



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter July 2021



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 &
Kevin Campbell; Education: Suzanne Laverick-Stone; BYOB Listing: Alicia Ruiz-Orbin

LehighValleyAWS.org

July Lehigh Valley Chapter BYOB



Ecco Domani

Tuesday, July 13, 2021 at 6:00 PM
216 Fairmount St., Coopersburg, PA 18036
610-282-4589

Hosted by Judi Roggie

Register at LVAWS.org by Friday July 9th

July Lehigh Valley Chapter Tasting

Alsace Wine Tasting

Saturday, July 24, 2021 at 2:00 PM

Hosts: Bonnie and Dean Scott

Location: Kutztown, PA

Limited to 40 attendees

Register at LVAWS.org



August Lehigh Valley Chapter Tasting

Cava

Sunday, August 22, 2021 at 4:00 PM

Hosts: Judi Roggie and Tom Harbin

Location: Home of Judi and Tom

Lower Saucon Township

Limited to 28 attendees

Register at LVAWS.org by Wednesday August 18th



Connections from the Co-Chairs – Peter & Leslie Staffeld



Happy Summer! After more than a year, we were finally able to get back together! And we had a great turnout! Over 50 people attended LVAWS's first in-person tasting in June. Many thanks go to **Ann Vlot and Matt Green** for planning such a fun event, To Decant or Not to Decant. The food was excellent and a good time was had by everyone! Thanks go to **Cheryl Hildebrandt** for compiling the evaluation scores, which are in this newsletter.

This month, you are invited to the vineyards of **Dean and Bonnie Scott** to taste Wines of Alsace. It is sure to be a memorable experience. Details for this July 24 event are in the newsletter. Now that we can get back together, how about **hosting a tasting next year**? Does wine and chocolate in February sound fun or a virtual zoom tasting with **Mark Vlossak**, a pinot noir vintner in Willamette Valley, intrigue you? We can help you plan a fun and easy experience for everyone. Now is the time to start thinking about a tasting that you would like to host in 2022 and to let us know at chair@LVAWS.org.

Do you have a **location suggestion** for a future **BYOB**? 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. Special thanks also go to **Judi Roggie** for organizing the BYOBs. We have a great Chapter because of the extraordinary people in the group!

Cheers!

Peter and Leslie Staffeld

National AWS News



Do you have a note on your calendar for **JULY14**? That is the date when registration for the **National Conference** in Atlantic City will begin. This annual AWS Conference (November 4-6) brings together some of the top names in the wine industry and provides an opportunity to learn from them. It is a special experience, and we encourage all members to attend. This year **Kevin Zraly** (wine educator and the founder of the Windows on the World Wine School) will be honored at the Grand Banquet. He is very entertaining and incredibly knowledgeable.

AWS is offering free classes to members and non-members. These are called **Thirsty Third Thursdays**. It is an opportunity for members to invite friends and potential future members to register for Zoom-based sessions with sommelier **Jaki Giberson**. Details are on the AWS website <https://americanwinesociety.org> and questions can be directed to ThirstyThirdThursday.AWS@gmail.com. The next session is scheduled for **July 15** and the topic is **Components of Wine**. So, invite someone who you think would make a good Chapter and National member, and register today. Remember: National dues are \$35 at this time of year and Chapter dues are only \$10.

July Lehigh Valley Chapter BYOB

Ecco Domani



Tuesday, July 13, 2021 at 6:00 PM
216 Fairmount St., Coopersburg, PA 18036
610-282-4589 <https://eccodomanirestaurant.com>

Hosted by Judi Roggie
Register at LVAWS.org by Friday July 9th

Our last BYOB before the lockdown was in March 2020 at Ecco Domani in Coopersburg. We had a great time. Join us if you can; the food is great and of course the company (and wine) are fantastic.

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

Please let us know by Sunday July 9th. Please bring glasses and wine to share.

