



AMERICAN WINE SOCIETY Grapevine



Lehigh Valley Chapter June 2022

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LehighValleyAWS.org



Bob's Favorite Wines

Saturday June 4, 2022 at 4:00 PM

Hosted by Bob & Kim Hale

Hale Home in Easton (Address provided at registration)

Register at LVAWS.org

June Lehigh Valley Chapter BYOB

BYOB at Teresa's

Wednesday June 8, 2022 at 6:00 PM

6561 Tilghman Street, Allentown, PA 18106

Hosted by Judi Roggie

Register at LVAWS.org by Monday, June 6th



July Lehigh Valley Chapter BYOB

BYOB at Orizaba's

Thursday July 7th, 2022 at 6:00 PM

614 West Broad Street, Bethlehem, PA

Hosted by Judi Roggie

Register at LVAWS.org by Tuesday, July 5th



AWS Eastern Pennsylvania Region

Picnic

Saturday, July 9, 2022

10:00 AM - 4:00 PM

Home of Terry and Patricia Green

Bucks County, PA (Address provided at registration)

Register at LVAWS.org by Thursday, June 30th



July Lehigh Valley Chapter Tasting

Galen Glenn Winery

Sunday July 24, 2022 at 2:00 PM

Hosted by Kevin and Michele Campbell

Galen Glen Winery

255 Winter Mountain Dr., Andreas, PA

Register at LVAWS.org by Saturday, July 16th



August Lehigh Valley Chapter Tasting

Summer Wines

Saturday, August 6, 2022

Hosted by Bonnie and Dean Scott
Bergeist Vineyards

More information to come

SAVE THE DATE

Connections from the Co-Chairs Peter & Leslie Staffeld

We are so sad to share the passing of Marna Hayden, a member of the Lehigh Valley Chapter and the Northampton Chapter of AWS. Marna was a vibrant person, full of joy and life. Marna asked a lot of questions because she was genuinely interested in learning about people and about wine. We will all miss her. Our thoughts are with her daughter Alicia, and the rest of her family. A memorial and details are in this newsletter.



Many thanks to Jody King and Jim Vozar for hosting a wonderful Wine Tasting and Dinner at Nonna Sulina's Sicilian Kitchen & Grill on May 15. Members were treated to a variety of wines made with four classic Italian grapes: Sangiovese, Primitivo, Nebbiolo and Cortina. The summary, scores and photos are in this newsletter.

We also want to thank Judi Roggie for planning another fun BYOB. On May 10, members met at Ecco Domani. Check out the photos in this newsletter.

We have lots of other spring events coming your way: June 4, Kim and Bob Hale are hosting a tasting titled *Bob's Favorites* at their home in Easton and on June 8 we have a BYOB at Teresa's hosted by Judi Roggie. Then to kick start summer we will have a BYOB on July 7 at Orizaba's, hosted by Judi Roggie,

and a wine tasting at Galen Glen on July 24, hosted by Kevin and Michele Campbell. Read on for announcements and details.

We are pleased to announce that our **Holiday Party Committee** has picked the Aster Event Center at the new Hyatt on Grange Road in Allentown for our Holiday Party on December 11. Be sure to **SAVE THE DATE**. Thanks go to Annette Derkacs, Nancy Parker, Jan Thomas, and Ann Vlot for all of their time and effort in selecting this venue.

This newsletter contains details about each of these events and some insights about **scoring wines the AWS way**. Enjoy reading!

We have a great Chapter because of the extraordinary people in the group!

Cheers!

Peter and Leslie Staffeld

In Memoriam



With great sadness in our hearts, we share that **Marna Hayden** passed away at home Wednesday, May 18, from an aggressive form of cancer. **Marna** often attended LVAWS events with her daughter **Alicia**. We all loved **Marna** and she will be deeply missed.

Marna's obituary can be found at:

<https://www.legacy.com/us/obituaries/mcall/name/marna-hayden-obituary?pid=202042396>

Pursuant to her wishes, there will be no service, and she will be cremated and buried next to her mother in her hometown of Bedford, Mass. In lieu of flowers, donations would be welcomed for Lehigh Valley Good Shepherd Hospital, Smith College, or ArtsQuest, in their scholarship funds. Our thoughts and prayers are with Alicia and the rest of Marna's family.

Score Wine 'Appearance' the AWS Way

As a member of AWS, you are aware that we try to **stay objective** when scoring a wine. It is not about whether one likes the wine, rather **does it represent the varietal accurately**. When scoring the aroma, it is about complexity.

Dr. Percy Dougherty, former LVAWS Chair and AWS Wine Judge, describes scoring the aroma/bouquet of a wine as follows:

Aroma/Bouquet (6): The more aromas, the more complex a wine is and the higher it should score.



