



AMERICAN WINE SOCIETY

Grapevine



Lehigh Valley Chapter February 2022

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LehighValleyAWS.org

February Lehigh Valley Chapter Tasting

Wines of Portugal – Not Named Port

Saturday February 12, 2022 at 1:30pm

Vivo Italian Kitchen

4558 Crackersport Rd, Allentown, PA

Hosted by Michele & Kevin Campbell

Register at LVAWS.org by Tuesday February 8

February Lehigh Valley Chapter BYOB

Aladdin Restaurant

Thursday February 24, 2022 at 6:00 PM

651 Union Blvd, Allentown PA

Hosted by Judi Roggie

Register at LVAWS.org by Tuesday February 22nd

BYOB!

March Lehigh Valley Chapter BYOB

China House II

Thursday March 10, 2022 at 6:00 PM

4515 PA 309, Schnecksville, PA

Hosted by Jan Thomas

Register at LVAWS.org by Tuesday March 8th

BYOB!

March Lehigh Valley Chapter Tasting

Northern Italian Wines

Sunday March 20, 2022

Mama's Italian Grill

1044 Trexlertown Rd, Breingingsville, PA

Hosted by Shannon and Dave Tompkins

Register at LVAWS.org by Saturday March 12th

April Lehigh Valley Chapter Tasting

In conjunction with Northampton and Berks Chapters

Folino Estate Winery

Saturday April 2, 2022

Folino Estate Winery 340 Old U.S. 22, Kutztown, PA

Hosted by Bonnie and Dean Scott

Register at LVAWS.org by Saturday March 19th

SPECIAL EVENT!

Connections from the Co-Chairs

Peter & Leslie Staffeld



Happy Winter to all!

Our Chapter blew away the winter blues with three events in January. On January 19 **Judi Roggie** hosted a BYOB at Bella's in Hellertown. Then on January 22 **Judi Roggie** and **Tom Harbin** hosted a Cava tasting. And we closed the month with a wine education session on January 31 taught by **Dean Scott**. Summaries and photos of these events are in this newsletter and on the website (lvaws.org).

In February we will taste Wines of Portugal, hosted by **Michele & Kevin Campbell** on February 12, and have dinner together at the Aladdin Restaurant for a BYOB on February 24, hosted by **Judi Roggie**. Details for each of these events are in this newsletter and on the website (lvaws.org). You can register there too!

Looking toward spring, on March 20, **Shannon & Dave Tompkins** will host a tasting of Wines of Northeast Italy at Mama's Italian Grill. And on March 10 we'll have a BYOB hosted by **Jan Thomas** at China House II.

Thank you for the positive feedback regarding the **updates to the website**. Members like that one member can pay for someone else's

dues, make a donation to AWSEF, or make a donation directly to the Chapter. Note: The Donations Page is only visible to members, so you have to log in to the website. Here's **another update**: a member asked that Discover card be accepted for registrations, so now you can pay with Visa, MasterCard, or Discover!

Special thanks go to **Nancy Parker**! **Nancy** has agreed to take the lead regarding publicity for the Chapter. We will continue on Facebook, join wine newsletters like The Juice, and she will be our liaison with national for their newsletter. Thank you, **Nancy** for stepping up and letting everyone know the good news about the Lehigh Valley Chapter.

The Chapter's tasting schedule is filling up! If you would like to host a tasting in the Fall (October or November), please contact **Kevin Campbell** (ViceChair@LVAWS.org). 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**

Welcome New Members

We are pleased to welcome **L. Marie Smith** from Pen Argyl and **Shannon & Bill Ghazi** from Barto. Please introduce yourself and let's help **Marie, Shannon & Bill** feel welcome.

Why use the Waitlist if an event is full...

If you want to attend an event and you go to register and find it full, what should you do? Here's the answer: **register for the waitlist**. You will not be billed and you will be notified as soon as an opening occurs. Over the last month with date changes and COVID effects, everyone who has used the waitlist has been invited to attend the event of their choice. If an opening happens, the website automatically notifies you that you are registered and then you log on and pay. This feature also gives the Chapter insight as to the popularity of a theme.

National AWS News – Leslie Staffeld



This year's National Tasting Project (NTP) will be "The Wines of Sicily". The NTP panel prepares a complete package for the tasting (list of wines, PowerPoint, etc.). So, if you are interested in hosting a tasting, this one comes with a lot of support. If you are interested, please contact Kevin Campbell (ViceChair@LVAWS.org).

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

Next time you are **logged into the AWS website**, please check your **PROFILE** to be sure Lehigh Valley is one of the chapters listed. We receive a list verifying National membership by chapter. Thank you.

