



# **AMERICAN WINE SOCIETY**

## **Grapevine**

***Lehigh Valley Chapter August 2021***



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### **August Lehigh Valley Chapter BYOB**



#### **Aladdin Restaurant**

Wednesday, August 11, 2021 at 6:00 PM  
651 Union Blvd, Allentown, PA 18109  
610-437-4023

Hosted by Judi Roggie

Register at LVAWS.org by Monday August 9<sup>th</sup>

### **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 – EVENT IS FULL

Register for the waitlist at LVAWS.org by Wednesday August 18<sup>th</sup>

### **September Lehigh Valley Chapter BYOB**



#### **Venue – To Be Determined**

Wednesday, September 15, 2021 at 6:00 PM

### **September Lehigh Valley Chapter Tasting**



#### **Port and Food Pairing**

Saturday, September 18, 2021 at 1:00 PM  
Hosts: Leslie and Peter Staffeld  
Location: Center Valley, PA

## **Connections from the Co-Chairs – Peter & Leslie Staffeld**



Imagine a beautiful summer day in a vineyard sipping wine and chatting with friends- that aptly describes the July 24 Alsace tasting in **Dean and Bonnie Scott's** Kutztown vineyard named Bergeist. We sampled a variety of delicious Bergeist wines prior to tasting outstanding Alsatian wines and enjoying salads prepared by Mama's Italian Grill. The afternoon culminated with apple strudel. Many thanks go to **Bonnie, Darrin and Dean Scott** for planning such a fun event.

This month, you are invited to the home of **Judi Roggie and Tom Harbin** to taste Cava, Spanish sparkling wines. It is sure to be a delicious experience. Details for this August 22 event are in the newsletter.

As part of the pre-conference round up, AWS is offering trips to vineyards in Central and South Jersey. So, we decided to take some friends and check out two of the vineyards listed: **Jessie Creek Winery (<https://jessiecreekwinery.com/>)** and **Hawk Haven ([https://hawkhavenvineyard.com](https://hawkhavenvineyard.com/))**. The owner of Jessie Creek, **Dr. Bruce Morrison**, sat with us and shared his passion for his land and his wines. He is a fascinating person who was willing to share the story of the evolution of his winery. We had visited in 2008, right after they opened, and the wines have significantly improved since then. Bruce has employed a top local vintner and now purchases grapes from Washington as well as produces estate wines from Chardonnay, Pinot Gris, Chambourcin, and Vidal grapes. The property also includes an art gallery and a 4-unit inn. Toni, Bruce's wife, runs the inn. Jessie Creek offers a friendly atmosphere with a real sense of community. If you stop by be sure to have a glass of Chardonnay (unoaked) and Siren (Syrah).



**Hawk Haven's** tasting room was closed but they had a spacious outdoor venue which was lovely. It was complimented by live music and a food truck. The staff was friendly, the food was yummy, and the music was fun. We tasted the sparkling flight and a "taste of Hawk Haven" flight. We liked the Cabernet the best. They now offer a selection of their wines in cans.



Are you interested in **hosting a tasting in 2022**? We can help you plan a fun and easy experience for everyone. Let us know if you have any ideas or any questions ([chair@LVAWS.org](mailto:chair@LVAWS.org)). Where is your favorite BYOB restaurant? **Judi Roggie** at [judiroggie@gmail.com](mailto:judiroggie@gmail.com) would like to hear your ideas.

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

**Cheers!**

**Peter and Leslie Staffeld**

## **National AWS News**



Hundreds of members have already registered for the annual AWS Conference (November 4-6) in Atlantic City; there are only a few dozen reservations still open. This event 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](mailto:ThirstyThirdThursday.AWS@gmail.com). The final session is scheduled for **September 16** and the topic is **Wines of Portugal**. 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 per member.

