



# **AMERICAN WINE SOCIETY**

## **Grapevine**

***Lehigh Valley Chapter November 2021***



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Kevin Campbell; Education: Suzanne Laverick-Stone;

[LehighValleyAWS.org](http://LehighValleyAWS.org)

### **American Wine Society National Conference**

#### **Atlantic City**

November 4<sup>th</sup> – 6<sup>th</sup>, 2021

### **November Lehigh Valley Chapter BYOB**



#### **BYOB on the Patio at Teresa's**

Thursday, November 11, 2021 at 6:00 PM  
6561 Tilghman Street, Allentown, PA 18106  
484-221-8158

Hosted by Judi Roggie

### **November Lehigh Valley Chapter Tasting**



#### **Tenuta Torciano Winery**

Sunday, November 28, 2021 at 2:00 PM  
Hosted by Joe Pulguese  
Vivo Italian Kitchen

4558 Crackersport Road, Allentown, PA

### **December Lehigh Valley Chapter**

#### **HOLIDAY PARTY**

#### **Morgan's Restaurant**



Sunday, December 12, 2021 at 4:30 PM

Hosted by Annette Derkacs, Jan Thomas, and Ann Vlot  
N. Cedar Crest Blvd. & Willow St., Allentown, PA 18104

Registration Deadline: November 27th



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



We are so sad to share the passing of **Shirley Isett**, a long-time member of the Lehigh Valley Chapter and the Indian Valley Chapter of AWS. Shirley and Barry introduced us to AWS, so this is especially hard. She was a vibrant person, a true fan of Paul Wagner, and the AWS. Anyone who knew Shirley can recall her contagious laugh and her wonderful smile. She was a bright star in a busy world. We will all miss her. A memorial and details are on the last page of this newsletter.

On October 24, about 40 members traveled to Spain – at least in our minds – as we experienced an **Introduction to Spanish Wines!** Thanks to **Kevin and Michele Campbell**, members and guests sampled over a dozen wines from Spain and learned about the regions and terroirs of these wines. Details and scores are in this newsletter.

A huge thank you goes to our nominating committee: **Lisa Mancuso**, **Nancy Parker**, and **Dave Toler** and to all who voted for the LVAWS Executive Committee. As of January, 2022 **Peter and Leslie Staffeld** continue as Co-Chairs, **Kevin Campbell** will be the Vice-Chair, and **Joe Pulgiere** will be the Treasurer.

Early in November our National AWS is providing the **54th Annual Conference** in Atlantic City. Over a dozen LVAWS members plan to attend. We all look forward to participating in workshops and sessions dedicated to wine education. To encourage you to drink more Jersey wines, read **Suzanne Stone's** article in this issue.

Then we will wrap up the year with a **Holiday Party on Sunday, December 12<sup>th</sup> at Morgan's**. Peter and I look forward to greeting everyone, and we especially appreciate the work that **Jan Thomas**, **Ann Vlot**, and **Annette Derkacs** have put into planning this event. As usual, remember to bring two glasses, a bottle of wine for the social table to share with friends, and another bottle for dinner. This is a great opportunity to invite guests ... many of us started as guests and soon became members. Cocktail hour is 4:30 PM and dinner is scheduled for 6:00 PM. The menu and registration form are in this newsletter.

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)). As the new Vice Chair, **Kevin Campbell** may be reaching out to you to host a tasting. Also, where is your favorite BYOB restaurant? **Judi Roggie** ([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**

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## **National AWS News**



The 54th AWS Conference (November 4-6) in Atlantic City is here! The Lehigh Valley Chapter has over a dozen members attending this year. This annual 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.

Planning ahead? Next year the conference will be in Washington State and it is typically the first weekend in November.

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## **AWSEF News – Dean Scott**

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 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](mailto:Deansscott2323@gmail.com) or text 610-657-2261.



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### **November Lehigh Valley Chapter BYOB**

### **BYOB on the Patio at Teresa's**



**Thursday, November 11, 2021 at 6:00 PM**  
**6561 Tilghman Street, Allentown, PA 18016**  
**484-221-8158**

**Hosted by Judi Roggie**

**Register at [LVAWS.org](http://LVAWS.org) by Tuesday, November 9<sup>th</sup>**

Most of us remember and miss Pease Mio, a favorite BYOB that closed in December 2019. Another family-owned restaurant, Teresa's, has opened at the same location. Our sister chapter had a BYOB at Teresa's in September and were very pleased with the food and service. You will want to check out this new presence at a favorite event location.

