



AMERICAN WINE SOCIETY Grapevine



Lehigh Valley Chapter December 2021

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Chairman Select: Dean Scott & Kevin Campbell; Education: Suzanne Laverick-Stone;
LehighValleyAWS.org

December Lehigh Valley Chapter BYOB



Frank's Pizza and Restaurant

Thursday December 2, 2021 at 6:00 PM

3926 Nazareth Pike, Bethlehem, PA

(just south of Route 22 Exit at Rt 191 in the plaza near Walmart)

Hosted by Judi Roggie



December Lehigh Valley Chapter

HOLIDAY PARTY

Morgan's Restaurant



Sunday December 12, 2021 at 4:30 PM

Hosted by Annette Derkacs, Jan Thomas, Ann Vlot

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

January Lehigh Valley Chapter Tasting

Cava Tasting



Saturday January 8, 2022 at 3:00 PM

(Snow date Saturday January 22nd)

Hosted by Judi Roggie and Tom Harbin

Home of Judi and Tom

Lower Saucon Township

Connections from the Co-Chairs

Peter & Leslie Staffeld



We have an outstanding Chapter! And this edition of the newsletter gives us all reasons to be proud. The **National AWS Conference** was a huge success and our Chapter has a lot to celebrate. You will see photos and articles throughout the newsletter. We also continue to have interesting tastings and great BYOBs. Our thanks go to our members for contributing... that is what makes for a strong Chapter.

Do you notice an update to the LVAWS newsletter? At the Chapter Chairs Breakfast at the National AWS Conference, we learned about the AWS style guide. Our wonderful newsletter editor, **Mike Orbin**, has put it to use. Thank you, Mike, for doing a superb job!

On November 10th members enjoyed another fun BYOB hosted by **Judi Roggie**. We enjoyed a delicious dinner at Teresa's Italian Restaurant while tasting a variety of wines. Thank you, Judi.

We ended November with a Taste of Tuscany hosted by **Joe Pulgiese**. **Alberto Pucci** from **Tenuta Torciano Winery**, in Tuscany, sponsored the wine for this event at Vivo Italian Kitchen. Attendees tasted seven Tuscan wines and oil and vinegar all while learning about this special vineyard. A summary of the tasting and

scores are in this newsletter.

This month we will wrap up the year with a **Holiday Party on Sunday, December 12 at Morgan's**. We look forward to greeting everyone, and we especially appreciate the work that **Annette Derkacs**, **Jan Thomas**, and **Ann Vlot** 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. Social hour is 4:30 PM and dinner is scheduled for 6:00 PM.

It's time to renew your **National and Chapter dues**. Remember each member must join the Chapter at a cost of \$10 per person. You can complete the form in this newsletter and mail it to Joe Pulgiese or you can **individually** visit LVAWS.org and pay on-line. To remain active, the deadline for both National and Chapter dues is January 31.

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). 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) 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 – Leslie Staffeld **The 54th Annual Conference**

The Conference in Atlantic City was fabulous! The Lehigh Valley Chapter was well represented with 22 members in attendance. We did a lot of learning, tasting and celebrating!



Here's a list of some of the celebrations:

Dean Scott earned the highly recognized certificate as a wine judge,

Darin Scott and **Folino Winery** received the Best in Show, Best Hybrid, and Double Gold for their 2020 Bianco Dolce White Cayuga,

