



AMERICAN WINE SOCIETY Grapevine



Lehigh Valley Chapter October 2023

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Education: Suzanne Laverick-Stone

LehighValleyAWS.org

October Lehigh Valley Chapter BYOB



BYOB at Las Brasas Peruvian Restaurant

Wednesday, October 18, 2023 at 6:00 PM

704 W. Emaus Avenue, PA 18103

(in the shopping center across from South Mountain Middle School)

Hosted by John & Mali Kline

Register at LVAWS.org by Friday, October 13th

October Lehigh Valley Chapter Tasting

Willamette Valley Wines



Sunday, October 29, 2023 at 2:00 PM

Terasas' Italian Restaurant

6561 Tilghman Street, Allentown, PA 18106

Hosted by Kathy & Mark Breloff

Register at LVAWS.org by Saturday, October 21st

November Lehigh Valley Chapter BYOB

BYOB at Thai Avenue Restaurant



Thursday, Nov 9, 2023 at 6:00 PM

Allentown Towne Center

4791 W. Tilghman Street, Allentown, PA 18104

Hosted by Ann Vlot

Register at LVAWS.org by Friday, October 13th

National AWS Conference



November 9-11, 2023

St. Louis, Missouri

November Lehigh Valley Chapter Tasting

Malbec: Mendoza vs. The World!



Monday, November 13, 2023 - 6:00PM to 8:30PM

Ecco Domani Italian Restaurant

216 E. Fairmount Street, Coopersburg, PA 18036

Hosted by Geoff Harrington & Lisa Waelchli

Register at LVAWS.org by Friday, November 3rd



December Holiday Event
Lehigh Valley AWS 2023 Holiday Party
Sunday, December 10, 2023
The Aster Event Center
621 Grange Rd, Allentown, PA 18106
Register at LVAWS.org by Monday, November 27th

Connections from the Co-Chairs Peter & Leslie Staffeld



Members, now is the time to nominate your next officers. If you are interested, or you have someone in mind who can serve the Chapter for two years as the Chair, the Vice Chair, or the Treasurer, please send an email to **Nominate@LVAWS.org** by **Friday, October 6**. Couples are encouraged to consider sharing an office. The candidates will be contacted, and if they accept the nomination, they will be on the slate for the election. Then members will have from October 15-31 to vote. The new officers will be announced in November and will take office in January 2024.

In September we got together for a BYOB at Aladdin in Allentown on September 19, and attended a wonderful Burgundy tasting hosted by **Ann Vlot** and **Matt Green** on September 17. Details are in this newsletter.

Looking ahead to October we will taste wines from Willamette Valley care of **Kathy and Mark Breloff**. Then we will taste members' favorite Malbecs led by **Geoffrey Harrington and Lisa Waelchli** in November. And we'll cap off the year with our annual holiday celebration on December 10. Thanks go to **Jan Thomas** for planning this event. Be sure to mark your calendars now! Details about these events are in this newsletter.

Are you interested in hosting a tasting in 2024? This is part of the fun of being a member; you learn a lot by hosting and you get lots of support. **Kevin Campbell** has experience and will guide you in your planning. Let us know what month and what theme you would like, and we will add you to the 2024 calendar (at the end of the newsletter).

We have a great Chapter because of the extraordinary people in the group! Our volunteers keep us strong!

Cheers!

Peter and Leslie Staffeld

National AWS News – Leslie Staffeld



GOOD NEWS! Starting October 1, **new members** can join for 15 months for the cost of annual dues. That means that October, November and December 2023 are included in your 2024 dues.

The current annual dues are \$49 for an individual; \$62 for a household; or for 3 years \$124 for an individual and \$158 for a household. A professional membership is \$99 and a lifetime membership is \$950.

Remember: ALL members must join National and Lehigh Valley.

Would you like to learn about all of the AWS resources in one document? [Click here!](#)

AWSEF NEWS – Dean Scott

Reminder: we will be having a silent auction for AWS Education Fund at the Holiday Party this year. So, start thinking about what you would like to donate. Also, at the National Conference AWSEF will be auctioning a 3L bottle of Brunello di Montalcino, see the advertisement below.



PRE-CONFERENCE RAFFLE ENDS RAFFLE SUNDAY OCT 29 GET YOUR TICKETS NOW

Help us meet our goal of raising **\$3,500** to fund an AWSEF scholarship for 2024.

