



AMERICAN WINE SOCIETY

Grapevine



Lehigh Valley Chapter September 2022

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



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 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 by Sunday, September 11th



October Lehigh Valley Chapter BYOB

BYOB at Di Fiore's Pizzeria & Italian Restaurant

Thursday, October 6, 2022 at 6:00 PM

5608 Rte 863, Neffs, PA 18065

Hosted by Judi Roggie

Register at LVAWS.org by Monday, October 3rd



November Lehigh Valley Chapter Tasting

Celebrity Wines

Sunday, November 13, 2022 – 2:00PM to 5:00PM

Hosted by Nancy and Mike Parker

Vivo Italian Kitchen

4558 Crackersport Road, Allentown, PA 18104

Register at LVAWS.org by Sunday, November 6th

Connections from the Co-Chairs Peter & Leslie Staffeld



Welcome to Fall! This is the month when we transition back to full bodied reds and cooler days.

In August our members had the opportunity to participate in more fun and educational events: on August 6 **Dean and Bonnie Scott** invited the Chapter to their home, **Bergeist Vineyard**, for a tasting of summer wines enjoy wines that go with summer foods, and on August 10, **Judi Roggie** hosted a BYOB at Bamboo Asian Cuisine. This newsletter contains details about each of these events and some insights about **scoring wines the AWS way**. Enjoy reading!

This month we want give a shout-out to two of our Chapter's members: **Alan Derkacs** and **Alicia Ruiz-Orbin**. Alan has contributed to the Chapter in many ways over the years. One way is as a LVAWS Board Member. At this time Alan has decided to leave the Board and we want to thank him for all of his time and expertise. We look forward to seeing both **Alan** and **Annette** at future LVAWS events. **Alicia Ruiz-Orbin** recently received recognition for her work with Rotary International. An article with details is in this newsletter. Congratulations, **Alicia!**

Looking to September, **Judi Roggie** invites us to meet at Pat's Pizza and Bistro on the 14th, in Bethlehem, for our monthly BYOB. This is a fun way to meet people, taste some delicious wines, and eat some good food. Also, this month **Kathy and Mark Breloff** are planning an exciting tasting of Sonoma versus Paso Robles wines. This event will be on Sunday, September 18 at 1pm at Ecco Domani Italian Restaurant in Center Valley. Details on these events and a sneak peek at more events to come are in this newsletter.

Do you own a vineyard and you would like to have help picking grapes? Or is picking grapes on your bucket list? If you need help, let us know and we'll put out the word in a newsletter. If you are interested in helping this month, Bergeist Vineyard is looking for volunteers. Check out the request in this newsletter provided by **Dean Scott**.

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 **Marc and Caroline Kovacs** from Easton and **Darrin Scott** from Kutztown. Please introduce yourself and let's help these new members feel welcome

National AWS News – Leslie Staffeld



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 OR, members can register with national in October and receive the rest of 2022 included in their dues for 2023. New members can call 888-297-9070 to apply. LVAWS dues are \$10 per member and are payable annually, January through December.

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



LVAWS Board Meeting Summary

The LVAWS Board met from 6:30 PM to 7:30PM on Wednesday, September 7, 2022 via Zoom. Kevin Campbell, Percy and Anne Dougherty, Nancy Parker, Joe Pugliese, Judi Roggie, Dean Scott, and Peter and Leslie Staffeld were present.

Co-Chairs, Peter and Leslie, welcomed everyone and shared that Alan Derkacs recently retired from the Board. They thanked him for his years of service. They also shared the latest Chapter membership numbers: National members 142 and Local members 117.

Joe Pugliese shared the Treasurer's Report: The Chapter has \$1,784 in the checking account, a portion of which is for the next tasting. He reminded everyone that \$1,000 was placed as a deposit for the Holiday Party.

Then each Board member shared his/her reports:

AWSEF Scholarship: Dean Scott, \$1,456 has been collected toward the next \$3,500 scholarship. Dean will hold a silent auction at the Holiday Party to raise funds for the scholarship.

BYOB Coordination: Judi Roggie talked about the next two events and noted that there's been a good turnout. Members are reminded to register for themselves and guests so the restaurant can be prepared.

Historian: Barry Isset was unable to attend and there was no report.

Membership: Matt Green was unable to attend. Les and Peter thanked him for reaching out to welcome our new members. Ten people have joined the Chapter since the spring.

Newsletter: Mike Orbin was unable to attend and asked for feedback. The length of the newsletter was discussed with the conclusion that it is informative and members can choose to read it in its entirety, or not.

Past Chair: Percy and Anne Dougherty commented that everyone is doing a great job.

Publicity: Nancy Parker talked about being timely regarding the Face Book posts. To increase followers, the suggestion to tag photos was made.

Tastings: Kevin Campbell shared a tentative calendar for 2023 (see the calendar in the newsletter) and suggested we try a Monday night tasting from 6-9PM. He said that **Mick Hasson** will host a tasting in honor of the Chapter's 50th anniversary next year.

Website: Mike Parker was unable to attend and there was no report.

