



# AMERICAN WINE SOCIETY Grapevine



## Lehigh Valley Chapter August 2022

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### August Lehigh Valley Chapter Tasting

#### Summer Wines

Saturday, August 6, 2022 at 2:00 PM

(rain date: August 7<sup>th</sup>)

Hosted by Bonnie and Dean Scott

Bergeist Vineyards

Location: Kutztown, PA

Register at [LVAWS.org](http://LVAWS.org)



### August Lehigh Valley Chapter BYOB

#### BYOB at Bamboo Asian Cuisine

Wednesday, August 10, 2022 at 6:00 PM

345 South Cedar Crest Blvd, Allentown, PA 18103

Hosted by Judi Roggie

Register at [LVAWS.org](http://LVAWS.org) by Sunday, August 7th



### September Lehigh Valley Chapter BYOB

#### BYOB at Pat's Pizza and Bistro

Wednesday, September 14, 2022 at 6:00 PM

1426 W. Broad St, Bethlehem, PA 18018

Hosted by Judi Roggie

Register at [LVAWS.org](http://LVAWS.org) by Monday, September 12th



### September Lehigh Valley Chapter Tasting

#### Sonoma vs. Paso Robles

Sunday, September 18, 2022 at 1:00 PM

Hosted by Kathy and Mark Breloff

Ecco Domani Italian Restaurant

216 E. Fairmount St, Coopersburg, PA 18036

Register at [LVAWS.org](http://LVAWS.org)



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



**Welcome to August!** Summer may be winding down, but LVAWS is still going strong!

In July our members had the opportunity to participate in three events: July 7, **Judi Roggie** hosted a BYOB at Orizaba's; On July 9 **Bob Hale and Jenn Perry**, AWS Regional VPs, co-hosted an AWS Eastern PA Regional Picnic at the home of **Terry and Patricia Green**; and on July 24, **Michele and Kevin Campbell** hosted a tasting at Galen Glen Vineyard. Photos and scores are in this newsletter.

Looking to August, the following events are planned:

On August 6 (Rain date: Sun, Aug 7), **Dean and Bonnie Scott** have invited the chapter to their home, **Bergeist Vineyard**, for a tasting of summer wines. And on August 10th, **Judi Roggi** is hosting a BYOB at Bamboo Asian Cuisine in Coopersburg.

And coming in September, **Judi Roggi** has planned a BYOB for September 14<sup>th</sup> at Pat's Bistro in Bethlehem. On September 18th, **Kathy and Mark Breloff** will host a tasting comparing Sonoma Valley and Paso Robles Wines.

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**

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## **Welcome New Members**

We are pleased to welcome **Laura Ference** and **James Golinsky** from Pennsburg. Please introduce yourself and let's help these new members feel welcome.



## **National AWS News – Leslie Staffeld**

Mark your calendars now for the 55<sup>th</sup> annual **AWS National Conference** in Bellevue, Washington from October 27-29, 2022. Hotel registration is open for the Hyatt Regency Bellevue (hyatt.com) at \$159/night. You can make hotel reservations now. Conference session registration will be available later in the summer.

AWS has announced that **Allen Shoup** will be the recipient of the Award of Merit at the Conference this year. Allen is considered the forefather of the Washington wine industry.



Remember that National is offering a **membership discount!** Do you know someone interested in joining AWS? Now through the end of 2022, household and individual memberships are just \$35. New members can call 888-297-9070 to apply. LVAWS dues are \$10/member.

## Score Wine 'Aftertaste' the AWS Way

Aftertaste is about **timing**: how long does the taste last. AWS provides us with the following scale:

- 3 – Excellent – Lingering outstanding aftertaste.
- 2 – Good – Pleasant aftertaste.
- 1 – Poor – Little or no distinguishable aftertaste.
- 0 – Objectionable – Unpleasant aftertaste.

