



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter October 2021



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LehighValleyAWS.org

October Lehigh Valley Chapter Tasting

Introduction to Spanish Wines



Sunday October 24, 2021 at 2:00 PM

Hosted by Michele & Kevin Campbell

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

Hosted by Annette Derkacs

4660 Broadway, Allentown, PA 18104

American Wine Society National Conference

Atlantic City

November 4th – 6th 2021

LVAWS welcomes new members **Michael Feldman** and his wife **Dawn Tuers-Feldman** from Easton and **David Ruck** from Easton.

Connections from the Co-Chairs – Peter & Leslie Staffeld



In September members attended a **Port and Food Pairing** tasting at our home. The chapter also had an outdoor **BYOB** at Pat's Bistro in Bethlehem coordinated by **Judi Roggie**. COVID may make us more cautious, but it isn't stopping our Chapter and sharing and learning about wine!

Special thanks go to **Michele Campbell** and **Joe Pugliese** for sharing the cost of the Chapter's new sound system. The EARISE T26 is a compact unit. It came with two microphones and weighs only 4.4 pounds. It has a rechargeable battery and Bluetooth. This unit is available to all hosts to provide background music or amplification of presentations and discussion. Peter and I donated a pink polka dot bag on wheels so it will always be easy to identify

the unit as belonging to LVAWS. Thanks again to **Michele and Joe** for their donation to our Chapter.

Looking toward October, the Lehigh Valley Chapter has fun Fall events planned. On Sunday, October 24 **Michele and Kevin Campbell** are hosting **An Introduction to Spanish Wines**. It will be held at the Trolley Barn Public Market in Quakertown and a buffet dinner will be provided by True Blue Mediterranean. Registration is open at LVAWS.org

And then on Wednesday, October 27 we'll have a **BYOB** at Zio's Pizzeria in Allentown hosted by **Annette Derkacs**. Annette asks that you register by contacting her at Annette.Derkacs@rcn.com or 610-435-5209.

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

Have your plans changed? Would you like to attend the 54th AWS Conference (November 4-6) in Atlantic City? There about two 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. This is a wonderful opportunity to learn from experts about wines from around the world. Check it out at AWS.org

AWSEF News – Dean Scott

The Lehigh Valley Chapter is creating a basket of Lehigh Valley wines and Lehigh Valley products to be auctioned off at the National Conference to help support the National Education Fund. I have acquired wines from Weathered Vineyard, Folino Estate Winery, Stone Run Winery, Setter



Ridge Winery, Pinnacle Ridge, and have contacted Vyne Crest and Galen Glen. If you have connections with any of the other Lehigh Valley wineries or would like to add wine or something to the basket let me know ASAP (Examples include Reading Pretzels, Kutztown Ring Bologna, Just Born Peeps, or a Martin Guitar).

In other news, so far this year the Lehigh Valley Chapter has donated \$300 toward our next \$3,500 scholarship. We have a chance at the Christmas party to make a significant impact on our Education Fund goal. **So, I am asking everyone to bring a wine related item to the Christmas Party for our Silent Auction.** And hopefully you will find something at the auction that you would like to bid on. We will also be doing a 50-50 drawing so look for **Joe Pugliese** to get your tickets. If you let me know in advance what you are bringing for the auction, I will be able to make up forms in advance with your item and a “donated by” sign. Items can be dropped off at the beginning of the Christmas Party. Please let me know your item.

Deansscott2323@gmail.com or text 610-657-2261.

October Lehigh Valley Chapter Tasting

Introduction to Spanish Wines



Sunday October 24, 2021 at 2:00 PM

Hosts: Michele and Kevin Campbell

Location: Trolley Barn Public Market

116 E. Broad St, Quakertown, PA

Come learn about Spanish wines! This tasting will include 12 wines, tasted in pairs, plus a cava as the icebreaker. The average rating of all the wines is about 92. The first pairing will include two whites, a Verdejo and an Albarino. Following that, there will be five pairings of reds that will include the expected Rioja and Ribera del Duero regions, but also Toro and Priorat. In addition, for those pursuing the Century Club, included in the tasting are 100% Mencia, Bobal, Garnacha, and Monastrell, more commonly known as Mourvedre. Garnacha and Mourvedre are typically found in GSM blends, unique to find them at 100%.

