine (seven years or more) that may have sediment should be allowed to stand upright for several hours to settle. When ready, follow these steps: Remove the entire foil for better viewing, uncork ever so gently, take a deep breath and proceed, either by holding the decanter in one hand and slo-ooo-wly pouring with the other (don't stop midstream!) or by keeping the decanter on a flat surface to pour. Pour when the bottle is parallel to the ground. When and if you see sediment, stop pouring, a step made easier with a light source held at the neck of the bottle. Either decant the rest of the wine with a coffee filter, use it to cook, or toss it. Decanting requires a steady hand, so some use a decanting cradle which allows more control when pouring the wine into the vessel. There are other forms of decanting as well, and some of them are, well, weird, as you'll see. You can do a drive-by decant by swishing in the glass which is designed to aerate, but if some surface area is good, more is better. Young (less than 2 yr.) tannic wine does not require a delicate touch – just dump it in (called shock decanting), because the more oxygen you get into the wine, the faster the reaction. Aerators infuse a pressurized stream of oxygen, and turbo-charge the process. Some advocate opening a bottle, pouring a



glass, resealing, and shaking vigorously. Double decanting is decanting, then pouring it into a second decanter, swirling, then pouring it back into the first decanter. And if your blender is just sitting there with nothing to do, you can try hyper-decanting, which is a 15-20 second spin-through – the movement of the blades is said to fast-track the process. If you'd like to decant your Champagne, the suggested procedure is to pour the wine into a chilled narrow decanter by letting it run gently along the sides like pouring beer, and let it sit for a bit. Where do restaurants land on the topic? First of all, they expect you to swirl to aerate when buying wine by the glass. For bottles, high end restaurants' wine staff will be

trained to know when and how to decant. Some use "Bordeaux" decanting in which they decant, then put the wine back into the bottle, sans the sediment.

Is a decanter in your wine tool kit along with your corkscrew, or is *that* where you've been stashing all those corks? Rania Zayyat suggests that for some wines, the decanter is like a "time machine to fast forward the wine into the future." Enjoy experimenting, and whatever you decide, bottoms up, wine friends!

| Wine Who's Who & Street Cred | Opinions About Decanting |
|---|---|
| Steven Spurrier (d), Wine Expert, Judgement of Paris '76 | "Important wines will benefit greatly from decanting." |
| Robert Parker, Critic, Wine Advocate | Old tradition, wines were often very tannic, and made in unsanitary conditions; winemaking has greatly improved, but still, yes to Bordeaux, Cali Cabs, Syrah, and Shiraz. |
| Emile Peynaud (d), French Oenologist, Author | "Prolonged exposure to oxygen diffuses and dissipates more aroma and compounds than it stimulates." (He was not a fan.) |
| Madeline Puckette, Wine Folly | It makes wine taste smoother. "In short, it's magic." |
| Hugh Johnson & Jancis Robinson, <i>The World Atlas of Wine</i> (2019) | Decanting effects on a given wine are unpredictable. The air in the decanter gives an illusion of more maturity. |
| Aldo Sohm, <i>Wine Simple</i> (2019) | Never decant without tasting the wine first. Don't buy one of "those aerator thingies." |
| Kevin Zraly, Author, <i>Windows on the World</i> (2018) | The decanter looks nice but it's not always necessary. KZ says yes to decanting the wines of the great chateaux of Bordeaux (10+), California Cabernets (8+) and Vintage Port (10+). |
| Kerin O'Keefe, WE Critic, Author | Prefers to let wines evolve slowly in uncorked bottles a few hours. |
| Eric Asimov, Chief Wine Critic, NY Times | Likes to decant young reds and whites, those high in acidity or tannins; "I definitely don't always decant, but I like to do it occasionally. At home, I use a 1L Erlenmeyer flask, which has a certain mad-scientist charm." |

