



# AMERICAN WINE SOCIETY

## Grapevine



### Lehigh Valley Chapter      November 2023

**Co-Chairs: Peter Staffeld & Leslie Staffeld** [chair@lvaws.org](mailto:chair@lvaws.org) 610-838-7372

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**Education: Suzanne Laverick-Stone**

[LehighValleyAWS.org](http://LehighValleyAWS.org)

## Lehigh Valley Chapter Wins AWS Chapter Chair of the Year



**Carrie Garczynski**, Director of AWS Membership, announced that **Leslie and Peter Staffeld** are the **AWS Chapter Chairs of the Year!** This is quite an honor and all due to the wonderful LVAWS membership. The following is Leslie and Peter's acceptance speech.

Good evening. Due to a prior obligation, **Leslie and Peter Staffeld** are unable to be at the Conference this year. They are sorry that they couldn't be with all of us in person, so they asked me (Carrie) to share their thoughts with you.

Thank you for this honor. No one finds success on their own; and so, it is with us. We became co-chairs of the Lehigh Valley Pennsylvania Chapter of AWS following long standing and outstanding Chapter Chairs, **Percy and Anne Dougherty**. We had big shoes to fill!

Just a few months into our term, the world entered a difficult time as we all experienced the COVID-19 shut down. As Chapter Chairs we turned to technology to provide weekly BYOB's which morphed into thematic tastings and then Zoom tastings with wineries. As restrictions lifted, we moved to outdoor events and hybrid tastings- tastings where members could attend via Zoom or in person. Throughout all of this, the Chapter's membership continued to grow with 136 members. Now people see the group out having such a good time that they want to join- and they do! We are also grateful for the support provided by National AWS. Whether it's a call or email to **John (Sporing)**, **Colleen (Reardon)**, or **Carrie (Garczynski)**, we get a prompt response and help.

As Chapter Chairs we strive to be inclusive. As part of our shared leadership approach, we developed committees to get more members involved. We set up committees to develop bylaws, publish monthly newsletters, determine the best website provider, plan our 50<sup>th</sup> anniversary celebration honoring four of our founding members, provide fabulous monthly tastings and BYOB's, and organize an annual holiday party and fund raiser for AWSEF scholarships. We also invite other local AWS chapters to attend our events. Through all of these activities we all enjoy our time together and learn more about wine; the purpose of AWS.

Thank you again for this wonderful award. We are truly honored to accept this award on behalf of the Lehigh Valley Pennsylvania Chapter of AWS. We have a great Chapter because of the extraordinary people in the group.

Sincerely,

**Leslie and Peter Staffeld**

**Co-Chairs of the Lehigh Valley Chapter of the American Wine Society**



**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 Monday, November 6<sup>th</sup>



**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 3<sup>rd</sup>



**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 27<sup>th</sup>



**January Lehigh Valley Chapter BYOB**  
**BYOB at Ayat**  
**Middle Eastern Cuisine**

Wednesday, Jan 17, 2024 at 6:00 PM  
1243 Tilghman Street, Allentown, PA 18104  
Hosted by Ann Vlot  
Register at LVAWS.org by Friday, January 12<sup>th</sup>



**January Lehigh Valley Chapter Tasting**  
**VA 2022 Governor's Cup**

Date & Location To Be Determined  
Hosted by Nancy & Mike Parker

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



We are pleased to introduce the 2024-2025 LVAWS Executive Committee: **Kevin Campbell** will serve at Chair, **Kathy and Mark Breloff** as Co-Vice Chairs, and **Joseph Pugliese** as Treasurer. Thank you to everyone who nominated members and voted. Special thanks go to our nominating committee: **Matt Green**, **Liz Toler**, and **Melissa Yenkevich**. Congratulations to all! We look forward to working with our new executive committee to insure a smooth transition.

In October **Mali and John Kline** hosted a BYOB at Las Brasas Peruvian Restaurant in Allentown and **Kathy and Mark Breloff** hosted a tasting of wines from Willamette Valley. Both events were well attended and total successes! Photos and details are in this newsletter.

This month on November 9 we will get together for a BYOB at Thai Avenue hosted by **Ann Vlot** and then on November 13 we will taste members' favorite Malbecs led by **Geoffrey Harrington and Lisa Waelchli**. And then we'll cap off the year with our annual Holiday Celebration on December 10. Thanks go to **Jan Thomas** for planning this event. Note that hotel reservations are due by November 10 and registration for the Holiday Party closes on November 27. Be sure to mark your calendars now! Details about all of these events are in this newsletter.