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

**Aftertaste (3):** Scores of 0-1 are flawed wines that you should spit out immediately. Two (2) has a pleasant aftertaste that lasts 30 second to 1 minute, and 3 is a mouth bomb of flavor that lingers on the tongue for over a minute. Bitterness and off flavors may detract from the pleasantness of the aftertaste and may lower the score, as can excessively harsh tannins. Otherwise, longevity of taste is the major factor.



**Remember: when scoring aftertaste, think about timing.** **Dean Scott**, AWS Wine Judge and LVAWS chapter member, also reminds us to take into consideration the astringency, balance, and body of the wine. These factors can have a positive effect on the enjoyment of a long finish.

### August Lehigh Valley Chapter Tasting

#### Summer Wines

**Saturday, August 6, 2022 at 2:00 PM**

**(Rain date: August 7<sup>th</sup>)**

**Hosted by Bonnie and Dean Scott**

**Bergeist Vineyard**

**Kutztown, PA**

**Outdoors under tents in the vineyard**

**Cost \$50 per person**

**Register at [LVAWS.org](http://LVAWS.org)**



Please join Dean and Bonnie Scott to enjoy wine that go with summer foods.

**2:00-2:45 Sample wines from the vineyard.**

Taste Dean's Estate wines and maybe a few from Folino's Winery from our grapes.

**2:45-3:00 Chapter Announcements**

**3:00-4:30 Tasting**

A selection of 25 Sommeliers Favorite Summer Wines and one or two of Bonnie and Dean's favorite summer wines that pair well with summer foods.

**Followed by summer picnic.**

Spinach, Strawberry, Mozzarella, & Pecan Salad with Poppy seed Dressing  
Pulled Pork  
Beef Brisket  
Sandwich rolls  
BBQ sauces  
Cole Slaw  
BBQ baked beans  
Watermelon

**Please remember to bring glasses and wine to share.**

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

# Wine Education – Suzanne Laverick-Stone

## Summer Time...and the Drinkin' is Easy...

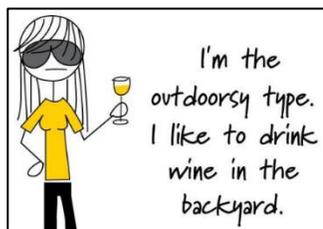
Summer is short, and every day is a golden opportunity to enjoy life to the fullest, so there's only one rule - deciding which wines best pair with summer fun.



Geography reminds us that summer is relative – some people may *think* they are having summer, but as an example, I recently spent a week in Scotland, where I bought a wool hat and mittens – to wear – in July. Perhaps it's where Christmas in July originated. The Scots drink whisky to keep warm all year, but of course, we live and do most of our drinking in Pennsylvania, where we can count on hot, muggy summer days. Our season lasts 93.6 days, so rounding up, that's 94 days of what-bottle-to-open decision making. So, let's explore a few types of wine to help us keep our cool.

No matter if you are choosing white, red, or Rosé, summer heat calls for sipping wines that punch in at lower alcohol levels with bracing acidity, and can handle being chilled. There are scientific reasons for this:

- Our body's temperature is controlled by the hypothalamus gland, which is slowed down by alcohol, so if we are already hot, alcohol's effect will fool the body into thinking it's even hotter. The rule of thumb is alcohol at or below 12.5%; higher alcohol has a weightier mouthfeel than moderate wines so save that 15% ABV Cali Cab to cuddle up with on a cold winter's night.
- Bracing acidity is comparable to the invigorating sensation of drinking a tall lemonade on a warm day. In hot weather, low acid wines seem listless, while higher acidity is livelier and refreshing.
- Sipping only, no gulping, is an important rule that is easy to forget when heat (or your boss's mind-boggling requests on a Friday at 5:55 PM) bring on the urge to toss it down. Sipping helps to keep the alcohol consumption to a manageable level in the heat. If you need to gulp something, and trust me, we've all been there, water is the ticket. In fact...
- ...water is a summer wine-drinker's friend. Not to be indelicate, but humans sweat a lot in hot weather, which helps to release heat and maintain optimal body temperature; alcohol, a diuretic, can cause loss of fluids and dehydration, so the savvy summer drinker alternates wine and water.
- Keeping wines cool in summer heat is a must. Temperatures over 70° - 80° will permanently ruin the taste, and above 80°, it's actually cooking. Whites are best served at 45-50° and reds at 60-68°. There are a few tips to keep your wine cool: plunge it into a bucket of iced saltwater – fill a bucket mostly with ice, add water, and ½ cup of salt - 10 minutes for whites and 5 minutes for reds. Also try chilling wine glasses in the freezer for 10-20 minutes before pouring, and put reds in the fridge for 15-20 minutes. And don't let the heat make you lose your mind and put ice in your wine – frozen grapes are a better choice to keep wine cool without dilution. Day-drinking at the beach? A re-usable water bottle equipped with an ice tube is a handy tool. Porch drinking? Use a stemmed glass, so you're not warming up your wine with each sip.



