



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter September 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;

LehighValleyAWS.org

September Lehigh Valley Chapter BYOB



Pat's Pizza and Bistro

Wednesday September 15, 2021 at 6:00 PM

Host: Judi Roggie

1426 W Broad St, Bethlehem, PA 18108

Register at LVAWS.org by Monday September 13th

September Lehigh Valley Chapter Tasting

Waitlist only!

Port and Food Pairing

Sunday September 18, 2021 at 1:00 PM

Hosts: Leslie and Peter Staffeld

Location: Center Valley, PA

October Lehigh Valley Chapter Tasting

Introduction to Spanish Wines



October 24, 2021 at 2:00 PM

Hosts: Kevin & Michele Campbell

Location: Trolley Barn Public Market

116 E. Broad St., Quakertown, PA

October Lehigh Valley Chapter BYOB



Zio's Pizzeria

Wednesday October 27, 2021 at 6:00 PM

4660 Broadway, Allentown, PA 18104

Host: Annette Derkacs

Connections from the Co-Chairs – Peter & Leslie Staffeld



Many thanks go to **Judi Roggie and Tom Harbin** for providing flexibility and creativity regarding our August tasting. With the concerns about COVID, Judy and Tom decided to reschedule their Cava tasting until January 2022. But instead of just postponing, Judy lead members in a Rosés of Summer tasting on Zoom. Almost two dozen members picked up pre-selected wines and participated in this informative tasting. **Thank you, Judy and Tom!**

This month members are invited to a **Port and food pairing** tasting at our home. We will also have an outdoor BYOB at Pat's Bistro in Bethlehem. COVID may make us more cautious, but it isn't stopping our Chapter and sharing good wines!

The Board held a meeting on Zoom last week. The minutes are in this newsletter.

Are you interested in **hosting a tasting in February or May of 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). Where is your favorite BYOB restaurant? **Judi Roggie** (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



National AWS is planning a fabulous **conference** for November 4-6. They are pleased to announce that the [Garden State Wine Growers Association](#) will sponsor the Welcome Reception on Thursday as well as Saturday's lunch. New Jersey produces some of the most interesting, diverse, and delicious wines on the East Coast, and the roster of wineries in the Garden State keeps growing. The theme for Thursday night will be New Jersey Rockers, so come dressed as your favorite rocker and enjoy a night dedicated to New Jersey wines.

They're also happy to announce that [Domaine Bousquet](#) will sponsor Friday's lunch. The Domaine Bousquet estate consists of 590 acres in the [Gualtallary Valley](#), a scenic, remote, arid terrain high in the Tupungato district of the Uco Valley in Argentina's Mendoza region. The area has idyllic wine-growing conditions. The vineyard sits in the Andes foothills at 4,000 feet above sea level. Because of its location, Domaine Bousquet's vineyards benefit from a cool climate and constant fresh air.

In other National AWS news, Membership Services Manager **Katie Kearney** left AWS employment in August. Katie will be missed! We wish her all of the best in her new endeavors.



EDUCATIONAL FOUNDATION

AWSEF News – Dean Scott

I am proud that the Lehigh Valley chapter has donated enough money to sponsor a \$3,500.00 scholarship for 2021. The Lehigh Valley Chapter dedicated this scholarship in honor of Percy and Anne Dougherty for their many years of service to our Chapter.

The scholarship has been awarded to **Demetra Perry**, who will be studying at for her Ph.D. at Cornell University. We will hear more about **Demetra's** research plans at the AWS National Conference in November.



It is now time to start thinking about a Lehigh Valley Chapter scholarship for 2022. Here are three ways you can contribute:

- 1) Go to <https://www.awsef.org> click on “giving” and complete: *Donor Contribution Form* (be sure to include the Lehigh Valley Chapter).
- 2) Contribute at the Holiday Party. You can donate a special bottle of wine, a gift certificate, or wine related items at the Holiday Party’s Silent Auction. Look for more details in the next newsletter.
- 3) And you can donate or buy items at the AWS National Conference Silent Auction in November in Atlantic City.

The American Wine Society Education Foundation is a tax-qualified 501(c)(3) organization and welcomes charitable gifts. Contributions should be tax deductible, but be sure and check with your tax advisor.

I have been in touch with several professors at Penn State asking them to encourage their students who are interested in helping the Pennsylvania wine industry to apply for the scholarship. This year none were awarded to Penn State students. Maybe next year.