Are you interested in hosting a tasting? **Kevin Campbell** is looking for volunteers. He has a "formula" so it's not difficult. If you have an idea or any questions, contact Kevin.

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

**Cheers!**

**Peter and Leslie Staffeld**

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



**Carrie Garczynski**, Director of AWS Membership, has announced that Peter and I are the 2023 AWS Chapter Chairs of the Year. Out of 180 chapters we were selected!

And it's all because of you. Carrie said that she has never received so many and such heartfelt letters. That's because, out of the 6,200 members nationwide, we have the 136 best. When we say "We have a great chapter because of the extraordinary people in the group", we mean it. We tell people we meet (even at garage sales) about you and this awesome group. Truly our chapter is so successful because so many members contribute.

Thank you for this honor; it is a reflection of our chapter.

In other 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 both National and Lehigh Valley.**

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## **National AWS is in the News –**

Here's a nice article about home winemakers and it talks about AWS! Enjoy. You can read the @nytimes article here: <https://www.nytimes.com/.../drinks/home-wine-making.html>.

## **AWSEF NEWS – Dean Scott**

So far this year the Lehigh Valley Chapter has donated **\$3,160** toward our next **\$3,500** scholarship. We have a great opportunity at the Christmas party to exceed the funds for a scholarship in 2024. **So, I am asking everyone to bring a wine related item to the Christmas Party for our Silent Auction.** And hopefully you will find something at the auction that you would like to bid on. We will also be doing a 50-50 drawing at the Christmas Party. If you let me know in advance what you are bringing for the auction, I will be able to make up forms in advance with your item and “donated by”.



Items can be dropped off at the beginning of the Christmas Party.

Contact: [deansscott2323@gmail.com](mailto:deansscott2323@gmail.com) or text 610-657-2261

If you would like to make a personal donation to the AWS Education Fund scholarship program, make the check out to AWSEF.

### **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](http://LVAWS.org) by Monday, November 6<sup>th</sup>**

**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](http://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**



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

## Wine Education – Malbecs of the World

### Suzanne Laverick-Stone

#### ***It Takes Two to Tango***

Perhaps you're unfamiliar with the *bandoneon*, but when you hear its accordion-like music, you will immediately associate it with one of the most iconic dances in the world – the tango. The dance originated in the 19<sup>th</sup> century in the Rio de la Plata, the border between Argentina and Uruguay, and it did not have an auspicious beginning. A *tango* initially meant *a musical gathering of the enslaved*, eventually adopted by bar and (ahem) brothel owners to entertain guests. So, as you can imagine, it was not an immediate success with the upper crust. However, the tango eventually made its way to France, and then the world, whereupon Argentina's rich and famous decided to embrace it (pun intended). Quite the opposite happened with the Malbec grape. It originated in France, where it was and still is difficult to grow and, for the most part, tossed aside, but in Argentina, the grape flourished in the dry altitudes of Mendoza. Malbec's reputation spread, and is now grown world-wide, and even the French have found a new respect for it. The terroirs of southwest France and the Mendoza in Argentina couldn't be more different, and those differences impact the wines. So, put on some tunes (I highly suggest Andrea Bocelli's performance of *Por Una Cabeza* from the 1992 film *Scent of a Woman*), grill a steak, open a lovely Malbec, and grab a partner.

## ***Meet the Fam***

Malbec is grown worldwide and the grapes can look dissimilar and produce distinctive wine characteristics depending on the terroir, but generally, they are dark purple and thin-skinned with robust tannins and dark fruit flavors that ripen mid-season. DNA testing has provided a look at Malbec's parentage and relatives. Merlot and Malbec share the same mother – a long-lost grape now called *Magdeleine Noire des Charentes*, almost extinct except for five vines rediscovered in France in 2009, one in a forest in Brittany, and four on Charentes farmland. There are three other “children,” and all five have different fathers. Cabernet Franc is Merlot's papa, but another obscure, also endangered grape from southwest France named *Prunelard Noir* is the father of Malbec, which means that we are lucky that Magdeleine and Prunelard found each other. Malbec itself is a parent to *Jurancon Noir* (with Folle Blanche) and *Caladoc* (with Grenache). Just like any offspring, Malbec can be bratty, although less so now that science has provided the right tools to cultivate this notoriously difficult grape to make wine with the best expression of the terroir. We now know that it does well in a fairly dry environment with lots of sunshine, elevation, and nightly dips in temperature.

