



AMERICAN WINE SOCIETY

Grapevine



Lehigh Valley Chapter February 2023

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LehighValleyAWS.org

February Lehigh Valley Chapter BYOB

BYOB at DiMaio's Restaurant



Thursday, February 9, 2023 at 6:00 PM

27 Main St, Hellertown, PA 18055

(across from McDonalds and same plaza as Hellertown Diner)

Hosted by Judi Roggie

Register at LVAWS.org by Tuesday, February 7th

February Lehigh Valley Chapter Tasting

Southern Rhone Wines

Saturday, February 18, 2023 - 2:00PM to 4:30PM

Hosted by Barry Isett & Kevin Campbell

Carriage House Restaurant

745 Gravel Pike (Rt 29) in East Greenville

Register at LVAWS.org by Sunday, February 12th



March Lehigh Valley Chapter BYOB

BYOB at Boca Chica Caribbean Cuisine



Wednesday, March 8, 2023 at 6:00 PM

198 Main St, Emmaus, PA 18049

Hosted by Judi Roggie

Register at LVAWS.org by Monday, March 6th

March Lehigh Valley Chapter Tasting

Australian Wines

Sunday, March 12, 2023 - 1:00PM to 4:00PM

Hosted by Shannon and Dave Tompkins

Vivo Italian Kitchen Restaurant

4558 Crackersport Road, Allentown, PA 18104

Register at LVAWS.org by Sunday, March 5th



Connections from the Co-Chairs Peter & Leslie Staffeld



Happy Valentine's Day, wine lovers! This can be a fun month to share your favorite heart healthy *red* wine to your *sparkling* partner. Instead of a dozen roses, how about a dozen *rosés*?

Our Lehigh Valley Chapter continues to grow as three former members re-joined the Chapter this month and three new members joined! We now have 104 active/paid members.

In January we met at Thai Avenue for a fun BYOB, and at Ecco Domani for a sold-out Tuscany Tasting. Both were successful events and details are in this newsletter.

This month we'll gather at **DiMaio's** for a BYOB on Thursday, February 9 and then at a new location, The Carriage House in East Greenville on Saturday, February 18, for a tasting of wines from **Southern Rhone**. We look forward to hearing **Barry Isett** teach us about these delicious wines. Note the 2pm start time.

The interest in our Chapter is growing, as evidenced by the growth in membership and the tasting registrations. **Kevin Campbell** is working with **Barry Isett** for the **Southern Rhone tasting**, and **Kevin** has graciously agreed to expand the tasting to 3-bottles of each wine. We can now host 60 members. So, if you are interested, there is still room for the February 18 tasting. Register by February 12.

Looking ahead, we are planning three larger events this year: in June we'll welcome **Pamela Wittmann** representing **Jean Claude Mas** of **Paul Mas Vineyards** and in August we'll celebrate the **LVAWS 50th Anniversary**. Both events will be held at the **Bergeist Vineyard**. Then we will end the year with our annual **Holiday Party** in December at the Aster Center.

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

Cheers!

Peter and Leslie Staffeld

Sad news...

It is with a full heart that we share the news that **Joyce Vecchioli** passed away on January 25, 2023. Joyce was a former Regional Vice President of AWS and for many years the Chapter Chair of the Premier Cru Chapter in southeastern Pennsylvania.

What is the AWS/LVAWS Guest Policy?

The purpose of the guest policy is to give potential members the opportunity to attend events – up to three times over a lifetime – to determine if they want to join. Since former members are already aware of the benefits of membership, they are no longer guests. If they want to attend events, former members are welcome to rejoin. After reviewing this with the AWS Executive Director, we have determined that the LVAWS policy is consistent with National's policy.

ARE YOU REGISTERED?

If you register for an event, (for example, a BYOB or tasting) you will receive an immediate confirmation notice in your email. **If you do not receive an immediate confirmation, you may have missed a step.** Please verify that you registered by looking at the event.