The **Co-chairs** then lead a discussion regarding how and when refunds are given when a member cancels a tasting reservation. After discussion, it was concluded that if a member cancels prior to the close of registration, they will receive a full refund. However, if the cancelation is requested after registration is closed, the member will have to wait until after the event to ensure that the host's costs are covered. If the full quota of guests is met (and costs are covered) a refund may be provided, otherwise it is up to the host.

One of our own named Camelinas Rotary Club Woman of the Year



Congratulations to **Alicia Ruiz-Orbin**! She was recently honored by the Camelinas Rotary Club in Morelia, Michoacan, Mexico. The Club Chair wrote that Alicia “distinguishes herself for her excellence in her professional life, outstanding volunteering and humanitarian service to needy brothers and sisters, crossing borders and uniting hearts.” Alicia has been an active member with Rotary International for 30 years and reflects the Rotary motto “Service Above Self”. We are proud that she is also a member of the Lehigh Valley Chapter of AWS. Congratulations, **Alicia**!

Score Wine 'Overall Impression' the AWS Way

As a member of AWS, you are aware that as a member 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**. The twenty-point scoring scale designates maximum points in the following categories: Appearance (3), Aroma/ bouquet (6), Taste/ texture (6), Aftertaste (3), and Overall impression (2). Most wines presented at a tasting score between 15 and 19.

AWS provides a scale for overall impression that ranges from (2) Excellent, (1) Good, to (0) Poor.

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

Overall Impression (2): This is the most subjective part of the tasting. It refers to **how well the wine is made and not your personal preference**. A score of 0 is seldom given because it indicates a wine so bad that it should not be sold or even touch your delicate lips. 1 is given for a good wine that is so-so. 2 is an above average wine that truly impresses you as being well made and the constituents marry well. This is a reward for a wine that is very well made but may not have a high score because the individual constituents do not show well.



Dean Scott, LVAWS member and AWS Wine Judge, reminds us that a score of “2” is an opportunity to empathize all the positive attributes you have found in the previous blocks on the form. A score of “1” is an unfortunate opportunity that this wine did not meet your expectations.

Wanted: Grape Pickers

Is it on your bucket list or do you just want to get outdoors and do some easy pickin’ with friends?

If you are interested in picking grapes for 2-4 hours some morning from mid-September to late October, let Dean know. We pick over 9 days. Unfortunately, I usually only have about a 48-hour notice for what days we will pick. If you are interested in picking, send me a text at 610-657-2261 or email at deansscott2323@gmail.com and I will put you on the list for potential pickers. We usually start around 8AM and finish with wine and lunch, and a few bottles to take home. Since all the grapes are going to Folino Estates we can always take a field trip over to the press pad and see the grapes loaded, destemmed, crushed, and sometimes pressed.

Dean Scott
Bergeist Vineyard

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 12th



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 sign up by September 12th. Please be sure to register, so the restaurant can adequately prepare.

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 by Sunday, September 10th



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 five 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.

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

Wine Education – Suzanne Laverick-Stone

Sonoma or Paso Robles? -- The Thrilla in the Wine Villa



September is California Wine Month, which is a perfect time to hold the “Thrilla in the Wine Villa,” a name I just made up for the LVAWS Sonoma vs Paso Robles dust-up. Get ready to bend those elbows; the competition will be fierce.

But first, some background. California wines are able to stand up to the most respected in the world, and that’s not just braggadocio. There was an actual competition in France in 1976 called the Judgement of Paris, a blind tasting that pitted California wines with some of the

best that France had to offer, and let’s just say California did very well (quelle horreur!), which resulted in a worldwide awareness of a previously little-known wine source. Today, the Golden State is the

4th largest producer in the world after France, Italy, and Spain. California boasts 147 of the 267 American Viticultural Areas (AVAs), offering terroirs for almost any kind of wine grape to be grown. Four main regions, North Coast, Central Coast, Central Valley, and South Coast, are then broken down into sub-regions (such as Napa and Sonoma, the two most famous), with distinctive AVAs found in each. In general, the key to success is warm, dry, sunny summers and mild, wet winters with a long April to October growing season. The Pacific Ocean and several rivers and mountain ranges ensure wind, fog, and moisture, with a wide variety of elevations and exposures assuring sunshine, cool breezes, and vine protection. With a large diversity of soil types, California is a grape-growing haven, with dozens of varieties, from the most prolific Chardonnay and Cabernet Sauvignon to Pinot Noir, Zinfandel, and everything in between, which brings us to our dust-up – deciding which area has better wine on offer – world-recognized Sonoma or up-and-coming Paso Robles. In order to help us in this serious work, we need to study the two regions more closely.