There are countless wines that make the grade on a summer day. This list is by no means comprehensive, but here are a few options:

**Hey, Rosé, we can drink you all day!** Rosé has become so popular that it deserves its own article, but we'll save that for another time. From pale pink to cherry red, flavors depend on vineyard location, soil, slope, aspect to the sun, and the vintage's weather conditions. Grapes often used in single varietals include Pinot Noir, Grenache, Sangiovese, and Zinfandel. Provençal Rosés are usually a

combination of Grenache, Cinsault, Syrah, and Mourvèdre. When chilled to 50°, a Rosé averaging 12% ABV with crisp acidity and light body is ready-made for heatwave drinking. French Rosés are most popular, with the largest producer being Provence, but Rosés are made in many areas of the world, including Spain, the US, and Italy. The French prefer a lighter-colored wine, while the Spanish like a pop of color. Full phenolic ripeness is not necessary for a Rosé, so the grapes are usually harvested a bit earlier, resulting in more acidity and little tannin. Rosés are considered less complex than quality reds and whites, but they are not easy to make, because

timing is everything. There are three ways to make Rosé: direct pressing, maceration, and blending. The color variations come from the type of grape, how slowly the grapes are pressed, and the amount of pressure used. Direct pressing results in some color leaching into the must, making a light-colored Rosé. “Rosé de maceration” is how red wines are made, but the skin is removed before fermentation is finished. Again, the color is dependent on grape variety, but is also influenced by fermentation temperature (the higher the temperature, the more rapid the leaching) and how quickly the juice is fermented. Finally, the blending method involves mixing some red in with white. European wine makers, especially in France, will have none of it, so blending is banned in the EU, except for Champagne. And here’s a good news/bad news factoid to consider: California’s 2020 vintage was badly impacted by fires, so to counteract the smoke damage, many producers made Rosés from some of their best red grapes.

### **Summer is a good Riesling to drink Riesling!**

Rieslings are also a wildly popular possibility for summer sipping, with their crisp acidity, variable dry/sweet levels, and food pairing potential. Some residual sugars help to soften the acidity, determined by stopping fermentation to control how much sugar remains, ranging from 3 grams to 300 grams per liter. The grape’s late budding characteristic helps avoid spring frosts and withstand cold winters, making it a great cool-climate grape. Germany is the highest producer, with a wide dry-to-sweet range, but delicious Rieslings are made in Alsace, Austria, New Zealand, and many US states, with Washington being the highest producer.