Message From the Treasurer- Joe Pugliese

Over the past year most of the Chapter's transactions (dues, register for an event) have been done through the website and I just want to say, "thank you"! When I receive cash or mailed checks, I have to go to the Post Office to retrieve mail and the bank to deposit funds before recording the transaction on the website. This may cause a delay for membership renewal and tasting signup. When **you** transact online at the **website**, it is automatically recorded. It saves lots of time and effort and ensures that your transaction is timely recorded. **Thank you!**

February Lehigh Valley Chapter BYOB

BYOB at DiMaio's Restaurant

Thursday February 9, 2023 at 6:00 PM

27 Main St, Hellertown PA 18055

Hosted by Judi Roggie

Register at LVAWS.org by Tuesday, February 7th



DiMaio's is a family run Italian restaurant that is a Hellertown tradition. Dinners are cooked to order and sandwiches are made on our fresh, homemade bread. A pizza is not just a pizza at DiMaio's. They use only the finest quality ingredients.

Please sign-up by Tuesday, February 7th, and remember to bring glasses and wine to share.

February Lehigh Valley Chapter Tasting

Southern Rhone Wines

Saturday February 18, 2023 - 2:00PM-4:30PM

Hosted by Barry Isett & Kevin Campbell

Carriage House Restaurant

745 Gravel Pike (Rt 29) in East Greenville

Cost \$55 per person (wine & food)

Register at LVAWS.org by Sunday, February 12th



Nobody is a bigger fan of Rhone wines than **Barry**. As we go through the tasting, **Barry** will be sharing his knowledge of the history and his experiences while visiting the region. This tasting will include wines from five of the nine cru regions of the Southern Rhone. It will start off with a rose ice breaker from the Tavel region, followed by a pairing of whites, including a white Chateauneuf-du-Pape. We will then move on to four pairings of highly rated Rhone red blends.

Menu

Donna and Bob (Chef) Schultheis are excited to welcome us to their historic circa 1745 Carriage House Restaurant. We will be served a buffet, starting with a mixed greens salad, entrees will include penne pasta with tomato basil cream sauce, salmon with dill sauce and pork medallions Normandy. Sides will include twice baked potato and string beans almondine. Dessert will include apple strudel and raspberry almond torte.

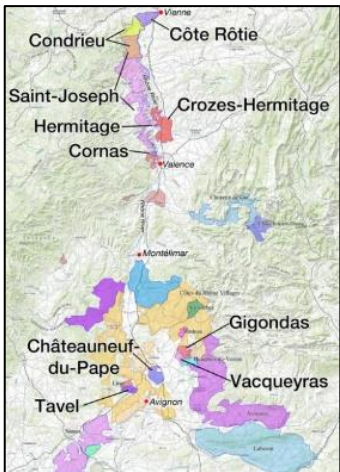
**Please bring 2 wine glasses and wine to share.
This tasting is limited to 60.**



Wine Education – Suzanne Laverick-Stone

The Southern Rhône Valley – A River of Sunshine

The French have a saying, “May the sun be clear and beautiful, and we will have more wine than water.” Sounds like a plan, and there aren’t many places in France where this is truer than the sundrenched riverbanks of the Southern Rhône. With its mild winters and long, balmy summers, its fields of sunflowers, lavender, and ancient olive trees, all accompanied by the somehow comforting cacophony of cicadas, call me a biased Francophile, but I think it may be one of the best places on earth to settle in with a southern Rhône red blend, Tavel rosé, or perhaps Grenache Blanc.



The Rhône River begins in Switzerland and flows quite forcefully through eastern France between Lyon and Avignon, where seriously storied wine is produced on both banks. In the Northern Rhône, wines such as Hermitage, Côte Rôtie, and Saint-Joseph are the stuff of legends, and the Southern Rhône is the origin of perhaps the most famous of French wines, Châteauneuf-du-Pape. In the Rhône Valley, wines can be pretty pricey, but in the south, one can still find underappreciated areas producing affordable, delicious wines.