Sonoma – Something for Everyone



While Sonoma in the North Coast is often considered Napa’s less significant neighbor, it’s anything but. There are several factors that make Sonoma County unique. It’s massive (larger than Rhode Island), with many valleys providing nooks and crannies for every varietal. There is a moderate diurnal swing, with the Pacific Ocean’s cooling influence of ocean fog and breezes wafting through gaps in the coastal range and San Pablo Bay during the night and into the morning, and intense fog-burning heat during the day, contributing to ripening time. Wine grapes became Sonoma’s main crop in the 70s, which coincided with America’s awakening to respectable wines and the “farm-to-table” movement. The most widely planted grape in the county is

Chardonnay, and it is made in an infinite number of styles. Pinot Noir makes up about 20% of plantings, thriving in the cooler AVAs. Other grapes of note include Cabernet Sauvignon, Sauvignon Blanc, Chenin Blanc, Zinfandel, Gewürztraminer, Malbec, Merlot, and Pinotage. There are 18 AVAs in Sonoma, all very distinct, with diverse microclimates, geography, and culture (see chart below). Sonoma County has been called a winemaker’s playground, due to its mind-boggling variety of soils (more than the entire country of France), mainly due to ancient earthquakes and a prehistoric inland sea. Valleys, plains, mountains, and ocean cliffs help to provide warm to foggy, cool weather, allowing winemakers many choices and styles.

Paso Robles – The Wild, Wild West of California Wine



Compared to Sonoma, Paso Robles is rustic and a little bit scary if one is an arachnophobe, because the Paso Robles Rusty Red Tarantula is known to look for love among the grapevines during mating season. The region is pronounced by natives as “PASS-oh ROH-buulz,” but most people just say “Paso.” Part of the Central Coast region, it is the largest AVA within San Luis Obispo County, with a storied history including founder Drury Woodson James, an uncle of Jesse James of train robberies and creative banking fame. There are 250 wineries spread throughout San Luis Obispo County, and 200 are in Paso, 90% of which are small and family-owned. Paso is the fastest growing wine region and largest geographic



appellation in California, and it is unique for several reasons: It is an inland area, and at its closest, is six miles from the Pacific, which has a major effect, causing a diurnal shift from summer daytime temperatures of 100° at times down to 50° at night, the greatest of any appellation; sun equals flavor, and cool equals acid. Soil diversity is the norm, with 45 defined types, including the largest clay, lime calcareous formation in the state, and unusually high soil pH values of 7.4 to 8.6. Elevations range from 700 to 2,000 feet, and there are several meso-climates and a long growing season. In 2014, the 612,000-acre AVA (with 41,000 planted to vineyard) was divided into 11 sub-AVAs (see chart below).

Sonoma vs Paso Robles Wines

What can we expect in comparing the wines of Sonoma and Paso? We know that terroir impacts grape selection, viticulture practices, and wine profiles, and the diversity in both areas makes any attempt at comparisons a Herculean task. Both have several AVAs with large areas of ocean influence, elevation, rainfall, and soil types. Given this wide diversity, conjunctive labeling laws ensure that “Sonoma County” and “Paso Robles” must be indicated on bottles along with specific AVAs and districts. In general, average annual temperatures differ slightly, with 59.7° for Paso Robles and 59.1° for Sonoma. The difference in rainfall is significant in that Sonoma has two and a half times the amount as Paso. Both regions claim over 60 varietals. In Paso, Cabernet Sauvignon is the main grape (50%), along with another 50% focused on several types of Rhône varietals (including Syrah, Grenache, and Mourvèdre), plus Zinfandel and others, and blends are more common. Many consider Paso to be perfect for making quality Merlot, which is helping to right the wrong created by the movie *Sideways*, when Pinot Noir sales soared to Merlot’s detriment. Sonoma is known for Burgundy and Bordeaux-style wines, and single varietals are most common, with Chardonnay, Pinot Noir, and Cabernet Sauvignon making up 70%; the other 30% includes Zinfandels and other grapes that prosper in the varied terroirs. A word about Zinfandel: it is historically significant in both areas with many old-vine growths, and it continues to be made into some of the most outstanding wines of each region.



Both Sonoma and Paso Robles are enviably exceptional wine regions. It is very possible that the “Thrilla in the Wine Villa” will have many winners on both sides and as for the tarantulas? Don’t worry – they’re more scared of you than you are of them...really.

18 Sonoma AVAs – Soon to be 19?

Northern inland **Alexander Valley*** with hot days but cool nights from the Russian River fog, has altitudes from 200-2,000', with gravel and silt alluvial soils in the valley, and volcanic ash at higher elevations. It is known for full-bodied Cabernet Sauvignon, old-vine Zinfandel, Merlot, and Chardonnay.

***(Probably) Coming Soon: Pocket Peak AVA** in the eastern highlands of Alexander Valley, is petitioned to become Sonoma's 19th AVA. In the foothills of Pocket Peak, Geyser Peak, and Black Mountain, with 10-20% grade slopes, it's warmer with more rainfall than Alexander Valley. Grapes include Cabernet Sauvignon, Cabernet Franc, Chardonnay, Merlot, Zinfandel, and Petit Verdot.

Bennett Valley is a small appellation with family vineyards amid three mountain peaks, with elevations from 250 to over 1,800 feet. The soil is volcanic rock, and grape growing is aided by cool coastal breezes, morning fog, and a long growing season. Merlot, Chardonnay, and Syrah are standout varieties.