## ***French Malbec: Merci, Eleanor of Aquitaine and Monsieur Malbeck!***

The Malbec grape has had a rollercoaster history from fame to infamy in France, its place of origin. Like so many other European grape stories, two thousand years ago in their quest to conquer the world, it is believed that the Romans planted Malbec in Cohors in the southwestern French province of Quercy. By the 12<sup>th</sup> century, the *Black Wine of Cahors*, as it was called because of its dark inkiness, was well-regarded, and the story is that it was served at royal parties including the 1152 wedding of Eleanor of Aquitaine and Henry Plantagenet, the future king of England. In the 14<sup>th</sup> century, Pope John XXII, while in Avignon, drank Malbec for sacramental purposes. Tsar Peter the Great swore by Malbec to ease his ulcers, and its tannic nature preserved the wine during travel all the way to Russia.

## ***France: Name that Grape***

Malbec has many different names in France, most notably Auxerrois, Pressac, and Côt Rouges, with at last count hundreds of other possibilities. Much of the variation is due to the French *Appellation d'Origine Protégée* (AOP) method of naming wines by place, so in order to know if Malbec is in the bottle, one must know where in France it is made. There are several conceivable reasons for the name *Malbec*. Was it introduced to Bordeaux by a Monsieur Malbeck or was it derived from the French *mal bouche*, or bad mouth? It is not surprising that French winemakers would have “badmouthed” Malbec, relegating it to lowly blending status. In the Middle Ages, Cahors was the primary producer, but laws required their wines to be sent to Bordeaux to be exported primarily to the wine-loving British. Of course, Bordeaux merchants sent their own wines first, and those from other places were not a high priority. Therefore, Malbec became lower-priced and less in demand, thus reducing plantings. Then came the pile-on, including the devastating phylloxera epidemic in the 19<sup>th</sup> century and a legendary frost in 1956, so whenever it was time to replant, many growers chose hardier varieties. Today, it is still one of the permitted blending grapes in Bordeaux with Cabernet Sauvignon, Cabernet Franc, Merlot, and Gamay, but not planted as much as the others. Malbec adapts to its terroir, but the cooler, damper climate of southwest France can make things difficult, as the thin-skinned grape is subject to mold, rot, frost, and coulure, which can cause loss of pollination and poor fruit set. Cohors, though, is successful at Merlot production, with its limestone plateau and eight other classified soil types, along with hot summers and damp winters somewhat tamed by the Lot River and influenced by the Atlantic, the Mediterranean, and the Pyrenees Mountains. The fall *vent d'autan* is hot, dry air from the south that helps grapes to ripen. Cohors was given AOC (now AOP) status in 1971, requiring Malbec to be at least 70% of the grape. Merlot and/or Tannat are permitted for blending. Today, the area has over 3,000 hectares of Malbec, and 75% of the producers are *cave particulière* (private cellars), bottling their own wines. French Malbec is usually fruitier and lighter in body and color than in warmer New World climates such as Argentina, Chile, Australia, South Africa, New Zealand, and the United States.

## ***Argentinians have Malbec and mate, so don't cry for them.***

Malbec has become the flagship wine of Argentina, and it is enjoying worldwide accolades, but they actually have two “official” drinks: Malbec of course, but also a drink called *mate* (rhymes with *latte*), originating thousands of years ago with the indigenous Guaraní people. Still wildly popular today, mate is a highly caffeinated tea made from leaves and twigs of the yerba plant served in a hollowed-out calabash gourd which is passed around to the group one at a time. While we cannot pinpoint the first time the Guaraní people thought to brew the yerba plant, we can pinpoint the place and time that Malbec made its appearance in Argentina, and surprisingly, the story starts with a Frenchman and Chile. Michel Aimé Pouget, exiled for taking part in a coup

against Napoleon III, escaped to Chile in the 1840s at their request to see how the French varietals, including a cutting of Malbec, would prosper in their terroir. At about the same time, Domingo Faustino Sarmiento was also exiled to Chile for taking part in a coup of his own against the dictator of Argentina, Juan Manuel de Rosas. Domingo (a future president of Argentina) and Michel met, sparking a friendship that would result in Michel taking his wine acumen across the Andes to Argentina, beginning his studies in Mendoza on April 17, 1853 (which is why April 17<sup>th</sup> is Malbec World Day).