Wine Education – Suzanne Laverick-Stone

The Many “Rieslings” to Drink Alsace Wines

It's tough to choose a favorite place to drink in France, but Alsace is in the running, with its breathtaking scenery, riveting history, and food friendly wines. If you're traveling first class, enjoy Grand Cru quaffs in one of 26 Michelin star restaurants, or casually sip the neighborhood Riesling with your *tarte flambée* at a local café while basking in storybook ambience. As an example, Riquewihr and Ribeauvillé are adjacent towns that are so quaint and beautiful that they inspired Disney's village in *Beauty and the Beast*. And, happy coincidence, they are also home to 13 of 51 Grand Cru sites – la vie est belle!



Alsace in northeast France is a geo-dream for winemakers but a nightmare historically. Situated near the Vosges Mountains and the Rhine River between France and Germany, the mountains provide dry, warm conditions conducive to making rich, complex wines, but the two countries were regularly at odds, causing considerable chaos. Settled in 1500 BC by the Celts, all was well until the Romans invaded in 58 BC, but to their credit, they established Alsace as a viticulture center. Then followed relative peace and quiet as part of the Holy Roman Empire with only the usual pestilence and plague, until Alsace became French territory after the Thirty Years War in 1648. A bit later, things got crazy. Between 1870 and 1945, Alsace changed hands four times, passing from France to Germany, to France, to Germany, and back to France. Like many Alsatian families, the famed Hugels of Riquewihr, winegrowers since 1639, saw these travails firsthand. Emile Hugel, born French in 1869,



Wine Education – continued

became German in the 1871 Franco-Prussian War, French again at the end of WWI, German in 1940 with the annexation of Alsace, and French in 1945 when Alsace was liberated by the 36th Infantry from Houston. During WWII, Alsatian winemakers were only permitted to sell their wines to Germany. Everything French was outlawed including village and business names: Riquewihr became Reichenweier, Hugel et Fils became Hügel und Söhne, and people could not wear berets. Conflict determined what was grown in the vineyards as well. Most had been planted with high-yielding, low-quality hybrids following the phylloxera issue, but during the German occupation, gangs of Hitler Youth were sent to rip them up. After the war, growers replanted with varietals, which brings us to the present: the “Noble Four” (chosen for age-ability and historical value) are Riesling, Gewurztraminer, Pinot Gris, and Muscat. Auxerrois, Chasselas, Pinot Blanc, Sylvaner, Chardonnay (for Crémant), and Pinot Noir (the only red permitted) are cultivated as well.

One can hope the horrific tug-of-war is over, but Alsace is still a contradiction. The architecture, language, and food are often German inspired, but the people consider themselves decidedly French. While many of the grapes are of German influence, the wines are categorically French in style, yet it is the law that wines are bottled in the German-style flûtes d’Alsace. Alsace is the only French AOC to label their wines by grape, a German practice. German and French Rieslings are made from the same grape, yet since 1945, German wines remain somewhat sweet with the addition of unfermented grape juice, while those from Alsace are generally drier, more powerful, and higher in alcohol.



Alsace is modest in area, yet winemakers claim more than 800 different terroirs with 13 soil types and many microclimates. It sits along the Rhine “graben,” or trough, which weaves across Europe with Alsace on one side and Baden on the other. There are mountain slopes of schist, granite, and volcanic sediment, lower slopes with a limestone base, and the plains where the wines of least quality are made from rich alluvial clay and gravel. The 47-49° latitude is one of the most northerly growing regions in the world, yet the summers are dry and hot with long hours of sunshine due to the mountain protection called “rainshadow,” a delightfully poetic term for a helpful phenomenon in which moisture, drawn to the top of the mountain by prevailing winds, condenses and precipitates before crossing; the drier air thus provides the dry, hot climate, cool nights, and long growing season conducive to making the renowned acidic wines. There are two Alsace departments, the Bas-Rhin and the Haut-Rhin (which is conversely in the south and boasts two-thirds of the Grand Crus), and the best sites are on south and southeast facing slopes. This unparalleled terroir is one reason that Alsace has the highest percentage of organic and biodynamic farming in France.