Chalk Hill, a sub-region of the Russian River Valley, sits on the western slopes of the Mayacamas Mountains and is named for the volcanic ash chalk-colored soil, which results in mineral-driven Chardonnays and Sauvignon Blancs. Fog does not reach the high elevations, so the area is warm.

Dry Creek Valley, near Healdsburg, is known for complex old-vine Zinfandels, some established in 1880. Valley floor soils are well-drained alluvial gravel and loam, and hillsides are gravelly clay loam and red earth. Long warm days are tempered by Pacific Ocean breezes and fog.

Fort Ross-Seaview, completely surrounded by the Sonoma Coast AVA, is an area of narrow valleys and mountains near the Pacific Ocean. Thin, rocky sandstone requires the vines to struggle, yielding small grapes with intense flavors in Pinot Noir and Chardonnay.

Fountaingrove District is a newer AVA known for Cabernet Sauvignon and Bordeaux blend varieties. Hillside vineyards benefit from a warm climate and well-draining volcanic soils.

In **Green Valley**, a sub-region of the Russian River Valley, fog is characteristic, but the big story is the soil – a fine, sandy loam over a subsoil of golden yellow, sandy loam and sandstone with excellent drainage and low fertility called Goldridge. The area is known for Pinot Noir and Chardonnay.

Knights Valley, between the Mayacamas Mountains and Mount St. Helena, is the warmest appellation in Sonoma, with mineral-rich volcanic soils. Cabernet Sauvignon, Merlot, Zinfandel, Chardonnay, Cabernet Franc, and Sauvignon Blanc shine in this area.

Los Carneros is a cool, windy area shared by both Sonoma and Napa Counties with several sparkling wine producers, such as Moët & Chandon, Taittinger, Freixenet, and Mumm. Thin, shallow clay is poorly drained, and the winds off the bay help the vines retain moisture.

Moon Mountain is within the larger Sonoma Valley AVA. Most vineyards are on slopes of the Mayacamas, with elevations of 400 to 2,200 feet providing constant breezes. Well-drained red volcanic and ash soils produce balanced Cabernet Sauvignon, Zinfandel, Syrah, and Merlot.

Northern Sonoma, established in 1990, contains the Chalk Hill, Knights Valley, Alexander Valley, Dry Creek, Russian River Valley and parts of Green Valley, Rockpile, and Pine Mountain-Cloverdale Peak AVAs. Elevations include valleys and mountain peaks, and almost every kind of grape is grown.

Petaluma Gap is the newest Sonoma wine region and lies within the North Coast AVA. Coastal influences such as large diurnal shifts, heavy fog and wind from the San Pablo Bay and volcanic soils mixed with clay, sandy loam are excellent conditions for growing Pinot Noir, which is 75% of the acreage.

Pine Mountain–Cloverdale Peak, within Alexander Valley, is located at the top of Pine Mountain. Elevations of 1,600 to 2,600 feet, with rocky, volcanic soils, and cool, breezy days, but warm nights provide a long season with high sunlight exposure beneficial for Cabernet Sauvignon (80%).

Rockpile is aptly named for its rugged terroir of high elevation (1,900 feet) with rocky soil and long days of sun exposure above the fog line resulting in concentrated, rich Zinfandel, Cabernet Sauvignon, Petite Sirah, Merlot, and Syrah.

In **Russian River Valley**, Mediterranean immigrants have been making wine since the late 1800s. During Prohibition, some survived by making a sugar/water-based wine known as "Jackass brandy." Today, Pinot Noir (29%) and Chardonnay (42%) are most plentiful. This area has the coveted Goldridge soil and ocean proximity creating a diurnal variation, along with a long growing season and late harvest.

Sonoma Coast, the largest AVA, has a cool climate and Pacific influence, with many microclimates and soil types because of its size and proximity to the coast. The inversion layer is an area in which the temperature gets warmer with increased elevation. Pinot Noir and Chardonnay excel.

Sonoma Mountain soars above the town of Glen Ellen. Mountain slopes result in several microclimates, with many vineyards above the fog line, resulting in a variety of grapes including Cabernet Sauvignon, Chardonnay, Pinot Noir, Sauvignon Blanc, Semillon, and Zinfandel.

Sonoma Valley overlapping Los Carneros, is a large area with many terroirs; therefore, grapes from A (Alicante) to Z (Zinfandel) are grown. The Mayacamas protect the AVA from the wet Pacific influence and the Sonoma Mountains to the west block excessive rainfall. Bennett Valley, Moon Valley, and Sonoma Mountain AVAs are within its borders.

11 Paso Robles AVAs

The **Adelaida District**, located in the Santa Lucia Range with elevations of 900-2,200', is one of the wettest sub-AVAs with 25-30" per year. The calcareous chalky rock soils drain well, and there is a diurnal variance of 50° in the morning to 95° in the afternoon. Cabernet Sauvignon and Rhône varietals excel.