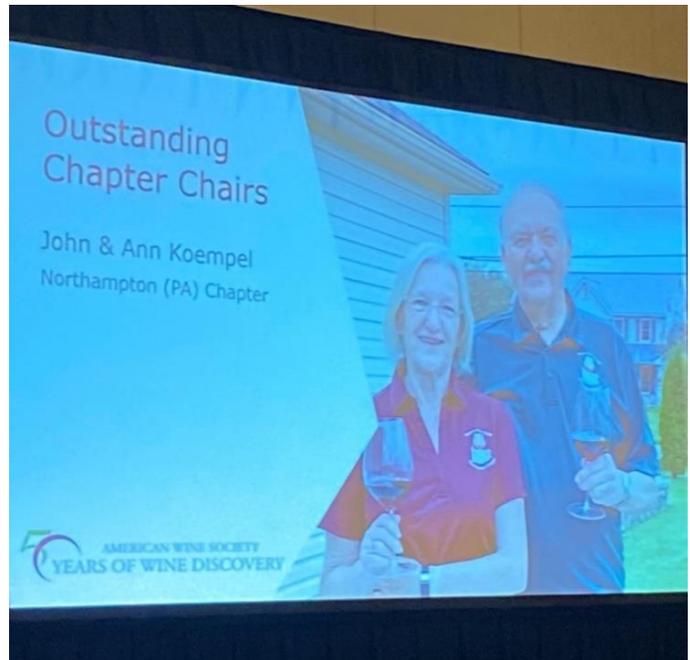
Bonnie Scott earned a Super Series Tasting Level 1 certificate,

Dean Scott, **Jeff Fisher**, and **John Koempel** earned medals for their wines,

The **Lehigh Valley Chapter** Wine Basket raised \$130 for the AWS Education Foundation,

Anne and Percy Dougherty were recognized for the AWSEF Scholarship that the Chapter provided in their honor, and

Ann and John Koempel were awarded Chapter Chairs of the Year!



Mark your calendars now for the next AWS National Conference in Bellevue, Washington from October 27-29, 2022.

AWSEF News – Dean Scott

At the National Conference, **Anne and Percy Dougherty** were recognized for the LVAWS Scholarship awarded in their honor.

We are so grateful to **Anne and Percy** for their leadership with our Chapter. Thank you to all of the members who contributed to this scholarship.



LVAWS participated in the AWSEF Silent Auction by creating a basket of goodies. The **Lehigh Valley Chapter** Wine Basket raised \$130 for the AWS Education Foundation.

Special thanks go to **Rick Frederick** for donating a bottle of wine from Boos Rock Winery, **Nancy and Mike Parker** for donating Josh Early candy, **Tim and Lisa Scott** for donating wine from Maple Springs Vineyard, **Peter and Leslie Staffeld** for donating the basket and a bottle of wine from Setter Ridge, and **Dean and Bonnie Scott** for donating wine from Stoney Run Winery, Pinnacle Ridge Winery, and Folino Winery, and a bag of pretzels.

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 Foundation goal. **So, we are 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 know in advance what you are bringing for the auction, please let **Dean Scott** know your item Deansscott2323@gmail.com or text 610-657-2261. He will 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.

December Lehigh Valley Chapter BYOB

Frank's Pizza and Restaurant

Thursday December 2, 2021 at 6:00 PM

3926 Nazareth Pike, Bethlehem PA

(Just south of Route 22 Exit at Rt 191 in the plaza near Walmart)

Hosted by Judi Roggie

Register at LVAWS.org by Wednesday December 1st

Since 2004, Frank's Pizza & Restaurant in Bethlehem, Pennsylvania has been serving locals and tourists alike with delectable Italian dishes that are sure to please. Our team prepares quality food while maintaining the highest industry standards to ensure that you only get the very best we have to offer. Frank's always has good food and a great variety. Check out their menu at <https://frankspizza191.com> (610-867-2601)

Please bring glasses and wine to share.

AWS Lehigh Chapter 2021 Holiday Party

The 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.

REMINDERS:

- Bring a bottle of wine for the social table to share with friends and another bottle for dinner.
- Bring a wine related item to the Christmas Party for our Silent Auction. Contact Dean Scott at Deansscott2323@gmail.com or text 610-657-2261 with questions or to let him know your contribution.
- You can pay your \$10/member dues at the party. Give Kevin Campbell cash or check.
- Social hour is at 4:30PM and dinner is scheduled at 6:00PM.
- The snow date is Sunday, January 9, 2022.

