







# Chapter Events

Joe Broski



❖ Fourteen members of the **Bucks County (PA) Chapter** met at the home of Judy Frank and Mark Nevandonski to taste Malbecs of Argentina. All but one wine was from the Mendoza region.

2010 Trivento Reserve Malbec Mendoza	\$8	(3)
2009 Terrazos Reserva de los Andes Malbec	16	(2)
2010 Catena Alamos Malbec Mendoza	9	(1)
2010 Trapiche Malbec Mendoza	6	
2009 Trapiche Broquel Malbec Mendoza	14	
2010 Graffigna Centernrio Malbec San Juan	11	(2)

❖ The **Carroll County (MD) Chapter** met on May 20 at the home of Deborah and John Pardoe. The theme "Wild, Wacky, Whites" was presented by Nancy Slick. Nancy brought out a fantastic variety of unusual white wines for this (mostly) annual event. All the selections were wonderful and members had a hard time picking a favorite.

2010 Fondo Antico, Sicily	\$10	
2010 Tochuelo Malvar, Spain	9	
2010 Hillinger Welschriesling, Austria	16	
2010 Cantine Terranera Greco di Tufo, Italy	12	
2011 Vercesi del Castellzo, "Gugiarolo," Italy	19	
2010 Jean Perrier et Fils Savoie Roussette, France	15	
2009 Herdade da Comporra Branco Parus, Portugal	41	



❖ The **Cleveland (OH) Chapter** tasting on May 19 was held at the Auburn Twin Oaks Winery in Chagrin Falls, with 35 members and 4 guests in attendance. Inspiration for the winery name came from two impressive gigantic oak trees standing side by side on the property. The initial planting of 2,550 grapevines was done in the spring of 2006 on the 65 acre site. The varieties planted included Traminette, Riesling, Vidal Blanc, Cabernet Franc, Concord, Niagara and Vignoles. The tasting was presented by winery owner Jay Schabel.



N/V Shadow Wood (Pinot Grigio)	\$13	
N/V Rosé (Zinfandel, Pinot Grigio, Riesling)	13	
2009 Purpose (Syrah)	20	
2009 Intention (Merlot)	20	
2009 Inspire (Syrah, Malbec, Carmenere)	20	(3)
2009 Passion (Malbec)	20	(1)
2009 Resolve (Cabernet Sauvignon)	28	(2)
N/V Ice wine	20	

❖ The **Detroit (MI) Chapter** met on May 20 for a tasting of Chardonnays, organized by Frank and Jackie Carson. Dick Scheer, well known to many in AWS and good friend of the Detroit Chapter for 40 years, brought 7 styles of Chardonnay, all excellent examples of how this very adaptable wine grape can be used. Fresh French bread and Vlaskaas, Bucheron and Delice de Bourgogne cheeses (selected by Jackie) paired well with Chardonnays. Dick provided a wealth of interesting information, including anecdotes on the vineyards, origins of the grape (possibly from Pinot and Gouais Blanc), foods to pair with it (creamy, buttery, seafood), and its versatility either alone or blended with other grapes. We not only received some great wines to taste, but also an increased appreciation for Chardonnay.

2007 Gruet Blanc de Blanc Brut, NM (Sparkling)		
2010 Black Star Arcturos Sur Lie, MI (Modern Unoaked)		
2009 Chablis Les Pargues Dom. Servin (Traditional Unoaked, Burgundy)		
2008 Mayacamas Mt. Veeder (Traditional Oaked, CA)		

- 2010 Domaine Raymond Dupont-Fahn (Traditional Oaked, Burgundy)
- 2010 Loring Rosella's Vineyard (Big Oaked California)
- 2009 Bouchaine Bouche d'Or Carneros, CA (Dessert)

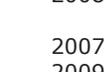
❖ The **East Las Vegas (NV) Chapter** held their first-ever wine dinner paired with wines from Washington State on April 14. Fifty members and guests had the honor of dining at Anthem Country Club in Henderson for a unique wine pairing experience. This was not a formal wine presentation. Instead, we let people "break the rules" of wine dinners and choose to taste the wines and foods in whatever order they wanted. There were food stations set up around the room, each one paired with a Washington wine. We also enjoyed live acoustic guitar from Nick the entire night. A big "Thank You" to Tiffany at Vin Sauvage for helping us with the wines and Jason at Anthem Country Club.