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### **August Lehigh Valley Chapter BYOB**

#### **Aladdin Restaurant**

**Wednesday August 11, 2021 at 6:00 PM**

**651 Union Blvd, Allentown, PA 18109**

**610-437-4023**      <https://aladdinlv.com>

**Hosted by Judi Roggie**

**Register at [LVAWS.org](http://LVAWS.org) by Monday August 9<sup>th</sup>**

The Aladdin Restaurant has been serving the Lehigh Valley the finest middle eastern cuisine since 1981. It is a family owned and operated restaurant that serves delicious meals using only the freshest ingredients. Each dish is crafted with passion.

Please register on the website by Monday August 9<sup>th</sup> so we can inform the restaurant and have tables set up. Please bring glasses and wine to share.

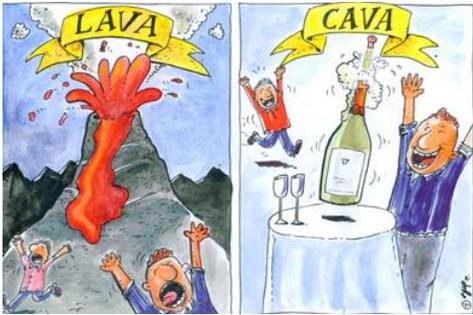
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## **Wine Education – Suzanne Laverick-Stone**

### **Cava – Spain’s Spin on Sparkling**

Looking for something sparkly to serve with tapas on Tuesdays, chili night on a chilly night, or a very special celebration, and perhaps your Champagne tastes don’t exactly match your wallet? Cava may be the answer. If you’re thinking, ah yes, the black matte bottle with the hard to pronounce name (Freixenet – the x is ch) from back in the day, you’re not wrong. They are still one of the two biggest producers (the other is Codorniu). But the story of cava is multifaceted, and as old as, well, caves. Let’s explore.

## Wine Education – continued



Not to be confused with lava (haha), the word Cava means “cave” or “cellar,” derived from the typical aging area for the wines, and was adopted in 1970 to distinguish Spain’s sparklings from others. Cava is protected under its own Denominación de Origen (DO), and is not a place, but a style of wine. Most is white (blanco) but it can be red (rosado), and is made from traditional grapes of the region, the three most popular being the “cava trilogy”: Macabeo, Parellada, and Xarel.lo (although Chardonnay is becoming more prevalent). The Cava DO was established in 1959 and covers eight areas across Spain including Rioja, Aragón, Valencia, Badajoz, Castille and León, Extremadura, and

Navarra, but 95% comes from the Penedès region. Thirty miles southwest of Barcelona in Catalonia, it centers on the town of Sant Sadurní d’Anoia, where the region’s biggest producers are located. Wine has been made in Catalonia for thousands of years, first by the Phoenicians, then the Romans, but it was under the rule of Barcelona in the 11<sup>th</sup> and 12<sup>th</sup> centuries that Penedès wines first appeared. While the first sparkling wine was made there in 1851, Josep Raventós (of Codorníu Winery) was the first to use the French method in 1872 after a trip through the Champagne area. In 1887, phylloxera devastated the vines in the area, and growers replanted the dead red rootstock with local grapes. In the mid-1970s, Catalan producers pioneered the technical development of the gyropallet, a mechanized device that replaced hand riddling. Catalonia’s separatist movement, well documented in the news of recent years, impacted the Cava industry in that the rest of Spain boycotted wine as well as many other products, a move that was politically controversial.