January Lehigh Valley Chapter Tasting Cava Tasting

SOLD OUT

Saturday January 8, 2022 at 3:00 PM
(Snow date Saturday January 22nd)
Hosted by Judi Roggie and Tom Harbin
Lower Saucon Township

Join us to sample some fine Cavas, Spanish sparkling wine. We'll sample each and discuss our impressions then taste them again with various Tapas. We'll sample Extra Dry, Brut, and Brut Naturele, some non-vintage, and some vintage bottlings. A light supper will follow.

We'll meet at the home of **Tom Harbin and Judi Roggie** in Lower Saucon Township, so we will be limited to 18 attendees. We will send directions to our registered participants prior to the tasting.

Event cost is \$26.

Register at LVAWS.org

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

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



November BYOB at Teresa's



November 28th Taste of Tuscany - Report

Joe Pulgiere hosted our November tasting sponsored by Tenuta Torciano Winery. Joe introduced **Alberto Pucci**, from **Tenuta Torciano Winery**, who led us through a tasting of their wines, oils and vinegar. Alberto explained about each wine as we enjoyed it with delicious foods prepared by Vivo Italian Kitchen. We also got to all sing "Happy Birthday" to **Michael Orbin** in recognition of his 70th birthday!

We tasted:

- 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.
- Extra Virgin Olive Oil
- Truffle Olive Oil
- Balsamic Vinegar Old Selected



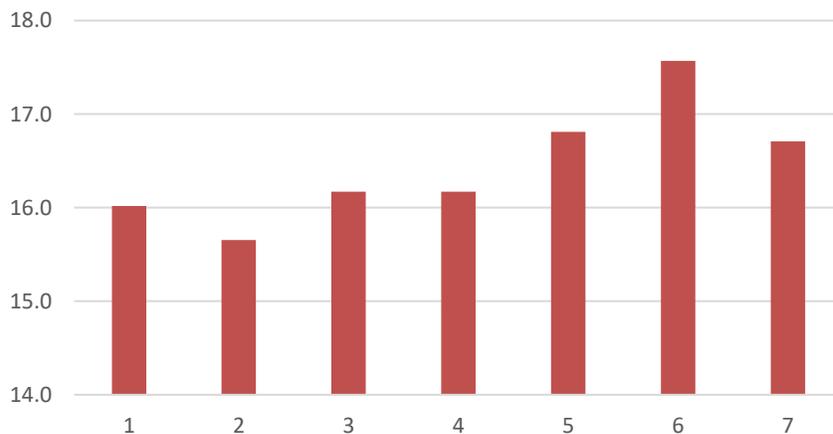
Some members were disappointed that we did not taste the Brunello or the Vino Nobile di Montepulciano, but we have to remember that the cost of the tasting covered food, and not the wine. All of the wine and oils were supplied by the winery in Tuscany.

The results of the scores from members are as follows:

	Wine & Appellation	Price	Avg. Score	Std. Dev.	Rank
1	Vernaccia of San Gimignano DOCG	\$29	16.0	1.62	
2	Chianti Classico DOCG	29	15.7	1.75	
3	Malbec IGT Tuscan Red	29	16.2	1.83	
4	Morellino di Scansano DOC	29	16.2	1.85	
5	Cavaliere Super Tuscan IGT	33	16.8	1.71	2
6	Baldassarre Super Tuscan IGT	33	17.6	0.91	1
7	Bertolomeo Super Tuscan IGT	45	16.7	2.13	3

Twenty-nine (29) score sheets had scores listed for all seven wines. The group clearly enjoyed the Super Tuscan wines the best. The clear winner was wine #6 “**Baldassarre Super Tuscan**”, which sells for \$33. There was essentially a tie for second place between Wines #5 “**Cavaliere**” & #6 “**Bertolomeo**”, both Super Tuscan wines. Wine #2 “Chianti Classico” scored the lowest, and several score sheets indicated that one of the bottles may have been corked. Otherwise, it would have scored in the low-16s, which is consistent with the remaining (non-Super Tuscan) reds.