You can read about Teresa's at: <https://www.mcall.com/entertainment/food-drink/restaurants/mc-ent-italian-restaurant-coming-soon-former-pease-mio-upper-macungie-20210113-smb7rt6bvbeciasiti3rlgabmy-story.html> or visit their website at: <https://teresasitalianrestaurant.com/>

# Wine Education – Suzanne Laverick-Stone

## Don't "Fuggedabout" the Wines of New Jersey

If you're from New Jersey, chances are you've taken some grief about your home state. Our neighbor to the east is a perfectly fine place with lots of stuff we like – beaches, lakes, Jersey corn, Springsteen, and you don't have to pump your own gas – a real plus in my book. And yet it's been described as the armpit of the country – smelly, industrial, lacking class. The wines of New Jersey share a similar bad rap. The state produces enough to be 7<sup>th</sup> in the US, but the reputation is that of being too sweet or of poor quality. Yes, you'll easily find sweet and fruit wines, but there are many winemakers, especially in the last two decades, who are crafting dry wines from vinifera or hybrid grapes to compare with iconic regions.



The New Jersey wine story began with the best of intentions. The English, having perpetual trouble getting wines from France because they were always squabbling, saw the colonies as a possible source. New Jersey in particular had a lot going for it: harbors, rivers, fertile and variable soil, a temperate climate, and abundant rainfall. The Vikings, centuries before, had called the east coast "Vinland," because wild grapevines were so abundant. Colonists soon realized that to produce quality wine, they would need to plant *Vitis vinifera*. As we now know, most plantings were not successful. There were many reasons: the colonists did not know the nuances of making good wine (or planting corn for that matter); they used terrible farming practices, such as beating an area of land to death and then just moving on; and they did not know how to battle black rot and other diseases. Then in 1758, it got interesting. The Royal Society of Arts in London devised a plan to incentivize farming innovation in the colonies by offering £100 for the production



of "five tuns of red or white wine of acceptable quality." When the prize went unclaimed, they upped the ante to £200 for wine produced "equal to those Sorts of Wines now consumed in Great Britain." The prize was awarded in 1767 – to two New Jerseyans: William Alexander of Somerset County, who had planted "Burgundy, Orleans, Frontinac, Muscadine, Portugals, and Tokays," and Edward Antill from New Brunswick, with "vines of Madeira, Burgundy, Frontinac, and Native Vines of America by way of tryal." Most winemaking "tryals" were short-lived however thanks to nature and politics. In the 1840s, "champagne," really sparkling apple cider, became popular and apples were easy to grow. The temperance movement brought about a need for unfermented wine, and Thomas Welch pasteurized juice from native grapes to create his iconic drink - tasty, but not wine. Italian and German immigrants brought wine-making know-how from Europe (finally!), and started producing alcoholic wine by the 1870s but Prohibition caused a halt to viticulture in most places, with only a few savvy winemakers able to preserve their businesses. Renault marketed wine as medicinal, and the Krumm family sold wine jellies, tonics, and sherry (which was permitted). Prohibitive state laws stayed on the books for many years, limiting licensing to one winery for every 1,000,000 state residents, drastically discouraging winemaking until the 1980s, when the New Jersey Farm Winery Act exempted low volume wineries from restrictions and allowed for the creation of outlet stores. In 1999, the state created the Quality Wine Alliance similar to France and Italy, in that wines would undergo review by certified judges. Then, in 2012, New Jersey had a California moment - the Judgment of Princeton. George Taber, the same journalist who reported the Judgment of Paris in 1976, set up a blind tasting of ten New Jersey and French wines by nine judges (five Americans, three French, and one Belgian). Three of the top four whites and the third highest red were from New Jersey – a positive outcome for the state's reputation, yet perceptions of inferiority continue to this day. A Duke University study found that the assessment of quality was instinctively lowered when wine was identified as being from New Jersey even though the same wine drinkers could not tell the difference between New Jersey and California wines in blind tasting.