AWSEF News – Dean Scott

Did you know that you can make a donation to AWSEF all from the comfort of your chair, without writing a check or licking a stamp? Yes! As a member of the LVAWS Chapter you can sign in to the website, click on the Donations tab, select AWSEF, and enter your contribution and credit card. It is that simple!



February Lehigh Valley Chapter Tasting

Wines of Portugal – Not Named Port

Saturday February 12, 2022 at 1:30pm
Vivo Italian Kitchen
4558 Crackersport Rd, Allentown, PA 18104
Hosted by Michele & Kevin Campbell
Cost: \$50 per person
Register at LVAWS.org by Tuesday February 8th
Limited to 45 people

Portugal has a long history of wine making and currently ranks #11 in volume of wine production. However, it ranks as the #2 country for most indigenous grape varietals with over 250 from 31 separate DOCs. There is an amazing selection of varietals to choose from, many of which we have had little or no exposure to.

Portugal is most famous for Port. However, the same grape varietals used for making port make some very rich full-bodied red wines. The large Atlantic coastline also provides the climate for making crisp white wines. In this tasting, we will taste 12 wines, focusing primarily on the reds.

We will taste a few whites coming from the Vinho Verde region, a rose of 100% Touriga Nacional and a unique red wine that is served chilled. We will also explore reds from several DOCs including the Douro Valley, Alentejo, Dao, Barrada, Tejo and Lisboa.

For those pursuing the Century Club, this tasting will include seven 100% varietal wines including: Alvarinho, Loureiro, Touriga Nacional, Baga, Tinto Cao, Alicante Bouschet and Trincadeira.

Bring 2 glasses and wine to share at dinner

Wine Education – Suzanne Laverick-Stone

Explore the Other Wines of Portugal

Fellow oenophiles, if we could transport ourselves to a place with an astounding number of grape varieties that are most likely unknown to us, my guess is we'd say, yes please. Well, here's looking at you Portugal. Port and Madeira are iconic, but there is so much more to explore. The Instituto da Vinha e do Vinho (IVV) currently lists 340 Portuguese grape varieties, 250 which are indigenous. Some are duplicates like Castelão, aka Periquita aka João de Santarém, and some are not widely cultivated – props for finding Tinto Sem Nome (Red Without Name). The good news is that Portugal has always resisted using nonindigenous grapes for blends – that's also the bad news because the average non-Portuguese wine drinker doesn't know what to make of the unfamiliar grapes, and won't spend a lot of money on the unknown. But for those who like a little adventure, exploring Portuguese wine will ensure some unique experiences.



Walk down a street in Portugal and you will be struck by the beautiful *azulejos*, the blue and white tiles that cover buildings and murals, many depicting Portugal's history which of course includes the story of wine. Portuguese wines have flown under the radar off and on for millennia. As far back as 3000 to 6000 years ago, there is evidence that grapes were cultivated for wine. Through the ages, the usual suspects – Phoenicians, Celts, Greeks, Romans, several barbarous tribes, and Arabs - ruled the area, adding to the collective wisdom of winemaking. Fast forward to the 13th century. The Portuguese and the English started their centuries-long mutual admiration club, as they both had something the other needed: Portuguese wine and

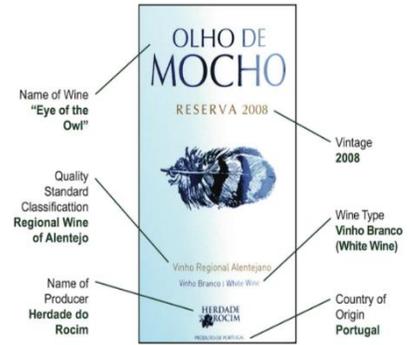
English cod. Recall that the English and French were constantly skirmishing, so Britain needed a source for its beloved “claret” when the French said, “Non.” During the 14th and 15th centuries, Europeans were interested in finding more convenient access to Far East spices (necessary to make unrefrigerated meat edible) and gold (needed for trade). Remember the chapter in our 6th grade history books titled “The Age of Discovery – 1400s to 1600s?” At that time, Portugal was a superpower, with its key position in the Atlantic. Port and Madeira were exported, but the unfortified wines (usually blends from those 300 or so grapes) were not on the world's radar. And bad times were coming... In 1848, powdery mildew devastated vineyards in many parts of the country. Then, in 1868, phylloxera hit, continuing the swath of devastation across Europe. Ensuing decades saw decline, marked by replanting grapes to emphasize quantity over quality and the establishment of bulk wine cooperatives. By the 20th century, the world's demand for Portuguese wines was almost non-existent. We knew Port and Mateus (the inexpensive fizzy, fruity Rosé that in the 70s was the most popular wine in the world), but table wines were unknown outside of Portugal.