September Lehigh Valley Chapter BYOB



Pat's Pizza and Bistro

1426 W Broad St, Bethlehem, PA 18018

Wednesday September 15, 2021 at 6:00 PM
Host: Judi Roggie

Register at LVAWS.org by Monday September 13th

We are back to Pat's Pizza and Bistro.

Pat's is keeping their spacious tent up, hopefully through October. We had a great BYOB at Pat's in June; it's one of the best outdoor seating venues in the Valley. Plan on joining us, especially if you missed our June BYOB. Pat's is part of an interesting chain that stresses quality. 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.

Bring a bottle of wine to share and two glasses.

September Lehigh Valley Chapter Tasting

Port and Food Pairing

Waitlist only

Saturday September 18, 2021 at 1:00 PM

Hosts: Leslie and Peter Staffeld

Location: Center Valley, PA

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

- 1:00 **Croft Pink Port and Tonic** with Marcona almonds and Mediterranean olives
- 1:30 Light meal of chicken fillet with raspberry glaze, buttered rice, green beans with almonds, tossed salad, and buttered rolls served with chilled **Aveleda Vinho Verde**
- 2:15 **Chapter Announcements**
- 2:30 **Tasting Eight Additional Ports and Four Paired Desserts**
- White port paired with Pecan Nut Tassie
 - Warres White Port
 - Kopke 2003 Colheita White Port
 - Ruby port paired with Salame de Chocolate and Pasteis de Nata
 - Fonseca Bin 27 Reserve Port
 - Taylor Fladgate First Estate Reserve Port
 - Barao de Vilar 2011 Vintage Port
 - Tawny port paired with Crème Brulee
 - Porto Morgado 10-year Tawny Port
 - Taylor Fladgate 20-year Tawny Port
 - Taylor Fladgate 1970 Tawny Port Colheita Port

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.

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

Wine Education – Suzanne Laverick-Stone

The Port Report

The British, who love their Port, have a handy word for those “affected by Port” – you guessed it, it’s “porty.” For our purposes, I’d like to coin another definition, that is, a party with Port, a “porty” if you will. Let’s learn all about Port so we’re ready to party, er, porty.

While wine has been made in Portugal for millennia, the history of Port is relatively recent and the British had a lot to do with it. Portugal’s Atlantic coast ensured that wine from the region was easily exported, and a treaty between England and Portugal in 1386 established the exchange of wine for salt cod but no one was yet calling it “Port.” In the late 1600s, English wine drinkers were searching for fine wines, since war with France (which was pretty much a constant) was depriving them of French wine. They found the full-bodied, robust wines they were looking for in the Douro Valley. The tricky part was getting the wines to merry old England. Solution? Carrying the wine down through the Douro River’s strong rapids to Oporto in flat-bottomed “barcos rabelos,” where it was loaded onto ships – that’s why it’s called Port today. And the idea to fortify the wines? Brandy was often added to the wine as protection for the long sea journey, and the customers liked the result. Many of today’s Port producers have familiar English names such as Taylor, Broadbent, Sandeman, Croft, and Dow – that’s because, during the search for fine wine in the Douro, many Englishmen seized the opportunity to purchase land, thus making the export process more productive for them. In 1850, fortification became an essential part of the Port-making process. Today, Port is fortified during fermentation, not after aging, and the wine is transported to Porto parallel to the Douro by truck, but much of it is still aged in the town of Vila Nova de Gaia, a moderate coastal area, perfect for the long maturation process.



With history comes tradition, and there are many when it comes to Port. While Port starts out like any red wine, in that grapes are picked, crushed, and alcohol forms, here the method diverges. After only a few days of



fermentation, *aguardente* (grape spirit) is added to the must, raising the alcohol to 18-20%, resulting in sweet, fortified wine, although it should be noted that sugars are never added. The juice is in contact with the skins for only a short time, so historically, to coax out the color compounds, the grapes were worked by foot-treading in large, shallow granite troughs, as the human foot was thought to provide the perfect pressure. This process is becoming less prevalent, but is still used in some places. Don’t worry – they sanitize their feet in sulfur water baths first! The picture we have in our minds of workers marching over the grapes in two lines with

linked arms in time to music is accurate. Will climate change alter longstanding winemaking traditions? Temperatures are increasing and weather can be erratic. Modern solutions include capturing winter water, using solar panels to power water supplies, better canopy methods, and farming further up slopes.