## **Wine Education – continued**

New Jersey's terroir is diverse with plenty of acreage suitable for growing grapes. Most of the state has a humid, mesothermal climate, which differs from the northwest's humid continental (microthermal) climate. The north, cooler due to higher elevations in the Appalachians and Highlands, has limestone and glacial soils, while the southern Atlantic Coastal Plain including the Pine Barrens and the Jersey shore has a maritime climate, fertile, loamy, sandy soils, a longer growing season and more sun exposure. The Jersey shore and the Delaware Bay have hot, humid summers and mild winters. The northwest is mountainous and rocky, with colder winters and a shorter growing season. New Jersey's plant hardiness zones are 6a through 7b, increasing from north to south. Vinifera plantings often struggle because of the short growing season, cold winters, and moist summers. Many wineries rely on hybrids; the majority of the state's wineries are located in the south.

Even though farming vinifera grapes has been a struggle, New Jersey winemakers are persistent. The diversity of climate and soil requires them to do their homework in determining which grapes will be successful. All common styles of wines are produced from more than 90 varietals, including vinifera (70%), French hybrids, and wine from 25 other fruits as well (a moneymaker for the vineyards). The most common reds are Cabernet Sauvignon, Cabernet Franc, and Chambourcin, and the leading whites include Chardonnay and Vidal Blanc. Threats to success include mildew from humidity, birds, particularly starlings, and deer. To be licensed, New Jersey wineries must cultivate at least three acres of vineyard, and wines are taxed at a whopping 87.5 cents per gallon. Because many wineries buy grapes from other states, the NJ Department of Agriculture is considering ways to authenticate "New Jersey" wine, such as increasing required acreage for certification.

New Jerseyans are proud of their wine areas, and the state has delineated several [wine trails](#), all within driving distance for us. Four AVAs (American Viticultural Areas) have been identified in New Jersey:

- The first to be so designated by federal regulation was the Central Delaware Valley, surrounding the Delaware River, encompassing Hunterdon and Mercer Counties in NJ, and Bucks County in southeastern PA. There are currently no NJ wineries in this region, but there are several in PA, such as Crossings and New Hope.
- Warren Hills was established in 1988. This area, with bucolic hills and valleys in the Highlands, is mostly known for dairy farming with a small amount of acreage assigned to the growing of French hybrid grapes such as Cayuga, Seyval Blanc, Chambourcin, and Léon Millot. Wineries include Four Sisters, Alba, Brook Hollow, and Villa Millagro (which claims success with Chardonnay, Cabernet Franc, and Malbec due to limestone soils).
- The Outer Coastal Plain, established in 2007, encompasses most of southern NJ, and boasts 70% of the state's grape production and 40 vineyards. With its loamy, sandy soils and long growing season, it's the center of the blueberry, cranberry, and tomato production. For winemaking, the terroir is often compared to Bordeaux. In 2020, OCPVA named two new grapes released for commercial sale: San Marco and Trentino. Most of New Jersey's wineries are located in this AVA, including Heritage, Tomasello, and Sharrott.
- Cape May County and a portion of Cumberland make up the Cape May Peninsula AVA, established in 2018. Located in the extreme southern tip, the climate is humid subtropical/continental. There are seven wineries, including Turdo, Cape May, and Willow Creek. It is entirely within the larger Outer Coastal Plain AVA, but has more moderate temperatures and a longer growing season.

## **Wine Education – continued**

The state's wine trade has come a long way from just 7 wineries in 1981 to 64 today. It's expensive to grow premium grapes in the state, and the wineries can't compete in the \$10 and under category – premium wines are often in the \$25-\$50 range. There is a lot of discussion about identifying the quintessential New Jersey grape to further the state's ambition of becoming a wine destination. Chambourcin and Vidal Blanc do well, and winemakers are really getting excited about the San Marco grape, a cross of Teroldego and Lagrein, two Italian varietals. Cabernet Franc is grown



throughout the state, and the cool-climate Blaufränkisch (aka Lemberger in Germany) could be a keystone as well. As it stands, New Jerseyans drink a lot of wine per year – 33 million gallons – but only 3% is made with Jersey grapes. Many wineries are promoting events and food along with their wines, and trying to capitalize on the current trend to try different grapes or wine types. As the famous song predicts, “on the way to Cape May,” you may fall in love – with New Jersey wine.