Remember that tar, asphalt and barnyard in limited quantities add to the complexity of a wine. Anything less than 3 is a flawed wine; 3 is a so-so wine with no redeeming character; 4 is a good wine that may have a good nose but lacks complexity; a 5 is a good wine with a complex nose; and a 6 is an extraordinary wine that makes you want to hyperventilate with your nose in the glass. Check the back of the scoring sheet for the Wine Aroma Wheel for descriptors.

Hanna-Lee Sedgwick in her February 15, 2021 article *36 Common Wine Descriptions & Wine Tasting Terms*, named three categories for wine aroma:

Primary Aromas: Primary aromas are grape-derived aromas and include dominant fruity, herbal, and floral notes.

Secondary Aromas or Bouquet: These are considered background aromas, which come from the winemaking practices, such as fermentation techniques. Such as fermenting on the lees. These can smell of buttered brioche or cheese rind, have nutty characteristics, or even impart yeast-like aromas.

Tertiary Aromas or Bouquet: These aromas come from the aging process, such as oak barrel aging, and can include notes of vanilla, coconut, baking spices, toasted nuts, cigar box, tobacco, or leather.

AWS provides us with a **Wine Aroma Wheel**. This is typically printed on the back of the scoring sheet and can be found at lvaws.org, (log in, select Member Resources, select Hosting a Tasting, select Wine Aroma wheel) or click this link:

<https://lehighvalleyaws.org/resources/Documents/Wine%20Aroma%20Wheel.pdf>

Remember: Is the **intensity** of the aroma a lot or a little? And **how many aromas** do you smell? A wine with 5 or more positive aromas is more complex and should be rated higher – often scored at a 5 or 6. The more positive aromas in a wine the more complexity and it deserves a high score.

Also, remember that it is acceptable to give **increments of half point scores**. Sometimes it is hard to give it a perfect 6. But if the wine is better than a 5, give it a 5 1/2.



National AWS News – Leslie Staffeld

Do you know someone interested in joining AWS? Now through the end of 2022, household and individual memberships are just \$35.

[Send those folks here](#) or they can call 888-297-9070. LVAWS dues are just \$10/member.

June Lehigh Valley Chapter Tasting



Bob's Favorite Wines

Saturday June 4, 2022 at 4:00 PM

Hosted by Bob & Kim Hale

Hale Home in Easton (Address provided at registration)

Cost \$42 per person

Register at LVAWS.org

The Hales invite the chapter to our home on Saturday June 4 at 4:00 pm. Doors open at 3:45 pm and we will start with an ice breaker. The event will start promptly at 4:10 pm.

We will enjoy the garden setting unless bad weather forces us inside. Event is limited to 31 people. The price is \$42 p/p and will include a full meal afterwards. I've gotten some chuckles on the name chosen, "Wines that Bob likes." USA, Italy, France, and Australia will be represented. This 2-bottle pour event will feature wines from our cellar. If any questions, feel free to call Bob at 610-703-5483.

Requirements for this tasting = all wines purchased and stored in our cellar.

Only wines that I had two bottles of were used.

- 1) 2017 Ca Di Pian Barbera D' Asti Superiore (estate bottled) from Piemonte, Italy
RP 91; Gary's Wine and Marketplace, Bernardsville, NJ, 14.5%
- 2) 2010 Domaine de Baron'arques Limoux, Landuedoc- Roussillon region France
RP91; Central Wine Merchants, Flemington, NJ, 15% (six grapes)
- 3) 2016 Fabre Montmayou Reservation Cabernet Franc, Mendoza, Argentina,
Tim Atkin MW 94, Wine.Com, 14%
- 4) 2015 Palazzo Vecchio Maestro, Nobile di Montepulciano (estate bottled) Tuscany, Italy,
WE 92, WTSO, 14 %
- 5) 2015 Schild Shiraz, Barossa Valley, Australia,
WS 92, Bourbon Street, Phillipsburg, NJ, 14.5%
- 6) 2016 Three 3, Petite Sirah, Contra Costa County, California,
Central Wine Merchants, Flemington, NJ, 15.4 %
- 7) 2012 Domaine de Mourchon Grand Reserve, Cotes du Rhône Villages, France, (estate bottled),
WS 90, GSM, Robert Panzer Selections, 14.5%
- 8) 2010 Chateau Fortia Chateauneuf-du-Pape, (estate bottled) Southern Rhône, France,
Cellar Tracker 93, Central Wine Merchants, Flemington, NJ, 14.5%
- 9) 2005 Chateau Faugères, Saint Emillion Grand Cru (estate bottled), Boudreaux, France,
WS93, Central Wine Merchants, Flemington, NJ (bought both #9 and # 10 wines on
French Futures purchase) 14.5 %
- 10) 2005 Chateau Boyd-Cantenac Margaux Grand Cru Classé, (estate bottled), Boudreaux, France,
WS92, Central Wine Merchants, Flemington, NJ, 13.5%

Please bring at least 2 wine glasses per person. This tasting is limited to 31 people.