The British love tradition as well, and have a few regarding their affection for Port. Port was historically used as medicine – it’s said that William Pitt (1759-1806) was given Port for gout as a boy. That was ill advised for sure, but Port does contain phenolic compounds with antioxidant and anti-inflammatory benefits. And then there is Port etiquette – it’s important to know that, according to the Royal Navy, one always passes the decanter to the left, as in “Port to port.” The Port decanter is placed at the end of the table to the right of the host, and then must be passed clockwise, and circulate until empty. Yes, you heard that right – if for some crazy reason the decanter lands on the table and is not being passed, you will hear the *veddy* polite guests ask, “Do you know the Bishop of Norwich?” This is a gentle reminder to pass the bloody decanter. If the recalcitrant non-passer says, “No, I don’t, tell me more,” the guests say, “Oh, he was awfully nice, but he rarely passed the port.” Apparently, a past Bishop of Norwich had a narcolepsy problem at table, and the decanters would all wind up at his seat. Oh, and since, as far as I know, none of us is a British citizen, we won’t be saying the Loyal Toast prior to drinking – perhaps we can come up with some pithy pledge for ourselves. Peter?

Wine Education – continued

There are two types of Port, Ruby and Tawny. The process to make the two styles is nearly identical, but the end result is different due to types of wine casks and amount of aging in wood. A basic Ruby is usually blended and aged for 18 months to 2 years in stainless rather than oak. It is fined and cold filtered before bottling, and does not improve with age. A basic Tawny spends a minimum of 3 years in small oak barrels allowing for much greater oxidation and evaporation.

Some Tawnies like Colheita can be aged well over a century.

Rubies are rich red in color, and can be almost black. For Tawnies, oxidation fades the red into mahogany, with well-aged wines appearing gold or copper. Flavor-wise, Ruby is fruity, young, and rich, with notes of chocolate, licorice, and clove.

Tawny has a caramel profile, with citrus or tropical fruits; the longer it is aged, the less fruit will be apparent.

Prior to the EU rules, winemakers were forced to use grape spirit produced in Portugal and supplied by the government to fortify their wines. Since Portugal joined the EU, higher quality French brandy is allowed, thus improving Port quality. The decision to classify wines as Vintage Port is made by individual port houses (referred to as “shippers”) early in the second year following harvest.

Most shippers restrict production of Vintage Port to only the best years. Improved technology and better weather during harvest have increased the number of vintage years. If you’re collecting, the most sought-after Ports are from universally declared vintage years: 2003, 2007, 2009, 2011, 2016, and 2017 in the 21st century.



Here in America, we have access to two kinds of Port – authentic Port from the Douro Valley in northern Portugal, and port-style wine from anywhere else on earth. On September 10, 1756 (now Port Wine Day), the Alto Douro Wine General Agriculture Company was created and the Douro became the first demarcated and regulated region in the world. This locality boasts the highest wine classification (DOC) of the three possible in Portugal (the other two being IPR, or “DOC in training,” and VR, *Vino Regional*). Only Port from the Douro DOC can be called Port as per the 2006 European Union deal. However, port-style wines are made all over the world, including Australia, Argentina, Canada, France, India, South Africa, Spain and the US. Wines from regions outside of Portugal may not be labelled “Port.” There are similarities and many differences in wines from Portugal and other regions. Both are fortified; fermentation is stopped mid-point by adding a neutral grape spirit (brandy) which kills the yeast and increases alcohol. In Portugal, the production of Port is regulated by the Instituto dos Vinhos do Douro e do Porto, in which each vineyard or estate (*quinta*) is judged suitable for the production of Port wine based on physical characteristics including age of vines, altitude, density of planting, steepness of gradients, schist versus granite soils, types of grapes preferred, and general terroir. Over a hundred grape varieties are sanctioned to make Port, although only five are widely cultivated (see chart below). And for the rest of the planet? The upside of not being able to use the Port name means that producers are free from Port rules even if they are using the same winemaking processes. Pennsylvania winemakers use a multitude of grapes to create mostly ruby port-style wines that have interesting names. For instance, Folino Estate’s port-style wine made from Tannat is called *L’Amore di Lidia*, named after the founder’s mother, and South Shore Wine Company sells a “Forte of Chambourcin.” Many Virginia vineyards use Chambourcin grapes, but Horton makes a port-style wine with the traditional *Touriga Nacional*. Port is an important part of Australian wine history; until the 1960s, fortified wines dominated production. The Aussie favorite is Tawny, made in much the same way as Douro’s Port with different grapes of course including Shiraz, Grenache, Mourvèdre, and Cabernet Sauvignon. To be fair to Portugal though, most of these places cannot claim the rock schist soil and dry, harsh conditions so conducive to the creation of Douro’s Port.