TICKETS ONLY \$10

Tickets available to all, no attendance required!

Winner will be drawn live, **Nov 11** during the AWSEF Saturday morning meeting.

Win a 3L Bottle of
2018 Brunello di Montalcino



Donated by the Banfi Vinters Foundation

YOU WIN, WE GET THE WINE TO YOU

**TO GET
TICKETS**

**VENMO WALT-RACHELE
OR CALL:
WALT RACHELE 443-280-2319
BONNIE LANCE 631-806-7234**

Provide your: Name | Phone | # of Tickets | Chapter Name

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740 W. Emaus Avenue, PA 18103

Hosted by John & Mali Kline

Register at LVAWS.org by Friday, October 13th

Please remember to bring glasses and wine to share.



October Lehigh Valley Chapter Tasting
Wines from the Willamette Valley

Sunday, October 29, 2023 at 2:00 PM

Hosted by Kathy & Mark Breloff

Terasas' Italian Restaurant

6561 Tilghman Street, Allentown, PA 18106

\$50 per person

Register at LVAWS.org by Saturday, October 21st



The Willamette valley is one our favorite wine destination. It is 40 miles at its widest point and 120 miles long, and is synonymous with Pinot Noir. However, several white varietals are becoming popular, and we have included some in the tasting.

We have chosen five Pinot Noirs from different areas of the Valley, two Chardonnays and one Pinot Gris to taste. We'll taste a total of 8 wines.

A buffet dinner will follow the tasting.



Limited to 40 people

Remember to bring 2 wine glasses and wine to share with dinner.

Wine Education – Willamette Valley AVA, Oregon
Suzanne Laverick-Stone

Keep It Weird

The Willamette Valley American Viticulture Area (AVA), over 100 miles from the north at the Columbia River to Eugene in the south, and 60 miles at its broadest, has 700 wineries and 800 vineyards, so plenty of wine to investigate, but before we do, we must explore what Portland, Oregon, in the north part of the AVA, and Brno in the Czech Republic have in common - They're weird, just ask them. Both have *Keep* and *Weird* in their slogans, so how weird are they? Neck and neck if you ask me. Brno has a pretty good claim to the title because since the 1600s, they have been ringing the noon bell at 11:00, first devised to fool the Swedes who boasted they would conquer them before lunch!?! Quirkiness in Portland, though, is based on research – they have a weirdness scale, and it's hard to beat the evidence. It's one of the World Naked Bike Ride cities (yes, there are others including Philadelphia), and they have Sunday-night Zoombomb cycling, a vacuum cleaner museum,

and a clown bar. But it's McMinnville, 50 miles south of Portland, that, IMHO, should adopt the slogan. The McMinnville Trent photographs of a purported UFO in 1950 – still believed by some as authentic – have spawned a yearly festival, where one can compete in the UFO Abduction Fun Run and enjoy a costume ball, a parade, speakers, and sci-fi films. McMinnville is also a great place to start our wine discussion, because it is one of Willamette Valley's 11 sub-AVAs, so, beam us up, Scotty, to explore Oregon's most famous wine area.

“To boldly go where no one man has gone before.” William Shatner, aka Capt. Kirk

Where would we be without pioneers, those with the courage, hope, and foresight to strike out into the unknown? Oregon's history is chockablock with pioneers from the east, but they were not first. The original inhabitants of the Willamette Valley some 6,000 to 10,000 years ago, were the indigenous tribes, the only residents until the 1807 Lewis and Clark Expedition inspired settlers to come for timber, minerals, and fur. The Oregon Trail opened in 1841, and brought wagon trains of people lured by tales of fertile land, ripe for the taking. Unfortunately, co-existence with the indigenous people was not to be; they were forced out in the 1850s, a time called the Trail of Tears by the contemporary Confederated Tribes of Grand Ronde. It took until the second half of the 19th century for wine to make an appearance by a few Oregonians, but Oregon was an enthusiastic adopter of Prohibition a full four years before it took effect nationally, putting the kibosh on winemaking for a bit. It wasn't until the 1960s that a few families would eventually put Willamette Valley on the global wine map.