Wine Education – Suzanne Laverick-Stone

Bob’s Wines – These Are a Few of His Favorite Things

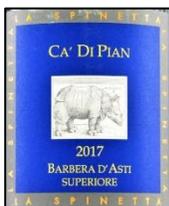
In the *Sound of Music*, Maria lists her favorite things, all perfectly lovely, but there’s clearly something missing. Raindrops on roses, check; warm woolen mittens, check. Oh, of course – she forgot wine. I’m sure it was an oversight, but we certainly won’t make the same mistake. Developing a list of wine preferences is a lifelong endeavor, so it’s a great idea to have our fellow connoisseurs share their favorites. Thanks to our LVAWS friend, Bob Hale, we will have the chance to savor some fine examples.



Italy

Italians have been making wine for a loooooong time, so they’re pretty good at it. Here are two examples of the many iconic wines of “Io Stivale,” the Boot:

- The **2017 Ca Di Pian Barbera D’Asti Superiore** (JS 91) is a native Barbera varietal, estate-bottled in the Piemonte region of northwestern Italy. This area has a continental climate with precipitation tempered by the rain shadow from the Alps. Soils are sand, limestone, and alkaline with marine sediments. Barbera d’Asti, a DOC (*Denominazione di Origine Controllata*) since 1970, was promoted to DOCG (*Garantita* means *Guaranteed Origin*) in 2008. “*Superiore*” wines have a higher percentage of alcohol by volume than normally required for the appellation, and this wine clocks in at 14.5% ABV. Giuseppe Rivetti founded La Spinetta in Castagnole Lanze in 1977, and helped to make the region once known for cheap Moscato respected as a quality wine-making area. The Ca Di Pian was fermented in temperature-controlled vats for 9 days with malo in used French oak; it was aged for 12 months, 3 months in bottle, and is full-bodied with low acidity, which can be attributed to the 45-year-old vines and low yields. The 2017 vintage was challenging – an unusually warm, dry winter, with an early budbreak, followed by hailstorms and frosts. Nevertheless, James Suckling recognizes this wine as a “serious red” showing blackberry, plum, and dry mushrooms. *Saluti!*



- The Tuscan **2015 Palazzo Vecchio Maestro, (appellation: Nobile di Montepulciano, DOCG)** (WE 92), is an estate-bottled Sangiovese. Nobile is one of the oldest wines in Tuscany, and was known as the “wine of the nobles.” The Palazzo Vecchio winery in southeastern Tuscany began in 1970 with the first vintage of Nobile di Montepulciano produced in 1990. At this historic estate, now owned by the Zorzi family, pruning, harvesting, and selection of the indigenous grapes are done by hand. The area’s soils are sand, clay, and limestone, and the climate is Mediterranean, with low summer rainfall. Typical Nobile de Montepulciano wines are earthy, soft, and tannic with dark berry flavors. This wine is Sangiovese-based (85%), with 10% Canaiolo Nero, and 5% Mammolo, with controlled fermentation in steel, 24 months in French oak, and a minimum of 6 months in bottle. Kerin O’Keefe scored the 2015 with a 92-point rating, and describes the aroma as baking spice, plum, and forest floor with a palate of dried black cherry and licorice. Sounds *delizioso*.

France

Wine did not originate in France, but it may as well have. It’s practically one big vineyard. It’s no wonder that Bob has chosen five from la belle France.

- The **2010 Domaine de Baron’Arques Limoux** is a rich, red blend of 51% Merlot, 23% Cabernet Franc, 6% Cabernet Sauvignon, 14% Syrah, and 6% Malbec from the Domaine de Baron’Arques winery in the Languedoc-Roussillon region of southern France. The “baron” in question is none other than Baroness Phillipine de Rothschild, yes, *those* Rothschilds. The Limoux appellation, newly created in 2003, is in the foothills of the Pyrenees. The vineyards in Limoux are higher and cooler than other areas of the Languedoc-Roussillon region, and 2010 is a celebrated vintage for most French wines. The vineyard benefits from the climatic influence of both the Atlantic and the Mediterranean,



which includes lots of sunshine and a good amount of rainfall. The altitude moderates the summer heat, and the soil is mainly clay and limestone. Tasting notes for this wine include wild berry on the nose, fruit, spice, and cocoa on the palate, with balanced tannins, and a licorice finish. *Oui, s'il vous plaît.*