### ***High and Dry***

Mendoza is not the first place one might think to grow grapes; it is a semi-desert climate with an average of only 8 inches of rain per year (in comparison to 40 inches in France), 2,500 feet above sea level sitting in the rain shadow of the Andes. But, Malbec loves sun, elevation, and diurnal shifts in temperature from day to night – hello, Mendoza. Besides the terroir, two other factors helped to spark successful winemaking there. First, grapes need water, and the snow melt from the Andes provides it, thanks to the Huarpes and Incas, the original inhabitants, who centuries ago created a system of channels to provide irrigation, still used today. Secondly, vineyards need hardworking employees. The 19<sup>th</sup> century immigration of thousands of Italians and the Spanish provided the area with much-needed labor and know-how about wine making. Even today, a large percentage of Argentinians have Italian or Spanish ancestry. But the area is not without its challenges; Mother Nature cannot always be tamed. There can still be diurnal shifts that are too severe, as well as frost and hail, especially at the higher elevations, even in the semi-desert climate. And then there is *El Zonda*, a mighty wind from the mountains to the plains bringing humidity and possible frost that can devastate flowering vines. Another danger is *La Piedra*, a freak summer hailstorm. Today's winemakers can rely on years of research, such as the use of flood irrigation, high overhead trellising, spreading crops over several locations, and mesh protection. And while Argentina's wine regions do fight roundworms that can kill vines from the roots, the phylloxera louse struggles to survive in the sandy soils, and to date has not had significant effect.

### ***The 21<sup>st</sup> Century – Argentina Wines of Quality***

Argentina has over 500,000 acres under vine and provides 84% of the world's Malbec. That is because parts of Argentina are a Malbec playground with lots of sun, elevation, and poor well-draining alluvial soils with stones, sand, lime, silt, and some clay, deposited by rivers long ago. Mendoza is in the Cuyo region of western Argentina and covers over 92,000 miles. It is divided into five sub-regions: Uco Valley, Primera Zona, Northern Oasis, the East, and the South. Most wine comes from the Uco Valley where the vineyards are in the highest altitudes (2,821 to 5,282 feet) and the Primera Zona, with two main growing areas, Maipú, the first Argentina DOC (1993), and Luján de Cuyo (1989).

***“It's like finding gold – a combination of research, historic knowledge, and luck.”*** Dr. Laura Catena

Modern winemaking includes geologic studies in different areas, looking to find the best terroir, such as calcareous limestone deposited when a sea covered the Andes. The highs and lows of Argentina's winemaking business parallels Argentina's unstable political and economic history. Under Spanish rule, Argentina was exploited for resources until winning independence in 1812, followed by an economic downturn. By the turn of the 20<sup>th</sup> century, Argentina was again a wealthy country, benefitting from the advent of railways and helpful tax exemptions, but in the 1960s, during a time of political unrest, many vines were uprooted to make way for grapes like *Criolla* that produced huge quantities of cheap jug wine, giving Argentina a bad reputation for a while. Warfare from 1978 to 1990 led to, among other things, uprooting more vines. In 2001, Argentina's economy collapsed and hyperinflation ensued. It is just in the last two decades that pioneering winemakers began to focus on quality over quantity; Enter Nicolás Catena Zapata, who, during a visit with Robert Mondavi in California during the 80s, was inspired and determined to make award-winning wines from Bordeaux grapes; as an afterthought, he included Malbec vines, which would eventually become very important. Paul Hobbs, another American winemaker of note, provided expertise and advice, especially in his quest to make Malbec in a promising terroir. In 1997, one of Catena Zapata's Malbecs scored 95 points by Robert Parker and in 1998, two Malbecs scored 100-point *Wine Advocate* accolades. Today, Catena Zapata and his daughter, Dr. Laura Catena (Harvard! Stanford!), continue their research so that all Argentina producers can benefit. While many Malbecs are affordable, Catena Zapata wines are date-night expensive, such as those from their scientific testing site, *Adrianna Vineyard River Stones*, at 5,000 feet above sea level with cool climate sunlight. This year, Bodega Catena Zapata was awarded World's Best Vineyard for wine tourism. Another well-known producer is Familia Zuccardia. Their wines are naturally fermented, with French oak aging, producing full-bodied wines, and can be pricey.