We can’t wait to see what our hosts plan to pair with our upcoming Port tasting - all part of party planning! In the meantime, here are some traditional Port pairings, and remember, it’s strong – two to three-ounce pours in cute small glasses are recommended if one doesn’t want to become too party.

Wine Education – continued

Type of Port	Characteristics	Traditional Pairing
Ruby – Sweet; Serve 55-60F; will keep for several weeks after opening (fridge)	Youngest, most fruit forward; usually blend of several vintages; Least expensive, least complex, meant to be drunk soon after bottling	Dark chocolate, raspberry macaroons Strong Cheese: Stilton, blue Dark chocolate & red fruits, cherry pie,
Reserve Ruby	Premium Ruby; Blend of several vintages	Chicken with Port and mushroom sauce Figs and walnuts
Vintage Port – Decant! Best drunk aged (15-30 yrs); Consume within days if old; Young VPs will last; Semi-sweet to sweet Serve 65F	Made from grapes of declared vintage year, based on tannin and structure to allow aging for decades; Aged in barrels or stainless for maximum of 2.5 years; aged another 10-40 years in bottle – many much longer; Retains ruby color and fruit taste	Add Port to hot chocolate or coffee Vintage Port - Perfect end to meal on own
Late Bottled Vintage (LBV) (maybe decant!) Serve 55-60F; Keeps for a few weeks in fridge	Wine reserved for Vintage Port but left in barrel longer than planned; two styles – fine/filtered, unfiltered; like Vintage, but without need for lengthy bottle aging	
Crusted Port – Decant!	Blend of several vintages, bottled unfiltered, sealed with driven cork	
Single Quinta Vintage – Decant!	Single estate; most houses only produce in undeclared vintage years	
Rose Port Serve ice cold	Recent variation (2008); technically a Ruby Port, fermented with limited exposure to skins	Pizza bites
Tawny – Not as sweet; Serve 55-60F; Lasts a month once opened; Don't decant	Made from red grapes, aged in wood barrels; can be sweet or medium dry; Age designation indicates average year of grapes in bottle, not vintage (10, 20, 30)	Desserts with caramel flavors, crème brûlée, pecan pie, nutty chocolate, famous Portuguese Pastel de Nata (custard tart)
Reserve Tawny Port	Aged 7 years; Some Tawny Ports are aged longer (10-40 yrs), and the target age (blended vintages, years in wood) is on the label	Nutty, Salty: Cashews, Marcona almonds, Prosciutto, bacon-wrapped figs, foie gras, smoked cheddar, dried fruits
Colheita – Maybe decant	Single vintage Tawny, aged at least 7 years (often more), bottled not blended; vintage year labeled	
Garrafeira	Rare, vintage dated; oxidation in wood (3-6 yrs) then reductive maturation in large glass demijohns (8 yrs)	
White Port – Serve chilled Common Porto drink: Sweet white port and tonic water	Styles range from sweet (18-20% ABV) to very dry Taylor's Chip Dry – long fermentation for dry finish Lagrima ("Tears") - sweetest white Port White Port Colheita – single harvest, straw color New! Canned Taylor Chip Dry and Tonic, 5.5% ABV	Serve chilled on own or as a base for cocktails, or with salted almonds, olives, cured ham, smoked salmon Sweet WP w/angel cake, white chocolate
Note: In US and England, Ports are usually paired with dessert, but in continental Europe, they are often an aperitif.		

Douro Valley Terroir (Standard bottlings of Port wine houses are sourced from a number of quintas)	
Overall Douro DOC	UNESCO World Heritage site; Estates cling to almost vertical dry slopes of narrow rocky terraces dropping down to the Douro River; Mountainous; Hot, continental climate with cold winters; Dry conditions create rich wines; Pre-Cambrian schist (slate-like metamorphic) which retains humidity, and granite; Valley extends eastward almost to Spanish border, protected from influences of Atlantic Ocean by Serra do Marão Mountains.