North v South

With just 30 miles separating the two Rhône regions, they could not be more diverse in topography, weather, and soils. The north has steep, hilly terrain, and the south is much flatter and larger in area with small slopes. The soils are mostly granite in the north, and marl, sand, clay, and limestone in the south. The south produces a whopping 95% of all Rhône wines (about 380 million bottles a year). The climate varies from continental in the north to hot, drier Mediterranean in the south, boosting production. In the north, Syrah is *the* grape, while many varietals

are permitted in the south, and wines are usually blends. While red is by far the most produced wine in the Southern Rhône, there are also interesting whites, rosés, and sparklings to taste test.

Rocks and Wind – These Grapes Don’t Have It Easy

Since the Southern Rhône is such an immense area, there are many microclimates and diverse soils, and some can seem counterintuitive to farming. For instance, the iconic *galets roulés*, three-million-year-old rounded Alpine quartzite rocks shaped by glaciers and polished by flowing ice melt, are found by the acres in many areas of the south. They can be a headache for day-to-day farming, but a boon for vines because the stones absorb heat throughout the day and warm the soil at night while causing roots to grow deeper into the ground. Then there’s the wind. *Le Mistral*, Provençal for “master,” is the fabled gale that blows through France. Starting in the north, the winds gain speed as they get closer to the Mediterranean coast due to the valley’s funneling effect. They are capable of up to 90 mph strength for an average of 120 days per year, so how can that possibly be a good thing? Yes, they may rip up some vines, but there are some benefits. They cause lower temperatures that delay budbreak, a protection from early frost, and their strength rids cloud cover, ensuring lots of sunshine to ripen fruit. Plus, their drying effect helps to prevent rot.



“Blending gives a talented winemaker with a good palate the ability to craft something special.” Robert Parker

The wines of Southern Rhône are primarily blends of several grapes, requiring great skill, so the winemakers are key. They decide which grapes to plant and how to blend them according to the style and customs of the region. The traditional Rhône wine recipe known as GSM, a blend of Grenache, Syrah, and Mourvèdre, accounts for three quarters of production. There are several red and white grapes permitted for blending, depending on each’s appellation’s rules.

- **Grenache**, originally from Spain, is by far the most planted black grape and the pillar of most blends. It can stand the heat of the arid south but produces high alcohol. It does well in the Rhône’s granite, limestone, and shale, and is usually aged in cuve (a tank) due to its predisposition to oxidation. It provides a fruity taste and soft tannins to blends. The high alcohol tendency is a pending issue for many producers due to climate change.



- **Syrah** is a black, peppery grape that lends powerful flavor and structure to a blend. It is high in tannins with low acidity, so has aging potential. It tends to reduction, so is often aged in wood. It flourishes in Calcareous limestone soils, struggles in the hottest areas, and can be prone to a vine-killing disease called dieback.
- **Mourvèdre**, originally from Valencia, is intensely colored with strong tannins. It doesn't take much of it to bring structure and color to the blend. It tolerates wind (and there's lots of it) and thrives in poor soil. A late bud-breaking grape, it requires a long growing season and loves bright, south facing slopes.
- **Cinsault**, a red that is likely indigenous, is a drought-tolerant traditional blending grape of the region, productive but not all that flavorful unless yields are curbed. It's often used to make rosé.
- **Counoise** is a dark-skinned red grape used to add acidity but lacks flavor and tannins.
- **Carignan** is a drought-resistant red grape that improves with old vines. Regulations limit it to 30% of grape plantings, but many growers have uprooted the vines.
- **Roussanne** is an indigenous white grape that brings elegance to a blend. A primary grape of white Châteauneuf-du-Pape, it requires long hours of sunlight and is susceptible to rot, powdery mildew, and wind damage.
- **Marsanne**, the leading white grape in the north, can be bitter and high in alcohol in the south, and is improved by its blending partner, Roussanne. It does best in clay and chalky limestone and must be harvested at just the right time to avoid flabbiness.
- **Grenache Blanc**, a white grape that is the 4th most planted in France, is drought-resistant, easy to graft, and early ripening. It provides acidity and richness to blends.
- **Bourboulenc** is a late-ripening, vigorous, rustic, and floral white grape with low alcohol, used for blending.
- **Clairette** is a white grape mostly used for blending. It is juicy, with high alcohol and low acidity, and oxidizes quickly. It does well in dry limestone soils.