Average Wine Score



Photos of November 28th Tasting





(More photos of tasting at end of newsletter)

Chairman's Selection – Dean Scott

Fattoria Le Pupille Morellino di Scansano 2019

COUNTRY: ITALY
REGION: TUSCANY
RATING: WA - 90
PRODUCT CODE: 000079410
\$10.99



The Fattoria le Pupille 2019 Morellino di Scansano is a bright and lively value wine that trusts its basic identity to cherry, dried raspberry and some wild bramble or rosemary essence. This is a lean and sprightly red wine that boats the freshness and intensity of Sangiovese along with the wild fruit and blue flower sensations that are most often associated with this mighty Tuscan grape. I could see a happy pairing with oven-cooked pasta or lasagna.

— **90+ Points Wine Advocate, November 2020**

Dean's 2 cents: *The phrase Morellino di Scansano indicates this is the Morellino grape (a synonym for Sangiovese) from Scansano, a region on the Tuscan coast Intense blackberries with toasted spices and oaky earth. The finish is sage and red fruit.*

Cafaggio 2016 Chianti Classico Riserva

VARIETY/STYLE: SANGIOVESE
COUNTRY: ITALY
REGION: TUSCANY
RATING: WA - 93, WS - 93
PRODUCT CODE: 000079423
\$16.99



This red isn't aromatically expressive, yet its black cherry, plum, iron, tobacco and wild macchia flavors make an impression on the palate. Balanced and complex, this tastes like it's beginning to mellow and gain some mature, tertiary elements.

— **93 Points Wine Spectator, Jul 2021**

The Cafaggio 2016 Chianti Classico Riserva hits it out of the ballpark in terms of balance and over intensity. This is a very pretty and classic Chianti Classico with a core of dark fruit and plum that is framed by light spice, tar and smoke. You get a healthy dose of Sangiovese freshness here and all the making of your quintessential pasta wine.

— **93 Points Wine Advocate, Apr 2021**

Wine Review by Keith Wallace the Wine School

This bottling is a near-perfect Sangiovese. It conforms to the classical ideals of the varietal without being contained by them. A leather and fresh tobacco framework expands into a bottom note of unforgiving mineral, then expands upward into sweet cherries and violets. A beautiful freshness extends into an elegant finish. This wine is a perfect pairing for a slow-roasted duck. He says it all!

Bodegas Ego Infinito Jumilla 2017

VARIETY/STYLE: PROPRIETARY RED BLEND

COUNTRY: SPAIN

REGION: OTHER SPAIN

RATING: VM - 90, WS - 90

PRODUCT CODE: 000079422

\$16.99 Quoted at \$75.00*.....Save \$58.01



Wines.com has it for \$17 if everybody is selling it at \$17 how can they say it's a \$75 bottle of wine?

This round, lively red delivers juicy blackberry, currant, cocoa and espresso flavors backed by light tannins and citrusy acidity. Exuberant, yet light on its feet. Monastrell and Cabernet Sauvignon. Drink now through 2025. — **90 Points Wine Spectator, Dec 2020**

Saturated ruby. Dark berries, licorice and floral and spice qualities on the fragrant nose. Deep but lively in style, offering bitter cherry, cassis and blueberry flavors and a touch of smokiness. Finishes with repeating spiciness, subtle tannins and very good tenacity. — **90 Points Vinous Media, Mar 2021**

Dean's notes: *If you liked Mira Salinas from the Spain tasting in October you will like this one. The Monastrell grape is also none in France as Mourvèdre. This is a bold, complex, full body wine with a very nice lasting finish. Kevin wrote about this wine in 2020. He evaluated the 2016 vintage. It was a blend of Monastrell, Syrah, Petit Verdot and Cabernet Sauvignon and had a WS rating of 93.*

Kevin's notes: *This is one seriously big heavy-duty wine. 40 year old vines at an elevation of around 3,000 ft. results in lower yields and an alcohol of 15%. Great wine for a cold winter day and a big juicy steak.*

Iron Horse Vineyards Two Clones Chardonnay Green Valley of Russian River Valley 2018