**“Laws are not invented; they grow out of circumstances.” Azarias**

To compete in the fine wine market, it is important to guarantee quality. The most important wine regions of Argentina are the provinces of Mendoza (the main producer), San Juan, La Rioja, Salta, Caramarca, Rio Negro, and southern Buenos Aires, producing 80% of the world’s Malbec. A little bit of Malbec trivia is that, compared to France, Argentinian grape clusters group in smaller, tighter formation most likely because they are descended from a strain introduced by Michel Pouget which was probably lost in France during the phylloxera plague. In the late 1980s, Argentina passed wine classification laws allowing grape growers to apply for appellation status controlled by the National Viticulture Institute (NVI). There are three classifications of which global drinkers are gradually becoming aware:

- The two **Denominaciones de Origen (DOC)** have the most stringent regulations. In the DOC, Lujan de Cuyo (1989), yields are regulated to less than 10 tons per hectare with aging of not less than one year in barrel. In 2021, Lujan de Cuyo reestablished itself as a producer of fine wines with rocky, alluvial terraces and water from the Mendoza River. DOC San Rafael (2007) lies south of the main wine regions, and the vineyards sit at 1,600 to 2,300 feet, relatively low for Argentina. The sandy, alluvial soils are free-draining allowing vines to develop deep roots.
- Lower than DOC, the **Indicacion Geografica (GI)** signifies the grapes’ origins only; winemakers have the freedom to make the wine as they wish. Most of Argentina’s 103 GIs are political districts, but Paraje Altamira, San Palbo, and Pampa El Cepillo are the first appellations defined by their unique terroirs. Many winemakers proudly designate the GI on their labels, often along with the broader regions, such as Mendoza or Salta.
- The **Indication of Provenance** is a term used for table wines with 10 designated areas.

Argentina wine may include other helpful information such as the grape variety; if the bottle is labeled *Malbec*, at least 85% of the grapes must be Malbec. If no grape can be labeled as 85%, the blend will be labeled *corte or mezcla*. Other terms may be included: *Reserva* indicates at least 12 months in barrels, and *Gran Reserva* requires a minimum of 24 months in barrel.

### **Malbec Globe-Trotting**

Cahors and Mendoza aside, it seems as if there are very few places and microclimates on earth that do not have Malbec on the menu. In general, the wine is deep purple with a magenta rim (a clue during blind tastings!). Argentina Malbecs are full-bodied with dark-fruit flavors and smoke on the finish; some have extensive oak aging. Cahors Malbecs, in contrast to those of the New World, will be lighter in color and body with tart fruit and higher acidity. In California and Washington, Malbec is not a major player, often used for blending. There is also some Malbec to be had in the wine regions of Ohio’s Grand River Valley, Oregon’s Umpqua and Willamette Valleys (where there is a yearly Portland tasting event called *Malbec in the City*), Idaho’s Snake River Valley, Texas’ Hill Country, Virginia’s Monticello and North Fork, North Carolina’s Yadkin Valley, Michigan’s Old Mission and Leelanau Peninsulas, New Jersey’s Outer Coastal Plain, and Colorado’s Grand Valley. Introduced in the 19<sup>th</sup> century to Australia, it was a bit of a disaster due to its persnickety nature, but it’s making a comeback in Clare Valley and Langhorne Creek with hardier clones. For example, noteworthy Wendouree Winery in Clare Valley makes Malbec from old (1898) vines. But let’s not stop there – Malbec is grown in north Italy, New Zealand, Brazil, Chile, South Africa, British Columbia, Ontario, Peru, Bolivia, Mexico, and Israel.

**“If you get all tangled up, just tango on.” Al Pacino**

In 2009, UNESCO recognized the history and uniqueness of the Argentinian tango by including it on the *Intangible Cultural Heritage* list. It has a storied past, fusing New World, African, and European styles of dance and embodies drama, precision, passion, power, and spectacular performance. Is there a better metaphor for Malbec, from a lowly, not well-regarded blending grape in France to a varietal that has taken the world by storm, with different expressions based on the land and the winemaker? The reason for Malbec’s worldwide explosion lies on the shoulders of Argentina (sorry, France), helping to define the possibilities of Malbec as a varietal. The world’s response has been to sit up and take notice, encouraging iterations that will benefit all. So my friends, fill your glass with a beautiful Malbec from your choice of terroirs, pass your gourd of mate with good friends, and if so inspired, tango the night away. But maybe put the wine glass down before the dips. Salud!

***See Sources for Malbec Wine Education Article at end of Newsletter.***



# 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 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 6:00PM.

Dinner is scheduled at 6:15PM.