Other permitted grapes include black **Vaccarèse**, **Muscardin**, and **Terret Noir**, and white **Viognier**, **Picpoul**, **Ugni Blanc**, and **Picardin**.

It's France, so of course there are a few rules...

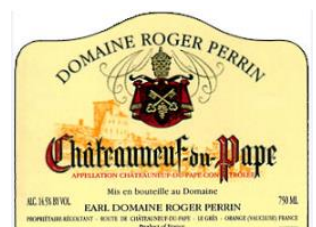
The classifications of Rhône Appellation d'Origine Contrôlée (AOC) wines are different than those of Bordeaux or Burgundy. In the Rhône Valley, there are four categories:

- **Côtes du Rhône AOC**, the base level, may be found in the entire Rhône region, but most are found extending across the entire south, accounting for two-thirds of production, and most are made by cooperatives and négociants (wine merchants who buy grapes and make wine). Grenache must be planted at 40% with Syrah and Mourvèdre making up another 20%. Wines must have at least 11% alcohol.
- The 95 villages of the **Côtes du Rhône-Villages AOC** have more stringent requirements: Grenache must be planted at 50%, with 20% Syrah and/or Mourvèdre, and alcohol must be at least 12%.
- **Côtes du Rhône-Villages together with the village name** allows 21 villages (all in Southern Rhône), whose wines have been rated at a higher standard, to add their name on the label. Some villages also produce whites and rosés.
- **Cru** are the appellations that display only the name of the cru (high quality vineyard or vineyards with rules that vary by AOC) without including "Côtes du Rhône" on the label. Regulations for the nine crus in the south include hand-harvesting and grape selection.

Southern Rhône wines have a reputation for funky aromas. It's called "Brett" and it's a yeast found in most wineries there. If that's not your thing, allow the wine to sit open for an hour.

Les Crus – They are definitely not motley!

- **Châteauneuf-du-Pape:** The first wine appellation in France in 1936 and the first original cru in the south, the name literally means the new house of the pope. Said Pope, Clement V, moved the papacy from Rome to Avignon in 1309, and of course, he needed good wine (note the label's papal cross keys coat of arms). These wines are legendary, robust, expensive, and beloved around the world. Of the 14 million bottles produced per year, 80% are exported. The land is composed of galets roulés over clay, and the Mistral winds are consistent. Eighteen grapes are permitted in the blends, and the majority of wines are red, but there are some whites, and since 2009, rosés. The famous



reds are allowed a bit of residual sugar and evolve to notes of game and herbs, called “garrigue,” in reference to the region’s scrubby areas of rosemary and lavender.