Please bring two glasses each, and if you desire, a separate glass for the sparkling ice breaker.

Parking: is free 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

Wine Education – Suzanne Laverick-Stone

Spanish Wine, Por Favor

Bottoms up, here's mud in your eye, cheers - every culture has drinking/clinking lingo. The Spanish version is a form of exercise – it literally tells you what to do with the glass. “Pa’ arriba, pa’ bajo, pa’ al centro, pa’ dentro” means hold your drink up, lower your drink, drinks to the middle, everyone drink! Let's practice with some Spanish wine in our glasses.

In Spain, wine is food. Don't get me wrong – they love beer and cocktails when they're partying, but Spaniards eat several times throughout the day, and wine is considered nutrition. Wine is on the table, and it is often served in a *porrón*, an 8-inch glass jug with a long spout which one uses to pour the wine directly into one's



mouth, then pass around, like the potatoes. And be prepared to sit there for a while. In my house growing up, my mom, in full cleanup mode, swooped in to take our plates just as we were putting the last forkful in our mouths. Not so in Spain. There is a practice called *sobremesa*, which means that people spend time at the table after eating – no rushing to wash dishes, no binge watching *The Great British Bakeoff*, no taking that “important” call. There is no equivalent word in English. There are up to seven separate mealtimes each day, including breakfast at 8, midmorning snack at 11, aperitivo and lunch in the afternoon, another snack at 5, tapas and drinks at 8 PM, and dinner at 10, with a bit of clubbing after dinner. Drinking starts with the aperitivo, and can go on into the wee hours, so people start with a small

sherry or white wine. Lunch can be a three-course affair with tinto (red), blanco (white), cava (sparkling), or rosado (rosé). Dinner is late and a lighter meal than lunch, usually tapas and wine – a few olives, some bread and cheese, or shrimp in garlic. Fun fact: Spaniards don't drink a lot of sangria – that's a tourist drink. They do enjoy blending wine with what we would consider unusual mixers – red wine and lemonade or Coke, or white

wine and lemon-lime soda. And fun fact #2: Their favorite post-party snack is Shawarma, probably because the Shawarma places are still open at oh dark thirty, and because meat wrapped up in pita is always a good idea.

Spanish vino is Old World with grapes grown since at least 3000 BC, and in 1000 BC-ish, Phoenician traders brought winemaking to Cádiz. Olé, the rest is history. Today, Spain boasts more vines than any other country on Earth, with a wine output only exceeded by France and Italy. All 17 of Spain's administrative districts, including the Canary and Balearic Islands, produce wine, with the most well-known being Galicia (Albariño), Catalonia (Cava and Priorat), Andalucía (Sherry), Ribera del Duero and Rioja (Tempranillo), and Jumilla (Monastrell). In fact, Spain is actually having a "wine moment" – a revival. That is because in the past few years, there has been a growing interest in indigenous varietals, and a new emphasis on terroir. Historically, their wine industry was rocked by two unfortunate events: phylloxera in the early 20th century forced the production of bulk wines made with widely recognized grapes such as Cabernet Sauvignon, Merlot, and Syrah, and the oppressive Franco dictatorship curbed wine production. From the 30s to the 60s, Franco, who thought of wine as sacramental only, ordered removal of grapevines in white wine-producing regions, which decimated the export market. However, after Franco's death, producers began to make wine for export again, but they made wine for the 70s market – full-bodied, heavily oaked, and with high alcohol. The last two decades have brought about a rebirth in the Spanish wine market. Spain joined the EU in 1986 and aid was provided to rural winemakers. In 1996, restrictions on irrigation were lifted. Today, the US imports Spanish wine from more than 900 estates. After years producing international variants, a new generation of winemakers, many trained in France, the US, and Australia, are using New World techniques to cultivate long-forgotten varietals, explore uncharted regions, and produce more elegant wines. If you are one to log as many wine grapes as possible, Spain is the place for you, with over 400 native varieties out of the 10,000 kinds of grapes in the world. Most of the wine (88%) is produced from 20 grapes, including Tempranillo, Bobal, Garnacha, Monastrell, Albariño, Airén, Verdejo, Palomino, and the Cava trinity of Parellada, Xarel-lo, and Macabeo.