VARIETY/STYLE: CHARDONNAY

COUNTRY: UNITED STATES

REGION: RUSSIAN RIVER VALLEY, CA

RATING: WS - 90

PRODUCT CODE: 000079445

\$19.99 Quoted at \$57.00*.....Save \$37.01



A minerally style, with green apple and Asian pear flavors backed by lively acidity. Dried mint and savory notes show on the focused, pure-tasting finish. —**90 Points Wine Spectator, Nov 2020**

By nose, great complexity with touches of pineapple, melon, green apple, kiwi, and yeast. By mouth, minerality, pineapple, lime, and a gentle mouth feel (a result of extensive batonnage). Our Chardonnay is a classic food wine. Try it with roasted cauliflower and cannellini bean salad, thyme - roasted chicken with buttermilk mashed potatoes and a salad of baby greens, smoky ham and corn chowder. —**Winemaker's notes**

Dean's notes: *Not your typical California Chardonnay. They must have used neutral oak because it doesn't have that typical buttery or oaky flavors. Very nice tropical, ripe fruit.*

Batonnage: *leaving the wine on the lees for an extended period of time. This gives this wine a yeasty, gentle mouth feel.*

Hallmark Channel Jingle Cabernet Sauvignon Lodi

Hallmark Channel Joy Sauvignon Blanc

VARIETY/STYLE: CABERNET SAUVIGNON, SAUVIGNON BLANC

COUNTRY: USA

\$12.99

A warm ruby color with aromas of dark chocolate, cherry and a hint of holiday spice. It's rich and fully textured with profound dark fruit.

— **Winemaker's notes**

Notes of tropical fruits, white peach and ripe pineapple. Juicy, fresh and lively citrus fruit flavors come alive in a joyous finish.

— **Winemaker's notes**



Dean's notes: *These are not the greatest of wines but a great novelty gift for the Holidays. If you are a desperate person looking for a special gift for that person that loves watching all the Christmas Hallmark movies, then here it is. Snuggle up with a Hallmark wine and watch a movie.*

Lehigh Valley Chapter Wine Tastings & Events

<u>2021</u>	<u>Hosts</u>	<u>Theme</u>
Dec. 2	Judi Roggie	BYOB at Frank's Pizza and Restaurant
Dec. 12	Annette Derkacs, Jan Thomas, Ann Vlot	Holiday Party at Morgan's
<u>2022</u>	<u>Hosts</u>	<u>Theme</u>
Jan 8	Judi Roggie & Tom Harbin	Cava
February	This could be you...	
March	Shannon & Dave Thompkins	Northern Italian Wines
April 2	The Scott Family	Folino Winery
May	Kate & Alex Korch	To be determined at the Wilbur Mansion
June 4	Kim & Bob Hale	Bob's Favorite Wines
		Rain date: Sunday, June 5
July	Donna Serio	To be determined
August 6	Dean & Bonnie Scott	To be determined at Bergeist Vineyard
		Rain date: Sunday, August 7



Promoting wine appreciation through education

Dues are Due

It's time to **renew your National and Chapter dues**. Remember, **each member** must join at a cost of **\$10 per person**. You can complete the form in this newsletter (below) and mail it to Joe Pugliese, LVAWS Treasurer, OR you can **individually** visit **LVAWS.org** and pay on-line. To remain active, the deadline for both National and Chapter dues is January 31.

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. Remember to designate your Chapter as Lehigh Valley.

Lehigh Valley Chapter AWS Membership: The Lehigh Valley chapter has one membership level which is \$10/year per member. Once you become a Lehigh Valley Chapter member you can register for all of our wine tastings, educational events, and BYOB dinner parties. You can sign up for membership online at LVAWS.org using the "Join us" main menu option, or use the form below.

Name(s) _____

Email Address _____

Mailing Address _____

Phone # _____ City _____

State _____ ZIP _____

Membership runs from January to December.

You can pay on-line at lvaws.org or mail a check to:

LVAWS Treasurer Joe Pugliese, PO Box 98, East Texas, PA 18046.

Additional Photos of November 28th Tasting