- **Tavel:** Here, it’s rosé all day. Heralded by Louis XIV, Balzac, and Hemingway, it became France’s first rosé appellation in 1937. The wine is bone dry and bright pink, fruity and earthy, and can even be cellar aged. The soils are galets roulés, sand, and limestone.
- **Lirac:** Across the Rhône from CdP, the soils are the same galets roulés, sand, and limestone. Designated a cru in 1947, it is authorized for red, white, and rosé, with reds accounting for 85%. Regulations require a minimum of 40% Grenache, 25% Syrah/Mourvèdre, and a maximum of 10% Cinsault/Carignan.
- **Gigondas:** These wines have been called baby CdPs, but if you like a more affordable, slightly less bossy red with that rustic garrigue pithiness, these are for you. In 1971, Gigondas was the first Côtes-du-Rhône-Village elevated to cru status. The topography is dominated by the Dentelles de Montmirail, towering tooth-like limestone formations that protect the region from the heat and extend the growing season, creating a helpful diurnal temperature swing. Regulations require plantings of 80% Grenache, a minimum of 15% Syrah/Mourvèdre, and 10% others (but not Carignan).
- **Rasteau:** Obtaining cru status for reds in 2010, the wines are ripe and intense. It’s arid and hot, and vines, many 30-90 years old, grow on south-facing slopes. The reds are typically the GSM blend, but they also produce sweet, fortified *vin doux naturel* made from Grenache Noir, Blanc, and Gris.
- **Beaumes de Venise:** The Dentelles protect this appellation from the Mistral, which means it’s HOT. Muscat thrives in the arid soils and is used to make a slightly fortified *vin doux naturel*. Red wines are labeled with the appellation since 2005.
- **Vacqueyras:** The wine of this warm appellation is considered a more rustic CdP. Vineyards are planted in flatlands with galets roulés, sandy slopes, and stone terraces.
- **Cairanne:** A recent (2016) cru, they produce elegant, soft tannin Grenache-based blends. The soil is clay, limestone, or sand and pebbles.
- **Vinsobres:** Located north where the Alps begin, vineyards are planted in Calcareous soils at higher altitudes. The red wines were elevated to cru status in 2006 and must be 50% Grenache blended with Syrah and Mourvèdre. Perrin is the largest landholder.

Satellite AOCs to check out include **Costières de Nîmes, Tricistan/Grignan-les-Adhémar, Luberon, Ventoux, and Vivarais.**

And Speaking of Satellites...

Weird but true, back in 1954 in the midst of the Cold War, Châteauneuf-du-Pape passed a law that prohibited the landing of alien spacecraft, and if one did alight, it would be immediately impounded. None have yet to land there, perhaps because word got out about the ban, but the current mayor reinstated the law, because it’s good publicity and good for a laugh over a glass of their very famous wine. Oh, those crazy French!

Le Scandale! L’Outrage! L’Indignité! Merde!

Although I’m having a little fun with French, the 2018 Rhône wine scandal was very serious, costing millions of dollars while staining the wine region’s reputation. In 2018, it was reported that between 2013 and 2016, the CEO of Raphael Michel, Guillaume Ryckwaert, sold more than five million gallons of wine (equivalent to 2.23 million cases!) falsely labeled as Côtes-du-Rhône, with 264,000 gallons sold as Châteauneuf-du-Pape.

Et Voilà, Here Comes the Sun

Grapes need sunshine to ripen, and the Southern Rhône has lots of it. While the Northern Rhône averages between 1,900 to 2,100 hours of sun per year, in the south, it increases to an impressive 2,800 hours, the most in all of France. As a result, the wines are often smooth and fruity with less acid and more alcohol – and many may be a good deal. We will be enjoying our Southern Rhône wines in decidedly less sunny Pennsylvania, but we do have the occasional cicadas, and who knows, perhaps even a flying saucer or two. À votre santé, mes amis.

Sources: Lynch, K. (2019). *Adventures on the Wine Route (25th Edition)*; Lewin, B. (2022). *2023 Wines and Top Vineyards – Southern Rhône*; www.winebid.com; <https://www.winemag.com/2019/01/11/wine-on-the-rocks/>; <https://www.thewinecellarinsider.com>; <https://vinepair.com/wine-blog/the-mistral-it-aint-just-some-silly-breeze-its-what-makes-french-wine-awesome/>; <https://www.umvr.fr/en/>; https://en.wikipedia.org/wiki/Rhône_wine; <https://www.winemag.com/2018/06/05/rhone-style-wine/>; <https://www.winemag.com/2022/05/04/rhone-valley-white-wine-guide/>; <https://www.cotesdurhone.com/en/terroir-4/>; www.winemag.com; www.outsidethewinebox.com/everything-you-need-to-know-about-the-rhone-valley-wine-region; <https://www.euronews.com/travel/2021/05/16/wines-of-the-southern-rhone-valley-romans-aliens-and-grapes-from-colonel-gaddafi>; <https://www.connexionfrance.com/article/Mag/French-Facts/Chateauneuf-du-Pape-extends-UFO-ban>; https://www.google.com/search?q=GSM+blend+wine+folly&xsrf=AJOqlzXc4C6fcTVrUV4CKnPM1SovkDrcOO:1674183876810&source=lnms&tbm=isch&sa=X&ved=2ahUKEwiAgY_6lNX8AhWHIYkEHbehBqUQ_AUoAnoECAEQBA&biw=1508&bih=721&dpr=0.9#imggrc=ZBminTU84uIQWM; www.winespectator.com/articles/massive-rhone-valley-wine-fraud-reported; www.definewine.co.nz/focus-on-cotes-du-rhone.