The structure of the Alsace AOC system (Appellation d’Origine Contrôlée) is fairly straightforward, but - quelle surprise! – politics can provide complexity. Alsace has three designations: AOC, AOC Grand Cru, and AOC Crémant d’Alsace. There is no middle-ground Premier Cru, although this category is said to be in the works. Alsace was one of the last major French wine regions to be granted AOC status in 1962 with Crémant d’Alsace awarded separately in 1975. Also in 1975, Alsace awarded its first Grand Cru to Schlossberg; its last to Kaefferkopf, #51, in 2007. Ninety percent of the wines are white, and by law, must be dry except for late harvest Vendages Tardives and the noble rot Sélection de Grains Nobles. Wine with labels naming the grape must be made entirely from that grape.

- Wines with the AOC Alsace designation encompass three subcategories and are 95% of production: general Alsace wine, wines of a geographical denomination, and lieux-dix (vineyard) wines. There are also two blends, Edelzwicker, a word meaning “noble grapes” but in essence a blend from any varieties, or Gentil, a white wine made from Auxerrois, Pinot Blanc, Pinot Gris and/or Pinot Noir which must contain 50% noble grapes. There are many regulations including vine training, varietals planted,

Wine Education – continued

acceptable yields, and harvesting. Alcohol levels are regulated for each noble grape variety (at least 11% for Riesling and Muscat, and 12.5% for Gewurtztraminer).

- Higher valued wines come from AOC Grand Cru areas. At four percent of production, these wines are made from individual vineyards or communal geographic areas deemed unique. The standards include lower yields, varietals planted, hand harvesting, and grape maturity requirements. As of 2011, Grand Cru may not be chaptalized. With three exceptions, only the four noble grapes are permitted to qualify as Grand Cru. The exceptions are the blending of varietals in Altenberg de Bergheim and Kaefferkopf, and production of Sylvaner in Zotzenberg. Grand Cru labels must note one of the 51 appellations, the lieu-dit, and vintage.
- The third designation is AOC Crémant d'Alsace. These sparkling wines, made using the Champagne method and aged on lees for 9 months with 12 months of total aging, are crafted from Pinot Blanc, Pinot Gris, Riesling, Pinot Noir, and Chardonnay.

The Grand Cru designation is not without controversy. Some producers make wine from Grand Cru sites, but choose to bottle their wines as Cuvée (wine of a specific blend or batch) or simply Alsace AOC, as they feel that the Grand Cru system demarks some areas of terroir that are not high quality, due to the politics in determining Grand Cru sites, and the fact that there is no intermediary Premier Cru level. One of the most highly regarded Rieslings in the world, Trimbach's Clos-Ste-Hune, is labeled as Alsace AOC without mention of the Rosacker Grand Cru. Jancis Robinson suggests that "clos," which is an enclosed vineyard, is a clue to suggest the quality of a small part of the terroir. In order to guarantee quality, look for known producers like Trimbach, Zind-Humbrecht, Weinbach, Beyer, and Hugel who consistently provide excellence and typicity.

Another hotly debated issue in Alsace is sweetness – actually there are two sugar issues. The first involves levels of residual sugar. Fermenting all of the sugar is the "classic" style, but there is a recent trend to sweeter wines to emphasize fruitiness and fullness. Thirty years ago, 99% of whites in Alsace had 2g/L sugar or less. Now, most are in the area of 5g/L. The impetus may be climate change, low yields, late harvest periods, or perceived market preferences - producers spar continuously about this issue. The Grand Cru wines of Domaine Schlumberger have 5g/L sugar, without which they feel the Riesling is too austere, but Isabelle Josmeyer advocates for "true" dry Rieslings (2g/L). The wines of Zind Humbrecht are fermented to wherever the yeasts naturally stop working, regardless of sugar level. Those producers committed to making dry wines include Weinbach, Hugel, Josmeyer, Muré, and Trimbach. The second sugar issue is how consumers know if they are buying a sweet or dry wine from Alsace. There is no indication of sweetness on the label, although it's a better bet for dry if the wine is Alsatian as opposed to German. Many are advocating for a system to indicate sweetness levels on the labels (Sec, Demi-Sec, Moelleux, and Doux) which has been in the works since 2005. The use of "Sec" is required since 2016 for wines with a maximum of 4g/L sugar, but the other three designations will be optional. Some producers think the system is unnecessary because by law, most Alsatian wines are dry; others feel that since sugar levels are rising, it's only fair to the consumer. Many Americans still think of Riesling as a "sweet" wine, so it would seem that a labeling system would be helpful for marketing.