The northwest **Willow Creek District** is high-elevation mountainous limestone bedrock (960-1,900 feet) from the Monterey Formation, with diurnal swings of 20-30° and high rainfall (24-30"). In 1934, Pesenti was one of the first bonded wineries in Paso Robles, now the home of Turley, known for old vine wines. Grapes include Syrah, southern red Rhône varietals, Cabernet Sauvignon, and Viognier.

The southwest **Templeton Gap District** is in the Santa Lucia Range at elevations of 700-1,800 feet with alkaline clay and shaly loams. Days and nights are cool due to ocean breezes through a ridgeline gap. Diurnal swings of 20-40°, average rainfall of 20", and a long growing season support many grapes.

The southwest **Santa Margarita Ranch** area is ringed by mountains on three sides at elevations of 900-1,400'. Soils are very diverse, diurnal swings are 20-30°, annual precipitation is 29", and it has warm days and a long growing season. Cabernet Sauvignon, Merlot, and Syrah are key grapes.

The southeast **El Pomar District** has old terraces with elevations of 740-1,600 feet. The soils are alluvial clay loams, some calcareous, with Monterey Formation sandstone and siltstone. Diurnal swings are 20-35° with annual rainfall of 15". The area has ideal conditions for Grenache, Syrah, Merlot, and Cabernet Franc.

The southeast **Creston District** is an old erosional plateau at the foot of La Panza, within the rain shadow of the Santa Lucia Range, and has a mix of granite and sedimentary rock soils. Diurnal swings are 25-35° with annual rainfall of 11". Cabernet Sauvignon, Syrah, Zinfandel, Merlot, and Petite Sirah excel.

The southeast **Paso Robles Highlands District** has deep Pleistocene alluvial, leached alkaline soil, and younger sandy soils. The diurnal swing is 30-50° with annual rainfall of 12", elevations of up to 2,000', and a double rain shadow from two mountain ranges. Cabernet Sauvignon and Syrah are grown.

The southeast **San Juan Creek District** has elevations of 980-1,600' of valleys and foothills, and rain shadow from Santa Lucia. Loamy sand, gravel and sand clay loam, with alluvial fans and terraces result in deep rooting and water stress. Bordeaux varieties (Cabernet Sauvignon, Merlot, Cabernet Franc) benefit from the continental climate with a diurnal shift of 35-40°.

The **Paso Robles Estrella District**, the largest in Paso, has terraces and foothills at elevations between 745-1,800'. Warm summer days are tempered by maritime sea breezes (the Templeton Gap effect) and early morning fog. Alluvial soils range from sandy to clay loam. A Syrah grape, known as the Estrella Clone, were cut from the Chapoutier vineyard in Hermitage. Water stress produces complexity.

The **Paso Robles Geneseo District** has high terraces between 740 and 1300'. A moderate ocean breeze through the Templeton Gap cools the area. Alluvial terraces of silt and clay loam contrast with sandy soil at lower elevations. The area is known for Cabernet Sauvignon, Merlot, Syrah, and Zinfandel.

The northwest **San Miguel District** has elevations of between 600 and 1,000'. A confluence of rivers results in alluvial gravel, sand, and silt soils that retain moisture. The climate is the windiest, warmest, and driest in Paso. The region is known for Zinfandel, Cabernet Sauvignon, Merlot, Grenache, Syrah, and Mourvèdre.

Sources: Desimone, M. & Jenssen, J. (2014). *Wines of California*; Hodgins, P., Lajvardi, K., & Naushad, H. (2022). *Drive Through Paso Robles.*; (<https://wineinsiders.com/blog/11-Interesting-Facts-About-California-Wine>; [https://www.cawineclub.com/california-wine-regions#:~:text=Lets%20dig%20in%20to%20California's,of%20Alcohol%2C%20Tobacco%20and%20Firearms.](https://www.cawineclub.com/california-wine-regions#:~:text=Lets%20dig%20in%20to%20California's,of%20Alcohol%2C%20Tobacco%20and%20Firearms.;); [https://www.ttb.gov/wine/established-avas#:~:text=Currently%2C%20there%20are%20267%20established,the%20most%20AVAs%2C%20with%20147.](https://www.ttb.gov/wine/established-avas#:~:text=Currently%2C%20there%20are%20267%20established,the%20most%20AVAs%2C%20with%20147.;); https://feastandfield.net/read/beverages/4-factors-that-make-california-wine-different/article_23a7d508-013b-11ec-b29b-a798d510415a.html; [https://www.coastal.ca.gov/coastalvoices/resources/Biodiversity Atlas Climate and Topography.pdf](https://www.coastal.ca.gov/coastalvoices/resources/Biodiversity%20Atlas%20Climate%20and%20Topography.pdf); <https://www.decanter.com/wine/wine-regions/california-wine-region/>; <https://www.decanter.com/wine/wine-regions/california-wine-region/>; [https://www.sonomacounty.com/activities/wineries-wine#:~:text=With%20more%20than%20425%20wineries,to%20explore%20your%20own%20way.](https://www.sonomacounty.com/activities/wineries-wine#:~:text=With%20more%20than%20425%20wineries,to%20explore%20your%20own%20way.;); [https://www.wine-searcher.com/regions/fort+ross-seaview#:~:text=Fort%20Ross%2DSeaview's%20mountainous%20terroir,making%20for%20high%20quality%20wines.](https://www.wine-searcher.com/regions/fort+ross-seaview#:~:text=Fort%20Ross%2DSeaview's%20mountainous%20terroir,making%20for%20high%20quality%20wines.;); <https://www.greenvalley-russianriver.com/soil/>; <https://www.greenvalley-russianriver.com/>; https://en.wikipedia.org/wiki/Los_Carneros_AVA; <https://winefolly.com/lifestyle/moon-mountain-ava-mountain-cabernet/>; <https://www.sonoma.com/blog/category/wine/>; <https://threestickswines.com/moon-mountain-ava/>; https://en.wikipedia.org/wiki/Petaluma_Gap_AVA; <https://www.sonomacounty.com/articles/pine-mountain-cloverdale-peak-wine-region-and-appellation>; https://en.wikipedia.org/wiki/Russian_River_Valley_AVA; https://en.wikipedia.org/wiki/Sonoma_Coast_AVA; www.pasowine.com; <https://pasowine.com/paso-robles-vs-sonoma-comparing-wine-country/>; <https://winefolly.com/deep-dive/zinfandel-wine/>; <https://www.pocketpeakava.com/>;