| Wine Who's Who & Street Cred | Opinions About Decanting |
|--|--|
| Nathan Myhrvold, Author, <i>Modernist Cuisine</i> | Advocates putting even the greatest wines into a blender, then whipping them to a froth to improve flavor. |
| Oz Clarke, Author, <i>Pocket Wine Book</i> (2015) | Decanting is good fun and makes wine look lovely. Contact with air does change wine. OC says yes to decanting mature Bordeaux, natural wine, good quality young wine. |
| Maximilian Riedel, CEO | Believes in decanting every wine, even Champagne. But he makes decanters, so there's that. |
| Karen MacNeil, Author, <i>Wine Bible</i> | "The key is to get the wine some air. You can use a jelly jar." |
| Michael Broadbent (d), English Wine Critic, <i>Christies</i> | Decanting makes sense for young red wines, less so for older ones and not at all for old ones. Old wines that are not of outstanding quality/character will decompose within a short time. |

| June 12, 2021 Wine Tasting Selections | The Skinny |
|--|---|
| 2014 Domaine Jean Royer Le Petit Roy | Rhone red blend, Vin de France. Vinification is similar to Châteauneuf-du-Pape. Jean Marie Royer picks late, keeps tanks cold to start and slowly lets them warm up – fermentation is long and slow. |
| 2012 Domaine Alain Michelot Bourgogne | Burgundy Pinot Noir to drink up to 2025. The production region is the <i>Côte de Nuits</i> , located in the heart of Nuits-Saint-George. |
| 2012 Shelter C. Sauvignon | Spring Mountain District, Napa, CA; Drink now to 2029. (Shelter is no longer producing commercially) |
| 2013 Elio Altare Barbera d'Alba | Barbera from Alba, Piedmont, Italy. Family operated, wines are not filtered or fined. 10-30 yr. old vines; Maceration on skins 3-4 days, French barrique 5 months. |
| 1973 Fattoria dei Barbi Brunello di Montalcino | Tuscany, Italy; Produced since 1892; Made with 100% Sangiovese grapes from the best vineyards in Montalcino. |
| 2013 Altesino Brunello di Montalcino | Tuscany; Sangiovese; By law must be aged a minimum of four years, including two years in barrel before release; typically needs more time in bottle to reach potential. Altesino has a reputation as a Montalcino institution and a global leader in innovative winemaking. |

Sources: www.wikipedia.org; www.lifehacker.com; www.sevenfifty.com; www.winespectator.com; www.winemag.com; www.timswine.com; www.forbes.com; www.winefolly.com; www.nytimes.com; www.decanter.com; www.theconversation.com; www.wine-searcher.com; www.wein.plus.com; www.c-ville.com; <http://blog.vinfolio.com201701/17/which-wines-should-i-decant-and-for-how-long/>; www.quora.com; www.grapesandlager.com; www.wine.com; www.bourgogne-wines.com; <https://www.masterclass.com/articles/what-is-decanting-wine#what-are-the-benefits-of-decanting-wine>.

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

Please register 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.

Please bring glasses and wine to share.



July Lehigh Valley Chapter Tasting

Alsace Wine Tasting

Saturday July 24, 2021 at 2:00 PM

Hosts: Bonnie and Dean Scott

Location: 290 Dear Run Road, Kutztown, Pa. 19530

Outdoors under tents in the vineyard.

Limited to 40 people.

Food will be ordered and boxed up at a local restaurant.

(More details later.)

Chairman's Selection – Dean Scott

Auros Cabernet Sauvignon Napa Valley 2016

VARIETY/STYLE: Cabernet Sauvignon

COUNTRY: USA

REGION: Napa

RATING: TP – 93 Product code: 000080775

\$26.99

Aged 18 months in French oak, this wine was made with fruit (including some Petit Verdot and Malbec) sourced from three of Napa Valley's sub-appellations: Oak Knoll, Oakville and the Stags Leap District, with 15 different soil types among them. Aromas of fresh blackberry and plum combine with a hint of mocha on the inspired nose as grainy tannins, a rich mouthfeel, and balanced fruit and acid make this red work to its optimal ability. Leather and fennel come in for a savory finish.