The nation's wine classification system has been reworked extensively in the last two decades with the goal being to increase the quality of the wine, educate the global market, and bring attention to the wines of Spain. Reading the wine label provides a wealth of information. This example shows the winery name, the appellation title (Rioja), appellation status (Denominación de Origen Calificada), the vintage (2003), the aging classification (Crianza), producer name, location, bottled by, and volume. Simple enough, right? Yeah...not so fast, *compañero de bebida* (aka drinking buddy 😊). Spain is a complicated country with four regions with language differences, so grapes and classifications have different spellings and

pronunciations depending on where the wine is produced, and the classification system is in flux. In 2019, Spain had 138 wine regions divided between five quality tiers:

- **DOCa (Denominación de Origen Calificada):** the highest level. Only two regions hold DOCa status: Rioja and Priorat. "Calificada" means "qualified" or "guaranteed."
- **DO (Denominación de Origen):** an indication of geographical origin and style. Production conditions such as vineyard management, permitted grape varieties, planting densities, vine yields, and aging requirements apply. There are 68 DO titles.
- **VP (Vino de Pago):** Single-estate classification for high end wineries unable to claim a DO title if the vineyard is outside a DO area (Vino de Pago), or Vino de Pago Calificado if it does not conform to the local DO standards but is of high quality. Each VP determines its own rules regarding grapes, viticulture, and aging. Introduced in 2003, there are 19 Vino de Pago estates.
- **VC (Vino de Calidad con Indicación Geográfica):** Wines are made from grapes from a region or place and meet the characteristics of the geographical area, and are considered better than Vino de la Tierra but not quite up the DO standards. There are seven VCs.
- **VT (Vino de la Tierra):** This is the "wine of the land." It's wine from a particular area of quality higher than Vino de Mesa (table wine). There are 42 VTs. The terminology is gradually being replaced by

Wine Education – continued

the EU denomination Indicación Geográfica Protegida (IGP). Note: Vino de Mesa wines may be declassified because they use “illegal” blending. Some producers will choose to declassify their wines so they have more flexibility in winemaking and blending (like Italy’s Super Tuscans).

Spanish wine is categorized by aging as well. “Joven” is unaged or briefly aged wine. A wine labeled “Crianza” must be winery-aged for at least 2 years with 6-12 months in oak, depending on the area. “Gran Reserva” wines are aged for at least 5 years, with 18-24 months in oak. This wine is generally produced only in the best vintages and can be aged for years. Other helpful terms include “bodega” which is a winery or cellar, “embotellado a la propiedad,” that is, bottled at the property, and “cosecha,” which is a harvest or vintage.