Cava is the Spanish DO with the most exports - 6,800 winegrowers and 370 wineries manage over 38,000 hectares of vineyards, and wines are exported to over 100 countries. Freixenet makes 60% of the Cava produced, and accounts for 80% exported. Cava can legally be made anywhere in Spain, and purchasing base wine is common; Cava is usually marketed based on brand, not vineyard. Most Cava found in the US is non-vintage, but that is beginning to change. The other side of the coin is the group of growers who are rebelling against what they consider to be a lack of standards, prompting them to remove themselves from the control of the Cava authorities. Their wine cannot be called Cava, but they are interested in showcasing their terroir and individual winemaking style. In 2012, the Raventos i Blanc estate abandoned the Cava denomination to adopt a regional designation. Splinter groups soon followed, including nine top producers who formed the Corpinnat Association in 2015 excluding large-scale producers, and another 18 producers who created a subclassification called Classic Penedès which prohibits purchase of base wines and allows both the [traditional and ancestral methods](#) to be used. In response, two “super levels” were established by the Cava DO Regulatory Board: Cava de Guarda and Cava de Guarda Superior (which includes Reserva, Gran Reserva, and the newly created Cava Paraje Calificado (CPC), established to identify single parcel vineyards and wines of superior quality with stringent production standards. A new “Integral Producer” label identifies wineries that execute the entire winemaking process from farming to bottling. Many producers have plans to improve their facilities and production to qualify for CPC status, which may result in a general increase in quality. In the meantime, I say drink up to counteract the confusion!

Even before new standards, the making of Cava was highly regulated. In continuing with former regulations, all Cava must be made in the traditional method using only authorized grapes. To make rosé Cava, blending is not allowed, and must be made using the [Saignée](#) method. Inspections are carried out by the Regulatory Council at various times throughout production including monitoring of plots, yields, and production of base wines. The yield from pressing must not exceed 0.66 liters, a fraction of the pressing. Base wine must be between 9.5 and 11.5% ABV with final alcohol restrictions between 10 and 13%. The tirage caps must show the date when licor de tiraje (sugar, yeast, and base wine) was added.

## Wine Education – continued



Because our group is serious about fun, here's the best part - Cava *equals* fun in Spain. It's the star of celebrations, especially weddings, birthdays, and holidays. It's a Christmas essential, served at each of the season's five big family meals. At midnight on New Year's Eve, Spaniards eat 12 lucky grapes one at a time, with a sip for each grape, then drink more Cava with a gold coin in the glass to ring in the new year. And, gentlemen, on April 23<sup>rd</sup>, International Cava Day, it's tradition to give your lady a rose, a glass of Cava, and clink to St. George. Cava is also an everyday by-the-glass bar order in Barcelona. No-frills Cava bars are found throughout the city. When purchasing the wine for your party, know that there are levels of quality and varieties of taste. Cava is classified according to amount of aging and content of sugar (see chart below).

Cava is far closer in taste to Champagne than Prosecco because it is made in the *methode traditionnelle* (*método tradicional*), with a second fermentation in bottle and on-lees aging, but with grapes indigenous to the area. In fact, it used to be called Spanish champagne until European Union law ensured that only Champagne from Champagne could be called Champagne. Invite me to your next comparison tasting to decide which is better – Champagne or Cava - although it's a bit unfair, since they are made with completely different grapes (Champagne's holy trinity is Pinot Noir, Chardonnay, and Pinot Meunier). Cava has been the victim of mediocrity in the past, but these days, some are being produced with complexity and quality to rival celebrated Champagnes. Great Cava wines are aged and have a biscuit-y quality which is also prized in older Champagnes. Fine bubbles provide a smooth, creamy mouthfeel similar to Champagne. It's fruitier and earthier than Champagne, and a quarter of the price due to lower production per acre costs – land is cheaper in Catalonia, and Champagne requires that only the "center cut" of pressing is used, whereas Cava producers may turn the entire run of juice into wine. Okay, okay, most Cava is *not* Champagne, but when produced with care, it can be a great alternative.