Evening ends 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 for Mahi Mahi  
   \$70 for Filet Mignon**

**Register at [LVAWS.org](http://LVAWS.org) and make your entrée selection  
by Monday, November 27, 2023**

**No Refunds can be given after December 1, 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](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, which is Hyatt's release date.**

## January Lehigh Valley Chapter BYOB

### BYOB at Ayat

Wednesday, January 17, 2024 at 6:00 PM

Lehigh Valley's first Palestinian Restaurant  
1243 Tilghman Street, Allentown, PA 18104

Hosted by Ann Vlot

Register at [LVAWS.org](http://LVAWS.org) by Friday, January 12<sup>th</sup>

Join us to see what all the buzz is about. Everyone is talking about the new restaurant in an old familiar spot. Some of us remember it as the Roundhouse, some will remember it as Bellissimo's.

Please remember to bring glasses and wine to share.  
Any questions, please call Ann Vlot 610-393-6498



## January Lehigh Valley Chapter Tasting



### VA 2022 Governor's Cup

Date & Location to be Determined

Hosted by Nancy & Mike Parker

## October BYOB at Las Brasas Peruvian Restaurant



# **Willamette Valley Tasting Summary** **- Kevin Campbell**



On Sunday, October 29, **Kathy and Mark Breloff** hosted a Willamette Valley wine tasting at Theresa's Italian Restaurant. It was a sold-out event attended by 40 people. The tasting included two Pinot Gris wines, followed by two Chardonnays, five Pinot Noirs and then a final blind mystery wine, which once revealed was a White Pinot Noir.

**Mark** kicked off the event with a brief introduction to the Willamette Valley and then turned the program over to **Kathy** to lead the discussion throughout the tasting as **Mark** poured. **Mark and Kathy** have visited the Willamette Valley multiple times, and it was obvious they worked hard in putting the tasting together.

Although the Willamette Valley is most famous for Pinot Noir, **Mark and Kathy** chose to include Pinot Gris and Chardonnay in the tasting to show the diversity of the region. I've only visited the Willamette Valley once. I thoroughly enjoyed every wine I tasted, but I walked away with the impression that the wines were very expensive. They did a great job of hunting down very good wines at affordable prices.

The table below gives a list of the wines, their prices, average score, standard deviation of the scores and a final ranking of the top 5 wines. The 2021 Rose Rock Pinot Noir was the clear standout of the tasting, with multiple people scoring the wine a perfect 20. In addition to having the highest average score, it also had the lowest standard deviation, indicating that pretty much everyone scored the wine very high.

Not surprising, knowing our Chapter's preference for reds, and the reputation of the Willamette Pinot Noirs, the wines ranked 2-5 were also Pinot Noirs. The 2021 Willamette Valley Pinot Noir was the top value, with a score of 17.0 and a price of only \$24. This wine is also readily available in most PA stores.

Although the Pinot Noirs took the top 5 spots in the scoring, the other wines were not slouches. The White Pinot Noir ranked 6<sup>th</sup> and the Elk Cove Pinot Gris came in 7<sup>th</sup>, both with very respectable scores and did demonstrate the diversity and quality of the region.



At each place setting, the **Breloff's** had a small plate of cheese, crackers, and chocolate to be enjoyed with the wines. Following the tasting, Theresa's restaurant served a wonderful buffet dinner that included salad, pasta, chicken parmesan and chicken piccata. Dessert was cannoli and plenty of them! Based on the noise level following the tasting, it was obvious that a good time was had by all. Great job and congratulations **Kathy and Mark!** We all look forward to your next tasting in March, where you are going to do a blind tasting where we will see if we can taste price. Based on the close correlation of price and score from this tasting, the results will be interesting!

	Wine	Price	Avg	Std Dev	Rank
1	2022 Elk Cove Pinot Gris	\$20	16.3	1.29	
2	2022 Four Graces Pinot Gris	\$19	15.6	3.22	
3	2019 King Estate Chardonnay	\$22	15.4	5.62	
4	2021 Chehalem INOX Chardonnay	\$20	15.4	3.29	
5	2019 Sokol Blosser Pinot Noir	\$25	16.7	1.47	5
6	<b>2021 Chehalem Mtn Pinot Noir</b>	<b>\$32</b>	<b>17.3</b>	<b>1.39</b>	<b>3</b>
7	2021 Willamette Valley Pinot Noir	\$24	17.0	1.42	4
8	<b>2021 Rose Rock Pinot Noir</b>	<b>\$40</b>	<b>18.5</b>	<b>0.96</b>	<b>1</b>
9	<b>2021 Resonance Pinot Noir</b>	<b>\$41</b>	<b>17.7</b>	<b>1.32</b>	<b>2</b>
10	2022 Amity Vineyard White Pinot Noir	\$23	16.5	1.64	

See photos of Willamette Tasting at end of Newsletter

## Chairman's Selection – Shannon & David Tompkins

With fall in the air, it's time for sipping on those light reds and hardy whites. That's our theme this month!