**Pinot Grigio and Pinot Gris – Identical twins, sort of...** These white wines have been around for hundreds of summers. Pinot Gris originated in Burgundy in the Middle Ages, and it was introduced to Italy in the 19<sup>th</sup> century where it is called Pinot Grigio. Today, Pinot Grigio is mainly a Northern Italian wine, and French Pinot Gris wines are primarily Alsatian, but both are also made in the US, Germany, Australia, and New Zealand. Is there a difference between Grigio and Gris? As in many families, it’s complicated. Both wines are made from the same grape – gris and grigio mean grey in French and Italian respectively, which references the purple-grey color of the grape. How the grapes are managed and produced results in differences. Pinot Grigio is light-bodied and crisp; Pinot Gris is more full-bodied, richer, and spicier. Pinot Grigio is usually drier than Pinot Gris. These wines are a summer favorite for good reason: they’re grown in cool climate areas; a slow ripening process produces fewer natural sugars, and the grapes are harvested early and fermented in stainless steel, resulting in crisp, dry, acidic, citrusy wine, served ideally at a cool 45°. There are many mass-produced Pinot Grigios which usually get snubbed by those in the know; however, smaller, quality wine producers are making lovely quaffs. Remember that these wines are made to be drunk within one or two years of production.



**Portugal’s Vinho Verde is a Verde-y good choice!** These wines hail from the Minho region of northwest Portugal, bordering the Atlantic between the Douro and Minho Rivers. They’re usually dry with a zippy acidity, a bit of frizzante (today, mostly artificially carbonated, but higher-end VVs finish fermentation in the bottle), and low alcohol (usually between 8 and 11.5% ABV). The name means *green wine* in Portuguese due to “youthfulness,” and it’s made from six grapes – Alvarinho, Arinto, Azal, Avesso, Loureiro, and Trajadura.



**Spark up the party with bubbles!** August is a boring month if you like holidays because it has none, officially anyway, unless you count Duran Duran Day (8/10) or International Left-Handers Day (8/13), both fine reasons to drink wine if you ask me. The nice thing about sparkling wines is that they’re a party in a bottle any day, and they fit the bill for summer - they’re bubbly, refreshingly acidic, a bit lighter alcohol-wise, and they’re served chilled (42-50°). Champagne made in the *méthode traditionnelle* is the classic choice, but sparkling wines are produced almost anywhere (probably not Scotland though, see above), and come in many variations of white, red, and Rosé: Crémant and sparkling Rosés

from France, Prosecco from Veneto, Franciacorta from Lombardy, Cava from Catalonia, Moscato d’Asti from Piedmont, and because of warming temperatures, even England is getting in on the deal.

### **Red Wine Lovers – there’s no need to hibernate until winter!**

Are reds out of the question in sweltering summer heat? Not if we stick to mouth-watering acidity options, avoid oaked, tannic wines that make our mouths feel parched, and choose reds that can stand some chilling. Here are some options:

- **Pinot Noir** has a lighter body and mouthfeel, lower tannins, and more balanced alcohol than many reds, and yet retains a nice complexity.
- **Rioja**, made with the Tempranillo grape, and **Chianti** made mainly from Sangiovese, are moderately tannic; Gamay of **Beaujolais** fame is on the tamer side as well, and the French served it chilled.
- **Lambrusco**, a very light bubbly Italian red produced in Emilia-Romagna, Lombardy, Modena, Parma, Reggio-Emilia, and Mantua, was highly valued in Roman times as the grapes were known for high yields. The four Lambrusco grapes are Maestri, Marani, Montericco, and Salamino. The wine is generally dry and acidic with low to medium alcohol levels of 10-11%.
- Consider spicy, jammy **Zinfandel** for your next BBQ. DNA profiling indicates that California Zinfandel and Italian Primitivo are the same grape, descended from an ancient Croatian varietal called Tribidrag, but have taken on their local terroir and distinct flavors. Primitivo ripens in the hot Italian sun, so it may be heavier and less fruity than California Zinfandels which have moderate tannins and medium to high acidity. The only drawback for summer drinking is high alcohol levels of 14-16%.
- Austria's contribution in this category is **Zweigelt**, a purplish-colored but light red wine created by Frank Zweigelt in 1922. It is a cross between Blaufrankisch and St. Laurent, with low tannins and acidity; it's meant to be drunk while young.
- **Grenache**, or Garnacha as it is called in Spain, is one of the French Châteauneuf-du-Pape blending grapes. It is also produced in other areas such as the US and Australia. It's often overlooked as a stand-alone but on its own, it's a light-bodied red with high acidity, so a nice choice for summer drinking.