Another problem facing winemakers in Alsace is climate change - temperatures are rising. Harvest dates are three weeks earlier than in 1989. Solutions include changing vineyards, working the soil for roots to go deep, canopy shading, and planting different grapes. Although white wine still dominates, some growers, many who studied in Burgundy, are finding Pinot Noir to be an answer. As an example, owners of Domaine Albert Mann decided that it was getting too hot for their Pinot Gris vines, so they grafted them over with Pinot Noir. And they're not alone - Pinot Noir acreage in Alsace has doubled since the 90s, and is now 10% of the grape plantings. The higher temperatures create

Wine Education – continued

Pinot Noir with more body and color than in the past, dramatically improving the quality of red wine from Alsace.

The predominant vine training method used in Alsace is single Guyot (up to 15 buds left on the cane), or double Guyot (8 buds). Vines on the plains are trained high to avoid frosts, while sloping vineyards can be trained closer to the ground, benefitting from full sunlight. Since many of the best vineyards are on stone terraces to prevent erosion, some growers employ the historic “franc-comtois” plough horses who do not suffer from vertigo. Most winemakers deliberately prevent malolactic fermentation in white wines by keeping them cool and gently sulfured to preserve fruit and freshness. One-hundred-year-old wood casks with a build-up of tartrates prevent oak flavoring during fermentation.



There are many “Rieslings” to love Alsace, and the fact that the area is underrated gives us even more incentive to explore the diverse terroir and multi-generational craftsmanship while enjoying classic whites, popular Crémants, late harvest sweets, and “new kid” Pinot Noirs. À votre santé!

Alsace by the Numbers: 75 miles long, 3 miles wide; 1,200 Producers, 4,400 Growers, 900 Estates, 19 Co-ops, 73 Negotiants; 80% of the wine is made by 175 producers.	
Grape	Description
Riesling	Noble four; Origins in Rhine region; Major grape planted; Flowers late, matures slowly through autumn, responds to terroir; Drier and fuller in body than German Riesling; Rounded acidity; Develops complexity with age (petrol aroma); Alsace: only place in France in which Riesling may be grown
Gewurztraminer	Noble four; Austrian heritage; No umlaut in French; Pink-skinned; Spicy, heady (“gewürz” means spice in German), rich nose, full-bodied; Also used to make Marc d’Alsace (brandy)
Muscat	Noble four; Unlike the sweet wines of Italy, Alsatian Muscat is always dry; Used as an aperitif especially with asparagus; Tastes and smells the most “grapey” of the Noble four
Pinot Gris	Noble four; Same grape as pinot grigio, but the wine is very different in Alsace than Italy; Once known as Tokay-Pinot Gris; Faintly pink skin; Aromatic, full, rich, often long-lived; Food-friendly
Auxerrois	Used in blends, present in wines labeled Pinot Blanc; DNA testing suggests it is a cross between <u>Gouais Blanc</u> and <u>Pinot</u> , the same ancestry as <u>Chardonnay</u> .
Chasselas	Also called Gutedel; Not widely planted; Crisp, clean
Pinot Blanc	Burgundian origin; Also called Klevner; Round, curvy
Pinot Noir	Traditionally used to make pale Rosé, but with climate change, many are deep, age-worthy (Hugel, Muré); Aged in wood; Rarely exported; May be bottled in flûtes d’Alsace;
Sylvaner	Most widely grown grape in 1981, rarely planted today; Lively acidity; old vine Sylvaner can be aged
Savagnin	Also called Klevener; Pink-skinned grape, a variety of the Traminer family