The Willamette Experiment: Teamwork Makes the Dream Work

The incredible story of Willamette Valley and its signature grape, Pinot Noir, begins with a few families looking for a place outside of California to grow vinifera grapes to make good wine. In the days before soil and geologic studies, they found they would all be more successful through collaboration, sharing tips, discoveries, know-how, and equipment.

- In 1962, **Charles Coury** was a student at UC Davis when he postulated that vinifera grapes produce the best wines when ripened just at the limit of their growing season, which led him to cool climate Oregon. He found success growing Pinot Noir clones and Riesling; his land is now the David Hill Winery, with some of Coury's initial vines closing in on sixty years.
- In 1965, **David and Diana Lett** gambled that Burgundian grapes would be better suited in Oregon than California. It didn't hurt that land in Oregon was 1/10th the prices of Napa. David, eventually known as “Papa Pinot,” established Eyrie Vineyards in the Dundee Hills near McMinnville against the advice of bankers who advised him to grow walnuts or raise turkeys, anything but wine grapes. His vision and persistence for lighter Burgundian-style Pinot Noir brought acclaim to the Willamette, winning global recognition in France with the 1975 *South Block Reserve*. A rematch in Beaune (Burgundy) organized by **Robert Drouhin** garnered the Letts a second place. Drouhin was so impressed with their wine that he established *Domaine Drouhin Oregon* in Dundee Hills. The French influence would continue even to present day with Maison Louis Jadot, Domaine Méo-Cazumet, and others.
- **Dick Erath**, another original pioneer, met André Tchelistcheff, one of America's most influential winemakers, at UC Davis, and centered his land search on the Willamette hills with a climate close to that in Burgundy, to grow persnickety, but worth the effort, Pinot Noir. In 1970, Erath helped guide **Jim Maresh** with his first vineyard, and developed a lifelong partnership with **Cal Knudsen**, another Willamette pioneer. Erath sold his vineyard to Ste. Michelle Wine Estates in 2007.
- In 1969, two more eventual collaborators, **Dick and Nancy Ponzi**, established a vineyard which in time allowed Dick to quit his job as a Disney ride creator. His 1980 Pinot Noir and 1981 Chardonnay took awards at the London International Wine Fair and his 1989 Tualatin Estate Chardonnay was included in the Wine Spectator's “Top 100” list. In 2021, Ponzi Vineyards was sold to Societe Jacques Bollinger, of Champagne fame.

The original pioneers put a lot on the line, and today, because of them, Willamette Valley holds an exalted place in the wine world.

Let's hit the dirt!

There are only a few places on earth with the soil, climate, and geology in which Pinot Noir thrives because...persnickety. Both Pinot Noir and Chardonnay reflect the terroir in the wines, and the Willamette Valley is one of those magical places where it all comes together. Two other grapes widely planted are Pinot Gris and Riesling with some excellent results. So, what's the special sauce? Willamette straddles the 45th parallel North, a treasure shared by some of the most illustrious wine regions on earth including southern Burgundy, Bordeaux, Côtes du Rhône, and Piedmont. The bowl-shaped valley in northwestern Oregon borders

the Columbia River to the north, the Coast Range Mountains to the west, the Calapooya Mountains in the south, and the Cascade Mountains to the east. The soils are a story as old as time, literally. Four hundred million years ago, Oregon was a seabed, depositing sedimentary soils. Then, during Willamette's volcanic period, rich lava was deposited. At the tail end of the Ice Age, 15,000 to 18,000 years ago, an ice dam in what is now Idaho, burst, releasing flood waters across Washington and Oregon. The Missoula Floods, as they are known today, exposed and deposited a complex mix of soils, with the richest on the valley floor. Of course, a fertile valley is not the best place to grow grapes because vines need to struggle. Most of the top vineyards are on hillsides of 200 to 1,000 feet elevation and exposure to encourage ripening in a cool climate. There are three important soil types:

- Millions of years ago, two tectonic plates crashed into each other, creating two mountain ranges, lifting the ocean floor, depositing marine sediment sandstone known today as **Willakenzie soil**, which holds water firmly, stressing the vines.
- The rich **Jury soil**, or volcanic basalt, is reddish clay and iron, and pre-dates the Missoula Floods by several million years. What makes this soil coveted for wine grapes? It holds water and has low fertility, important because most Oregon vineyards are dry-farmed.
- **Loess**, windblown silty loam, ended up in the hillsides, providing drainage.