- The **2012 Domaine de Mourchon Grande Reserve, Côtes du Rhône Villages** (WS 90, RP 92) is an estate-bottled southern Rhône red blend from the Côtes du Rhône Villages Séguret appellation in central France. The ancient village of Séguret offers excellent characteristics such as fast-draining sand, limestone slopes, and a Mediterranean climate with hot dry summers, which is perfect for the typical Rhône blend grapes, Grenache, Syrah, Mouvèdre, Carignan, and Cinsault. The vineyard goes the extra mile with organic farming, careful canopy management, and manual harvesting. The 2012 vintage was good, not great, but the grapes for the 65% Grenache and 35% Syrah blend grew on 60-year-old vines, with ageing of 40% oak, blended with 60% concrete. The wine is described as full-bodied and savory with notes of dark fruit, earth, and spice. *C'est yum.*
- The **2010 Château Fortia Châteauneuf-du-Pape** (WS 91), is a Grenache-dominant red produced at the Chateau Fortia vineyard, centrally located in the heart of the Châteauneuf-du-Pape appellation of the southern Rhône Valley. The storied appellation boasts a warm, dry climate, with Cretaceous limestone, Tertiary sandstone, and the famous Châteauneuf-du-Pape quartzite pebbles which absorb the daytime heat. Château Fortia, of which 90% is covered in those precious pebbles, utilizes hand harvesting and destemming, with a 4-to-5-week maceration in concrete or steel, and cask-ageing of up to 24 months. The 2010 vintage is described as low quantity, but high quality with a rainy spring and dry summer. The wine is dark purple and rich with structured tannins. This is an excellent place to mention *garrigue*, because that is what we will look for in this wine. This French wine term refers to Mediterranean coastal hillside vegetation: herbaceous, peppery or smoky, piney, and Herbes de Provence-ish. Structured but a little wild – *absolument.*
- The **2005 Château Faugeres, Saint-Émilion Grand Cru** (WS 93, RP 95), is an estate-bottled red Bordeaux. “Grand Cru” is the top classification of French wine and means “great growth.” In Bordeaux, it indicates a specific château where the wine is made. 2005 was a very good year for Bordeaux wines. On the Right Bank, Saint-Émilion experienced a warm growing season with rain at crucial moments, resulting in bold tannic wines. Château Faugeres is a gravity-flow vineyard with gently sloped clay and limestone soils and a slightly cooler micro-climate which can result in later harvesting. The château’s practices include disbudding, crop-thinning, and leaf pulling, with malolactic fermentation in new and used French oak. The 2005 Château Faugeres, a blend of 85% Merlot, 10% Cabernet Franc, and 5% Cabernet Sauvignon, is described by Robert Parker as a 14.5% ABV “modern-styled powerhouse.” Palate descriptions include everything from blueberry/cherry, to cocoa, licorice, and truffle. Decant, swirl, *et voilà.*
- The **2005 Château Boyd-Cantenac Margaux Grand Cru Classé** (RP 92, WS 92, 12.5% ABV) is an estate-bottled red, this time from the Left Bank Médoc region of Bordeaux in southwestern France, which includes the Margaux appellation. The Grand Cru Classé classification is only used for Left Bank second through fifth growths, the first being *premier crus*. The Château Boyd-Cantenac wines were classified as one of 14 Troisièmes Crus (third growths) way back in 1855, when the rating system was devised. The wines are Cabernet Sauvignon-driven, and are good candidates for ageing, mellowing the tannins. The vineyard also grows Merlot, Cabernet Franc, and Petit Verdot in the gravel and sandy soils. The climate is temperate, generally warm, and partly cloudy year-round. 2005 is considered a great vintage for this wine, and it is described as classically-made, medium-bodied, aromatic and oaky, with rustic tannins. I have a feeling this wine has *je ne sais quoi.*

Argentina

Do you know what goes great with the tango, fútbol, and lots of grilled meat? Famously inexpensive yet excellent Argentinian wine. Here is one Bob has chosen for us:

- The **2016 Fabre Monmayou Reserva Cabernet Franc** (D 96) is from the Indicación Geográfica (GI) of Luján de Cuyo, a sub-region of Mendoza, Argentina’s largest wine producing area and the first to be officially recognized as an appellation in 1993. The Andes Mountains impact the terroir; the hot, dry climate created by the mountain rain shower is tempered by the high altitude. The diurnal temperature variations slow ripening. Sandy alluvial soils are low fertility and stress the vines – that’s good for the

grapes – and the Mendoza River is a source for irrigation. The Fabre Monmayou Winery was founded by Hervé Joyaux, a Bordeaux native. The wines are consistently highly rated; Joyaux utilizes methods such as pruning back to short shoots, removing extra grape bunches, hand-picking, and hand sorting to ensure quality. While Malbec is the main grape of the area, *Decanter* describes this Cab Franc as a “gorgeous example” of the grape, with great depth, harmony, and aroma, with notes of cassis and clove. We say *Olé*.