Portugal's wine doldrums dramatically changed with its entrance into the European Union in 1986, bringing considerable investment, subsidies, and a renewed interest in quality. Since then, many winemakers have incorporated new technology like stainless steel, temperature control, and cellar hygiene, as well as sustainable practices, while continuing traditions such as amphora-aging, with the hundreds of grape varieties. There are an increasing number of family-run wine estates (*quintas*) making and marketing their own wines instead of selling grapes to co-ops. The world is starting to notice. Think of the past two decades as a new Age of Discovery. Portugal has what today's wine drinkers are looking for: unique expressions of robust reds, including full-bodied blends from Duoro Port grapes, and serious whites like Encruzado, said to compare favorably with white Burgundy. Vinho Verde, tart and fizzy, is released 3 to 6 months after harvest. Well-known globally, even this wine is going through a renaissance, as winemakers become more interested in higher alcohol, more balanced blends from Loureiro, Alvarinho, Trajadura, and Azal grapes. Explorers will find wines that are new, different, perhaps even age-worthy. Many of these wines are still inexpensive, and “drink above their price.”

Portugal packs a lot of wine wallop into a small country. There are 12 wine regions divided into 31 *Denominações de Origem Controlada* (DOC). It's 9th in the world in wine production, with a great variety of dramatic landscapes, microclimates, and soils. Besides Port and Madeira, vineyards produce a boatload of wines you've never heard of from hundreds of unique grapes. In field blend vineyards, winemakers may not even be able to identify exactly what they have, given the genetic diversity that comes with ancient grapes. Since the area is already hot and semi-arid, it's been hard hit by climate change. Recent wildfires, torrential rain, and soaring heat have given rise to proactive vineyard design, varietal testing and polyclonal planting, spraying vines with white clay to reduce temperatures, using drones to monitor vine health, and many other groundbreaking strategies that they are sharing with the world.

At local cafés, there is the option to choose between a *garrafa* (bottle) or *copo* (glass). Since we'll probably go for the *garrafa*, here's some helpful label information:

- The name of the winery – a *quinta* or *herdade* is a rural estate; *adega* can be both winery and cellar.
- Region of Origin (*Origem*) – this is where the grapes came from; it could be a demarcated wine region or town.
- Type of Wine: *blanco* (white), *tinto* (red), *Rosé*, *espumante* (sparkling), *orgânico*, *biodinâmico*, *bruto* (dry), *doce* (sweet), *meio-seco* (off dry), or *seco* (dry).
- Vintage (*ano*): “NV” is non-vintage, which means the juice was collected from different years. *Ano de Colheita* is the harvest year, *Idade* is the age. *Reserva* is a vintage wine that must be at least .5% higher in alcohol than the legal minimum. *Garrafeira* is wine from a single harvest, usually the best from a winery.
- Classification of Quality: The main categories are *Vinho de Mesa* (basic table wine), and *Vinho Regional* (VR), slightly better than table wine but outside of the strict rules of the highest rank, which is the *Denominação de Origem Controlada* (DOC), those wines from a demarcated region subject to strict regulations.
- Grape Varieties (*Castas*): Listed on the front label if 85% of a specific grape are used.
- The back label may include the story of the winery, winemaking process, alcohol by volume, ideal serving temperature, and suggested food pairings.



As we launch our discovery of Portuguese wines, especially the many indigenous grapes and newfound attention to quality, it's clear that Portuguese wine is coming into its own. They are merging old world grapes with modern practices resulting in unique experiences for global wine pioneers. So many grapes, so little time. We should get started.