Whether spelunking, toasting St. George, or just chillin' on the deck, doesn't an ice-cold glass of Cava sound like it will hit the spot? Viva le Cava and Salud!

| Aging (on lees)  | Content of Sugar (determined by final dosage)   |
|--|---|
| <b>Cava de Guarda (July 2020)</b> – from 9M, can be released 1 year after vintage; 90% of all Cava<br>Light, fruity  | <b>Brut Nature</b> – up to 3 g/l (no sugar added)<br><b>Extra Brut</b> – up to 6 g/l<br><b>Brut</b> – up to 12 g/l  |
| <b>Cava de Guarda Superior (July 2020):</b><br><b>Reserva</b> – from 18 M (starting 2021 harvest)<br>Deeper yellow, crisp bubbles, nutty aroma   | <b>Extra Seco</b> – between 12 and 17 g/l<br><b>Seco</b> – between 17 and 32 g/l<br><b>Semi Seco</b> – between 32 and 50 g/l  |
| <b>Gran Reserva</b> – from 30M, vintage date; Brut Nature, Extra Brut, Brut only; all aging in same winery; Must be included in Cava Vineyard Registry<br>Elegant, integrated bubble, bread/nutty aroma  | <b>Dulce</b> – more than 50 g/l   |
| <b>Cava de Parje Calificado (Qualified Single Estate Cava designation added 2017)</b> – from 36M; must be Brut, Extra Brut, or Brut Nature, vintage dated<br>Initially 12 wines, 3 more approved, plans for 35; Unique personality; small demarcated plots or vineyards, recognized for unique terroir; Vines must be at least 10 years old, Grapes organically farmed (by 2025) and harvested manually; Cavas made on bodega premises; maximum yield lowered from 12 to 10 metric tonnes per hectare; Must be included in Cava Vineyard Registry; Expensive | <div data-bbox="820 1453 1421 1747" style="border: 1px solid black; padding: 5px;"> <p><b>Sangria de Cava</b></p> <p>Mix 1 2/3 cups orange juice, ½ cup lemon juice, orange liqueur (Grand Marnier or Cointreau) to taste, chopped fruit, and a tablespoon or two of sugar (opt.) in a glass pitcher. Slowly pour one bottle of Cava over the mixture. Serve over ice. Olé!</p>  </div> <div data-bbox="820 1774 1421 1892" style="border: 1px solid black; padding: 5px;"> <p><b>Appv'd CPC Producers:</b> Recaredo, Torelló, Alta Alella, Juvé &amp; Camps, Freixenet Can Sala, Cordorniu (El Tros Nou, La Pleta, La Fideuera), Vins el Cep, Gramona, Finca Sabaté I Coca</p> </div> |

## Wine Education – continued

| Terroir              |   |
|----------------------|---|
| Penedès in Catalonia | Mediterranean climate; Coast temperatures are warm with moderate rainfall, but progressively more arid further inland; Most denominations lie south of the Montserrat Massif; Valley formed 12 million years ago by Anoia River; Cooler temperatures through foothills up to plateaus of 2,000' above sea level; Diverse soil types, mostly calcareous sediments mixed with alluvium and clay; most acclaimed vineyards lie on scattered limestone deposits; The region has three zones – the Penedès central lies between coastal and inland mountain ranges, the center of Cava production; Sunshine means grapes ripen more fully. |
| Grapes               |   |
| Macabeo              | Aka Viura; Bland, but provides acidity and freshness; Resistant to oxidation; Adds body; Prefers clay soil; Grown in inland valleys; Buds late spring, safe from early frost.   |
| Parellada            | Provides creamy, rich character; Green apple & citrus notes; High, cool altitudes; Calcareous soil.   |
| Xarel.lo             | Provides structure; Grown almost exclusively in Catalonia on coast; Majority of CPC Cava made from this grape; Adds acidity, earthiness, lime blossom aroma; Allows Cava to age.  |
| Garnacha (red)       | Naturally sweet; Berry flavors; Blends well; Shapeshifter   |
| Trepat (red)         | Allowed only in rosado wines; Rare; Provides ripe notes; Boosts body; Adds pigment  |
| Monastrell (red)     | Provides red pigment and depth of flavor  |