Deans 2 Cents: If you like an oak bomb this one is for you. When I saw it had a fair amount of Petit Verdot in it I had to buy it. The aroma had nice black fruit but the oak produced vanilla, cedar and fair harsh tannins. I could not pick up much fruit in the taste. I like oak but this one was over the top.



Mirabello Spumante Brut Rose Non Vintage

VARIETY/STYLE: Glera

COUNTRY: Italy

PRODUCT CODE: 000035131

\$8.99

"A delicate rosé with strawberry and raspberry aromas and soft berry characteristics on the palate. The bubbles balance the zesty, cherry notes and make this an easy drinking and appealing fizz."

--Winemaker notes

"Very pretty with floral strawberry and citrus notes; the palate is elegant with caressing bubbles and a lingering, nutty finish. A delicious and crazy value sparkler!"

Deans 2 Cents: Nice sparkly for around the pool on a hot day. A little too much bubbles for me, but they start to dissipate after a few minutes in the sun. Gera is the grape of prosecco. So, if you like a semi sweet prosecco you should like this wine.



Chairman's Selection -- Continued

Jean Claude Mas AllNatt Vermentino Pays d'Oc 2019

VARIETY/STYLE: Vermentino

COUNTRY: France, Languedoc region

RATING: Decanter - 91

PRODUCT CODE: 000079335

\$11.99

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

Pale lemon color with shiny golden hue. Nose is light, elegant and fresh, with floral notes of hawthorn and lime blossom with fresh pears and a touch of lemon. This wine is fresh, smooth and has superb minerality. Flavors of the nose found in the mouth.

Deans 2 cents: Summer written all over this wine. Its hard to fine Vermentino varietals. This one is very nicely balanced. It has a very crisp refreshing taste and aroma.



Oremus Mandolas Furmint Tokaji 2017

VARIETAL: Tokaji

COUNTRY: Hungary

RATING: WS - 90, WE - 92

PRODUCT CODE: 000079362

\$14.99

Fresh and floral, this lithe, light-bodied white features spice and graphite accents to the notes of Honeycrisp apple, lime blossom and crunchy white peach. Features a racy, chalk- and mineral-laced finish. Drink now through 2024.

— 90 Points Wine Spectator, September 2019

Straw colored in the glass with green reflections, this Hungarian dry Furmint has aromas of lemon blossom and Granny Smith apple. It is very well balanced with nice minerality and flavors of stone fruit and lemon curd before the pleasantly tart finish.

— 92 Points Wine Enthusiast, November 2019

Dean's 2 cents: Tokaji grape better known as Tokay is usually finished in a sweeter style of wine, this one is dry. If you are looking for something really different and authentic (cool climate, Eastern Europe), this wine is for you. It has a lot of complexity, with minerality tart apples, lemon grass. A little on the acidic side. Do not let the age discourage you from buying, I think it will age well.



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

| <u>2021</u> | <u>Host</u> | <u>Theme</u> |
|-------------|--|-------------------------|
| June 12 | Matt Green & Ann Vlot | To Decant or Not Decant |
| June 15 | Judi Roggie | BYOB Pat's 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: Chardonnay Tasting

On May 15 **Geoffrey Harrington** lead members in a bountiful tasting of a variety of Chardonnays. His PowerPoint presentation included information about the various terroirs, vineyards, and processing of these wines from around the world. We were invited to purchase and taste any (or all) of the seven wines he discussed. These wines were:

1. Mer Soleil Chardonnay Monterey County Silver Unoaked 2017
2. Louis Jadot Chablis 2019
3. Louis Latour Pouilly Fuisse 2018
4. J Lohr Chardonnay Riverstone Arroyo Seco 2018
5. Chalk Hill Chardonnay Sonoma Coast 2018 \$21.99
6. Cuvaison Chardonnay Estate Grown Carneros 2018
7. Newton Unfiltered Chardonnay Napa Valley 2016