Australia

In Australia, to “tipple” is to drink alcohol, and wine is a big seller. There are lots of varieties to pair with shrimp on the barbie or kanga bangers (yes, kangaroo sausage – it’s a thing), and Shiraz is very popular.

- The Shiraz story started with James Busby who brought cuttings from Europe in 1833, introducing Shiraz (aka Syrah) to the penal colony. Australia, no longer penal, is now a major wine producing continent. The Barossa Valley, near Adelaide in the south, is a well-known appellation with a Mediterranean climate and soil diversity from siliceous sands to black clay. Shiraz is the star of the valley and the flagship of the Schild Estate, a multi-generational family business. The Shiraz grapes are sourced from four vineyards of 40- to 130-year-old vines. Located in the southern part of the valley, the slightly cooler, wetter climate helps to moderate alcohol bombs. Schild Shiraz has scored highly every year since 2004, and the **2015 Schild Shiraz** (JS 91, WE 89) is no exception. The wine spent one year in new/old, French/American oak, and according to *Wine Spectator*, we can look to experience strawberries, baking spice, Dr. Pepper, and something savory, with strong tannins balanced by acidity. Let’s say *g’day mate* to this wine opportunity.

California

Everyone at some point does some serious California dreaming on a winter’s day, and most likely, the wine has a lot to do with that. Teeth-staining Petite Sirah is anything but petite, and is quintessentially Californian.

- The Contra Costa County AVA (American Viticulture Area) is east of the San Francisco Bay in the Central Coast AVA. Most of the vineyards are in the eastern part of the county; the hot climate is moderated by cool bay breezes and considerable diurnal shifts. The **2016 Three Wine Company**



Petite Sirah grapes came from a mature vineyard with sandy, gravelly soil which produced a low yield and concentrated flavors. Generally speaking, the 2016 vintage was considered good in California. The Three Wine Company vintner is Matt Cline, brother of Fred of Cline Cellars, and the motto is “Dirt, micro-climate, sustainable wine growing, and don’t screw it up.” The website promises a palate of “deep blackberry fruit with a big tannin framework.” It’ll be gnarly, dude – we’re stoked.

So back to Maria’s favorite things. I’m sure she meant to say that when the dog bites and the bee stings, simply remember your favorite *wines*. Maybe one of Bob’s favorites will expand your own list.

Sources: <https://www.decanter.com/learn/about-barbera-dasti-wines-five-things-to-know-381382/>;
[https://www.italianwineconnection.com.au/pages/understanding-italian-wines#:~:text=Superiore%20\(Superior\)%20%2D%20is%20a,Valpolicella%20Superiore%20\(get%20it%20here\)](https://www.italianwineconnection.com.au/pages/understanding-italian-wines#:~:text=Superiore%20(Superior)%20%2D%20is%20a,Valpolicella%20Superiore%20(get%20it%20here);); www.wine-searcher.com/grape-27-barbera; https://serendipitywines.com/sales-sheet/?ns_id=42109&default=1;
[https://en.wikipedia.org/wiki/Piemonte_\(wine\)#:~:text=Piemonte%20wine%20is%20the%20orange,made%20from%20the%20Nebbiolo%20grape](https://en.wikipedia.org/wiki/Piemonte_(wine)#:~:text=Piemonte%20wine%20is%20the%20orange,made%20from%20the%20Nebbiolo%20grape;); <https://www.wine.com/product/la-spinetta-barbera-dasti-ca-di-pian-2017/678921#>;
<http://www.matchvino.com/palazzo-vecchio-toscana>; <https://www.wineturism.com/wine-appellation/vino-nobile-di-montepulciano/>; <http://www.matchvino.com/palazzo-vecchio-toscana>; <https://www.wine-searcher.com/find/dom+de+baron+arques+limoux+languedoc+roussillon+france/2010#t2>; <https://winefolly.com/deep-dive/introduction-soil-types-wine/>; <https://www.domainedemourchon.com/le-domaine/?lang=en>; <https://www.wine-searcher.com/regions-cotes+du+rhone+villages+seguret>; <https://chateau-fortia.com/en/the-domain>; <https://www.wine-searcher.com/vintage-2005-bordeaux>; <https://www.thewinecellarinsider.com/bordeaux-wine-producer-profiles/bordeaux/st-emilion/faugeres/>; <http://www.boyd-cantenac.fr/english/wines/>; <https://www.thewinecellarinsider.com/bordeaux-wine-producer-profiles/bordeaux/margaux/boyd-cantenac/>; <https://www.wine-searcher.com/regions-lujan+de+cuvo>; <https://www.wine-searcher.com/regions-lujan+de+cuvo>; <https://www.terroirwines.us/schild>; <https://www.wine-searcher.com/regions-contr+costa+county#:~:text=Contra%20Costa%20County%20Wine&text=Contra%20Costa%20County%20is%20an,leathery%20style,s%20of%20red%20wine>; <https://www.jjbuckley.com/wine-knowledge/blog/a-guide-to-petite-sirah-%E2%80%93-everything-you-need-to-know/1017>; <https://www.threewinecompany.com/store/?view=products&slug=red-wines>;