March Lehigh Valley Chapter BYOB
BYOB at Boca Chica Caribbean Cuisine



Wednesday March 8, 2023 at 6:00 PM
198 Main Street, Emmaus, PA 18049
Hosted by Judi Roggie
Register at LVAWS.org by Monday, March 6th

Restaurante Boca Chica in Emmaus was founded in 2018 by Justo Coronado and Janser Coronado. They offer Caribbean Cuisine in a comfortable and warm environment. You'll not only enjoy the delicious food, but you will also have a really good time.

Check out their menu online at <https://restaurantebocachica.com/home>

Please remember to bring glasses and wine to share.



March Lehigh Valley Chapter Tasting
Australian Wines



Sunday March 12, 2023 - 1:00PM-4:00PM
Hosted by Shannon and Dave Tompkins
Vivo Italian Kitchen Restaurant
4558 Crackersport Road, Allentown, PA 18104
Cost \$45 per person
Register at LVAWS.org by Sunday, March 5th

Australia has the oldest continental crust on Earth which houses the world's oldest fossils, and these densely rich soils contribute to Australia's reputation as one of the world's prominent wine producers. With 60+ designated wine regions, Australia has established itself as a producer of lively, intense, innovative, and diverse wines. Our tasting of eight wines (including an icebreaker) will tour eight of Australia's wine regions.

Menu includes a buffet of proteins, salad, pasta, and pizza.

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



January Tuscan Wines Tasting Summary

On Monday January 23, fifty-two members attended a Tuscan Wine tasting organized by **Kevin Campbell** and presented by **Sal Manino**. The tasting, at Ecco Domani in Coopersburg, included an array of wines and a buffet style dinner. The restaurant opened especially for this event.

Sal is the son of **Julio Manino**, one of the owners of Ecco Domani. Sal works part-time at the restaurant, but his full-time job is working for F. Magnotta, LLC, an importer and distributor of fine Italian wines. He is very knowledgeable of both the wines and the wineries, and he shared this knowledge with us during the tasting. We tasted a variety of Tuscan wines from some of the region's top producers.



In true Italian style, we tasted the wines complemented by the meal. We began with a salad, then some pastas, followed by entrée choices including swordfish with shrimp and chicken marsala. Dinner concluded with almond cookies and Limoncello. It was a lovely event!

Thirty-seven score sheets had reasonable scores (between 11 and 20) for all eight wines. The average wine scores ranged from about 14 to 18 out of 20. The top two scoring wines were both from Montalcino, with **#8 Ciacci Piccolomini Brunello di Montalcino** scoring almost a point higher than **#7 Ciacci Piccolomini Rosso di Montalcino**. Two thirds of the tasters had the Brunello as their top scoring wine. At about \$20 per bottle, wines **#5 Ciacci Piccolomini Ateo** and **#4 Rocco Sangiovese IGT** were the best value. For the two white wines, about half preferred **#2 San Felo Viognier**, and about a third preferred **#1 Castello Di Meleto Borgaio Vermentino**.