### **Domaine Montrose Solis Lumen Orange 2022**

**VARIETALS:** Grenache Gris, Muscat Blanc à Petits Grains

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

**PRODUCT CODE:** 000079680

**PRICE: \$12.99** Quoted at \$22.00

Born on the shores of the Mediterranean Sea, our orange wine oozes Southern French wilderness, sun-kissed citrus, and spice. The hue is a beautiful, slightly copper orange. The nose and palate exude a bouquet of spices, grapefruit, juniper berry and candied citrus. A fresh, suave, and balanced wine with notes of honeysuckle and citrus. It'll perfectly accompany tapas-style meals, Asian cuisine, or cheese boards.

— **Winemaker's notes**

#### ***The Tompkins' Taste:***

*Yes, an orange wine! An orange wine is a white wine with skin contact. Orange wines are made in the same style as red wines, and this produces robust and full-bodied wines with deep flavors. This "amber wine" has lots of citrus notes and is very pleasant on the palate with lingering acidity. It's refreshing, very balanced and is a lovely way to transition into cooler weather.*



## Domaine de Fabregues Le Coeur Languedoc Pezenas 2018

**VARIETALS:** Syrah and Carignan

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

**PRODUCT CODE:** 000079490

**PRICE: \$15.99** quoted at \$50

This full-bodied, focused red has a polished texture and integrated flavors of kirsch, blackberry coulis and sweet spice, accented by floral, mineral, and vanilla details. Juicy acidity provides a nice backbone through the lingering finish.

— **Winemaker's notes**

### ***The Tomkins' Taste:***

*This is a steal! This is a beautifully balanced, lighter bodied wine. We had notes of baking spices, pepper, lots of black fruits with plum. This blend is 80% Syrah and 20% Carignan, so the color is a nice purple and the Carignan brings nice acidity. The finish was long, and the overall balance was perfect. We had this with braised short ribs, and it paired perfectly.*



## Tenuta Ulisse Sogno di Ulisse Montepulciano d'Abruzzo 2020

**VARIETAL:** Montepulciano and Sangiovese

**COUNTRY:** Italy      **REGION:** Montepulciano d'Abruzzo

**PRODUCT CODE:** 000079696

**PRICE: \$8.99** quoted \$15

The nose shows layers of plum and red cherry aromas, with blueberry, black currant, and savory red fruits. Medium bodied, softly textured and with great fruit intensity. Pair with grilled lamb cutlets with caramelized pear, hearty chicken casserole or spaghetti Bolognese.

—**Winemaker's notes**

### ***The Tomkins' Taste:***

*This was a true winner for us, and for \$8.99, I'd buy this again and again. We actually preferred this over the \$50 Languedoc Syrah and Carignan blend. This was a beautiful purple hue with notes of spices, hints of oak and nice acidity. For this wine, the winemaker took half of the wine and placed it in stainless steel and took the other half and aged it in neutral oak, then combined. We loved this so much because there was no need to enjoy it with food: the alcohol was nice, the body was on the lighter side, so this was beautiful for everyday drinking if you're not feeling up to a full-bodied red.*



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## ***Wine School – Article on PA Chairman Selection***

Here is an article from the Wine School of Philadelphia on PA's Chairman Selections- Buying Guide for PLCB Wine and Spirits written by Keith Wallace: <https://www.vinology.com/plcb-wine-spirits/>

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# Lehigh Valley Chapter Wine Tastings & Events

<u>2023</u>	<u>Hosts</u>	<u>Theme</u>
Nov 9-11	National AWS Conference	Missouri
Nov 9	Ann Vlot	BYOB Thai Avenue
Nov 13	Geoffrey Harrington	Malbec
Dec 10	Jan Thomas	Holiday Party
<u>2024</u>	<u>Hosts</u>	<u>Theme</u>
Jan 17	Ann Vlot	BYOB Ayat
Jan	Nancy & Mike Parker	VA 2022 Governor's Cup
February	Shannon & Dave Tompkins	South Africa
March	Kathy & Mark Breloff	Taste the Difference?
April	THIS COULD BE YOU!	YOUR CHOICE