Wine Regions	Terroir	Best known for...
Vinho Verde (Minho River)	NE Portugal; Low elevation; Shallow sandy, acidic soils over granite with small patches of schist; High rainfall; Temperature ranges 46° in winter to 68° in summer; Trellis-trained vines	Vinho Verde DOC and wine; Red: Vinhão/Sousão (Rosé) White: Loureiro, Arinto/Pedernã, Alvarinho, Trajadura/Trexadura, Azal
Dão	A granite plateau; Rocky, sandy soil; Some higher elevation areas with diurnal temperatures; Longer growing season in foothills; Cold, wet in winter, warm, dry in summer	Many wines, white and red, suitable for aging; traditional blends are mainstay; Reds: Touriga Nacional, Jaen (most planted grape), Tinta Roriz (aka Tempranillo); White: Encruzado (body, acidity)
Bairrada	Northern Portugal between Dão and Atlantic Coast; Clay limestone or sandy soil; Atlantic influenced mild maritime climate; Rain right before harvest is a common threat	Red: indigenous Baga grape, not usually blended; Traditional-method sparkling whites and pinks are a specialty since 19 th C; Fortified Licoroso Baga now has its own DOC; White: Bical
Lisboa	Portugal's most productive wine region; Large, hilly, varied region; Growing season prolonged by proximity to Atlantic; Jurassic limestone soils; Cool, coastal breezes; Prone to rain during fruit set, autumn rain	Known for whites: Fernão Pires Reds: Caladoc, Castelão, Syrah, Aragonês
Setúbal Península	Central Portugal; Sandy coastal plains to limestone-rich hills; Mediterranean climate with hot, dry summers and winter rainfall	Traditional wine: Moscatel de Setúbal is sweet, fortified, grape skins added after mutage (pale orange Muscat tinged pink if made from rarer Moscatel Roxo)
Alentejo	Dense with cork and olive trees; Rich loamy soil with some granite and schist; Mediterranean climate; Inland summers are hot and dry with coast moderated by maritime influence; Rainfall is low; Ranch-sized estates; Organic viticulture; Drought and isolated spring frost are threats; <i>Wines of Alentejo Sustainability Program</i> started in 2015 to help the area survive climate change	Specialty: Talha wine (Vinho Talha DOC since 2010), fermented and aged in large clay pots; Wine remains on skins until St. Martin's Day (11/11) Red: Aragonês (aka Tempranillo), Trincadeira, Alicante Bouschet, Syrah, Touriga Nacional, Castelão; White: Antão Vaz, Arinto, Roupeiro

Tejo	Central Portugal; Portugal's only landlocked region; Tagus River regulates climate (warm, dry); Fertile alluvial plains; Prone to producing excessive yields; EU subsidies encouraged uprooting of vines, shrinking production, focused more on clay and sandy scrub and noble indigenous grapes	Top wines are red blends – Cabernet Sauvignon, Syrah, Touriga Nacional, Castelão, Trincadeira; White: spicy, aromatic Fernão Pires
Beira Interior	Home to Portugal's highest mountain, Serra de Estrela, where locals go to see snow in winter; Continental climate; Short, hot, dry summers and very cold, long winters; Granite soils with some schist and a smidgeon of sand; Many old vines	Red: Rufete, Tinta Roriz, Touriga Nacional, Touriga Franca White: Arinto, Fonte Cal, Fernão Pires, Síria, Malvasia
Duoro Valley	One of the oldest wine regions in the world; Vineyards planted vertically on steep hills above the Duoro River; Varied, harsh climate with cold, wet winters and extremely hot, dry summers; Friable, well-drained schist soils; More sun on north bank than south bank; Subject to rain during fruit set, drought, erosion	Half of wine produced is Port, half is Duoro DOC or Duriense Vinho Regional; Red: Touriga Franco, Tinta Roriz (aka Tempranillo), Touriga Nacional, Tinta Barroca, Sousão; White: Síria (aka Roupeiro, Códega), Rabigato, Malvasia Fina (aka Boal)
Trás-os-Montes	NW Portugal; Mountainous; Harsh continental climate, rainfall throughout the year; Locals say “10 months of winter, 2 months of hell”; High altitude; Granite or schist soils	Red: Touriga Nacional, Bastardo, Marufo, Tinta Roriz, Touriga Franca, Trincadeira; Whites: Códega do Larinho, Fernão Pires, Gouveio, Malvasia Fina, Rabigato, Síria, Viosinho
Algarve	South-facing, sunny climate, sandy clay soil and shale, sheltered from northerly winds by hill ranges; Hot winds limit rainfall, accelerate ripening; Ocean proximity	Recent move away from co-ops to quality; Reds: Negra Mole, Calstelão Whites: Síria, Malvasia Fina, Manteúdo
Madeira	Islands 400 miles off coast of Portugal; Vines are grown in arbors to make room for cultivation beneath; Irrigation canals deliver water; Fungal diseases are threat	Madeira (in descending order of richness) are Malvasia, Boal, Verdelho, Sercial; Tinta Negra is disease resistant, most grown grape

Grapes Variety (Casta): Just a few uvas (that's Portuguese for grapes) to get us started...