Wine Course; [www.winefolly.com/tips/what-is-cava/](http://www.winefolly.com/tips/what-is-cava/); [www.aecava.com](http://www.aecava.com);  
<https://www.nytimes.com/2010/05/12/dining/reviews/12wine.html>; [www.cava.wine/en/regulatory-board/cava-designation-of-origin/cava-history/](http://www.cava.wine/en/regulatory-board/cava-designation-of-origin/cava-history/); [www.devourbarcelonafoodtours.com](http://www.devourbarcelonafoodtours.com); [www.spanishsabores.com/all-about-cava-spains-champagne/](http://www.spanishsabores.com/all-about-cava-spains-champagne/);  
[www.en.wikipedia.org/wiki/Catalan\\_wine](http://www.en.wikipedia.org/wiki/Catalan_wine); [www.torres.es/en/blog/how-wine-made/dossier-cava-vs-champagneand-other-sparkling-wines](http://www.torres.es/en/blog/how-wine-made/dossier-cava-vs-champagneand-other-sparkling-wines);  
[www.cava.wine/en/origin-cava/quality-control/](http://www.cava.wine/en/origin-cava/quality-control/); [www.caba.wine/en/news-articles/the-cava-do-approves-limiting-production-to-help-rebalance-the-market/](http://www.caba.wine/en/news-articles/the-cava-do-approves-limiting-production-to-help-rebalance-the-market/);  
[www.nytimes.com/2015/07/08/dining/wine-school-cava](http://www.nytimes.com/2015/07/08/dining/wine-school-cava); [www.punchdrink.com/articles/new-cava-isnt-called-cava-spanish-sparkling-wine](http://www.punchdrink.com/articles/new-cava-isnt-called-cava-spanish-sparkling-wine);  
[www.daily.sevenfifty.com/getting-to-know-cavas-new-category/](http://www.daily.sevenfifty.com/getting-to-know-cavas-new-category/); [www.wineintro.com](http://www.wineintro.com);  
[www.masterclass.com/articles/the-complete-guide-to-cava-spains-sparkling-wine#how-is-cava-produced](http://www.masterclass.com/articles/the-complete-guide-to-cava-spains-sparkling-wine#how-is-cava-produced);  
[www.en.wikipedia.org/wiki/Cava\\_\(Spanish\\_wine\)](http://www.en.wikipedia.org/wiki/Cava_(Spanish_wine)); [www.wine-searcher.com/regions-cava](http://www.wine-searcher.com/regions-cava); [www.terroirwines.us/cava](http://www.terroirwines.us/cava);  
[www.deborahparkerwong.com/2021/01/15/cava-a-spanish-wine-category-in-transition/](http://www.deborahparkerwong.com/2021/01/15/cava-a-spanish-wine-category-in-transition/);  
[www.wine-business-international.com/wine/news/new-cava-classifications](http://www.wine-business-international.com/wine/news/new-cava-classifications);  
<https://devourbarcelonafoodtours.com/recipe-sangria-de-cava/>;  
<https://winefolly.com/deep-dive/how-sparkling-wine-is-made/>

### 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**

**EVENT IS FULL**

**Register for the waitlist at [LVAWS.org](http://LVAWS.org) by Wednesday August 18<sup>th</sup>**

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.

## September Lehigh Valley Chapter Tasting

### Port and Food Pairing

**Saturday, September 18, 2021 at 1:00 PM**

**Hosts: Leslie and Peter Staffeld**

**Location: Center Valley, PA**

**Register at [LVAWS.org](http://LVAWS.org) by Saturday, September 11<sup>th</sup>**

Please join **Leslie and Peter Staffeld** in their home for lunch followed by a port and food pairing. Together we will learn about Port wines from Portugal.

After tasting a port cocktail icebreaker, we will have lunch served with Vinho Verde. Then members will taste eight additional ports (including white, colheita, ruby, tawny, and vintage) paired with desserts.