October Lehigh Valley Chapter BYOB

BYOB at Di Fiore's Pizzeria & Italian Restaurant

Thursday October 6, 2022 at 6:00 PM

5608 Route 873, Neffs, PA 18065

610-767-9116



Hosted by Judi Roggie

Register at LVAWS.org by Monday, October 3rd

Local residents have made Di Fiore's Pizzeria & Italian Restaurant one of the most popular in the area. Sample what they have to offer and see if you agree. Immerse yourself in the culinary scene of Neffs with some of the area's top dishes. These classics are popular for a reason, so go ahead and see what all the fuss is about.

Our last BYOB at Di Fiore's in January of 2020 was a fun time for all with some delicious dishes, excellent wine, and of course great company.

Please remember to bring glasses and wine to share.



November Lehigh Valley Chapter Tasting

Celebrity Wines

Sunday November 13, 2022 - 2:00-5:00PM

Hosted by Nancy and Mike Parker

Vivo Italian Kitchen

4558 Crackersport Road, Allentown, PA 18104

Cost \$50 per person

Register at LVAWS.org by Sunday, November 6th

While many celebrities from film, sports, and music attempt to leverage their fame by linking their name to a vineyard or wine brand, some have a passion for wine and wine making many times carrying on a family tradition.

We will be presenting wines from celebrities with a true passion for wine making and will try to provide the story behind their venture into the wine making business. Several have already been highlighted in recent publications of Wine Spectator. We will be tasting 3 varietals: Rose, Chardonnay, and Cabernet Sauvignon.

Menu

- Variety of Pizza
- House & Caesar Salad
- Penne Vodka
- Chicken Parmigiana
- Chicken Marsala
- Bread, Butter, Coffee, and Soda

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

August's BYOB at Bamboo Asian Cuisine



September Wine Tasting Summary

"Wines of Summer" at Bergeist Vineyard in Kutztown, home of Bonnie and Dean Scott

It was the perfect summer day – sunny, hot, and fortunately no rain.

The event began with a casual sampling of wines, produced from the grapes from Bergeist Vineyard - *Traminette*, *Pinot Gris*, *Petit Verdot* and *Cab Franc* made by **Dean** and *Riesling* which was just released at Folino Estates and made by **Darrin Scott**. Summer appetizers were served along with the wine as people mingled, catching up with friends and fellow AWS members and guests. Forty-four were in attendance, with some guests from as far away as Berlin, Germany.



After brief announcements of future events, **Darrin** started the tasting by “sabering” the first wine. Darrin described the process and history of sabering and then demonstrated the technique on a Sparkling Riesling from Dr. Loosen Winery. He then coached **Matt Green** on sabering a bottle, which he did successfully. This was a fun and interesting start to the tasting, especially for those who have not seen this done before.

Many of the wines selected for the tasting were from a list of 25 sommeliers favorite summer wines found in an article written by Diane McMartin at: <https://www.thekitchn.com/best-summer-wines-23182716>

The 9 wines tasted came from 7 different countries. Several of the wines were made from grapes some were not familiar with such as Moschofilero, NY81, and Garganaga, Aragonel, Trincadeira and Trebbiano. (Don't forget to add those varieties to your Century Club List.)

Thirty-seven score sheets were completed, scoring of the nine wines. The average wine scores ranged from about 14 to 17.5 out of 20. The scores for the best four wines were nearly identical:

- #1 Dr. Loosen Sparkling Riesling,
- #5 Weis Heart of the Lake,
- #8 Paul Dolan Vineyard Zinfandel, and
- #9 Monte Velho.

The first wine (#1 Dr. Loosen Sparkling Riesling) was ranked highest by 35% of the tasters, and the last wine (#9 Monte Velho) was ranked highest by 30% of the tasters. The best value wine was #1 Dr. Loosen Sparkling Riesling at \$17 per bottle. Unfortunately, only 1 wine is available in PA Fine Wine and Spirit stores (Clair Diamant).