Alvarinho	(aka Albariño); Green-skinned; Usually low alcohol, slightly fizzy (carbon dioxide) white Vinho Verde, usually labelled varietally to distinguish it from Louriero-based Vinho Verde blend; Marine salinity; Intended for early consumption; Moderate to high acidity
Arinto	Indigenous; Top white variety; Light, citrusy, mineral at release, complexity and richness as it ages; Ability to age 7 years or more; Grown in hot, dry region around Lisbon; Flavors of beeswax and nuts; This is the wine the Portuguese drink with their most famous food, <i>bacalhau</i> (salt cod)
Loureiro	Light-skinned grape grown in North Portugal used to make Vinho Verde wines of Minho region; Name means “laurel,” and refers to the aroma of the berries; Low alcohol, high acidity; Refreshing, but prone to premature oxidation; Usually bottled with a bit of carbon dioxide
Touriga Nacional	Full-bodied, bold fruit, high tannins, long finish; Aging potential similar to Cabernet Sauvignon; Most commonly used as a blending grape in Port; Low yielding vines, but more recent clones (there are many) have higher yields; Once the most planted grape in Portugal, it was a victim of the phylloxera plague
Baga	Indigenous; Used to make Mateus Rosé; High natural vigor, late ripening cycle; High tannins, some traditional bottlings need 20 years cellaring; Thick skin in relation to size of berry; Challenging grape to cultivate, requiring dry, warm growing season and informed guesswork in knowing when to harvest; Resistant to powdery mildew, but susceptible to other types of rot
Tinto Cao	Red grape grown in Duoro since 16 th C; Name means “red dog”; One of the five grapes used to make Port, providing spice and bite; Favors cooler mesoclimate, which ensures strong tannins and acidity; Low yields led to near extinction despite the high quality of wine it can produce, only 1% of grapes grown in Duoro; Bilateral cordon training has helped the grape's resurgence
Alicante Bouschet	Grown in Alentejo region; Cross between Petit Bouschet and Grenache; One of the few teinturier (red-fleshed) Vitis vinifera; Deep-colored, often blended with light-colored reds; Highly prized wine in southern Portugal; Well-suited to Portugal as it ripens late and needs hot, dry, sunny areas; Increasingly available as single-varietal; In blends, it contributes soft texture and color; Site selection and controlling yields are important for quality
Trincadeira	(aka Tinta Amarela); Purple skinned Port grape; Grown principally in Douro, Dão, and Alentejo wine regions; Difficult to grow – prone to rot due to cold, wet ocean winds, short optimal ripeness; Young wines are herbaceous; Aged wines have blackberry notes and tannins

Sources: Puckette, M. (2018). *Wine Folly*; Schneider, E. (2019). *Wine for Normal People*; Johnson, H. & Robinson, J. (2019). *The World Atlas of Wine 8th Edition*; Mayson, R. (2020). *The Wines of Portugal*; www.wine-searcher.com/regions-portugal; www.robreport.com/food-drink/wine/portugal-wine-guide-regions-grapes-producers-1234612311/; www.codedevino.com/world-of-wine/wine-regions-portugal-winemaking-varieties-regions-tradition; www.sommconusa.com/blog/a-modern-day-classic-inside-portugals-wine-renaissance/; www.wineturismportugal.com/en/about-portugal/; www.grapesandgrains.org/2017/06/portuguese-wine-regions-and-history; www.iwfs.org/americas/wine-food---friends-1/articles/the-splendid-wines-of-portugal; www.pix.wine/the-drop/portuguese-wines; https://www.portugalbywine.com/en/regioes/info/trasosmontes_84/; [https://www.climatestotravel.com/climate/portugal#:~:text=The%20climate%20of%20Portugal%20is.a%20dry%20and%20sunny%20microclimate](https://www.climatestotravel.com/climate/portugal#:~:text=The%20climate%20of%20Portugal%20is.a%20dry%20and%20sunny%20microclimate;); www.wine-searcher.com/grape-487-tinta-amarela-trincadeira; <https://www.wine-searcher.com/regions-setubal+peninsula>; <https://www.wine-searcher.com/grape-490-tinto-cao>; https://en.wikipedia.org/wiki/Alicante_Bouschet; www.goldmedalwineclub.com/blog/how-to-read-a-portuguese-wine-label-247; www.daily.seventifty.com/portugals-vintners-on-the-forefront-of-climate-change/;

February Lehigh Valley Chapter BYOB

Aladdin Restaurant



Thursday February 24, 2022 at 6:00 PM
651 Union Blvd, Allentown, PA
(610) 437-4023 <https://aladdinlv.com/>



Hosted by Judi Roggie
Register at LVAWS.org by Tuesday, February 22nd

We always have a super fun time here as well as a great meal, so hope that you can join us.

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

Please remember to bring glasses and wine to share.