This is a one-bottle tasting, and therefore is **limited to 20 people**. The cost is **\$50.00 per person**.

It is not necessary to bring glasses or wine.

*More details to follow in the tasting announcement...*

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## Chairman's Selection – Dean Scott

### **Il Bodegas Ego Goru Gold Red Blend Jumilla 2017**

VARIETY/STYLE: Proprietary Red Blend

80% Monastrell 15% Syrah 5% Cabernet Sauvignon

COUNTRY: Spain

PRODUCT CODE: 000079240

**\$9.99**

This red is sleek and solid, in the modern style. Bright cherry, berry and currant flavors mingle with licorice, black tea and mineral notes, giving way to a floral and mineral finish. The firm tannins are well-integrated and juicy acidity keeps this lively. Mourvèdre, Cabernet Sauvignon and Syrah. Drink now through 2029.

Bodegas Ego is truly on a roll with their dynamic monastrell-based blends from Jumilla, Spain. Goru Gold is an exciting addition that displays an excellent combination of rich fruit, savory detail and structure at an unbelievable price point — an utterly sensational value!



#### **Dean's 2 cents:**

*When have you seen a 93 point Wine Spectator wine for less than 10 bucks! This wine has a lot of cherry and leather on the nose. Soft tannins and a very nice pepper finish with a hint of chocolate. It is nice to see it will cellar well, at least till 2029. Great label; it will be easy to find in the state store.*

## Chairman's Selection -- Continued

### **Signae Rossobastardo Umbria Rosso 2018**

VARIETY/STYLE: Proprietary Red Blend

COUNTRY: Umbria Italy

PRODUCT CODE: 000079389

**\$9.99**

It is ruby red with purplish reflections, dense. Notes of blackberry and black pepper. Wild berries jam, candied orange peel and vegetal notes, make this bouquet rich. The formidable softness is supported by an adequate freshness and by tanginess which embodies the territory. Lingering, the taste is fully equivalent to the aroma.

— Winemaker's notes

Spiced ripe cherries, licorice and a sweet menthol note intoxicate on the nose of this delicious offering from Umbria. Medium-bodied on the palate with supple tannin and great acid balance, finishing with very good length. An incredible buy once again from Signae!

#### **Dean's 2 Cents:**

*Lots of cherry and red raspberry, fruit forward. Medium body with nice soft ripe tannins, pleasant finish. I drank it a little on the cool side, my summer red. The 2016 vintage was also a Chairman Select wine, in February 2020 this is what I wrote about this wine: Sagrantino is an Italian grape variety from the region of Umbria in Central Italy. "autochthonous" refers to grape varieties that are almost exclusively the result of natural cross-breeding or mutation in a particular growing area, and have a long history in that area. After digging into more info on this wine I found out it is a blend of Sangiovese, Merlot, Cabernet and Sagrantino. So, in my mind it is a Super Tuscan (not from Tuscany) with a unique dried over ripe Sagrantino variety from Umbria in Central Italy. If you like Super Tuscan's you should love this wine.*



### **Il Poggio Guerriero Falanghina Beneventano 2019**

VARIETY/STYLE: Falanghina

COUNTRY: Campania, Italy

PRODUCT CODE: 000079391

**\$9.99**

Very attractive Falanghina with dried lemon, pineapple, and papaya character. It's medium-to full-bodied with layers of fruit and a flavorful finish. Very typical.

— 92 Points James Suckling, August 2020

Pale yellow with light hints of golden. To the nose, it immediately renders ripened tropical fruit aromas, and pronounced notes of wisteria flowers and Mediterranean scrub. The flavor is rich and balanced, on the palate releases fresh and savory sensations. Perfect combination of acidity and smoothness.