Summer could be a perfect time to experience some less well-known wines. Spaniards drink a wine called **Txakoli** (pronounced Chock'-oh-lee), which is produced in the rainy Basque coastal area near San Sebastian. It's a fizzy white wine made from Hondarrabi Zuri and Hondarrabi Beltza grapes with 10.5% alcohol. How about a Sicilian **Frappato**? This grape produces lightly-colored reds with high acidity, and the volcanic soil provides lots of refreshing minerality. Another possibility is the pink-skinned Moschofilero grape from Greece. The long, cool growing season and diurnal variations of the Peloponnese Peninsula help to produce **Mantinia**, which is an acidic, low alcohol white described as "wild, exotic, and floral, with tangy crispness."



Summer flies by crazy fast, so when, not if, you find yourself enjoying some good wine with friends, and the weather is hot, hot, hot, remember that talking about what wines pair well with warm temperatures is a great *ice-breaker* (hahaha), and if you want to make an even bigger impression, bring your Santa hat – I swear you'll blend right in (hohoho).

**Sources:** <https://mobile.twitter.com/gmcmason2003/status/676003547025186816?s=09>;  
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## August Lehigh Valley Chapter BYOB



### BYOB at Bamboo Asian Cuisine

**Wednesday, August 10, 2022 at 6:00 PM**  
**345 South Cedar Crest Blvd, Allentown, PA 18103**  
**610-770-8899**

**Hosted by Judi Roggie**

**Register at LVAWS.org by Sunday, August 7<sup>th</sup>**

Bamboo is an award-winning restaurant offering the freshest Asian and Thai cuisine and sushi. This used to be a go-to BYOB for LVAWS, but we have not been there for several years due to the pandemic. It is time to give it a try again. They have an extensive menu that is sure to please everyone.

Please register at LVAWS.org by August 7th so the restaurant can be prepared for our group.

**Please remember to bring glasses and wine to share.**



## September Lehigh Valley Chapter BYOB



### BYOB at Pat's Pizza and Bistro

**Wednesday, September 14, 2022 at 6:00 PM**  
**1426 W. Broad St, Bethlehem, PA 18018**  
**610-419-8100**

**Hosted by Judi Roggie**

**Register at LVAWS.org by Monday September 14<sup>th</sup>**

Pat's is keeping their spacious tent up into September; it's one of the best outdoor seating venues in the Valley. Pat's is part of an interesting chain that stresses quality. Each restaurant has a core menu that is customized at each location, but all have very high standards and are known for high-quality food prepared from the freshest 'clean' ingredients. Their menu offers a variety of build-your-own and signature entries as well pizzas, salads, and appetizers.

If you would like to join us, please register at LVAWS.org by September 12th.

**Please remember to bring glasses and wine to share.**



## September Lehigh Valley Chapter Tasting

### Sonoma vs. Paso Robles

**Sunday September 18, 2022 at 1:00PM**

**Hosted by Kathy and Mark Breloff**

**Ecco Domani Italian Restaurant**

**216 E. Fairmount St, Coopersburg, PA 18036**

**Cost \$50 per person**

**Register at [LVAWS.org](http://LVAWS.org)**



We will be exploring two California wine regions: Sonoma in the North Coast AVA and Paso Robles in the Central Coast AVA.

We will be doing a “bottle to bottle” comparison, tasting 5 different varietals from each region, including Zinfandel, Cabernet Sauvignon, a Red Blend, and others. In all, 10 wines will be poured.

Please make your **meal choice when you register** from the following options:

- Chicken Francese
- Veal Marsala
- Broiled Salmon

All entrees, include bread, salad, and pasta. Registration includes tip and tax. Register at [LVAWS.org](http://LVAWS.org) by September 11.