Bob Hale described how folks can buy Monte Velho from importer Frank Paredes. The Weis wine (#2 Heart of the Lake) is from a fairly new winery in the Finger Lakes that was named Best NY winery. This wine was added because it is **Bonnie and Dean's** go to summer wine. The rest of the wines can be purchased from wine.com. **Dean** offered to order wines for guests since he has free shipping at wine.com.

The tasting was followed by a catered summer picnic of: pulled pork, beef brisket, baked beans, cole slaw, strawberry salad and watermelon by K-town Pub. All was enjoyed with chilled red wines.

	Wine & Appellation	Price	Std Avg	Dev	Rank
1	Dr. Loosen Sparkling Riesling Bernkastel, Germany	\$17	16.7	1.6	1
2	Fteri Moschoifilero 2020 Greece	19	15.4	1.2	
3	Pieropan Suave Classico DOC Veneto, Italy	20	15.4	1.6	
4	Kloof Street Chenin Blanc South Africa	22	15.9	1.5	
5	Weis Heart of the Lake Finger Lakes, NY	20	16.6	1.7	2
6	Clair Diamant Cote de Provence, France	13	14.8	1.8	
7	Berne Inspiration Cote de Provence, France	23	15.1	1.9	
8	Paul Dolan Vineyard Zinfandel Mendocino, California	20	16.5	1.6	4
9	Monte Velho Vinho Alentejano, Portugal	33	16.6	1.3	3



See more pictures of tasting at the end of the newsletter

Chairman's Selection – Dean Scott

This month I focused on Cabernet Sauvignon wines. Summer is coming to an end and cooler weather pulled me toward red wine.

My favorite was Sterling. I am not sure if it reminded me of visiting the winery and riding the gondola or maybe it was the price that made me believe it was the best wine. Sterling has a reputation for making great wines that will age well.

My second favorite was Lambert. It has very nice fruit and complexity, it is a lighter Cabernet Sauvignon but full of unique aroma, flavors, and a great pleasant long finish.

My third favorite was the Franciscan Estate (never tasted it before). It had very nice complexity and structure, it should age nicely too.

Barrage Cellars is a very complex and full body Cab. I wish I had a T-bone or pot roast to eat with it. My next favorite was the Silver Totem. It is a great summer Cab. Nice and fruit forward, jammy and very little oak influence. Great served cool.

The Casas del Toqui was my least favorite, the minerality and herbaceous spicy notes were not my style.

Silver Totem was the best deal for drink-now wine. Barrage Cellars is the best wine for the buck and best to hold on to for a couple years or a cold night. Sterling is a little pricey, but just great and needs to be shared with good friends.

Sterling Vineyards Platinum Cabernet Sauvignon Napa Valley 2016

VARIETY/STYLE: Cabernet Sauvignon

REGION: NAPA California **VINTAGE:** 2016

RATING: WA - 90, JS - 94 **PRODUCT CODE:** 000079492

\$39.99 Quoted at \$75.00*.....Save \$35.01

Deep garnet-purple in color, it has a nose scented of crème de cassis, baked cherries, and plum preserves with nuances of dried mint, crushed rocks, bay leaves and cedar chest. Full-bodied, the palate is classically styled with loads of earth-laced black fruit and a pleasant suggestion of chewiness to the finish. Drink 2020-2032.

— **90 Points Wine Advocate, August 13, 2020**

Extremely perfumed with crushed raspberries and plums. Some roses and other flowers. Full-bodied, round and rich. Opulent, yet fresh and delicious. Drink or hold.

— **94 Points James Suckling, February 14, 2020**



Casas del Toqui Gran Toqui Cabernet Sauvignon Cachapoal Valley 2018

VARIETY/STYLE: Cabernet Sauvignon
COUNTRY: Chile **REGION:** Cachapoal Valley
RATING: WE – 93 **PRODUCT CODE:** 000079493
AVAILABILITY: Limited Distribution
\$13.99 Quoted at \$48.00*.....Save \$34.01

Aromas of iron and minerals open this full and ripe Cabernet, then come leathery berry and black plum scents. This is full, smooth and a bit jammy and chunky in feel. Ripe, lusty black cherry, dark plum and oaky chocolate flavors finish with a dash of Chile's patented herbal spice. Drink this smooth operator through 2024.
— **93 Points and Editor's Choice Wine Enthusiast, Nov 2021**



Silver Totem Cabernet Sauvignon 2018

VARIETY/STYLE: Cabernet Sauvignon
REGION: Wallula Valley, Horse Haven Hills AVA, Washington
RATING: WE – 88 **PRODUCT CODE:** 000079449
\$9.99 Quoted at \$17.00*.....Save \$7.01

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.