While we did not score the wines, clear favorites were mentioned by the members and fun memories were recounted. The event was educational and fun. Thank you again, **Geoffrey Harrington!**



Virtual BYOB –Bourbon Barrel Wines – May 7, 2021



Virtual BYOB –Bourbon Barrel Wines – May 7, 2021

– Alicia Ruiz-Orbin

| First name | Wine | Vintage | Origin | Grape | Notes |
|---|--|---------|------------------------------------|---|--|
| Kay Cochran Donna Serio Lindsay Cochran | Blue Ridge Winery Honey Bourbon Riesling | | Saylorsburg, PA | | Very Sweet. None of us liked it. |
| | Blue Ridge Winery Merlot | 2014 | Saylorsburg, PA | | Very dry. |
| | 1000 Stories Prospectors Proof Cabernet Sauvignon | 2017 | California | | Our favorite. |
| | Stave and Steel | 2017 | California | | Not available in PA Stores. Also a favorite. |
| Michael Orbin and Alicia Ruiz-Orbin | Robert Mondavi Private Selection Cabernet Sauvignon | 2019 | Monterrey County, California | Cabernet Sauvignon | A bold, flavorful wine, unlike other Cabernet. You can definitely smell the aromas of blackberry cobbler, coffee, and smoke, and enjoy the taste of blueberry pie and mocha, as well as the soft tannins and a hint of toasted oak on the lingering finish. Alicia liked it very much. |
| | Beringer Bros. Bourbon Barred Aged Red Wine Blend | 2019 | Sonoma, California | 41% Petite Sirah, 21% Syrah, 18% Petit Verdot 9% Cab Sav, 9% Merlot, & 2% other grapes | This is the same wine listed by Peter and Leslie Staffeld. We totally agree with their description of this wine. |
| Matt Green and Ann Vlot | Mondavi Chardonnay | 2019 | California | Chardonnay | The bourbon barrels bring a softness but also sweetness to the wine. Matt's opinion is the same |
| | Mondavi Cabernet Sauvignon | 2019 | California | Cabernet Sauvignon | The bourbon barrels gave this wine a deeper aroma and it tasted a little more like a Zinfandel. Still was a little sweeter than typical. |
| Rod and Suzanne Stone | Apothic Inferno | 2017 | California | Red blend of Zinfandel, Merlot, Syrah and Cabernet Sauvignon | Aged in whiskey barrels for 60 days. Dark ruby, bold red, oak, maple taste, long "whiskey" finish. |

| First name | Wine | Vintage | Origin | Grape | Notes |
|---------------------------|--|---------|-----------------------|---|---|
| Kevin Campbell | Bourbon Merlot A'Dello Vineyard and Winery | 2018 | Perkiomenville, PA | Merlot | This smooth, full bodied red wine was aged in a Buffalo Trace Bourbon barrel for two years. 14% Alcohol |
| Peter and Leslie Staffeld | Beringer Bros. Bourbon Barred Aged Red Wine Blend | 2019 | Sonoma, CA | 41% Petite Sirah, 21% Syrah, 18% Petit Verdot 9% Cab Sav, 9% Merlot, & 2% other grapes | <p>Aged for 60 days in American oak bourbon barrels, this wine has aromas of ripe blackberries, roasted hazelnuts, and caramel (from the bourbon barrel). This full-bodied wine has a creamy mouthfeel with balanced tannins and acidity. The lingering finish has some toasted coconut, and black cherry.</p> <p>It's good for sipping on its own, but even with its sweet edge, it'll go well with grilled beef, lamb, or game, or with rich cheese dishes.</p> <p>Fellow LVAWS member <u>Rick Frederick</u> introduced us to this wine. Thanks Rick!</p> <p>Typically, \$18 a bottle, it is on sale at our PA Fine Wine and Spirits for \$15.</p> |