Baixo Corgo Subregion	Westernmost zone downstream from Corgo River; Wettest zone, annual average rainfall 35 inches; coolest average temperature of 3 zones; Grapes grown mainly for production of table wines, and inexpensive Ruby and Tawny Ports; Most accessible area for bulk-wine production
Cima Corgo Subregion	Upstream from Baixo Corgo, centered in town of Pinhão; Largest region, accounts for almost half of valley's total wine production; Slightly warmer, average rainfall 28 inches; Vines near river ripen earlier than at higher elevations (the river holds warmth); Harvest is often completed at multiple times for same vineyard; Higher quality grapes used for Vintage, Reserve, aged Tawny, Late Bottled Vintage
Douro Superior Subregion	Furthest inland, extending almost to Spanish border; least cultivated region due to difficulties navigating the river past rapids; Most arid and warmest region; Overall terrain is relatively flat; 20% of available vineyard land in Douro; Source of many of finest Vintage Ports

Port Grapes of the Douro Valley (Vineyards tend to be a cross-section)	
Touriga Nacional	Most desirable, but difficult to grow with small yields; Aromatic; Tiny grapes with high skin to pulp ratio; Vigorous vines; Origin: Portugal
Touriga Francesa	Most widely planted; Harsh conditions to keep vigor down; Trained low; Medium yield; Origin: Portugal
Tinta Varroca	High sugar levels; Generous yields; Tends to shrivel in heat; Planted at higher altitudes; Used for blending
Tinta Cão	Very low yields; Brought back from near extinction by UC Davis & bilateral cordon training; Adds complexity; Origin: Douro
Tinta Roriz	Tempranilla; Origin: Spain; Neutral profile; Used for blending; Vigorous – pruning is essential
White Ports Grapes	Donzelinho Branco, Esgana-Cão Folgasão, Gouveio, Malvasia Fina, Rabigato, and Viosinho.

Sources: www.collinsdictionary.com; www.en.wikipedia.org/wiki/Port_wine; www.wine-searcher.com/regions-douro; www.fortheloveofport.com/a-tale-of-two-ports/; www.forbes.com/sites/claudiaalarcon/2021/02/10/; www.en.wikipedia.org/wiki/Quinta_classification_of_Port-vineyards_in_the_Douro; www.winefolly.com/wine-pairing/styles-of-port-and-their-pairings/; www.taylor.pt/us/what-is-port-wine/the-douro-valley/soil-climate; <https://pennsylvaniawine.com/2019/01/02/pennsylvania-wine-school-what-is-port-style-wine/>; www.jancisrobinson.com/articles/port-v-its-australian-counterpart; www.ineews.eu; www.terroirreview.com/2019/02/22/barefoot-in-the-douro/; www.cityandlivery.co.uk; www.vintagecellars.com/blog/2011/07/should-you-decant-port/; www.wine365.com/; www.portoprotocol.com/climate-change-and-how-the-douro-is-taking-the-lead-the-drinks-business-article/

October Lehigh Valley Chapter Tasting **Introduction to Spanish Wines**



October 24 at 2PM
Hosts: Michele and Kevin Campbell
Location: Trolley Barn Public Market
116 E. Broad St, Quakertown, PA

Free Parking in the back of the building. The room we will be in is just inside the entrance from the parking lot. It is a pretty cool space. <https://trolleybarnpublicmarket.com/>

Menu: Food will be provided by True Blue Mediterranean, which has a location in the Trolley Barn Public Market. Food will be buffet style consisting of chicken, steak, lamb with basmati rice, Greek Salad and cauliflower, with pita and humas as appetizer and baklava for dessert.

Cost: \$50 per person
Register at LVAWS.org

October Lehigh Valley Chapter BYOB



Zio's Pizzeria

4660 Broadway, Allentown, PA 18104

Wednesday October 27, 2021 at 6:00 PM

Host: Annette Derkacs

After growing up in Brooklyn, our hosts, the Recchia's, ventured out and established their 'original' Italian restaurant, Mama's Pizza, in Slatington. Together with their children, they ran the Slatington restaurant for 21 years. In 2016 the family moved their business to Allentown, now Zio's Pizzeria - phone 610-398-3478, <https://ziospizzalv.com/>

They run a friendly and welcoming establishment with quality food and exceptional service using family recipes passed down through generations. Every meal we've ordered there has been exceptional and you won't go home hungry! We love their home baked bread! Gluten-free pasta and pizza are also available.