Willamette Valley's overall climate is mild with cool winters and warm, dry summers, with most rainfall occurring in the late autumn, winter, and early spring, a good climate for thin-skinned Pinot Noir. The Valley's terroir enjoys the protection of both the Cascades and the Coastal Mountains, shielding the region from cold ocean temperatures, with a rain shadow that ensures a drier climate. Cool ocean winds do find their way to the Valley through mountain passes, such as the Van Duzer Corridor, providing coveted evening cool temperatures called a diurnal shift. The Valley has the best of both worlds: warmth to ripen grapes yet cool enough to ensure acidity.

Let's plant Pinot Noir...you go first.

Like most wine regions, many grapes are grown, but of the 21,000 planted acres in the Willamette AVA, 93% are just three grapes: Pinot Noir, Pinot Gris, and Chardonnay. Pinot Noir is by far the most planted, producing 70% of all Pinot Noir in Oregon. Planting Pinot Noir was a risk taken by the Willamette Valley gamblers in the 60s which has paid dividends; for example, in 2020, seven Willamette Pinots made *Wine Spectator's* Top Wines of the Year. Willamette also produces some topnotch Chardonnays, generally described as leaner and fresher than those of California. Pinot Gris wines are often Alsatian in style, complex with good acidity. There are a few sparklings, usually a blend of Pinot Noir and Chardonnay. Some winemakers are trying to get ahead of climate change by adding warmer climate grapes in the fields. Thanks to Oregon's 1977 "truth-in-labeling" regulations, interpreting what's in the bottle is uncomplicated: no semi-generic place names are allowed, and the grapes on the label must constitute 90% of the wine in the bottle. If an AVA is on the label, it's required that at least 95% of the grapes are grown there.

A Medley of Terroirs

The overarching **Willamette Valley AVA** (1983) is made up of many microclimates and soil types. There are eleven sub-AVAs, with terroir deemed unique:

- The **Chehalem Mountains AVA** (2006), in northern Willamette is differentiated by its geography, with Bald Peak (1,633 feet) and other mountains impacting weather. Soils are basalt, sedimentary, and loess, and the predominant grapes are Pinot Noir (70%), Pinot Gris (4%), and Chardonnay (3.75%). There are two sub-regions in Chehalem, the **Laurelwood District** (2020) and **Ribbon Ridge** (2005) AVAs, both distinguished by their soils. Laurelwood, west of Portland, boasts Laurelwood soil, deep silty, basalt-based loess that drains well. Ribbon Ridge soils are ocean sediment.
- The **Dundee Hills AVA** (2005) is the first place in the Willamette where grapes were planted. It has hilly, basalt-soil areas protected from the ocean climate by mountains, and several winemakers in the region have won international recognition for Pinot Noir. Also produced are small amounts of Pinot Gris and Chardonnay.
- Newbie (2021) **Lower Long Tom AVA** is in the southern Willamette Valley on the west side and is primarily known for Pinot Noir and Pinot Gris. The Bellpine topsoil is ancient clay-loam, primarily shallow sandstone. The Coast Range forms a weather shield, with a rain shadow decreasing precipitation.
- The **Eola-Amity Hills AVA** (2006) is west of the Willamette River. The ocean winds reaching the area through the Van Duzer Corridor tame daytime summer heat and significantly cool temperatures at night. In fact, the name *Eola* is derived from Aeolus, the Greek god of wind. Soils are mostly volcanic

basalt with marine sedimentary rocks, said to produce small, concentrated fruit. And take a guess about the grapes – yep, Pinot Noir, Chardonnay, and Pinot Gris.