March Lehigh Valley Chapter BYOB

China House II



Thursday March 10, 2022 at 6:00 PM
4515 PA 309, Schnecksville, PA
(Across from Lehigh Carbon Community College)
Hosted by Jan Thomas



Register at LVAWS.org by Tuesday March 8th

China House II has been the go-to restaurant in the Schnecksville, Orefield area for very good Chinese, Japanese, Sushi, Thai cuisine. It is vegetarian friendly. Staff is very helpful and the restaurant is perfect for our monthly BYOB gathering.

Please check out the expansive menu on their [website](#).

Please remember to bring glasses and wine to share.

March Lehigh Valley Chapter Tasting

Wines of Northeast Italy

Sunday March 20, 2022 from 12:00 to 3:15PM*
Hosted by Shannon and Dave Tompkins
Mama's Italian Grill

1044 Trexlertown Rd, Breinigsville
Cost \$35 per person

Register at LVAWS.org by Saturday, March 12th

In a landscape dominated by the snowcapped Alps and the Dolomites, the northeast region of Italy is a melting pot of Austrian, Swiss and Slavic cultures. This region is home to three distinct wine regions: Veneto, Trentino Alto-Adige, and Friuli-Venezia.

As we journey through these regions, we will explore unique varietals including Lagrein, Valpolicella, Garganega, Friulano and something a little special. We will also include a comparative tasting of several Pinot Grigios from each region. Overall, the tasting will include 11 different wines.

Lunch will include a garden salad, eggplant parmesan, chicken marsala and gluten free pasta.

Please bring 2 wine glasses. Due to seating, this tasting limited to 30.

*Note: The restaurant is closing their lunch service in order to accommodate our tasting. We will need to leave at 3:15 so they can prepare for their dinner service.

AWS Wine Tasting & Dinner

Sponsored by the Lehigh Valley Chapter in conjunction with Northampton Chapter and Berks Grape Expectation Chapter

SPECIAL EVENT! Folino Estate Winery

Saturday April 2, 2022 from 4-8PM

Hosted by Dean and Bonnie Scott

340 Old U.S. 22, Kutztown, PA

Register at LVAWS.org by Saturday March 19th

Open to all AWS members and their guests

Cost \$55 per person

Wine Tasting

Bianco Dolce (Cayuga Grapes)

2021 AWS Best in Show, Best Hybrid, Gold

2021 Finger Lakes International Competition Gold

Pinot Grigio

2021 AWS Competition Silver

2021 Finger Lakes International Competition Silver

Lorenzo Forte (Bordeaux Blend)

2021 AWS Competition Silver

2021 Finger Lakes International Competition Double Gold

Chardonnay

2021 AWS Competition Bronze

Traminette

2021 AWS Competition Bronze

2021 Finger Lakes International Competition Bronze

Cabernet Sauvignon

2021 Finger Lakes International Competition Bronze

2021 International Eastern Wine Competition Double Gold

2021 East meets West, Best in Class

Dinner and two glasses of wine

Salad Course

Pear, Cranberry and Goat Cheese Salad

fresh field greens, crisp pears, dried cranberries, goat cheese & our own limoncello & grapeseed oil vinaigrette

Pasta course

Rigatoni with Pomodoro Sauce

rigatoni pasta tossed in a fresh tomato & basil sauce

Main Entrees

Baked White Wine Chicken

chicken breast in a light white wine sauce

or

Beef Tips in Red Wine Sauce

beef tips cooked in a savory red wine sauce

Served with:

Rosemary-Roasted Potatoes

Roasted Seasonal Vegetables

Dessert

Cannoli

Dinner includes rolls with butter, regular & decaffeinated coffee, hot tea, iced tea, soda and two glasses of wine.

January CAVA Tasting

On January 22, **Judi Roggie** and **Tom Harbin** introduced members to fine Cavas, Spanish sparkling wine. **Judi** spoke about each wine and they were tasted and scored in flights of three. Then members shared their impressions. Next, the top wines from each flight were repoured and tasted again with various tapas- both sweet and savory. It was a fabulous experience! The tasting included



samples of Extra Dry, Brut, and Brut Naturele, some non-vintage, and some vintage bottlings. A lite supper followed.