Sources: <https://www.mentalfloss.com/article/93359/you-can-visit-two-french-villages-inspired-belles-hometown-beauty-and-beast>; Kladstrup, D. & P.: *Wine and War* (2002); www.wikipedia.org/wiki/Alsace_wine; www.winefornormalpeople.com/ep-325-the-greats-alsace-riesling/; www.thewinesociety.com/guides-wine-regions-alsace; www.winespeed.com; www.bubblyprofessor.com/2015/10/02/misfits-of-alsace/; Schneider, E.: *Wine for Normal People* (2019); www.vinsalsace.com; Zraly, K.: *Windows on the World: Complete Wine Course* (2018); <https://www.decanter.com/wine-news/opinion/news-blogs-anson/anson-alsace-wine-sweetness-debate-307273/>; www.alsace-wine.net; www.brainscape.com/flashcards/alsace/; www.decantalo.com/uk/en/blog/alsace-wines-german-style-french-wines-n2889; www.toasttotannins.com/blog/alsace-a-place-of-in-between; www.grapecollective.com/articles/; www.jamessuckling.com/wine-tasting-reports/alsace-2019/; www.decanter.com; www.winefornormalpeople.com/ep-351/; Johnson, H & Robinson, J.: *The World Atlas of Wine* (2019); https://en.wikipedia.org/wiki/Auxerrois_blanc; <https://www.decanterchina.com/en/knowledge/trivia/alsace-s-1ers-crus-classification>



July Lehigh Valley Chapter Tasting

Alsace Wine Tasting

Saturday, July 24, 2021 at 2:00 PM

Hosts: Bonnie and Dean Scott

Location: Kutztown, PA

Outdoors under tents in the vineyard.

Please join **Dean and Bonnie Scott** to learn about the wines of Alsace, France.

2:00-2:45 **Wines from the vineyard with assorted cheeses and crackers**

2:45-3:00 **Chapter Announcements**

3:00-4:30 **Tasting 7 Grand Cru Wines from Alsace**

- Barmes-Buecher Grand Cru Cremant D'Alsace 2018
- Domaine Weinbach Grand Cru Riesling 2018
- Albert Boxler Grand Cru Edelzwicker Reserve 2018
- Kientzler Krichberg Grand Cru Muscat 2015
- Albert Mann Grand Cru Pino Blanc 2018
- Albert Mann Grand Cru Gewurtztraminer 2019
- Albert Mann Grand Cru Pinot Gris 2017

4:45 **Dinner**

Dinner is a choice of salads that will be provided from Mama's Italian Grill. These will complement the wines. When you register on the website you can select your salad and choice of dressing:

- **Strawberry Spinach Salad:** Baby Spinach, Fresh Mozzarella, Sunflower Seeds, Strawberries, and Grilled Chicken.
- **Chef Salad:** Lettuce, Tomatoes, Cucumbers, Onions, Olives, Turkey, Ham, American Cheese, and Eggs.
- **Steak Salad:** Lettuce, Tomatoes, Cucumbers, Onions, Olives, topped with Chipped Steak and American Cheese.
- **Shrimp Salad:** Baby Spinach, Onions, Walnuts and Grilled Shrimp
- **Vegetable Salad:** Lettuce, Tomatoes, Cucumbers, Onions, Olives, Broccoli, Spinach, Mushrooms, Sweet Peppers.

Salads are served with **bread** and your **choice of dressing:**

- Creamy Italian
- Ranch
- French
- Blue Cheese
- Thousand Island
- Honey Mustard
- Olive Oil and Balsamic Vinegar
- Raspberry Vinaigrette

5:45 **Dessert**

A special dessert will be provided.