<b>November 2021 AWA New Jersey Winery Tour</b>			
<b>Winery, Location</b>	<b>AVA</b>	<b>Best Known For...</b>	<b>That's Interesting...</b>
<b>Jessie Creek Winery, Cape May Courthouse, NJ</b>	Cape May Peninsula (sub-appellation of OCP AVA)	Estate grown Pinot Gris, Chardonnay, Cabernet Sauvignon, Merlot and Chambourcin	Cultivation, harvest, punch-downs, to labeling all completed by hand
<b>Hawk Haven Vineyard &amp; Winery, Rio Grande, NJ</b>	Cape May Peninsula	Chardonnay and Syrah are signature wines; Grow mainly vinifera: Chardonnay, Cab Sav, Cab Franc, Merlot, Pinot Grigio, Riesling, Albariño; new project - sparkling	In 2018, Hawk Haven joined the Winemaker's Co-op of New Jersey, the first winery to be invited in the endeavor to promote NJ wine.
<b>Cape May Winery</b>	Cape May Peninsula	Albarino, Cabernet Franc, Cabernet Sauvignon, Chambourcin, Chardonnay, Gewürztraminer, Merlot, Petit Verdot, Pinot Gris, Riesling, Sangiovese, Sauvignon Blanc, Syrah, Tempranillo, Vidal Blanc, Viognier and Zinfandel	The scallop shell logo represents Cape May's leadership as having the highest yielding scallop fisheries on the East Coast; 5 <sup>th</sup> largest wine producing vineyard in NJ
<b>Tomasello Winery, Hammonton, NJ</b>	Outer Coastal Plain	Petit Verdot: Palmaris, made only in superior vintages. The 2016 wine is a blend of 75% Petit Verdot, 16% Cabernet Sauvignon, and 9% Cabernet Franc.	They use lasers to protect the grapes from birds
<b>Sharrott Winery, Hammonton, NJ</b>	Outer Coastal Plain	Chambourcin, Cabernet Sauvignon, blends, and award-winning Merlot; Chardonnay, Vidal Blanc, Riesling, Rosé, Sauvignon Blanc, Fredonia, Vignoles, and fruit wines	Formally an apple orchard, the family-owned vineyard was planted in 2005, and opened to the public in 2008.
<b>Autumn Lake Winery, Williamstown, NJ</b>	Outer Coastal Plain	Clay and gravel soil; Viognier, Chardonnay, Blaufränkisch; Petit Verdot, Sangiovese, Pinot Noir, Traminette,	Established in 2012, all grapes are grown on the 115-acre farm that includes a 16-acre lake.
<b>Bellview Winery, Landisville, NJ</b>	Outer Coastal Plain	Twenty estate-grown varietals and 2 dozen wines including dry whites, reds, rosés, pét-nats, sweet and fruit wines, Port, Cristallina (ice wine) and dandelion wine (family recipe)	A family produce farm since 1914, the vineyard was first planted in 2000, and opened to the public in 2001; Experimenting with San Marco, Tannat, & Saperavi.