*Promoting wine appreciation through education*

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## National and Lehigh Valley AWS Dues

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

**National AWS Membership:** To join, you need to register with both the national American Wine Society (AWS) organization and a local AWS chapter. The national organization has a variety of membership plans available, 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](http://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 Willamette Tasting**





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## ***Sources for Wine Education Article***

**Sources:** Jackson, V. (2021). *Malbec: A Tumultuous Wine Journey from Woe to Wow*; <https://en.wikipedia.org/wiki/Tango>; [www.alcoholprofessor.com/blog-posts/history-of-malbec-in-france](http://www.alcoholprofessor.com/blog-posts/history-of-malbec-in-france); <https://www.google.com/search?q=bocelli+and+tango+song&oq=bocelli+and+tango+song&aqs=chrome..69i57j33i160l3.7946j0j7&sourceid=chrome&ie=UTF-8&bshm=rime/1>; [www.winefolly.com/tips/mendoza-vs-cahors-malbec/](http://www.winefolly.com/tips/mendoza-vs-cahors-malbec/); <https://fps.ucdavis.edu/grapebook/winebook.cfm?chap=Malbec>; <https://en.wikipedia.org/wiki/Malbec>; [www.scienceofcooking.com/food-and-wine/malbec.html](http://www.scienceofcooking.com/food-and-wine/malbec.html); <https://www.the-buyer.net/opinion/merlots-mum-wines-future-past/>; <https://southamericawineguide.com/prunelard-father-of-malbec-wine/>; <https://usualwines.com/blogs/knowledge-base/malbec-wine>; [www.donquijote.org/argentinian-culture/traditions/verba-mate/](http://www.donquijote.org/argentinian-culture/traditions/verba-mate/); <https://www.argentinawineguide.com/resources/malbechome.html>; <https://helenjconway.com/the-lowdown-on-the-mendoza-wine-region/>; [www.thefiftybest.com](http://www.thefiftybest.com); <https://argentina.guides.winefolly.com/history/>; <https://southamericawineguide.com/the-gis-of-argentina-argentinas-modern-appellation-system/>; [www.wine.appellationamerica.com/grape-varietal/Malbec.html](http://www.wine.appellationamerica.com/grape-varietal/Malbec.html); [www.wineaustralia.com/whats-happening/stories-wine/july-2017/malbec](http://www.wineaustralia.com/whats-happening/stories-wine/july-2017/malbec); <https://vintnerproject.com/wine/the-new-frontier-for-american-malbec/>; [https://www.worldsbestvineyards.com/press-release-worlds-best-vineyards-top-50-2023-results.html#:~:text=The%20extensive%20olist%20showcases%20the.won%20overall%20South%20American%20vineyard.](https://www.worldsbestvineyards.com/press-release-worlds-best-vineyards-top-50-2023-results.html#:~:text=The%20extensive%20olist%20showcases%20the.won%20overall%20South%20American%20vineyard.;); <https://blog.winesofargentina.com/news/how-does-the-denominations-system-work-for-argentine-wine/>; <https://vinous.com/articles/lujan-de-cuyo-old-vines-and-a-patchwork-of-soils-jan-2023>; <https://andesuncorked.com/geographical-indications-in-argentina/>; [https://www.bkwine.com/features/grape-varieties/malbec-grape-profile/#:~:text=A%20Cahors%20must%20be%20at.the%2012th%20and%2013th%20centuries.](https://www.bkwine.com/features/grape-varieties/malbec-grape-profile/#:~:text=A%20Cahors%20must%20be%20at.the%2012th%20and%2013th%20centuries.;); <https://www.bkwine.com/features/wine-regions/french-malbec-strikes-back-cahors-wine-region-making-come-back/>; [https://blog.winesofargentina.com/destacadas/how-to-read-a-malbec-label/#:~:text=Argentina%20applies%20the%2085%25%20standard.the%20general%20to%20the%20specific.](https://blog.winesofargentina.com/destacadas/how-to-read-a-malbec-label/#:~:text=Argentina%20applies%20the%2085%25%20standard.the%20general%20to%20the%20specific.;)

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