	Wine & Appellation	Price	Avg. Score	Std. Dev.	Rank
1	Castello Di Meleto Borgaio Vermentino	\$15	15.6	1.6	
2	San Felo Viognier	16	15.8	1.9	
3	Rocco Chianti Classico	19	15.6	1.7	
4	Rocco Sangiovese IGT	18	16.4	1.3	4
5	Ciacci Piccolomini Ateo	21	16.7	1.3	3
6	Ciacci Piccolomini Fabius	25	16.1	1.7	
7	Ciacci Piccolomini Rosso di Montalcino	30	16.8	1.4	2
8	Ciacci Piccolomini Brunello di Montalcino	55	17.6	1.3	1



See additional photos of tasting at end of Newsletter

Welcome New Members

We are pleased to welcome **Craig Duvall** from East Greenville, **Dale Terry** from Bethlehem, and **Georgiann Shipley** from Coopersburg **back to LVAWS**. We are also pleased to welcome **new members Lisa Waelchli** from Allentown and **Mali and John Kline** from Allentown. Please introduce yourself and let's help our newest members feel welcome.

Chairman's Selection – Kevin Campbell

No real theme this month other than good wine at great prices, with three of the five being only \$9.99. We have three reds and two whites. Two from France, two from USA and one from Italy. There's a Cab Franc, a Malbec, Pinot Noir, Chardonnay, and Pinot Grigio. The Pinot Noir, Chardonnay and Pinot Grigio were all recently served at Barry Isett & Associates' Winter Party.

All five are available in large quantities at any of the LV premium stores.

Urgency Pinot Noir - 2021

VARIETY/STYLE: 100% Pinot Noir

REGION: CA

RATING: NA **PRODUCT CODE:** 000079608

\$9.99 (quoted at \$30)



Rich, floral red berries and hints of milk chocolate and caramel bring depth to a juicy and effortlessly drinkable pinot noir, with silky smooth tannins and plenty of fruit and spice notes on the lingering finish. A crowd-pleasing red for upcoming gatherings and simply a stellar value! — Josh Hull, Chairman's Selection® wine buyer

Kevin's notes:

It does not seem that long ago that the conventional wisdom was you had to spend nearly \$50 to get a decent Pinot Noir. I recall doing a tasting in our basement where the average price was near \$50. I'd have no problem putting this bottle in a tasting and Josh Hull's statement above is spot on "a crowd-pleasing red for upcoming gatherings" as we showed at the Isett Winter Party.

Domaine Pitault Landry - 2020

VARIETY/STYLE: 100% Cabernet Franc

COUNTRY: France **REGION:** Bourgueil

RATING: WE91 Editor's Choice **PRODUCT CODE:** 000079590

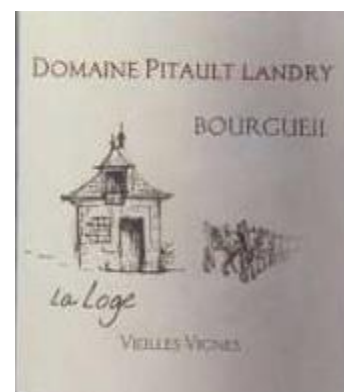
\$12.99 (quoted at \$19)

Tannins still play a prominent role in this rich wine. It comes from old vines that yield a small crop of condensed berries. The concentration of black fruits and tannins is very apparent.

— **91 Points and 'Editors' Choice' Wine Enthusiast, May 1, 2022**

Kevin's notes:

In the Bordeaux region, Cab Franc is used as a blending grape along with Cabernet Sauvignon and Merlot. The Loire Valley is known for its white wines, primarily Chenin Blanc and Sauvignon Blanc. However, the Bourgueil AOC is dominated by 100% Cab Franc wines. Hard to beat 91 Points and Editors' Choice for \$12.99. This wine will be included in the upcoming Loire Valley tasting on May 15 at Ecco Domani.



Chateau Vincens - 2019

VARIETY/STYLE: 100% Malbec
COUNTRY: France **REGION:** Cahors
RATING: WE-92 **PRODUCT CODE:** 000079572
\$13.99 (quoted at \$28)

This rich, wood-aged wine is densely textured and packed with ripe black fruits. Bold tannins combine with succulent blackberry flavors in a concentrated wine that will be ready from 2024.