<b>2021 Garden State Wine Growers Association Governor's Cup and Best in Class Awards for Tour Wineries</b>	
96-100: Superlative, 90-95: Exceptional, 85-89: Highly Recommended, 80-84: Recommended	
<b>Reds</b>	94 • Autumn Lake Winery (NJ) 2019 Estate, Petit Verdot, \$40 Gold Medal
	93 • Sharrott Winery (NJ) NV Tango Red Blend, \$19 Gold Medal (hybrid)
	93 • Sharrott Winery (NJ) 2019 Reserve, Cabernet Franc, \$34 Gold Medal
	92 • Autumn Lake Winery (NJ) 2019 Coeur D'Est, Gold Medal
	92 • Hawk Haven (NJ) 2019 Q Red Blend, Cabernet Sauvignon. \$39 Gold Medal
	91 • Hawk Haven (NJ) 2019 Signature Series, Cabernet Franc, \$46 Gold Medal
	90 • Bellview Winery (NJ) 2019 Estate Coeur D'Est, Gold Medal
	90 • Hawk Haven (NJ) 2019 Signature Series, Syrah, \$46 Gold Medal
	89 • Sharrott Winery (NJ) 2019 Coeur D'Est., \$34.99 Silver Medal
	89 • Sharrott Winery (NJ) 2019 Coeur D'Est., \$34.99 Silver Medal
	89 • Hawk Haven (NJ) 2019 Oa, Cabernet Franc, \$46 Silver Medal
	89 • Hawk Haven (NJ) 2019 Signature Series – V Row Reserve, Cab Sauv \$46 Silver
	89 • Cape May (NJ) 2020 Pinot Noir, \$27 Silver Medal
	88 • Autumn Lake Winery (NJ) 2017 Estate, Merlot, \$28 Silver Medal
	88 • Bellview Winery (NJ) 2017 Estate, Blaufränkisch, \$28 Silver Medal
	87 • Bellview Winery (NJ) 2019 Estate Grown, Cabernet Franc, \$25 Silver Medal
	86 • Tomasello (NJ) 2019 Estate, Sangiovese, \$23 Silver Medal
	84 • Tomasello (NJ) 2019 Estate, Syrah \$19 Bronze Medal
<b>White</b>	90 • Autumn Lake Winery (NJ) 2020 Estate, Albarino, \$17 Gold Medal
	90 • Cape May (NJ) 2020 Barrel Fermented, Chardonnay. \$28 Gold Medal
	88 • Autumn Lake Winery (NJ) 2020 Estate, Traminette \$17 Silver Medal
	88 • Hawk Haven (NJ) 2020 Signature Series – Two Wire Reserve, Chardonnay, \$35 Silver
	87 • Sharrott Winery (NJ) NV Vignoles, \$17 Silver Medal
	87 • Bellview Winery (NJ) 2020 Estate Grown, Traminette, \$15 Silver Medal
	87 • Hawk Haven (NJ) 2020 Signature Series Dry, Pinot Grigio, \$26 Silver Medal
	85 • Hawk Haven (NJ) 2020 Signature Series, Albariño, \$29 Silver Medal
	85 • Hawk Haven (NJ) 2020 Signature Series Dry, Riesling, \$26 Silver Medal
	83 • Autumn Lake Winery (NJ) 2020 Halcyon White Blend, \$19 Bronze Medal
	83 • Jessie Creek (NJ) 2019 Sunny Day, Chardonnay, \$20 Bronze Medal
	81 • Cape May (NJ) 2020 Concrete Fermented White Wine Blend, Chardonnay, \$35 Bronze
80 • Hawk Haven (NJ) 2020 Signature Series, Gewurztraminer \$29 Bronze Medal	
<b>Rosé</b>	88 • Hawk Haven (NJ) 2020 Signature Series Rosé, Cabernet Sauvignon, \$29 Silver Medal
	87 • Autumn Lake Winery (NJ) 2020 Estate Sangiovese Rosé, \$21 Silver Medal
	84 • Tomasello (NJ) NV Shore House Rosé, New Jersey. \$14 Bronze Medal
<b>Sparkling</b>	87 • Hawk Haven (NJ) 2020 Rosé Pét-Nat, Pinot Noir, \$35 Silver Medal
	86 • Hawk Haven (NJ) 2020 Rosé Pét-Nat, Malbec, \$35 Silver Medal
<b>Fortified</b>	90 • Sharrott Winery (NJ) 2018 Wicked, \$28/500 ml Gold Medal
	89 • Jessie Creek (NJ) 2019 Ruby Redhead Dessert Wine, \$25/500 ml Silver Medal
<b>Fruit</b>	88 • Tomasello (NJ) NV Red Raspberry Wine, New Jersey, \$14/500 ml Silver Medal
<b>Sweet</b>	87 • Jessie Creek (NJ) 2020 Ice Queen, New Jersey. \$25/375 ml Silver Medal
	85 • Tomasello (NJ) 2019 Ice Wine, Vidal Blanc, Atlantic Co 11.1% rs \$28/375 ml Silver
<b>Flavored</b>	83 • Jessie Creek (NJ) 2019 Raspberry Blush, New Jersey. \$18 Bronze Medal