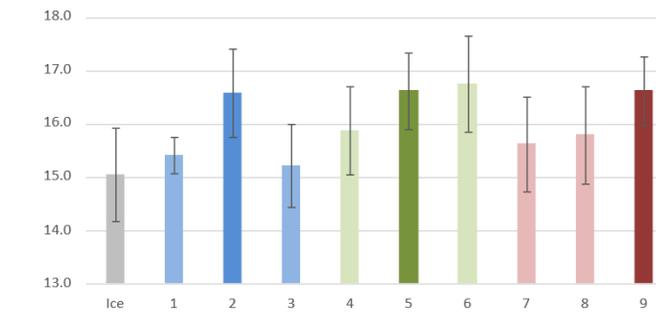
All participants agreed that the wines were all lovely. The scores reflect that opinion.

Twelve of the 17 score sheets had scores for all ten wines. The average wine scores ranged from 15 to 17 out of 20. Coincidentally, all three wines chosen for the food pairing all had a score of 16.6: #2) NV Marques de Caceres Cava Brut, #5) Bertha Cava Brut Nature Reserva 2018, and #9) Juve Y Camps Pinot Noir Brut Rose NV. Wine #6 (Vins El Cep, Gelida Brut Gran Reserva 2016) was actually rated slightly higher than the others, but the difference in the score was not statistically significant. Considering the price, the top value wine was clearly #2) NV Marques de Caceres Cava Brut.



	Wine	Price	Avg. Score
Ice	Freixenet Cordon Negro Brut NV	\$8	15.0
1	Jaume Serra Cristalino Brut Cava Catalonia	9	15.4
2	NV Marques de Caceres Cava Brut	10	16.6
3	NV Mercat Cava Brut Nature	16	15.2
4	2017 Juve y Camps Brut Nature Reserva de la Familia Cava	20	15.9
5	Bertha Cava Brut Nature Reserva 2018	15	16.6
6	Vins El Cep, Gelida Brut Gran Reserva 2016	18	16.8
7	Jaume Serra Cristalino Extra Dry Cava, Catalonia	10	15.6
8	2018 Raventos I Blanc de Nit Rosado Brut Rose	18	15.8
9	Juve Y Camps Pinot Noir Brut Rose NV	14	16.6

Average Wine Score





January BYOB at Ella's Ristorante & Pizzeria



Wine Education Event - White Wine Components 101



On January 31, **Dean Scott**, LVAWS member and Certified AWS Wine Judge, taught 20 members about the components of white wines. Members studied wine aromas, intensity, complexity and body, and how they are affected by the amount of sugar, acid, alcohol and tannins in a wine. We smelled a variety of scents and tried to name each. Then we tasted and analyzed one wine (Pinot Grigio) with many variations (2% sugar, 4% sugar, tannins, acid). Dean also talked about how the wine taste changes when introduced to certain foods. We sampled a variety of foods characteristic of the flavors in Pinot Grigio. Then we tasted, scored and discussed four additional Pinot Grigios. It was a fun and educational event. We hope Dean will continue with similar events in the future.



Chairman's Selection – Dean Scott

I was glad to see last month that **Kevin and Michele** really liked the Signae Rossobastardo 2018. I reviewed it a few months ago and I also thought it was a great wine for the price. This month I am a little heavy on Pinot Grigio wines. I actually tasted 4 Chairman Selection's and 4 non-Chairman Selection wines this month to use in the wine 101 class. The Peter Zemmer, Italian Pinot Grigio was my number 1 selection. Excellent example of a "good" Pinot Grigio.

Westmount Pinot Gris Willamette Valley 2020

VARIETY/STYLE: Pinot Gris

REGION: Willamette Valley, Oregon

VINTAGE: 2020

PRODUCT CODE: 000085715 WE 92 **Alc.** 13.1

\$14.99



WE Comments:

Juicy, sappy and flat-out delicious, this is lushly endowed with ripe citrus and apple fruit, along with hints of green melon. Set against crisp acidity, the freshness is compelling, and amped up with a palate-cleaning minerality. This could age nicely, but the pleasure is right there right now, so why wait?

Winemaker notes:

Aromas of orange blossom, white peach, and minerals. The palate is fresh and balanced with notes of pear, honey and tangerine. A classic Willamette Valley Pinot Gris: fresh, bright and crisp.

Dean- Aroma of Asian pear and honey suckle. Taste of red delicious apple and sweet green melon. Clean crisp minerality finish. Medium body and medium complexity. Nicely integrated.

Silver Totem Cabernet Sauvignon Wallula Vineyard Horse Heaven Hills 2018

VARIETY/STYLE: Cabernet Sauvignon
REGION: Horse Heaven Hills, Washington
RATING: WE – 88
PRODUCT CODE: 000079449
\$9.99



This single vineyard cabernet sauvignon from the prestigious Horse Heaven Hills is strong and bold. Aromatics of black cherry, red currant and cranberry are followed by toasted oak and tobacco leaf. Beautifully balanced tannins and a bright cherry entry greet you upon tasting; the midpalate has darker fruit tones. The wine finishes with lingering hints of anise and baking spice.