- The **McMinnville AVA** (2005) is found southwest of McMinnville, the town (watch out for Extra-Terrestrials!). Vineyards of shallow marine sedimentary loam, silt, with a base of basalt, are located on elevated hillsides. This area also has the Coast Range rain shadow and the winds from the Van Duzer Corridor. Grapes are grown in amounts in this order: Pinot Noir, Pinot Gris, and Chardonnay.
- The **Tualatin Hills AVA** is also a newcomer, established in 2020, and the vineyards are found on the hills of the Tualatin River watershed in Willamette’s northwestern corner. The most common grapes are Pinot Noir, Pinot Gris, Chardonnay, and Gewürztraminer. Of note is the largest concentration of Laurelwood volcanic/basalt loess. Climate protection is provided by both the Coast Range and the Chehalem Mountains.
- The **Van Duzer Gap AVA** is a hilly area with ocean breezes known to cool the area down starting at 2:00 PM, helping to regulate heat, restrain fungus, and cause grapes’ skins to thicken, providing good color and tannins. The AVA is known for Pinot Noir, Chardonnay, Pinot Blanc, and Sauvignon Blanc.
- The **Yamhill-Carlton District AVA** (2005) is also in the rain shadow of the Coast Range and the soils are some of the most ancient in the Willamette, coarse marine sediment that drains quickly, which Pinot Noir, Chardonnay, and Pinot Gris love.
- The **Mount Pisgah, Polk County AVA** (2022) with a microclimate in which the Willamette River warms the area and the rain shadow of the Laurel Mountain keeps things dry, has deep, well-drained Siletz soils, the oldest in the area, well-suited to grow Pinot Noir and Chardonnay.

Change Happens...

Willamette was for many decades a close-knit wine community that was an object lesson in the belief that *a rising tide lifts all boats*. But as in life, Willamette is constantly changing; its reputation for excellence especially for Pinot Noir has attracted large companies in the US and Europe. As they buy up prime vineyards, the small, family-run operations have trouble competing; large companies bring equipment, marketing, cost-saving consolidation, and lots of money. Consider this: In 2015, for \$60 million, Gallo bought the King Estate Winery out of bankruptcy. Precept Wine purchased A to Z Wineworks for an unnamed price in 2018, providing over 20 additional labels. In 2019, Constellation Brands, the world’s largest wine company, purchased Willamette Valley Vineyards for \$210 million, and in 2021, Duckhorn Wine Company purchased Adelsheim Vineyards for \$50 million. Jackson Family Wines now owns Gran Moraine, Penner-Ash, WillaKenzie, and Zena Crown; Beaux Frères was acquired by Chateau Latour. Recently, those who cherish the small, family operations created “The Alliance of Willamette Valley Winemakers,” to preserve and promote the craft wine reputation. In addition, the Valley is dealing with climate change. Oregon is considered cool climate, but summers can be hot, which might result in a late budbreak but earlier harvests; some are making canopy adjustments and considering grapes better acclimated to heat. Wildfires are a constant threat, damaging vineyards and contaminating grapes with smoke taint. The fires of 2020 were extremely devastating to Willamette which was the epicenter, with wineries taking huge losses, resulting in a lawsuit filed against PacifiCorp for not cutting power in high-risk areas.

“Live long and prosper.” Leonard Nimoy, aka Dr. Spock, the Star Trek guy not the baby doctor

Willamette Valley is a young wine region as the world goes, but gutsy grape growers in the 1960s, not knowing what they didn’t know, set the stage for the makings of a wine region respected throughout the world. Perhaps the extraterrestrials have heard, and decided to pick up a case or two, which would be as good a reason as any for them to send their UFOs. Here on earth, Willamette Valley wines are definitely part of the recipe to *live long and prosper*. Cheers, my friends.

Sources: www.oregonwine.org/discover/oregon-wine-history/; <https://www.ft.com/content/276da2bb-5e9f-45e4-9176-ad31722553b5>; https://en.wikipedia.org/wiki/Keep_Portland_Weird; <https://www.ft.com/content/276da2bb-5e9f-45e4-9176-ad31722553b5>; <https://www.willamettewines.com/about-the-valley/ava-overviews/>; <https://www.google.com/search?q=mcminnville+ufo+festival&oq=mcminnville&aqs=chrome..69i57j33i16oj33i299j33i2129i30l7.9258j0j7&sourceid=chrome&ie=UTF-8&bsh=rimc/1>; Wise, N. & Sunshine, L. *The Wines and Wineries of Oregon’s Willamette Valley: From Pinot Noir to Chardonnay*; Presentation: *Willamette Valley Wineries Association*, last modified March 2020; www.willamettewines.com/about-the-valley/oregon-pinot-noir/wine-origins/; <https://aroundtheworldin80harvests.com/2016/12/15/willamette-valley-terroir-why-dirt-matters-oregon-wine-region/>; <https://www.ft.com/content/276da2bb-5e9f-45e4-9176-ad31722553b5>; <https://www.google.com/search?q=wine+in+the+45th+parallel+north&oq=wine+in+the+45th+parallel+north&aqs=chrome..69i57j33i16oj33i299j33i2129i30l7.9258j0j7&sourceid=chrome&ie=UTF-8&bsh=rimc/1>; www.en.wikipedia.org/wiki/Willamette_Valley_AVA; <https://www.vinography.com/2018/08/the-secret-grapes-of-the-willa>; <https://winehistorytours.com/a-recent-history-of-acquisitions/>;