June Lehigh Valley Chapter BYOB



BYOB at Teresa's

Wednesday June 8, 2022 at 6:00 PM
6561 Tilghman Street, Allentown, PA 18106
Hosted by Judi Roggie
Register at LVAWS.org by Monday June 6th

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 and we have had a couple BYOB events at the new venue. Always a good time and good food, view the menu at <https://www.teresasitalianrestaurantpizzeria.com>.

Join us to start our summer events on Wednesday June 8th at 6PM.

Please remember to bring glasses and wine to share.



July Lehigh Valley Chapter BYOB



BYOB at Orizaba's

Thursday July 7, 2022 at 6:00 PM
614 West Broad Street, Bethlehem, PA 18106
484-893-4467
Hosted by Judi Roggie
Register at LVAWS.org by Tuesday June 5th

Orizaba's is the Lehigh Valley's first Mexican Costa Rican restaurant, with a fresh and eclectic new menu; check it out at <https://www.orizababethlehem.com/menu>.

Join us on Thursday July 7th at 6 PM to experience Latin Fusion Cuisine that uses only the freshest ingredients and traditional techniques brought to you by authentic lovers of food and culture.

Please remember to bring glasses and wine to share.



AWS Eastern Pennsylvania Regional

Picnic



Saturday July 9, 2022

10:00 AM to 4:00 PM

**Home of Terry and Patricia Green
Bucks County, PA**

(Address will be sent upon registration)

Cost \$47 per person

Register at LVAWS.org by Thursday, June 30th

Schedule:

10:00 am - 11:30 am - Amateur Wine Competition

11:30 am - 1:00 pm - Lunch and Networking

**1:00 pm - Wines of Portugal, presented by Frank Paredes,
President of NOW Wine Imports**

We are thrilled for the return of in-person tastings, and what better way to celebrate than to usher the return of our annual regional picnic!

We are planning a slimmed down version of past picnics; think of this more as a neighborhood gathering.

We will have a wine competition, but it will be run very similar to the Amateur Wine Competition that occurs at the National Conference. Everyone will get a chance to score and contribute to the overall awards. Some of our esteemed Certified Judges will be on hand to assist participants in scoring.

Lunch will be served, and then Frank Paredes, President of NOW Wine Imports will be joining us in the afternoon for an education session on Portuguese wines.

A big objective for this picnic is for a number of our regional chapters to socialize together and build camaraderie not only among their own chapters but across all chapters.

A number of chapters in our area are starting to host multi-chapter events, which is a wonderful way to meet new people and find new ideas for tasting opportunities.

Any questions, please contact

Jennifer Perry, Southeastern PA Regional Vice President (RVP) rvpjenniferperry@gmail.com

or

Bob Hale, Northeast PA Regional Vice President (RVP) skihale@rcn.com

Tables and chairs will be provided, but please bring pop-up canopies should you wish to sit in the shade. Lunch will be served, but **we are asking attendees to bring a potluck dessert.**

If you are **interested in submitting wine for the Amateur Wine Competition**, please register your wine(s) using the separate wine competition event at **LVAWS.org**

July Lehigh Valley Chapter Tasting

Galen Glen Winery

Sunday July 24, 2022 at 2:00PM
Hosted by Kevin and Michelle Campbell

Galen Glen Winery
225 Winter Mountain Dr, Andreas, PA

Cost \$50 per person

Register at LVAWS.org by Saturday, July 16th



The Troxell family, Glen, Sarah and daughter Erin, established the Galen Glen winery in 1995. The vineyard, winery and winemaker Sarah, are internationally known for their world class Rieslings and Gruner Veltliner. Having been recognized by Wine Enthusiast, The Wall Street Journal, the Washington Post, James Suckling and the Philadelphia Inquirer, it is no exaggeration to say that Galen Glen is possibly the best winery in PA and Sarah is one of the top female winemakers in the world. Sarah will run the tasting and it will feature 10 of her wines. In addition to the world-renowned whites, the tasting will include some excellent roses, reds and sparkling wines.

The tasting will be held in a private climate-controlled room overlooking the vineyard.

We will have a selection of cheeses and sushi to accompany the tasting. The sushi will include a selection of rolls that do, and do not, include raw fish and will clearly be marked. Following the tasting will be a selection of sandwich wraps from Wegman's and some deli salads.