There is a strong movement afoot in Spain to emphasize terroir as in the French style, by denoting vineyards and areas of quality. Traditionally, Rioja classified wines by the length of oak aging, and wineries in Spain’s DOs were prohibited from putting vineyard information on labels. This, along with large producer production made it difficult to distinguish good wine from plonk. To correct the problem, in 2003, Spain created the new designation Vino de Pago to emphasize vineyard quality wine. In 2016, 150 producers submitted a manifesto calling on the appellation boards to establish terroir-focused classifications. The Cava regulatory board followed, and Priorat has used a village and estate system since 2009. For Rioja, the classification system was amended in January of 2019 to highlight quality and terroir. Traditionally labeled as one of the three sub-zones (Alta, Oriental, formerly Baja, and Alavesa), the label now may name one of 145 villages in the area. In addition, wine may be distinguished as Viñedos Singulares (unique vineyards, 121 as of 7/21), but only if the grapes are purchased from growers with 10 years of partnership with the winery, and the winery must be at least 35 years in production with low yields. Grapes must be hand-harvested and the volume of wine per 100 kg of grapes must be 65%. In Rioja, the term “Joven” is replaced by “Genérico,” as in no aging requirements. The other aging status change is “Gran Añada” for sparkling wines. There is a new sparkling category, “Espumosos de Calidad de Rioja,” and these wines must be made using the traditional method with strict sugar requirements, hand-harvesting, specific grape varieties, vintages submitted before harvest, and aging minimums. It is also now possible to produce Rioja Blanco (white) wines from specific varieties, such as Chardonnay, Tempranillo Blanca, Turruntés, and the most traditional Viura. Rosado wines can now be less intense in color than in the past to meet current trends. The word is that other regions may soon be amending their classifications to highlight terroir and specific qualities. The classification details are head-spinning, and have the makings of a great drinking game with a swig for each wrong answer.

Many of the indigenous grapes in Spain may be new to some of us so let’s all channel our inner Señor and Señora. Drink slowly, pace ourselves, have some tapas, and do a little more sobremesa-ing with our BAFs (Best Amigos Forever). Salud!

A Few Grapes	Characteristics
Xarel-lo	Light-skinned; Best known for making Cava; Acid structure; Thick skin; Berries of average size; can tolerate wide range of climate; Sensitivity to coulure and mildew; aka Pansa Blanca
Macabeo	Aka Viura; Grape used in making Cava and young, mildly acidic whites
Parallada	Grape used to make Cava; Native to Catalonia and grown almost exclusively there; Grown best in high altitudes with cooler, longer growing season
Verdejo	Makes lean white, mineral, saline wine; Often blended with Sauvignon Blanc; Oaked and unoaked; Origin North Africa; Phylloxera resistant
Bobal	Vast plantings throughout Castilla-La Mancha; Often used in bulk Tinto blends
Albariño	Grows best in cool climate of Rias Baixas; Thick-skinned, resists mildew; High canopy, horizontal trellises ventilate grapes from sea mists
Mencía	Makes light bodied, age worthy reds with graphite minerality
Garnacha	Spanish origin, called Grenache elsewhere; Prefers hot, arid conditions; Trained low to the ground as a bush vine; Needs water stress; Long growth cycle, early budding, late ripening

A Few Grapes	Characteristics
Monastrell	Spanish origin, called Mourvèdre in France; Nearly opaque, dense wine; Can be difficult to grow, needs very warm weather, low leaf-to-fruit ratio but adequate water; Susceptible to mildew and overly vigorous foliage
Tempranillo	Thick-skinned, now more often aged in French oak; aka Tinto de Toro in Toro
Carignan	Aka Mazuelo, Samsó, or Cariñena; Often blended with Garnacha; Drought-resistant; Gaining in reputation, especially old vines
Graciano	Black-skinned red wine grape primarily grown in Rioja; Low yield vine production harvested in October; Wine is deep red, strong aroma, ability to age well; Thrives in warm, arid climate