November Lehigh Valley Chapter BYOB
BYOB at Thai Avenue Restaurant



Thursday November 9, 2023 at 6:00 PM
Allentown Towne Center
4791 W. Tilghman Street, Allentown, PA 18104
Hosted by Ann Vlot
Register at LVAWS.org by Monday, November 6th

Join us at this Chapter's favorite Asian restaurant. Register early!

Limited to 22 people

Please remember to bring glasses and wine to share.



November Lehigh Valley Chapter Tasting
Malbec: Mendoza vs. The World!

Monday, November 13, 2023 - 6:00PM to 8:30PM
Hosted by Geoff Harrington & Lisa Waelchli



Ecco Domani Italian Restaurant
216 E Fairmount Street, Coopersburg, PA 18036
Located in Coopersburg Commons Shopping Center
Just off Route 309, with parking in front of the restaurant

\$55 per person (includes wine and food)
Register at LVAWS.org by Friday, November 3rd

Many believe that the thick-skinned Malbec grape has found its ultimate expression in the dark-hued and richly flavored wines of Mendoza, Argentina, but Malbec had its origins in France and powers great wines in Cahors. It has also produced some memorable bottles in California and Washington.

Let your palate decide!

Then enjoy a great buffet meal with Steak, Rigatoni Bolognese, and Eggplant Rollatini.

Special thanks to Kevin Campbell for his guidance in wine pairings.

Limited to 45 people



Lehigh Valley AWS 2023 Holiday Party

Sunday December 10, 2023

(Snow Date – TBD if needed)

The Aster Event Center

621 Grange Road, Allentown PA 18106

It's that wonderful time of year again when we gather to celebrate with friends the holiday season. Good food, good wines and good company what could be better. As is our tradition, we'll ask everyone to bring a bottle of wine for the social table to share with friends and another bottle for dinner.

Here's the plan:

Doors Open 4:30PM.

Cocktail hour begins at 4:45PM.

Announcements at 6:00PM.

Dinner is scheduled at 6:15PM.

Evening ends at 8:30PM. (Westside Grill is open afterwards for further socializing)



Your evening includes:

Butlered Hors D'oeuvres:

Beef Wellington

Chicken Saltimbocca Bites (GF)

Fried Potstickers tossed with sweet chili glaze

Shrimp Shooters (GF)

First Course: Mixed Greens Garden Salad - Seasonal Greens, Carrots, Cucumbers, Tomato,

Balsamic Dressing

Rolls and butter

Entrées: Chicken Asiago - Chicken breast w/Spinach, Mushrooms, Asiago cheese

topped w/Mornay Cream Sauce, OR

Filet Mignon – 8 oz. Filet seasoned & topped with Red Wine Demi-Glaze (GF), OR

Seared Mahi Mahi - Grilled w/Lemongrass Beurre Blanc (GF)

Sides: Au Gratin Potatoes and

Roasted Asparagus

Dessert: Chef's Choice – Holiday Season Treat

Coffee & Tea

**Cost per Individual: \$64 for Chicken
 \$64 fo Mahi Mahi
 \$70 for Filet Mignon**

**Register at LVAWS.org and make your entrée selection
by Monday, November 27, 2023**

Hotel Accommodations

Hyatt Place is offering to hold 10 King Guest Rooms at \$159/night for anyone interested in staying over the evening of December 10. Room reservations can be made by calling 610-387-1000 and mentioning the LV Chapter of the American Wine Society (Code G-BD03) or by going on line to the following link:

https://www.hyatt.com/en-US/hotel/pennsylvania/hyatt-place-allentown-lehigh-valley/abeza?corp_id=G-BD03

Each room has a pullout sofa, refrigerator, safe. A full buffet breakfast is included.