—Winemaker notes

—88 Points Wine Enthusiast, Dec 2020

Winemaking Washington State's volcanic and mineral driven soils create the ideal environment for Cabernet Sauvignon to develop its full aromatic potential. The consistently warm summers and cool evenings of the Pacific Northwest preserve the natural acidity of Cabernet and produces a solid tannic structure. The grapes are fermented in stainless steel tanks at our winery. The fermentation was conducted at high temperatures (85F) for a short period of time (7 to 10 days) to avoid extracting too many tannins. Half of the wine is then aged in oak barrels and the other half in tank for 14 months prior to bottling.

***Dean:** beautiful aroma of Cherry, Blackberry and cedar. Nice cherry and cedar from front to finish. Nice soft ripe tannins that stood up to aged greyer cheese. After eating a fat steak I noticed a floral upfront notes of violet and lavender. Very pleasant finish. I would never have guessed that this was a \$9.99 wine. I also tried the 2017 and it was nothing like the 2018. It had a herbaceous, green pepper taste of unripe fruit. I was surprised to see such a discrepancy between vintages.*

Peter Zemmer Pinot Grigio Alto Adige 2019

VARIETY/STYLE: Pinot Grigio
REGION: Alto Adige, Italy
VINTAGE: 2019
SIZE: 750 ML
PRODUCT CODE: 000084871 **Alc.** 13.5
\$13.99



Winemaker Notes

Radiant straw-yellow with a greenish tone. Elegant flowery aroma with typical tones of ripe fruit (pear, melon) and spices. Fruity mineral flavor, full-bodied with fresh acidity.

This wine hails from estate vineyards in the Cortina area of the Dolomites in South Tyrol. Shy at first, its aromas take their time to emerge, but once they do, sweet apple and white flowers are particularly lovely. The steely, salty, and floral nature of the palate encompasses mouthwatering notes of peach. The crisp, full-bodied character dominates with high-toned acidity from mid-palate to finish.

James Suckling- Very fragrant pinot grigio with sliced cooked-pear and some pear-blossom aromas. Pear Williams. It's full-bodied, fruity and delicious. A little obvious, but very attractive all the same. Drink now.

Kerin O'Keefe- Aromas of ripe pear and green apple carry over to the palate, along with hints of saline and bitter almond. Tangy acidity gives it a juicy finish.

***Dean-** Aroma of fresh pears and green ripe melon. Floral aroma of jasmine and honey suckle. Taste is sweet up front of fiji apple, some spice with a very nice citrus mid palate and grapefruit medium finish, but very long for Pinot Gris. Medium Body but very full body for a Pinot Gris, grapes were fermented on the lees adding body and complexity. Acid is very integrated. Very nice allround example of 100% Pinot Grigio wine.*

Lehigh Valley Chapter Wine Tastings & Events

<u>2022</u>	<u>Hosts</u>	<u>Theme</u>
Feb 12	Michele & Kevin Campbell	Wines of Portugal
Feb 24	Judi Roggie	BYOB at Aladdin Restaurant
Mar 10	Jan Thomas	BYOB at China House II
Mar 20	Shannon & Dave Thompkins	Northern Italian Wines
Apr 2	Bonnie & Dean Scott	Folino Winery
May	Kate & Alex Korch	Blind Tasting at the Wilbur Mansion
Jun 4	Kim & Bob Hale	Bob's Favorite Wines Rain date: Sunday, June 5
Jul 24	Michele & Kevin Campbell	Galen Glen Vineyard
Aug 6	Bonnie & Dean Scott	To be determined at Bergeist Vineyard Rain date: Sunday, August 7
Sept	Donna Serio	To be determined
Oct 27-29	AWS National Conference	Bellevue, Washington

Promoting wine appreciation through education

Dues were Due

January 1 was the deadline to **renew your National and Chapter dues**. Remember, **each member** must join the Lehigh Valley Chapter at a cost of **\$10 per person**. You can complete the form in this newsletter (below) and mail it to **Joe Pugliese**, OR you can **individually** visit LVAWS.org and pay on-line, OR you can go on LVAWS.org, sign in as a member, and then click the **Donations** Tab to pay dues for a spouse, family member, or friend.

National and Lehigh Valley AWS Dues

YOU MUST JOIN BOTH THE NATIONAL AWS & THE LEHIGH VALLEY CHAPTER

National AWS Membership: 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. 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 at the bottom of the home page 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.