<b>Keith Wallace (Philadelphia Wine School) East Coast Wine Class - NJ Wine Recommendations (April 20, 2021)</b>	
Alba Vineyards Grand Reserve Chardonnay	Beneduce Vineyards Blue 2 Blaufränkisch
William Heritage Vintage Brut	Amalthea Cellars Europa 1 Bordeaux blend
Unionville Hunterdon Mistral Rosé	Working Dog Syrah – “legit rock star”

**Sources:** Westrich, S., 2012: *New Jersey Wine: A Remarkable History*; [www.en.wikipedia.org/New\\_Jersey\\_wine](http://www.en.wikipedia.org/New_Jersey_wine);  
[https://en.wikipedia.org/wiki/Cape\\_May\\_Peninsula\\_AVA](https://en.wikipedia.org/wiki/Cape_May_Peninsula_AVA); <https://visitnj.org/hit-wine-trail-garden-state>; <https://learn.winecoolerdirect.com/new-jersey-wines/>;  
[https://www.pennlive.com/wine/2017/05/wine\\_tour\\_2017\\_four\\_wineries\\_in\\_one\\_cape\\_may\\_nj\\_day\\_trip.html](https://www.pennlive.com/wine/2017/05/wine_tour_2017_four_wineries_in_one_cape_may_nj_day_trip.html);  
<https://www.newjerseywines.com/2021-nj-wine-competition-award-winners/>; <https://autumnlakewinery.com/wine/>;  
<https://www.undergroundwineletter.com/2012/07/the-judgement-of-princeton/>; [www.vintnerproject.com/wine/new-jersey-a-journey-of-discovery/](http://www.vintnerproject.com/wine/new-jersey-a-journey-of-discovery/);  
<https://winecasual.com/new-jersey-wine-101-its-time-to-take-a-look-at-new-jersey-wine/>; <https://www.pennlive.com/life/2021/04/so-what-is-san-marco-the-answer-to-that-and-more-on-one-of-njs-most-accommodating-wineries.html>;  
[www.morningagclips.com/ocpva-names-new-wine-grapes/](http://www.morningagclips.com/ocpva-names-new-wine-grapes/);  
[https://www.nj.com/entertainment/2014/12/nothing\\_good\\_ever\\_came\\_from\\_new\\_jersey\\_report\\_explores\\_njs\\_wine\\_inferiority\\_complex.html](https://www.nj.com/entertainment/2014/12/nothing_good_ever_came_from_new_jersey_report_explores_njs_wine_inferiority_complex.html);

## **Chairman's Selection – Kevin Campbell**

For November, we have three red blends, one from Tuscany, one from Sicily and the other from Languedoc. Also want to give a shout-out to **Dean** on the Falanghina white Italian wine that he previously highlighted in August – it is still widely available, and **Michele** and I really enjoyed it! It is a unique wine and another addition for those pursuing the Century Club.

I have not tried it yet, but do want to mention that the 2017 Joseph Phelps Innisfree cab is currently widely available in our local premium wine stores. The grapes used for this wine are from blocks that did not make the cut for the \$250 Insignia wine. At \$25, I'm guessing this is a pretty decent CA cab at a great price.

### **Tenuta di Burchino II - 2015**

**VARIETY/STYLE:** 85% Sangiovese, 10% Cab, 5% Merlot

**REGION:** Tuscany, Italy

**RATING:** JS – 92     **PRODUCT CODE:** 000079109

**\$12.99** (quoted at \$40)

A complex wine with intense deepness on the nose that develops a soft mouthfeel. Dark fruits, medium body, integrated tannins and a hint of vanilla on the finish. A prolonged maceration with the skins gives the wine complex aromas and a fruity scent.

**Kevin's notes:**

*Michele and I brought this wine to an Italian BYOB and it was an awesome complement to our meals. Sometimes with the Chairman Selection, when they say "quoted at \$40" and they are selling it for \$13, you taste it and it really is a \$13 wine. This one had the taste and feel of a \$40 bottle.*



### **Torre Mora Cauru - 2019**

**VARIETY:** Red Blend

**REGION:** Etna Sicily

**RATING:** WE – 91     **PRODUCT CODE:** 000079394

**\$12.99** (quoted at \$22)

Fresh and fruity with aromas of wild berries and a hint of spice. Medium body with ripe firm tannins, balanced acidity and a lingering finish. An utterly sensational buy and a must try from volcanic soils.