A Few Regions	Terroir	Specialty
Penedes	Catalonia's leading DO for still wines; Significant diversity of soils – calcareous, clay, and fossil; Permeable, retains little water; High altitude vineyards near Mediterranean; Diverse microclimates	Cava, Garnacha, Syrah
Rueda	Sandy and rocky soils rich in limestone and iron; Optimal sunshine; Grapes harvested at night to preserve freshness and prevent oxidation	Verdejo
Rias Baixas	Sandy coast with sun; Clay more inland; Cool climate; Windy; Damp; Shallow fjords, dense forests	Albariño
Valencia	Varied climate – coastal Mediterranean and inland continental climate; Hot summers & cold winters with stormy summer/fall threats; Drought is biggest threat, irrigation is permitted	Monastrell, Bobal, Merseguera, Tempranilla, Garnacha
Bierzo	Strong Atlantic influence; Slate and quartzite terraces; 80% vines at least 60 years old	Mencía
Campo de Borja	Continental climate with Atlantic cold dry wind from NW; Summer's Mediterranean influence; Varied temperatures daily and seasonally; Low annual rainfall; Vineyards on high plateaus; Dark lime soil, good drainage; Clay and iron	Garnacha
Alicante	Located in Valencia administrative region; Dark lime soils with subsoils of sedimentary rock; Coastal marina climate but more continental inland; Due to summer heat, vines are planted as low bushes	Monastrell is predominant variety, but Garnacha is also grown.
La Rioja	Cool continental in west, warming towards Mediterranean; Limestone, clay in Rioja Alta and Rioja Alavesa; Clay and iron in Rioja Baja	Tempranilla-dominant reds & Viura-dominant whites; Carignan, Graciano
Ribera del Duero & Toro	Sweltering summers; Extreme weather shifts with icy winters resulting in bold reds; Varied soils – limestone, sandy loam, clay loam; Toro known for high altitude w/cool nights; 60% vines ungrafted w/no phylloxera threat	Rich, tannic Tempranilla-dominant reds called Tinto Fino & Tinto del Toro
Priorat	Catalonia; Hilly; Protected from NW by Sierra de Montsant, Licorella brown slate soil; Low rainfall but soils are cool and damp; Vine roots tunnel to find water; Low yields of concentrated wine	Red blends with variety of grapes including Garnacha, Carignan, Syrah, Cabernet Sauvignon, Merlot

Sources: www.spanishwineexperience.es/this-is-how-we-drink-wine-in-spain/; <https://blog.pimsleur.com/2020/12/08/common-spanish-party-phrases/>; www.brightcellars.com/blog/how-to-drink-wine-like-a-spaniard/; www.wine-searcher.com/regions-spain; www.marketwatchmag.com/spains-beautiful-moment/; www.en.wikipedia.org/wiki/Spanish-wine; www.wine-searcher.com/wine-label-spain; www.foodswinesfromspain.com/spanishfoodwine/flobal/wine/features/feature-detail/new-spanish-wine-classifications; www.vinepair.com/articles/spain-terroir; www.wine-searcher.com/grape-542-xarel-lo; Puckette, M. (2018) *Wine Folly*; Johnson, H. & Robinson, J. (2019) *The World Atlas of Wine*; <https://www.wine-searcher.com/grape-1512-parellada>; <https://www.winetraveler.com/grape/graciano/>; <https://en.wikipedia.org/wiki/Mourv%C3%A8dre>; <https://wineinsiders.com/wine-101/rueda-verdejo-wine>; <https://www.cellartours.com/spain/spanish-wine-regions/valencia>; [https://en.wikipedia.org/wiki/Alicante_\(DO\)](https://en.wikipedia.org/wiki/Alicante_(DO));

October Lehigh Valley Chapter BYOB



Zio's Pizzeria

Wednesday October 27, 2021 at 6:00 PM

4660 Broadway, Allentown, PA 18104

Hosted by 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 available.

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

The BYOB will be limited to 20 attendees.

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

Please remember to bring wine to share and two glasses.

Chairman's Selection – Dean Scott

It's getting cooler and my palate is getting more interested in full body reds. It's hard for me to think about White and Rose' wines. But I will try next time.

I want to start this month's Chairmen Select by complementing Kevin on last months selections. He picked two fantastic \$9.99 wines. The Il Poggione Brancato Rosato di Toscana, and Sangiovese Rose'. I am not a Rose' person either, but this wine, like Kevin said, "has energy and flavor". It's a really nice Rose'. The Hierogram Old Vine Zinfandel, what a bargain on a Lodi Zin. Several chapter members have tasted this and purchased it in quantities for their wine cellars. Great Selections Kevin!