**Please bring 2 wine glasses and wine to share. This tasting is limited to 40.**

## July's BYOB's at Orizaba's



# **AWS Eastern PA Regional Picnic**

## **Thank you to Donna Fisher for update**

64 AWS members from nine chapters in Pennsylvania and New Jersey (which included 6 from our Chapter and 6 from the Northampton Chapter) came together on July 9 to celebrate the revival of the Eastern Pennsylvania Regional Picnic. A decades-old tradition on hiatus in recent years, the event was held in Buckingham, PA at the home of long-time hosts **Terry and Patricia Green**.



Organized under a "neighborhood gathering" theme by the two area Regional Vice Presidents, **Jennifer Perry** (Southeastern PA) and **Bob Hale** (Northeastern PA), the day offered many opportunities to mingle with fellow wine enthusiasts.

The morning started with a fresh take on the Regional Amateur Wine Competition. Everyone sampled and scored 18 homemade wines donated by our local talented winemakers. "Best of Show" was awarded to **Jeffrey Fisher** for his "Dark Shadows" red blend.

Following a catered buffet lunch, guest speaker **Frank Paredes**, President of NOW Wine Imports, presented a fun and educational session on Portuguese wines. Members explored the history, regions and diverse wine styles of Portugal while tasting six unique wines made from native varieties.



Next, everyone enjoyed dessert during a fundraising event organized by host **Patricia Green**, the newest trustee for the American Wine Society Educational Foundation (AWSEF). AWS members and supporters, including Reustle Vineyards and speaker **Frank Paredes**, donated wines and accessories for a silent auction. Along with a 50/50 raffle, the event raised \$1,245, almost one-third of the amount needed to fund a scholarship.

At the end of the day, members left with a renewed feeling of community and plans for more multi-chapter events in the future. As **David Falcheck** observed, the spirit of AWS will always live in Eastern Pennsylvania!



# July Galen Glen Wine Tasting Summary

On Sunday, July 24<sup>th</sup>, 24 members attended a tasting at the beautiful Galen Glen Winery, owned and operated by the **Troxell family**, including **Glen, Sarah**, and their daughter **Erin**. It was hosted by **Kevin and Michele Campbell**, and **Sarah Troxell**, the winemaker, presented.



The tasting was a little unique for LVAWS in that we tasted the wines individually, as opposed to our normal tasting where we taste in pairs. This enabled more analysis and dialogue on each of the wines among attendees and especially with **Sarah Troxell**.

We started with a “welcome wine,” which was a Rose of Chambourcin. We did not score this wine, but it was generally enjoyed by all, and the Campbell family thought it so good that we purchased three bottles. We then proceeded to taste 10 wines, all produced at the winery, and all but one (Merlot) that was grown at the farm, as the Troxell family refers to it.

The passion and intense dedication to managing the vineyard and producing the wines was very obvious throughout the tasting. Great attention is given to every detail, and it shows in the wines, especially the Gruner Veltliner and Rieslings that the winery is most recognized for. In the scores shown below, it is not a surprise that their flagship Stone Cellar Riesling ranked first and their widely acclaimed Gruner ranked second.



Not generally known for their reds, it was a surprise the Chambourcin ranked third, ahead of both the Fossil Riesling and the Stone Cellar Gewurztraminer. A few members commented that it was the best Chambourcin they had ever tasted. As the Troxell family is experimenting to determine which red varietals do best on their farm, they have started to possibly phase out the Chambourcin. Maybe our high opinion of this wine will change their minds.

Galen Glen extended a 15% discount on cases to AWS members, 10% on 6-11 bottles.