**Kevin's notes:**

*Another plus of the Chairman Selection is you try wines that you otherwise would not have. This is a blend of two grapes I had not heard of: Nerello Mascalese and Nerello Cappuccio, that are grown on the slopes of an active volcano.*



### **Chateau de Vissandre - 2018**

**VARIETY/STYLE:** 60% Syrah, 30% Grenache, 10% Mourvedre

**REGION:** Languedoc, France

**RATING:** WS - 90     **PRODUCT CODE:** 000079392

**\$10.99** (quoted at \$40)

Concentrated full bodied with supple tannins. Cherry and mocha notes with a lingering finish.

**Kevin's notes:**

*So here is the GSM blend from Southern France that we just talked about at the Spanish tasting. A Wine Spectator rating of 90 and only \$10.99. Hard to go wrong with that!*



## November Lehigh Valley Chapter Tasting

### Tenuta Torciano Winery



**Sunday November 28, 2021 at 2:00 PM**

**Host: Joe Pulgliese**

**Vivo Italian Kitchen Barn**

**4558 Crackersport Rd, Allentown, PA 18104**

**Register at [LVAWS.org](http://LVAWS.org) by Monday, November 15<sup>th</sup>**

**Pierluigi Giachi** from **Tenuta Torciano Winery, Tuscany** will be leading us on a tasting of their wines, oils and vinegar. Event is limited to **40 participants at a cost of \$50**, which includes food and wine.

#### **The Wine Tasting Event will feature:**

- 10 Tuscan wines and 3 other Tuscan products to taste,
- Why certain foods are paired with wines,
- How wine is made in Tuscany, how the soil, the climate and the history make Tuscan wine one of the best in the world,
- Learn about the Galateo of the Glass, and
- Food to pair with these wines.

#### **List of products you will taste during the event:**

- Brunello di Montalcino D.O.C.G.
- Vino Nobile di Montepulciano D.O.C.G.
- Bartolomeo Super Tuscan IGT
- Baldassarre Super Tuscan IGT
- Cavaliere Super Tuscan IGT
- Morellino di Scansano D.O.C.
- Malbec IGT Tuscan Red
- Chianti Classico D.O.C.G.
- Vernaccia of San Gimignano D.O.C.G.
- Rosato Wine
- Extra Virgin Olive Oil
- Truffle Olive Oil
- Balsamic Vinegar Old Selected



**Register and pay \$50 per person at [LVAWS.org](http://LVAWS.org) by Nov 15, 2021.**

**Limited to 40 participants.**

**Remember to bring two glasses per person and wine to share.**

## 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 12<sup>th</sup> to your calendars. We hope you can join us! **The DEADLINE is November 27, 2021.**

# AWS Lehigh Valley 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

REGISTRATION  
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

PLEASE COMPLETE THE FOLLOWING FORM AND RETURN WITH PAYMENT. **Registration Deadline  
November 27, 2021**

PLEASE MAKE CHECK PAYABLE TO: ANNETTE DERKACS

PLEASE MAIL REGISTRATION FORM AND CHECK TO: Annette Derkacs  
928 Barnsdale Rd.  
Allentown, PA 18103

\* \* \* \* \*

NAME: \_\_\_\_\_ MEMBER \_\_\_\_\_ GUEST \_\_\_\_\_  
ADDRESS: \_\_\_\_\_ CITY: \_\_\_\_\_, STATE: \_\_\_\_\_  
PHONE: \_\_\_\_\_ EMAIL: \_\_\_\_\_  
DINNER CHOICE: CHICKEN \_\_\_\_\_ SALMON \_\_\_\_\_ BEEF \_\_\_\_\_ PASTA \_\_\_\_\_  
\$61.00 pp \$65.00 pp \$64.00 pp \$57.00 pp

DIETARY RESTRICTIONS: \_\_\_\_\_

DESSERT CHOICE:  
One Per Entrée BREAD PUDDING \_\_\_\_\_ PEANUT BUTTER PIE \_\_\_\_\_ CHEESECAKE \_\_\_\_\_

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Please contact Annette with any questions at 610-435-5209 or via email at [annette.derkacs@rcn.com](mailto:annette.derkacs@rcn.com)

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## Lehigh Valley Chapter Wine Tastings & Events

<u>2021</u>	<u>Hosts</u>	<u>Theme</u>
Nov. 4-6	National AWS Conference	Wine Education
Nov. 11	Judi Roggie	BYOB Patio at Teresa's
Nov. 28	Joe Pulgliese	Tenuta Torcano Winery
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	To be determined at the Wilbur Mansion
May	Michele & Kevin Campbell	Red Wines of Central Italy
June 4	Kim & Bob Hale	Bob's Favorite Wines Rain date: Sunday, June 5
July	Donna Serio	To be determined

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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).