#### **Dean's 2 cents:**

*The Falanghina grape is dried before fermenting similar to Amarone. This is a very rich and full bodied wine. I picked up pine and orange blossom on the nose. The mid palate was spiced pineapple. Low Acidity, slightly oaky and tropical fruit on the finish. Others that tried this wine picked up apple and pear. My son thought it had the aroma of orange salt water taffy. If you are thinking of joining the Wine Century Club (found on the LVAWS webpage) this is a good variety to add to your list.*



## **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!

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**We welcome our newest member Lindsay Cochran from Easton.  
Welcome Lindsay!**

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## **Lehigh Valley Chapter Wine Tastings & Events**

| <u>2021</u> | <u>Hosts</u>                             | <u>Theme</u>                   |
|-------------|--|--------------------------------|
| August 11   | Judi Roggie                              | BYOB at Aladdin                |
| August 22   | Judi Roggie & Tom Harbin                 | Cava Tasting                   |
| Sept. 15    | Judi Roggie                              | BYOB location to be determined |
| Sept. 18    | Peter & Leslie Staffeld                  | Port and Food Tasting          |
| Oct.        | Kevin & Michele Campbell                 | Spanish Wines                  |
| Oct. 27     | Annette Derkacs                          | BYOB at Zio's Restaurant       |
| Nov. 4-6    | National AWS Conference                  | Atlantic City Conference       |
| Dec. 12     | Annette Derkacs,<br>Jan Thomas, Ann Vlot | Holiday Party                  |



| <u>2022</u> | <u>Hosts</u>             | <u>Theme</u>                                      |
|-------------|--------------------------|---|
| January     | Are you interested?      |   |
| February    | This could be you!       |   |
| March       | Shannon & Dave Thompkins | To be determined                                  |
| April       | Kate & Alex Korch        | TBD at the Wilbur Mansion                         |
| May         | Hmm...?                  |   |
| June 4      | Kim & Bob Hale           | Bob's Favorite Wines<br>Rain date: Sunday, June 5 |

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## **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](http://AmericanWineSociety.org).

## **Dues - Continued**

**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](http://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.

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## **July 13<sup>th</sup> BYOB at Ecco Domani**

The July BYOB at Ecco Domani was well attended, the food was delicious and all of us had a great time. -- **Judi**



# July 24<sup>th</sup>, Alsace Tasting

| Wine & Appellation                                     | Price | Rank | Avg. Score | Std. Dev. | Min    | Max    |
|--|-------|------|------------|-----------|--------|--------|
| 1 Barmes-Buecher Grand Cru Cremant 2018                | \$28  |      | 16.5       | 2.36      | 12 1/2 | 20     |
| 2 Domaine Christophe Mittnacht Riesling 2018           | 25    |      | 15.6       | 2.90      | 13 1/2 | 18     |
| 3 Albert Mann Grand Cru Pinot Blanc 2018               | 24    | 3    | 16.9       | 1.59      | 14 1/2 | 19     |
| 4 Kientzler Kirshberg Grand Cru Muscat 2015            | 38    |      | 16.3       | 2.15      | 13     | 19     |
| 5 Charles Frey Sylvander 2018                          | 18    |      | 15.9       | 2.49      | 12     | 18     |
| 6 Albert Boxler Edelzwicker Grand Cru Resv. Blend 2018 | 31    | 1    | 17.7       | 1.32      | 14     | 19 1/2 |
| 7 Kuentz-Bas Blend 2019                                | 14    |      | 16.1       | 2.09      | 12 1/2 | 19     |
| 8 Albert Mann Grand Cru Pinot Gris 2017                | 33    | 3    | 16.9       | 2.08      | 14 1/2 | 19     |
| 9 Albert Mann Grand Cru Gewurtztraminer 2019           | 26    | 2    | 17.2       | 2.03      | 14     | 20     |

Of the 37 scoring sheets collected, two sheets were rejected because one or more overall scores were missing, and eight sheets were rejected because they contained scores of less than 12 for one or more of the wines. The remaining 27 sheets were included in the analysis. The rankings indicate the top four wines (there was a tie for third place).