This tasting is **limited to 40 people** and the cost is **\$50.00 per person** (includes wines, dinner, dessert, tax, and tips).

Bring 2 wine glasses for the tasting and a Champagne flute if you prefer to use one for the sparkling wine.

Detailed directions will be sent in your confirmation email after registration.

August Lehigh Valley Chapter Tasting

Cava

Sunday August 22, 2021 at 4:00 PM

Hosts: Judi Roggie and Tom Harbin

Location: Home of Judi and Tom in Lower Saucon Township

Register at LVAWS.org by Wednesday August 18th

Join us to sample some fine Cava, Spanish sparkling wine. We'll sample each and discuss our impressions then taste them again with cheese, nuts, and of course Tapas quality ham. We'll sample Extra Dry, Brut, and Brut Naturele, some non-vintage, some vintage bottlings. A lite supper of deli pre-wrapped sandwiches will follow.

We'll meet at the home of Tom Harbin and Judi Roggie in Lower Saucon Township, so we will be limited to 28 attendees. We will send directions to our registered participants prior to the tasting.

Event cost is \$26.

Please bring 3 wine glasses and wine to drink with supper.

Chairman's Selection – Kevin Campbell

It is summer and what better time to enjoy some nice whites. This month, we have two CA Chardonnays, two from Spain and a repeat with a Cremant from Bordeaux. All highly rated and all currently available in our local premium wine stores.

Trefethen Family Vineyards – 2018

VARIETY/STYLE: Chardonnay **REGION:** CA, Napa Knoll District

RATING: WE – 93 **PRODUCT CODE:** 000079246

\$19.99 (quoted at \$38)

An elegant classically styled Chardonnay. Green apple, stone and apple blossom on both the nose and the palate, relatively low in oak with a supple texture.

Kevin's notes:

A classic chardonnay from a classic region by a relatively high-end producer. 93 rating and basically half price – can't go wrong.



Clos du Val – 2018

VARIETY/STYLE: Chardonnay **REGION:** CA, Napa, Carneros

RATING: WE – 93 WA – 90 **PRODUCT CODE:** 000079367

\$17.99 (quoted at \$32.00)

This impressive wine is structured and cohesive. Hints of jasmine, lemon and tangerine. Rich complements of brioche and vanilla bean come to the fore on the long finish.

Kevin's notes:

Same comments as above. Two higher end chardonnays at decent prices!



Chairman's Selection -- Continued

Bodega Cuatro Rayas - 2019

VARIETY/STYLE: Verdejo REGION: Spain
RATING: WS - 90 WE - 89 PRODUCT CODE: 000079354
\$8.99 (quoted at \$14.00)

Floral aromas are alluring in this lively, graceful white with pear, herbal and chalky flavors brightened by citrus acidity.

Kevin's notes:

A Wine Enthusiast Best Buy at \$14, an even better buy at \$8.99. Amazing that you can get a WS 90 rated wine at this price. This wine will be in the October Spanish wine tasting. We will be tasting two whites, this one and the one below.



Granbazan Etiqueta Verde - 2019

VARIETY/STYLE: Albarino REGION: Spain, Rias Baixas
RATING: WE - 91, W&S - 92 PRODUCT CODE: 000079352
\$11.99 (quoted at \$19.99)

Apple and other white fruit aromas. Fresh, yet well rounded. Spends three months on the lees developing white flower notes, but no toastiness or excess weight.

Kevin's notes:

#91 of Wine Enthusiast top 100. Also a W&S Best Buy and a winner of the Golden Baco Award. A classic Albarino that will be in the October Spanish Wine tasting.



Cele Amethyste Cremant - Non Vintage

VARIETY/STYLE: Sparkling REGION: France, Bordeaux
RATING: WE - 90 PRODUCT CODE: 000079213
\$11.99 (quoted at \$27.00)

Ripe and fruity with a creamy character. The acidity and the fruits and maturing well, giving it a richness and depth of flavor.