Reservations must be made no later than November 10, 2023; Hyatt's release date.

September BYOB at Aladdin Restaurant



Burgundy Tasting Summary – Leslie & Peter Staffeld



On September 17 over sixty members and guests had the opportunity to taste wines of Burgundy presented by **Rob Panzer**. Rob is a wine importer and this event was hosted by **Ann Vlot and Matt Green**. Matt first met Rob at a German tasting **Percy Dougherty** hosted in 2015 and Matt has been buying good quality wines at good price from Rob ever since. These wines are directly imported from the producers. Rob spoke with great knowledge and humor. He has traveled extensively and knows each of the vineyards firsthand. He truly understands the Burgundian culture and related each wine to the people, terroir, and food of Burgundy. It was a wonderful tasting!

The tasting was held in the beautiful Rodale Room at Miller Symphony Hall. The event included tasting nine Burgundy wines and a meal of beef stew, French bread, tossed salad, and homemade cookies all prepared by Matt.

Thirty-nine score sheets had reasonable scores (between 12 and 20) for all ten wines. The average wine scores on each sheet ranged from about 14 to 18 out of 20. The first four wines were white, and the last six were red. The top scoring white wine was **3) 2021 Jean Javillier Meursault Villages**, with over half of the tasters giving this wine their highest score amongst the white wines. The top scoring red wine was **10) 2021 Chateau de la Maltroye Chassagne Montrachet 1er Clos Saint Jean**, with over half of the tasters giving this wine their highest score overall. There was a tie for the next best red between **7) 2020 Maxime Cheurlin Hautes Cote de Nuits** and **9) 2021 Jean Javillier Pommard 1er Cru**. At \$39 per bottle **7) 2020 Maxime Cheurlin Hautes Cote de Nuits** was the best value wine.

	Wine & Appellation	Price	Avg. Score	Std. Dev.	Overall Rank
1	2021 Guillot Broux Macon Cruzille Genevrieres	\$39	16.3	1.3	
2	2021 Audoin Marsannay Blanc Cuvee	49	16.3	1.6	
3	2021 Jean Javillier Meursault Villages	55	17.2	1.2	Top White
4	2021 Chateau de la Maltroye Chassagne Montrachet	75	16.5	1.7	
5	2020 Guillot Broux Myotte	39	16.2	1.7	
6	2021 Audoin Bourgogne Rouge	33	15.9	1.6	
7	2020 Maxime Cheurlin Hautes Cote de Nuits	39	17.6	1.7	Runner Up Red
8	2020 Georges Glatenay Volnay Vieilles Vignes	65	17.3	1.4	
9	2021 Jean Javillier Pommard 1er Cru	75	17.6	1.5	Runner Up Red
10	2021 Chateau de la Maltroye Chassagne Montrachet 1er Clos Saint Jean	85	18.0	1.6	Top Red & Top Wine



See additional photos of Burgundy Tasting at end of Newsletter

Chairman's Selection – Kevin Campbell

As it is now the fall season and temperatures are dropping, it is time for some hardy red wines. Each of these wines has an alcohol percentage of 14.4 -15.0%. We went higher than our normal \$9.99 target, but all four of these wines are worth the price. They are all quite good, with the Tamarack from Columbia Valley being our favorite and Ten to Life a close second.

The changes they made to the PA wine store website are, in my opinion, very disappointing. Previously, in a very short time, you could see the number of bottles at each Lehigh and Northampton County wine stores very easily. Now, you need to search individually at each store, and it is very time-consuming. I believe all four of these wines are relatively new Chairman Selections, so I'm assuming they will be available for some time. If you want to purchase any of them, please check your local store online before venturing out.

BODEGA PIEDRA NEGRA RESERVE 2020

VARIETY/STYLE: Malbec

COUNTRY: Argentina **REGION:** Uco Valley, Mendoza

RATING: 95 JS **PRODUCT CODE:** 000079661

\$16.99 (quoted at \$30)

Complex aromas of black plum, wild berries, dark chocolate, violets, pollen, tobacco, nutmeg and earth. It's full-bodied with firm, tight-grained tannins. Concentrated, yet refined and balanced. Tight. From organically grown grapes. Better from 2023, but already impressive to taste.