Bel Ormeau Les Herits Blaye Cotes de Bordeaux Rouge 2018

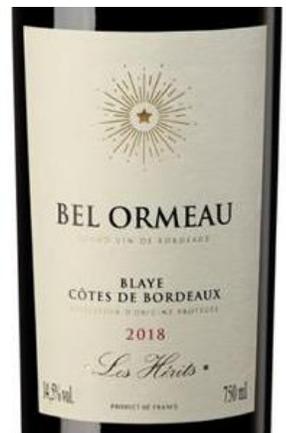
VARIETY/STYLE: BORDEAUX BLEND

COUNTRY: Bordeaux, FRANCE

RATING: WE – 91 PRODUCT CODE: 000079375

\$13.99

This rich, wood-aged wine is full of black fruits. Cocoa flavors are strong presence in this wine along with the peppered plum and dense tannins. — 91 Points and 'Cellar Selection' Wine Enthusiast, August 2020



Chairman's Selection – Continued

A very modern-styled young Bordeaux with ripe, dark black fruits and a supple, glassy textured mouthfeel. Fine-grained tannins are already beautifully integrated on the plump palate, with cocoa and subtle savory notes on the long finish. Tremendous value!

Dean's 2 cents:

Blaye-Côtes de Bordeaux is the appellation title for wines made specifically in the Blaye district, just across the Gironde River from the Médoc. So, it's on the right bank of Bordeaux. Which should be mostly Merlot and Cabernet Franc. After much research I discovered it is 75% Cabernet Sauvignon 15% Cabernet Franc, Malbec and Merlot. The French make it so difficult. It has the fruit forwardness of CS but very bold and full of tannins.

Hook or Crook Cellars Reserve Field Blend Red Lodi 2018

VARIETY/STYLE: PROPRIETARY RED BLEND

REGION: Lodi California

RATING: WE – 92 PRODUCT CODE: 000079358

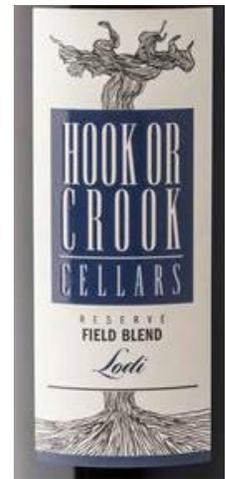
\$9.99

Excellent depth and concentration give this full-bodied wine a richness that is expressed in beautiful flavors of blackberry, blueberry and chocolate. All that lushness is wrapped in a blanket of fine-grained tannins that creates a velvety texture. Best through 2026.

— 92 Points Wine Enthusiast, December 2020

Deans 2 cents:

It's a field blend of Zinfandel, Cabernet sauvignon, Merlot and Petite Sirah. It is a ripe, well balanced wine with aromas of blackberries blueberry, leather and subtle oak. It is fruit forward and soft tannins and has that Lodi warm climate, low acid feel.



Bodega Garzon Tannat Reserva Uruguay 2019

VARIETY/STYLE: TANNAT

COUNTRY: Uruguay

RATING: WE – 90 PRODUCT CODE: 000079388

\$11.99

A ruby color and spicy plum and berry aromas open this medium-bodied Tannat, with briny hints of ocean air and seashell chiming in. Lightly herbal flavors of plum and cassis are ever so slightly green, while this is smacking and intense on a juicy finish.

— 90 Points Wine Enthusiast, May 2021

A juicy, full-bodied wine. Rich purple in color with very fresh aromas reminiscent of red and black fruits such as plums and raspberries, with a delicate spicy nose. In the mouth, it presents a strong personality. Its mature tannins and minerality transform it into a wine with great soil identity.

— Winemaker's notes



Chairman's Selection – Continued

Deans 2 cents:

Garzon Tannat is made from 100% Tannat, Uruguay's celebrated red grape. Fermentation takes place in large concrete tanks with ageing for 6-12 months in a mix of French oak. The vineyard is located 15 miles off the Atlantic coast in the foothills of Uruguay. The soil is very high in minerality. Setter Ridge Winery planted Tannat 3 years ago and will be picking their first harvest this year. So, I need to get my palate ready. I was anxious to try 100% Tannat to see if really holds up to its reputation as a very dark, bold wine. This grape is usually used in blends to add color and structure, (just like Petit Verdot). So, this 100% Tannat is my type of wine! It is full body, heavy fruit, solid tannins and minerality with a long dark fruit finish.