— **92 Points and 'Cellar Selection' Wine Enthusiast, July 1, 2022**

Kevin's notes:

Today, 70% of Malbec is from Argentina. However, Malbec originated in France and is still the dominant grape in the region of Cahors in Southwest France. This is copied from Wine Folly: "A Malbec from Argentina tends to be plummy and fruit-forward, with a velvety soft texture. In France, Malbec tends to have more structure, firmer tannins, and an inky dark, brooding quality". This wine is definitely inky dark, and in my opinion, more finesse than fruit-forward.



Hook or Crook Cellars Reserve - 2021

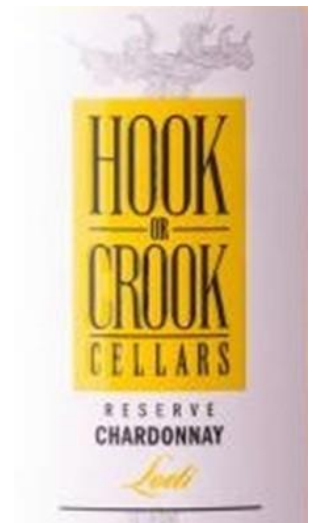
VARIETY/STYLE: Chardonnay
REGION: Lodi, CA
RATING: WE92 **PRODUCT CODE:** 000079538
\$9.99 (quoted at \$24)

This medium-bodied wine leads with lightly toasted oak aromas like ground ginger and grilled bread, followed by well-ripened Bosc and Anjou pear flavors on a rich, slightly tangy and layered texture.

— **92 Points Wine Enthusiast, April 1, 2022**

Kevin's notes:

When I hear Lodi, I think of very ripe fruity Zinfandel. Because Lodi is so warm, I expected a Chardonnay from there to be over ripe, over oaked and dominated by butter flavor. There are some butter flavors, but not an overdone over the top wine and how can you beat \$9.99 with a 92WE rating and large quantities of it are in every premium PA store.



Villa de Moreschi - 2021

VARIETY/STYLE: Pinot Grigio
COUNTRY: Italy **REGION:** Venetie
RATING: NA **PRODUCT CODE:** 000079549
\$9.99 (quoted at \$20)

A tremendous value once again, with wonderful floral and lifted citrus notes on the nose. The well-textured palate and mouthfeel offer integrated acidity, subtle bitter citrus peel details for balance and interest on the lingering finish — delicious!

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

Kevin's notes:

The delle Venetie IGT is known for Pinot Grigio – this wine is definitely coming from the right place and probably very typical being pale straw in color, crisp and fresh, but also well-textured with soft mouthfeel. If you are a Pinot Grigio fan, stock up at \$9.99 and get ready for the warmer spring and summer weather.



Lehigh Valley Chapter Wine Tastings & Events

<u>2023</u>	<u>Hosts</u>	<u>Theme</u>
Feb 9	Judi Roggie	BYOB DiMaio's
Feb 18	Barry Isett & Kevin Campbell	Southern Rhone
Mar 8	Judi Roggie	BYOB Boca Chica
Mar 12	Shannon & Dave Tompkins	Australia
April 22	Joe Pugliese	Puglia
May 15	Michele & Kevin Campbell	Loire Valley
June 24	Bonnie & Dean Scott and Leslie & Peter Staffeld	Paul Mas Vineyards
July	Lisa Mancuso & Chris Zajacek	TBD
August 5	Julie & Mick Hasson	LVAWS 50 th Anniversary
Sept	Ann Vlot & Matt Green	Burgundy
Oct	Kate & Alex Korch and Leslie & Peter Staffeld	Blind Tasting
Nov 9-11	National AWS Conference	Missouri
Dec 10	Jan Thomas and committee	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 _____ Zip code _____

Additional Photos from January Tasting