The restaurant is located in the Tilghman Square shopping center behind Josh Early Candies on Tilghman St. and is easily accessible.

If you would like to join us, please email Annette.Derkacs@rcn.com or call 610-435-5209 (leave a message, if necessary). We will get back to you with a confirmation. The BYOB will be limited to 20 attendees. **Please let us know by Sunday, October 24th if you can join us.**

Remember to bring wine to share and two glasses.

Chairman's Selection – Kevin Campbell

For September, we have three more very nice values at \$9.99 and a 2012 Gran Reserva Rioja for only \$15.99. All currently available in decent quantities in our local premium wine stores.

Carlos Serres Rioja Gran Reserva - 2012

VARIETY/STYLE: 85% Tempranillo REGION: Rioja, Spain

RATING: WA – 92 PRODUCT CODE: 000079396

\$15.99 (quoted at \$26)

Fermented in stainless steel and matured in French and American oak for 24 months. Blended with 10% Graciano and 5% Mazuelo, tastes classical and very Rioja Alta. Not excessively oaky, fine tannins, chalkiness in texture.

Kevin's notes:

I'm certainly not a Rioja expert, but agree with the comments that this is classic Rioja. Did not really show any signs of being almost 10 years old. Soft and well balanced and will be part of our October Spanish tasting.



Chairman's Selection – Continued

Cru Vineyard Montage Pinot Noir - 2018

VARIETY: Pinot Noir REGION: Santa Lucia Highlands, Monterey, CA

RATING: Not Rated PRODUCT CODE: 000079419

\$9.99 (quoted at \$25)

An incredible value offering aromas of cola-laced cranberry and spiced cherry fruit. Terrific balance and acidity. Rich flavors of plum, dark chocolate and pepper spice with long soft finish.

Kevin's notes:

As you may have figured out by now, I'm a big fan of finding great wines for \$9.99. Of all the varietals, I would say finding a decent Pinot Noir at this price is very rare. This wine is now my new favorite \$9.99 wine. Literally going back and getting at least a case of it. It was listed at \$20 or more on several internet sites, so this really is not a \$9.99 wine – we are so fortunate to have the Chairman Selection.



Hierogram Old Vine Zinfandel - 2018

VARIETY/STYLE: Zinfandel REGION: Lodi, CA

RATING: WE - 90 PRODUCT CODE: 000079332

\$9.99 (quoted at \$18)

This full bodied wine overflows with ripe berries, black pepper and has a broad mouthfeel with mild tannins.

Kevin's notes:

For the Lodi Zin fans, this is what you like. As WE says, this is a big ripe fruity Zin with 15% alcohol. Classic Lodi Zine at a very good price.



Il Poggione Brancato Rosato di Toscana - 2019

VARIETY/STYLE: Sangiovese Rose REGION: Tuscany, Italy

RATING: VM – 91 PRODUCT CODE: 000079361

\$9.99 (quoted at \$20)

Ripe strawberry and cherry with notes of mint leaf and a pretty bouquet. There is so much to like, showing both sweet and savory, full of energy and an amazing value.

Kevin's notes:

Michele is a big summer rose fan. I go along without complaining, but generally I feel they all taste pretty much the same and not much to them. This one is different and as Vinous Media describes, this wine does have flavor and energy to it and another great \$9.99 value!



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>Hosts</u>	<u>Theme</u>
Sept. 15	Judi Roggie	BYOB at Pat's Pizza and Bistro
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, Jan Thomas, Ann Vlot	Holiday Party



<u>2022</u>	<u>Hosts</u>	<u>Theme</u>
January	Judi Roggie & Tom Harbin	Cava
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 Rain date: Sunday, June 5

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.

LEHIGH VALLEY CHAPTER AMERICAN WINE SOCIETY

BOARD MEETING – September 8, 2021

Meeting Minutes

The LVAWS Chapter Board met Wednesday, September 8, 2021 via Zoom.