I was in Weis Market this week and saw a sign for **Chairman's Select**. I recommend the Sockeye Salmon Fillet served with the Bel Ormeau Les Herits Blaye Cotes de Bordeaux Rouge or last months: Il Poggione Brancato Rosato di Toscana, Sangiovese Rose'



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. Please see the menu below. Hopefully, everyone will find something to their liking. We think it will be a wonderful event. Below is the menu and registration form. Please add December 12th to your calendars. We hope you can join us!

**AWS Lehigh Chapter
2021 Holiday Party
Sunday, December 12, 2021
Snow Date - Sunday, January 9, 2022**

Morgan's, N. Cedar Crest Blvd & Willow St., Allentown, PA 18104

As usual, we'll ask everyone to bring a bottle of wine for the social table to share with friends and another bottle for dinner. Cocktail hour is at 4:30PM and dinner is scheduled at 6:00PM.

Butlered Hot Hors D'oeuvres:

Sesame Chicken Kabobs - Pineapple, pepper, onion & chicken with a sweet & sour sauce
Brushetta - Basil marinated tomato in a balsamic vinaigrette

Gathering Table Hors D'oeuvres:

Antipasto Tray - Prosciutto, salami, hearts of palm, pepperoncini, artichoke hearts, olives, mozzarella, additional cheeses and roasted peppers

Salad: Mixed greens, tomatoes, cucumbers and peppers with Gorgonzola or Balsamic dressing on the side;
Rolls and butter

Entrée:

Sauteed Chicken topped with Prosciutto and Fontina cheese in a Pinot Grigio sauce	\$61.00
Salmon - Horseradish-dill crusted baked salmon with shrimp and scallops and a lemon butter sauce	\$65.00
Tenderloin Tips with Madeira Sauce and Mushrooms	\$64.00
Penne Primavera - Sauteed vegetables with penne in a blush sauce	\$57.00

Sides: Chef's Choice of Red Roasted Potatoes & Vegetable

Dessert: (Choice of One per Entrée) - Need to order when making dinner reservation

Banana Fosters Bread Pudding
Peanut Butter Pie
Cheesecake

Coffee & Tea

CHECKS TO BE MADE PAYABLE TO: **ANNETTE DERKACS**
AND MAILED TO:

**ANNETTE DERKACS
928 BARNSDALE RD.
ALLENTOWN, PA 18103**

**Registration Deadline of November 27, 2021
Attendance limited to 100**

Lehigh Valley Chapter Wine Tastings & Events

<u>2021</u>	<u>Hosts</u>	<u>Theme</u>
Oct. 24	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 at Morgan's



<u>2022</u>	<u>Hosts</u>	<u>Theme</u>
January	Judi Roggie & Tom Harbin	Cava
February	<i>This could be you!</i>	
March	Shannon & Dave Thompkins	To be determined
April	Kate & Alex Korch	TBD at the Wilbur Mansion
May	<i>Hmm...?</i>	
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.

September 22nd BYOB at Pat's Bistro

Pat's Bistro BYOB - September 22, 2021



Pat's Bistro BYOB - September 22, 2021



September 18th Port and Food Pairing – Leslie Staffeld

On September 18, twenty LVAWS members gathered at the Staffeld's for luncheon followed by a dessert and port pairing. As an ice breaker, everyone tasted a **Croft Pink Port and Tonic** accompanied with Marcona almonds and Mediterranean olives. **Aveleda Vinho Verde** was served with chicken fillets with raspberry glaze, buttered rice, green beans with almonds, tossed salad, and buttered rolls. The group then gathered in the dining room to taste eight additional Ports paired with four desserts.