**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.

## October 24th Intro to Spanish Wines - Report

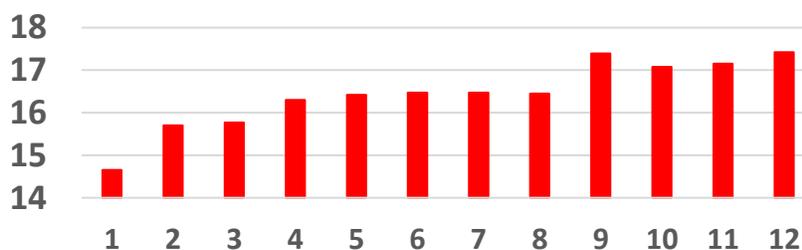
On October 24, **Michele and Kevin Campbell** hosted an Introduction to Spanish Wines tasting at the Trolley Barn Public Market in Quakertown. About 40 members came to learn about Spanish wines. The tasting included 12 wines, tasted in pairs, plus a Cava as the icebreaker. The average published rating of all the wines was about 92. Our Chapter's scores are below.

The first pairing included two whites, a Verdejo and an Albarino. Following that, there were 5 pairings of reds that included the traditional Rioja and Ribera del Duero regions, and also Toro and Priorat regions. In addition, 100% Mencia, Bobal, Garnacha, and Monastrell, (more commonly known as Mourvedre) were included in the tasting. A buffet style dinner with cauliflower and pita with humas as appetizers, and chicken, steak, lamb served with basmati rice, and Greek salad and baklava for dessert was provided by True Blue Mediterranean. It was a great tasting in a great location.

	Wine & Appellation	Price	Avg. Score	Std. Dev.	Rank
Ice	Cavas Hill Cuvee Panot Reserva Brut	\$15	12.7	1.63	
1	Bodega Cuatro Rayas	9	14.7	1.94	
2	Granbazan Etiqueta Verde	12	15.7	1.67	
3	Bodegas Nodus Chaval	10	15.8	1.79	
	Descendientes de Jose Palacios				
4	Petalos	20	16.3	2.13	
5	Tres Picos	15	16.4	1.35	
6	Mira Salinas	16	16.5	1.88	
7	Carlos Serres Gran Reserva	16	16.5	1.36	
8	Resalte de Penafiel Lecco Crianza	14	16.5	1.78	
9	Bodegas Y Vinedos Valderiz	29	17.4	1.98	1
10	Contino Reserva	30	17.1	1.73	3
11	Bodegas Frutos Villar Muruve Reserva	13	17.2	1.88	2
12	Cellars Unio Roureda Llicorella Vitis 60	25	17.4	1.36	1

32 of the 38 score sheets had scores listed for all 12 wines. Of these, 25 had a score for the icebreaker. There was a tie for the best wine between wine #9 "Bodegas Y Vinedos Valderiz" and wine #12 "Cellars Unio Roureda Llicorella Vitis 60". Wine #11 "Bodegas Frutos Villar Muruve Reserva" and wine #10 "Contino Reserva" came in a very close second and third. Kevin's selection and order of the wines assured that every flight was better than the last. Well done!

Average Wine Score







## In memory of Shirley Isett



With great sadness in our hearts, we share that Shirley Isett passed away in her sleep, Saturday, October 30. We all loved Shirley and she will be deeply missed.

Shirley and Barry hosted the LVAWS holiday party at Brookside Country Club for many, many years. Shirley always greeted everyone with her sincere, natural smile and made us all feel welcome. She was a fun travel companion because she was always interested in learning.

Barry, and their daughter Jennifer, are in our thoughts and prayers. The funeral will be on Wednesday, November 10. Details will be forthcoming.