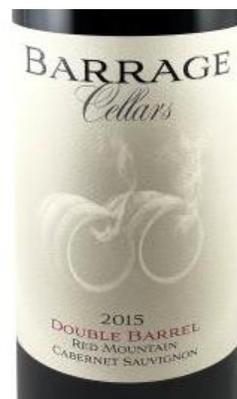
—**Winemaker's notes**
—**88 Points Wine Enthusiast, Dec 2020**



Barrage Cellars Double Barrel Cabernet Sauvignon Red Mountain 2015

VARIETY/STYLE: Cabernet Sauvignon
REGION: Red Mountain AVA, Washington
PRODUCT CODE: 000079555
\$19.99 Quoted at \$42.00*.....Save \$22.01

Supple and spicy with dark currant fruit and smoky ripe herbs, with wonderful oak spice accents throughout. The palate is perfectly integrated at this stage, with melded tannin and great midpalate depth. An insane deal for a Red Mountain cabernet sauvignon of this quality and age — don't miss it!
— **Josh Hull, Chairman's Selection® wine buyer**



This 2015 has classic aromas of blackberry and red fruit with a hint of violets and earth. It's full bodied with hints of grilled meat, once it opens up it gives way to lots of cherries, plums and violets with big structure and tannin. This wine is great now, but built to last for the next 10-15 years.
— **Winemaker's notes**

Lambert Estate Thoroughbred Cabernet Sauvignon Dry Creek Valley 2018

VARIETY/STYLE: Cabernet Sauvignon

REGION: Sonoma, Dry Creek AVA, California

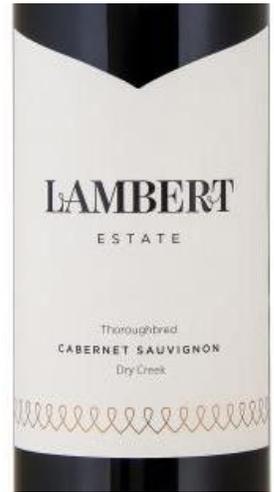
PRODUCT CODE: 000079476

\$19.99 Quoted at \$39.99*.....Save \$20.00

Beautifully structured and refined, the 2018 Dry Creek Thoroughbred is vibrantly opaque with purple hues, showing fresh aromas of forest berries and fresh toast with hints of cloves and dark chocolate. Robust, generous blackberries and mulberries jump out on the palate complemented with flavors of nutmeg, spice, roasted cashew and cigar box, persisting with soft velvety tannins providing a rewarding finish.

— **Winemaker's notes**

A small production gem from Lambert Estate, offering baked currant fruit and tobacco notes with ripe, smoked herb touches midpalate. The palate is sturdy, with perfectly ripe tannin, balanced acidity well-integrated oak spice details on a lingering finish. Outstanding! Tasting of cranberry, currant and cherry, this approachable, value-minded red is softly inviting in supple tannin and lasting richness. Made in small amounts, it is velvety smooth and finishes in a swath of dark chocolate, clove, and nutmeg.



Franciscan Estate Cabernet Sauvignon Oakville 2016

VARIETY/STYLE: Cabernet Sauvignon

REGION: NAPA, Oakville AVA, California

PRODUCT CODE: 000079451

\$17.99 Quoted at \$65.00*.....Save \$47.01

Aromas of ripe berries, with notes of toast and vanilla. Layers of fruit are woven with notes of vanilla, clove, and tobacco to a seamless, soft, and gentle finish of juicy fruit with hints of cocoa.

— **Winemaker's notes**

Previously a tasting room exclusive, an insane buy on an Oakville Cabernet Sauvignon with lots of dark berry fruits, fig paste and luxurious spice and coffee/vanilla notes from oak aging. This is very limited and won't be around long!

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



Save the Date

2022 Holiday Party – Sunday, December 11th

Annette Derkacs, Nancy Parker, Jan Thomas, and Ann Vlot

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, 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!

Lehigh Valley Chapter Wine Tastings & Events

<u>2022</u>	<u>Hosts</u>	<u>Theme</u>
Sep 14	Judi Roggie	BYOB at Pat's Pizza and Bistro
Sept 18	Kathy and Mark Breloff	Sonoma vs. Paso Robles
Oct 27-29	AWS National Conference	Bellevue, Washington
Nov 13	Nancy & Mike Parker	Celebrity Wines
Dec 11	Annette Derkacs, Ann Vlot, Jan Thomas, Nancy Parker	Holiday Party at the Aster Event Center

TENTATIVE 2023 Calendar

<u>2023</u>	<u>Hosts</u>	<u>Theme</u>
Jan	Sal Manino	Tuscan Wines
Feb	Barry Isett	Southern Rhone
Mar	Shannon & Dave Thompkins	Australia
April	Joe Pugliese	Puglia
May	Michele & Kevin Campbell	Loire Valley
June	Julie & Mick Hasson	LVAWS 50 th Anniversary
July	Ann Vlot & Matt Green	Burgundy
August	Bonnie & Dean Scott	TBD
Sept	THIS COULD BE YOU!	
Oct	Leslie & Peter Staffeld	Blind Tasting
Nov	National AWS Conference	
Dec		Holiday Party

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 _____ **Zipcode** _____

More pictures of the Bergeist Vineyard wine tasting