— **95 Points James Suckling, July 14,**

Kevin's notes:

Mild oak, soft tannins, nice mouthfeel, with soft and lingering finish. The producer of this wine is Francois Lurton, an international wine maker from France. The grapes are grown at elevations in the range of 3,000 feet. This wine will most likely be included in Geoff Harington's Malbec tasting. Nice representation of Mendoza Malbec.



EGO BODEGAS INFINITO 2018

VARIETY/STYLE: 100% Monastrell

COUNTRY: Spain **REGION:** Jumilla

RATING: NA **PRODUCT CODE:** 000079619

\$17 (quoted at \$75)

Deep red-violet in the glass, this wine offers aromas of dark plum, raspberry and salted almond. It feels good in the mouth, thanks to sleek tannins and flavors of cassis, blackberry, clove, anise and juniper berry. There is a bright splash of cranberry on the finish.

— **93 Points Wine Enthusiast, July 1,**

Kevin's notes:

I think this is the third vintage of Infinito that is a Chairman Selection. Each time highly rated and each time one of our favorites. It comes in at 15% alcohol and is a big full-bodied wine, but not overbearing and not as tannic as you would expect. I'm surprised that a wine that is 100% Monastrell (Mourvedre) can be this smooth.



TEN TO LIFE 2020

VARIETY/STYLE: Cabernet Sauvignon

COUNTRY: US **REGION:** Alexander Valley, Sonoma

RATING: NA **PRODUCT CODE:** 000079604

\$16 (quoted at \$35)

Supple, ripe dark fruits with plenty of chocolate and vanilla oak notes offered immediately on the nose. An enticing palate displays plush, silky-smooth tannins and a lovely mocha note that lingers on the finish. A wonderfully rich and lush Alexander Valley cabernet sauvignon that overdelivers!

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

Kevin's notes:

I believe Alexander Valley is known for producing softer, less tannic cabs and that is what this is. Completely agree with the word choices of Josh Hull: rich, lush, plush, smooth. Michele and I really enjoyed this wine. We have not had CA wines for quite some time and it was nice to go back to the unique Sonoma style. We will be picking up a few more bottles of this one.



TAMARACK CELLARS 2019

VARIETY/STYLE: Cabernet Sauvignon

COUNTRY: US **REGION:** Columbia Valley, WA

RATING: WS90 **PRODUCT CODE:** 000079707

\$22 (quoted at \$36)

Straightforward and appealing for its black currant, espresso and tobacco accents, which finish with snappy tannins. Drink now through 2029.

— **90 Points Wine Spectator, December 31, 2022**

A tremendous cabernet sauvignon from an excellent producer, sourced from top vineyards in Washington state. Densely layered with great balance, solid structure and mid-palate depth — there isn't much of this to go around, so grab some while it lasts!

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

Kevin's notes:

We found this wine to be simply very good in every way. Did not get the "snappy tannins" as WS mentions. Nothing really stood out other than it was so well balanced and structured. I don't think we initially appreciated just how well made it is. As we continued to drink it, we began to appreciate it more and more. \$22 is at the high end for a Chairman Selection, especially when I'm the \$9.99 guy, but we will be getting a few more bottles of this one also.



Welcome New Members

This month we are pleased to welcome new members **Ellen Sosis** and **Scott Anderson** from Allentown and **Laurie Grube** from Coopersburg and returning member **Evan Stutts** from Allentown. Please introduce yourself and let's help our new and returning members feel welcome. **Just a reminder: all members of LVAWS must also be members of AWS.** (See below.)

Lehigh Valley Chapter Wine Tastings & Events

<u>2023</u>	<u>Hosts</u>	<u>Theme</u>
Oct 18	John & Mali Kline	BYOB Las Brasas Peruvian
Oct 29	Kathy & Mark Breloff	Willamette Valley
Nov 9-11	National AWS Conference	Missouri
Nov 9	Ann Vlot	BYOB Thai Avenue
Nov 13	Geoff Harrington & Lisa Waelchli	Malbec
Dec 10	Jan Thomas	Holiday Party

<u>2024</u>	<u>Hosts</u>	<u>Theme</u>
January	THIS COULD BE YOU!	
February	Shannon & Dave Tompkins	South Africa
March	Kathy & Mark Breloff	TBA

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 per year per person**. To join 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 of Burgundy Tasting