Two White Ports (**Warres White Port** and **Kopke 2003 Colheita White Port**) were paired with Pecan Nut Tassies.

Three Ruby Ports (**Fonseca Bin 27 Reserve Port**, **Taylor Fladgate First Estate Reserve Port** and **Barao de Vilar 2011 Vintage Port**) were paired with two desserts (Salame de Chocolate and Pasteis de Nata).

Three Tawny Ports (**Porto Morgado 10-year Tawny Port**, **Taylor Fladgate 20-year Tawny Port**, and **Taylor Fladgate 1970 Tawny Colheita Port**) were paired with Crème Brulee.

Guests took home desserts and a booklet containing a collection of foods to pair with Ports and ways to use leftover Port.

The highest scoring Port was the **Taylor Fladgate 1970 Tawny Colheita Port**. At \$300 a bottle, it was a rare opportunity and the group scored it at 19 (out of 20). Most of attendees had not tasted a white port before and the **Kopke 2003 Colheita White Port** earned the second highest score of 17.5. Third place was the **Taylor Fladgate 20-year Tawny Port** with a score of 17.4

Fonseca Bin 27 Reserve Port is the largest seller in the world. In our group it had the greatest range of scores (11 to 18). Also notable (with the exception of the **Porto Morgado 10-year Tawny Port**) it seems like with Ports "you get what you pay for". The average score correlated with the price.

Wine & Appellation	Price	Avg. Score	Rank	Max	Min	Std. Dev.
1 Warres White	\$25	15.97		18	13	1.09
2 Kopke 2003 Colheita White	72	17.53	2	18.5	16.5	0.47
3 Fonseca Bin 27 Reserve	22	16.18		18	11	1.55
4 Taylor First Estate Reserve	23	15.94		19	13	1.51
5 Barao de Vilar 2011 Vintage	40	16.97		19	15	0.88
6 Porto Morgado 10 year Tawny	15	16.94		19	14	1.24
7 Taylor Fladgate 20 year Tawny	50	17.41	3	19	15	0.9
8 Taylor Fladgate 1970 Colheita Tawny	300	19.06	1	20	18	0.52







October 3rd “Bring a Bottle That Hurts” Tasting – Bob Hale

Kim and Bob Hale welcomed 13 chapter members to their home on a beautiful Sunday afternoon to enjoy the 2021 “Bring a bottle that Hurts” tasting. Joining us for their first AWS tasting were Michael and Dawn Feldman. We set a high bar there as you can see by the scores.

We were outside around one large table which promoted easy discussion and participation by all. While 13 wines might seem excessive, we enjoyed short pours and everyone was able to take their half(ish) bottle home. Following the tasting was a Hale custom of a home cooked meal consisting of salad, beef stew, and creamy peach pie. Several dessert wines completed the afternoon.

We would like to thank everyone for their spirited discussions and respectful behavior. In my opinion, the single table concept was the key to keep a single conversation flowing and insightful. We look forward to hosting another tasting next year.

1	1975 Chateau Montelena	Cabernet Sauvignon	Napa	score
2	2002 Rolf Binder	Shiraz	Australia	17.2
3	2009 Morey St. Denis	Burgundy	France	18.1
4	2014 Grgich Hills	Cabernet Sauvignon	California	17.5
5	2012 Pagina	Cab Franc, Malbec	Argentina	17.4
6	2009 Far Niente	Cabernet Sauvignon	Napa	18.3
7	2011 Monteverro	Cab, Merlot	Italy	17.6
8	2011 Silver Oak	Cabernet Sauvignon	Napa	18.4
9	2012 Beta (Melka)	Cabernet Sauvignon	Sonoma	17.6
10	2013 Ramey	Syrah	Napa	17.0
11	2015 Conn Valley	Cabernet Sauvignon	Napa	18.0
12	2009 Clarendon Hills Astralis	Syrah	Australia	18.5
13	2016 Ciacci Brunello	Sangiovese	Italy	18.2