No need to bring wine glasses or wine, and the Galen Glen staff will do the pouring.
Due to seating, this tasting is limited to 42.

May BYOB at Ecco Domani

Two dozen members gathered at Ecco Domani in Coopersburg for a fun filled BYOB. Everyone brought a bottle or two to share and the pouring was plentiful, and the food was delicious. We sang "Happy Birthday" to **Ken Peters**, a guest at the restaurant and he shared his birthday cake with all of us. Many thanks go to **Judi Roggie** for arranging this event and to Ken for sharing his delicious treat!





Four Classic Grapes Wine Tasting Summary

On May 15 thirty-two members met at Nonna Sulina's Sicilian Kitchen & Grill for a lovely evening hosted by **Jody King** and **Jim Vozar**. Everyone explored four classic Italian grapes: Sangiovese, Primitivo, Nebbiolo and Cortina. Some of the varietals included Amarone, Barolo, Brunello and other highlights. Overall, we tasted eight wines prior to enjoying a delicious meal that included a signature salad, bread, and a selection of one of three entrees: Ortolano (seasonal vegetables in white wine sauce with rigatoni), Chicken parmesan, or Nonna's Ragu (braciole, meatballs, pork ribs with strozzapreti). Yummy desserts were also available.

Twenty-eight score sheets had scores for the first seven wines. The last wine had one "good" bottle and one "bad" bottle. Only the scores from the "good" bottle were used in the analysis. The overall average wine scores were over 16 out of 20. Overall, the top three wines were the **2015 Azienda Vitivinicola Antonio Roncolato Amarone**, the **2018 I Progni Valpolicella Ripasso**, and the **2016 Castiglion del Bosco Brunello de Montalcino**. There was a tie for fourth place between the **2016 Castello de Gabbiano Riserva Chianti Classico** and the **2016 Marchesi di Barolo Serragrilli Barbaresco**. However, at \$16, the Chianti Classico was the best "value wine".

	Wine & Appellation	Price	Avg. Score	Std. Dev.	Rank
1	2019 A Mano Imprint Primitivo	\$14	15.5	1.6	
2	2017 Rizman Tribidrag	45	16.6	1.2	
3	2016 Castiglion del Bosco Brunello de Montalcino	42	17.0	1.4	3
4	2016 Castello de Gabbiano Riserva Chianti Classico	16	16.8	1.5	
5	2016 Arnaldo Rivera Barolo Undicicomuni	36	16.5	1.2	
6	2016 Marchesi di Barolo Serragrilli Barbaresco	44	16.8	1.3	
7	2018 I Progni Valpolicella Ripasso	31	17.3	1.9	2
8	2015 Azienda Vitivinicola Antonio Roncolato Amarone	45	18.0	1.3	1



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 into the LVAWS website, click on the Donations tab, select AWSEF, and enter your contribution and credit card. It is that simple!



Chairman's Selection – Kevin Campbell

In preparation for this month's column, I visited the Promenade Shops store with the expectation of selecting six wines to try, and then narrowing it down to four to write about. Things did not exactly go as planned and I ended up walking out with 15 bottles! The number of interesting Chairman Selection wines is at a high level right now.

Knowing that I needed to save some for Dean to write about next month, I decided to go with an all-France theme of four wines. All are readily available throughout the Lehigh Valley stores. The first two, a Provence Rose and a Vermentino, are both excellent to enjoy during the summer months. The second two are both well rated interesting reds and tremendous values at \$9.99.

One unique offering I chose not to include below is a Library Set of three Tuscan reds from Ruffino. All three wines are highly rated and the price for the set is \$49.00. There is decent availability in our local stores if you are interested to try them.

Jean Claude Mas AllNatt Vermentino - 2020

VARIETY/STYLE: Vermentino

COUNTRY: France **REGION:** Languedoc

RATING: N/A **PRODUCT CODE:** 000079477

\$11.99 (quoted at \$20)

A pure and refreshing vermentino from Jean-Claude Mas in southern France. Pretty, floral citrus aromas on the nose carry over to a crisp palate with just the right amount of texture and lifted acidity to carry through a lingering finish that features subtle mineral notes. Delicious!
— Josh Hull, Chairman's Selection® wine buyer



Kevin's notes:

I wrote about the 2019 Mas Vermentino last summer and Michele and I recently shared a bottle of that wine on the Staffeld's deck in Sea Isle. Maybe it was the atmosphere or the great hosts, or maybe we were just thirsty, but whatever the reason, the bottle was gone remarkably fast. The 2020 is equally good, a very cool bottle, and a great wine for the summer at a nice price.