Meeting started at 6:05 PM and ended 7:00 PM

In attendance were Board members: Peter Staffeld, Leslie Staffeld, Kevin Campbell, Joe Pugliese, Alan Derkacs, Dean Scott, Anne Dougherty, Judi Roggie and Jan Thomas, and member Annette Derkacs (Chair of Holiday Party Committee)

Missing Board members: Barry Isett, Matt Green, Mike Orbin, and Percy Dougherty

- Leslie and Peter welcomed the Board Members and provided an update of the chapter. They thanked the Board Members for all their hard work and support for the club, especially Judi and Alan for the drafting the Bylaws and Operating Procedures, Judi for the BYOBs, Dean for AWSEF, Suzanne for her education articles, Mike for formatting the newsletter, Kevin for his work as Treasurer, and Joe as Vice-Chair.
- Treasurer's Report (Kevin)
 - Membership is 103 members. Discussion was had about retaining members and attracting new members. With current membership fee of \$10 this is sufficient to provide for the annual expenses of the LVAWS.
 - The web site has simplified the collection of membership fees and tasting fees as all of these are paid online. The website also streamlines registration for events. This saves the Treasurer significant time to record, account and deposit funds to the bank. It also simplifies reconciling between local membership and AWS membership.
 - Budget Status for 2021: The balance in the checking account is slightly over \$1,000, with the only outstanding expenses being the holiday gifts and possibly a new microphone/speaker system.
 - Projected Budget for 2022: Based on membership numbers remaining the same and membership fee of \$10 per member, there are sufficient funds to provide for club expenses through 2022. The main anticipated expenses being the web site and the holiday party gifts.
- Discussion Items (Peter & Leslie)
 - The annual cost of website used for membership (WildApricot) has increased from \$540 to \$648 (about \$1 per member). Peter and Leslie tried to negotiate with the vendor, but to no avail. The value provided by the website was discussed by the Board. Attributes included the ease with which members can register for events (such as tastings and BYOBs), collection of fees, communication with members, tracking membership, hosts no longer being shorted on fees, equal opportunity for all members to register, and distribution of the newsletters (posted on website and delivered via email). Board members unanimously supported the website. Also discussed was the processing fee (approximately \$2 per registration) that is charged for the use of credit cards. These costs are included in the cost of each tasting and therefore, are not a Chapter expense. In addition, there is an annual \$20 fee for the web site domain name (LVAWS.org). This fee is separate from WildApricot costs. The domain license allows LVAWS.org and the associated email addresses to exist. The Board unanimously supported the continuing use of WildApricot for our Chapter management software. Payment of the fee (\$648) will be due in March 2022.
 - Sound system replacement: Due to issues and problems with the current sound system, it was suggested a new sound system be purchased. Peter has made several attempts to fix the sound system to no avail. Systems range in price between \$100-\$150. There were suggestions that donors may provide the funds to purchase. This will be investigated further before a final decision is made.

- Election of Executive Board (Chair, Vice Chair, Treasurer): As per our new Bylaws and Operating Procedures the following will take place.
Lisa Mancuso, Nancy Parker, and Dave Toler have agreed to serve as the Nominating Committee.
Members will be asked to submit names for the Executive Board. These will be reviewed by the Nominating Committee and a list of candidates will be determined by October 15 and subsequently provided to the membership. Members will vote on the Executive Board by October 31. The announcement of the Executive Board will be made in November.
- Holiday Party: Annette Derkacs, Ann Vlot and Jan Thomas are planning the annual party to be held at Morgan's restaurant (3079 Willow St, Allentown, PA 18104) on Sunday December 12, 2021. Due to COVID, the party planned for 2020 was canceled. Annette explained that the cost increased 3% (about \$3 per attendee) since 2020. She also answered questions and shared the menu. She requested that paper registrations and checks be mailed to Annette. The Board supported her request. The registration form will be included in the October and November newsletters.
- The Board meeting was adjourned at 7:00 PM.

Respectfully Submitted by Joe Pugliese – Vice-Chair.

August 11th BYOB at Aladdin Restaurant



August 22nd, Rosés of Summer – Zoom Tasting

Roses of Summer Virtual Tasting - August 22, 2021



Roses of Summer Virtual Tasting - August 22, 2021



Wine	Average	Rank
Montechiara Prosecco Rose Extra Dry 2020 (79379) Price \$8.99	15.5	
Jean Claude Mas Jardin de Roses Rose Languedoc 2020 (79373) Price \$11.99	16.9	1st
Chateau de Libran L'Intimiste Rose Coteaux d'Aix en Provence 2020 (79400) Price \$13.99	15.9	
Les Calandieres Rose Mediterranee 2020 (79381) Price \$9.99	16.5	3rd
Il Poggione Brancato Rosato di Toscana 2019 (79361) Price \$9.99	16.6	2nd
Average All Wines	16.3	