	Wine	Price	Avg	Std Dev	Rank
1	Gruner Veltliner 2021	\$17.99	17.1	0.80	2
2	Stone Cellar Riesling 2020	\$21.99	17.7	1.69	1
3	Fossil Riesling 2021	\$17.99	16.6	1.70	
4	Stone Cellar Dry Rose 2021	\$17.99	15.2	1.13	
5	Stone Cellar Gewurztraminer 2021	\$17.99	16.3	1.71	
6	Bubbly Rose 2021	\$15.99	15.8	1.73	
7	Chambourcin 2020	\$16.99	16.8	1.21	3
8	Cabernet Franc 2020	\$20.99	16.4	1.11	
8	Merlot 2020	\$19.99	15.5	1.65	
19	Red German Bastards 2021	N/A	16.2	1.31	



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

The Chairman Selection is as good as I've ever seen it with a wide variety of very good wines. I continue to question why these quality wines are available to us at such great prices but have decided to just accept it and enjoy our good fortune.

It was again difficult to decide what to include. Because it is still summer, I've included two very nice summer wines, a Sauvignon Blanc from the Loire Valley and a Provence Rose. Sticking with France, there is a Syrah based red blend from the Languedoc and then an Alicante Bouschet from the Tejo region of Portugal and a red blend from the Priorat region of Spain. All five wines are available in fairly large quantities at our Lehigh Valley premium stores.

### **Domaine du Chapitre - 2021**

**VARIETY/STYLE:** Sauvignon Blanc

**COUNTRY:** France **REGION:** Touraine, Loire Valley

**RATING:** N/A **PRODUCT CODE:** 000079512

**\$11.99** (quoted at \$19)

Fresh cut grass, high-pitched herbs and ripe citrus fruits delight on a well-defined nose. A pure palate offers a fleshy texture and balanced acidity on a lingering finish, with just a hint of minerality adding depth. Delicious and a perfect summer wine!

— **Josh Hull, Chairman's Selection® wine buyer**



#### **Kevin's notes:**

*No great reviews or high ratings, Sauvignon Blanc from this region is generally reasonably priced, no flashy label, really nothing to entice you to purchase this wine. Michele and I enjoyed the wines of the Touraine region when we were there, so I decided to try it. We were in Sea Isle with a few other "experienced" wine drinkers and all of us were very pleasantly surprised. Give this wine a try and I think you too will be surprised. As Josh Hull says above, delicious and a perfect summer wine.*

### **Chateau de Libran L'Intimiste - 2021**

**VARIETY/STYLE:** Rosé

**COUNTRY:** France **REGION:** Aix en Provence

**RATING:** N/A **PRODUCT CODE:** 000079500

**\$14.99** (quoted at \$29)

Floral red berries, citrus and minerals delight on the well-defined nose. The bright palate displays a beautiful chalky texture repeating the ripe, spiced summer berries and finishes long with hints of spice. An elegant and classy Provence rosé perfect for spring and summer entertaining.

— **Josh Hull, Chairman's Selection® wine buyer**



#### **Kevin's notes:**

*This wine also has no great reviews or ratings, and at \$14.99, is on the upper end of what I want to spend for a Provence Rosé. Decided to give it a try anyway and glad I did. It is quite pale in color, clean and delicate. I agree with Josh Hull's "elegant and classy". This is a well-made, notch above the rest, Provence Rose worth paying a little more for.*

## Domaine de Fabregues - 2018

**VARIETY/STYLE:** Red Blend

**COUNTRY:** France **REGION:** Languedoc

**RATING:** WS-91 **PRODUCT CODE:** 000079490

**\$15.99** (quoted at \$50)

Polished and layered with flavors of raspberry reduction, red plum compote and floral elements. Rich undertones of mocha and baking spice give way to accents of garrigue, cured meat, black olive and hot stone on the long finish. Syrah and Carignan. Drink now through 2028.

— **91 Points Wine Spectator, Apr 2021**

### **Kevin's notes:**

*With 80% Syrah and 20% Carignan, this is a dark colored, full bodied juicy red with all the rich berry flavors and balanced with nice acidity. Michele and I really enjoyed it and recommend it.*



## Fiuzza Estate Bottled Reserva - 2019

**VARIETY/STYLE:** 100% Alicante Bouschet

**COUNTRY:** Portugal **REGION:** Tejo

**RATING:** WE - 92 **PRODUCT CODE:** 000079488

**\$13.99** (quoted at \$40)

Aged in wood for eight months, the brings out the richness, the dark color, and the dense perfumes of the Alicante Bouschet. Dusty tannins, eucalyptus perfumes from the wood aging and considerable potential mark the wine.