Clair Diamant - 2020

VARIETY/STYLE: Rose

COUNTRY: France **REGION:** Provence

RATING: N/A **PRODUCT CODE:** 000079387

\$12.99 (quoted at \$25)

An incredible value from Provence with fragrant red berries, currants and flowers on the nose, with a lovely texture to the crisp and balanced palate. Mineral details add depth and integrated acidity lengthens the elegant finish. A vitally fresh and delicious dry rosé to enjoy all summer and beyond!

— Josh Hull, Chairman's Selection® wine buyer



Kevin's notes:

Michele and I did not really appreciate rose until we visited Provence. One of our fondest memories is beach bar hopping along the Promenade in Nice, sharing a carafe of rose at each stop. As I have said previously, I find most rose wines to be similar and not that special, this one is better than most and a great buy.

Jean Claude Mas - 2019

VARIETY/STYLE: Red Blend

COUNTRY: France **REGION:** Languedoc

RATING: WS-90 **PRODUCT CODE:** 000079465

\$9.99 (quoted at \$23)

A crowd pleaser, this smooth, lively red offers freshly picked currant and raspberry notes, infused with orange zest, wild herb, white pepper and anise elements. There's enough concentration to give some heft, but still shows lots of focus. Syrah, Carignan and Grenache. Drink now through 2026.

— **90 Points** *Wine Spectator*, July 2021



Kevin's notes:

Our Chairman has been finding several nice wines from Jean Claude Mas and this red blend, a WS 90, at \$9.99 is an awesome buy. Each time I see a Chairman Selection from this producer I'm going to give it a try.

Generation 1905 - 2019

VARIETY/STYLE: 100% Grenache

COUNTRY: France **REGION:** Vin de France, France

RATING: WE - 90 **PRODUCT CODE:** 000079468

\$9.99 (quoted at \$15)

The nose delivers red cherry and cranberry alongside a white pepper accent. Juicy red fruit is echoed on the palate that's loaded with bouncy acidity and gentle tannins. A blanket of vanilla and white pepper marks the close.

— **90 Points and 'Best Buy'** *Wine Enthusiast*, Nov



Kevin's notes:

In our November Spanish tasting we had 100% Grenache, which I thought was unique because it is often blended in the classic GSM blend. Here is a 100% Grenache from France, probably from the Languedoc region. Grenache is so often blended because it adds body and fruitiness without adding tannin or acidity. This Grenache has no problem standing on its own, getting a 90 point rating and Best Buy from Wine Enthusiast. Another great addition to the \$9.99 club!

Save the Date

2022 Holiday Party – Sunday, December 11th

This year's Holiday Party will be held on Sunday, December 11th at the Aster Event Center which is located at the Hyatt Place/Hyatt House, 621 Grange Rd., Allentown, 18106. Doors open for a social hour at 4:30PM, followed by dinner at 6:15PM. Price includes hors d'oeuvres, dinner, dessert, tax and gratuity. We will be offering a choice of three dinner entrees. Hopefully, everyone will find something to their liking. We think it will be a wonderful event. Additional details will be in the September or October newsletter. Please add December 11th to your calendars. We hope you can join us!

Lehigh Valley Chapter Wine Tastings & Events

<u>2022</u>	<u>Hosts</u>	<u>Theme</u>
June 4	Kim & Bob Hale	Bob's Favorite Wines
June 8	Judi Roggie	BYOB at Teresa's
July 7	Judi Roggie	BYOB at Orizaba's
July 9	Terry & Patricia Green	AWS Eastern PA Regional Picnic And Amateur Wine Competition
July 24	Michele & Kevin	Galen Glen Vineyard
Aug 6	Dean & Bonnie Scott	Summer Wines at Bergeist Vineyard (Rain date: Sun, Aug 7)
Sept	Donna Serio	TBD
Oct 27-29	AWS National Conference	Bellevue, Washington
Nov	Nancy & Mike Parker	Celebrity Wines
Dec 11	Annette Derkacs, Ann Vlot, Jan Thomas, Nancy Parker	Holiday Party at the Aster

Promoting wine appreciation through education

National and Lehigh Valley AWS Dues

YOU MUST JOIN BOTH THE NATIONAL AWS & THE LEHIGH VALLEY CHAPTER
Both memberships run from January to December.

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 ask that you select the Lehigh Valley Chapter as your Primary chapter! You can sign up for national membership online at AmericanWineSociety.org.

Lehigh Valley Chapter AWS Membership: The Lehigh Valley Chapter has one membership level which is **\$10/year per person**.

You can complete the form (below) and **mail** it (LVAWS Treasurer Joe Pugliese, PO Box 98, East Texas, PA 18046), **OR** you can individually visit **LVAWS.org and pay on-line**, **OR** you can individually 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.

Once you become a Lehigh Valley Chapter member you can register for all of our wine tastings, educational events, and BYOB dinner parties.

Name(s) _____

Email Address _____

Mailing Address _____

Phone # _____ City _____

State _____ Zip Code _____