Kevin's notes:

This is a repeat from several months ago. PA wine stores must have purchased a bunch more and large quantities available in the Lehigh Valley. A Wine Enthusiast Editor's Choice. We went through 3-4 bottles last go around and will be getting more this time.



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!

LVAWS Welcomes...

Mark and Kathy Breloff from Center Valley and **Kelly Shively** from Bethlehem.

We are glad you joined the chapter!

Lehigh Valley Chapter Wine Tastings & Events

<u>2021</u>	<u>Host</u>	<u>Theme</u>
July 13	Judi Roggie	BYOB Ecco Domani
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: June 15th BYOB at Pat's Bistro

It was great to be together again and Pat's Bistro was a super venue - great company - excellent wines - yummy food - super servers. We will return next year, so if you missed getting together make it a point to join us then. -- **Judi**



REPORT: To Decant or Not to Decant

What a great time to start the summer season with an outside Wine Tasting hosted by **Ann Vlot** and **Matt Green** with dinner provided by Mama's Italian Grille of Fogelsville, at the Allentown Rose Gardens. On Saturday, June 12th, a large group of LVAWS members and friends gathered to engage their senses to taste six sets of wines (one decanted and one not decanted), 12 in all, to answer the question of whether "To Decant, or Not to Decant".



We all learned something about decanting and we are now encouraged to think more about decanting and how it affects the wine we are drinking, which in turn allows us to enjoy wine all the more.

Of the wines tasted, the top 3 rated were (1) Shelter Cabernet Sauvignon 2012 (Decanted); (2) Altesino Brunello di Montalcino 2013 (Decanted); (3) Altesino Brunello di Montalcino 2013 (Not Decanted).

Below is a table, compiled by **Cheryl Hildebrandt**, identifying the proper scores, standard deviations, and ranks of the wines that were tasted. There is a column, called "Decanting Increase", that shows that (for most wines) a wine's score increased by an average of 0.6 with decanting. The only exception is the 1973, which declined slightly. However, given the small score differences and relatively large standard deviations, the increase (or decrease) in scores from decanting was only statistically significant for the *Shelter Cab Sauv*. **Alas, "to decant or not to decant" is a question that our members will have to continue to research on their own (for many years to come).**

Thank you **Ann and Matt** for hosting a memorable tasting that kicks-off our in-person LVAWS wine tastings.

Wine & Appellation	Price	Avg. Score	Decanting Increase	Rank	Max	Min	Std. Dev.
1 Domaine Jean Royer Le Petit Roy Rhone blend 2014 (Decanted)	\$27	15.8	0.4		20	11	2.39
2 Domaine Jean Royer Le Petit Roy Rhone blend 2014 (Not Decanted)	27	15.4			20	12	1.63
3 Domaine Alain Michelot Bourgogne Burgundy 2012 (Decanted)	25	15.5	0.2		18	11	1.58
4 Domaine Alain Michelot Bourgogne Burgundy 2012 (Not Decanted)	25	15.3			17	12	1.29
5 Shelter Cabernet Sauvignon 2012 (Decanted)	50	17.6	1.0	1	20	14	1.32
6 Shelter Cabernet Sauvignon 2012 (Not Decanted)	50	16.6			20	13	1.84
7 Elio Altare Barbera d'Alba 2013 (Decanted)	22	15.4	0.9		20	12	2.02
8 Elio Altare Barbera d'Alba 2013 (Not Decanted)	22	14.5			20	11	2.19
9 Fattoria dei Barbi Brunelle di Montalcino 1973 (Decanted)	69	15.3	-0.3		20	11	3.05
10 Fattoria dei Barbi Brunelle di Montalcino 1973 (Not Decanted)	69	15.6			20	11	2.74
11 Altesino Brunello di Montalcino 2013 (Decanted)	60	17.1	0.3	2	20	12.5	1.95
12 Altesino Brunello di Montalcino 2013 (Not Decanted)	60	16.9		3	20	12.5	1.81

To Decant or Not to Decant – June 12th