— **92 Points Wine Enthusiast, Apr 2021**

### **Kevin's notes:**

*We included an Alicante Bouschet in the February Wines of Portugal tasting.*

*It was scored well and at \$34, it was the most expensive bottle in the tasting. Alicante Bouschet wines are generally expensive. I know I'm redundant, but I can't stop wondering why? Why is this 2019 92 WE rated wine being sold to us at \$13.99, what's wrong with it? There's nothing wrong with it, just take advantage of our good fortune and enjoy it!*



## Slates of Bonmont - 2017

**VARIETY/STYLE:** 63% Carignan, 37% Grenacha

**COUNTRY:** Spain **REGION:** Priorat

**RATING:** W&S - 93 **PRODUCT CODE:** 000079457

**\$13.99** (quoted at \$30)

A truly incredible buy on a complex, balanced Priorat, something rarely ever seen anywhere near this great price point. Granite-edged red berry fruits intoxicate on the nose, with cool herb details and ripe tannin melded beautifully and never in the way on the lingering finish — outstanding!

— **Josh Hull, Chairman's Selection® wine buyer**

### **Kevin's notes:**

*We included a Priorat in our Spanish tasting last November and Michele and I will be touring and tasting in Priorat this October. The Priorat region, previously below the radar, has now been "discovered". The soils are composed of dark grey slate like stones and the only things that grow there are olive trees and grape vines. The grape yields are low, resulting in powerful full bodied tannic red wines. Same why question on this one, maybe being a 2017 it is time they need to sell it, but it is not showing any signs of age.*



## **Save the Date**

### **2022 Holiday Party – Sunday, December 11<sup>th</sup>** **Annette Derkacs, Nancy Parker, Jan Thomas, and Ann Vlot**

This year's Holiday Party will be held on Sunday, December 11<sup>th</sup>, at the Aster Event Center which is located at the Hyatt Place/Hyatt House, at 621 Grange Rd., Allentown, 18106.

Doors open for a social hour at 4:30PM, followed by dinner at 6:15PM.

Price of \$67 per person includes hors d'oeuvres, dinner, dessert, tax and gratuity. We will be offering a choice of three dinner entrees, including a gluten free option. Hopefully, everyone will find something to their liking. We think it will be a wonderful event.

Additional details will be in the October newsletter.

Please add December 11th to your calendar. We hope you can join us!

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## **Lehigh Valley Chapter Wine Tastings & Events**

<u><b>2022</b></u>	<u><b>Hosts</b></u>	<u><b>Theme</b></u>
<b>Aug 6</b>	<b>Dean &amp; Bonnie Scott</b>	<b>Summer Wines at Bergeist Vineyard (Rain date: Sun, Aug 7)</b>
<b>Aug 10</b>	<b>Judi Roggie</b>	<b>BYOB at Bamboo Asian Cuisine</b>
<b>Sep 14</b>	<b>Judi Roggie</b>	<b>BYOB at Pat's Pizza and Bistro</b>
<b>Sept 18</b>	<b>Kathy and Mark Breloff</b>	<b>Sonoma vs. Paso Robles</b>
<b>Oct 27-29</b>	<b>AWS National Conference</b>	<b>Bellevue, Washington</b>
<b>Nov</b>	<b>Nancy &amp; Mike Parker</b>	<b>Celebrity Wines</b>
<b>Dec 11</b>	<b>Annette Derkacs, Ann Vlot, Jan Thomas, Nancy Parker</b>	<b>Holiday Party at the Aster Event Center</b>

*Promoting wine appreciation through education*

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## **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. For the remainder of 2022, either individual or household dues for new members is just \$35 (annually \$49 and \$62). 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](http://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** \_\_\_\_\_

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