Secco Italian Bubbles	\$15	(3)
<i>Assorted Flatbreads, Antipasto &amp; Cheese</i>		
Hedges Family Estate CMS Sauvignon Blanc	17	
<i>Yellow Tail Ceviche w/Lime Caviar</i>		
Bacchus Merlot	19	(2)
<i>Coffee-rubbed Beef Tenderloin w/Brown Sugar</i>		
Charles Smith Boom Boom Syrah	18	(1)
<i>Farfalle Wild Mushroom Ragout</i>		
Charles Smith Kung Fu Girl Riesling	14	
<i>Spicy Asian Salad w/Seared Ahi Tuna</i>		
Desert Wind Cabernet	19	
<i>Cheesecake w/Cabernet Mixed Berry Compote</i>		

❖ On June 9, the **Glimmerglass (NY) Chapter** began their summer season at Carol Taylor's lakeside cottage to enjoy and experience how climate, region and soil affect the taste of a particular wine. The chosen grape was Riesling—a wine that is particularly influenced by where the grape is grown and truly a "summer sipper." If you are tasting different Rieslings, why not mention the International Riesling Foundation's Tasting Profile during the presentation. Anita and Jim High led the discussion.

NV Swedish Hill, Finger Lakes Riesling Cuvee (NY)	\$17	
2007 Schmitt Sohne SV Dry Riesling (Germany)	\$9	
2010 Alois Lageder Rain Riesling (Italy)	23	(3)
2010 Pacific Rim Riesling (Washington)	13	(1)
2011 Sawtooth Riesling (Idaho)	10	(2)
2008 Dragon's Hollow Riesling (China)	9	
2008 Chateau des Charmes Riesling (Canada)	11	
NV Mill Pond Riesling (New York)	17	(2)
2010 Washington Hills Late Harvest Riesling (WA)	13	

❖ In April, 20 members of the **Mohawk Valley (NY) Chapter** met at the home of President MaryAnn Wilkinson and her husband Larry for a Tour of Spain. Seven wines were chosen from various regions. A presentation was given on each as they were poured. Tapas were served with the wine.

 Rene Barbier White Catalunya	\$8	(2)
 Segura Viudas Brut Reserva Cava	8	(1)
 Tio Pepe Sherry Fino Jerez	18	
2009 Martin Codax Albarino Rias Baixas	14	
2010 Luzon Verde Organic Monastrell Jumilla	8	
2008 Borsao Tres Picos Garnacho Campo de Borja	17	(3)
2007 El Coto Crianza Tempranillo Rioja	10	
2009 Monte Hiniesta Tinta de Toro	13	

❖ The **Rhode Island (RI) Chapter** met on May 20 at the home of AWS Wine Judge Eleanor and Richard Phillips for a unique and special tasting of Italian wines and cheeses. Eleanor and Richard are recent graduates of the Formaggio Kitchen Cheese 101 Course located in Cambridge, MA, and are

continuing their interest in cheeses. Their tasting was entitled "The Tour Through Italy With Stops for Wine and Cheese," which included a slide presentation of wine regions in Italy and some personal visits by our hosts. Both the wine and cheeses were scored by the 14 members and 2 guests present. Below is a summary of the locations in Italy with corresponding wines and matching cheeses:

Rome—Frascati—Ricotta Salata  
 Montefiasconi—Est!Est!!Est!!!—Cacio di Roma  
 San Gimignano—Vernaccia—Picorino  
 Toscano  
 Marches—Verdicchio—Asiago  
 Alto Adige—Verdicchio—Vento d'Estate  
 Verona—Valpolicella—Montasio  
 Gattinara—Gattinara—Mascarpone  
 Montalcino—Rosso di Montalcino—Boschetto al Tartufo



❖ The **North Alabama (AL) Chapter** held a "Wine by the Bottle" tasting on June 24 hosted by Jay and Gisele Wilson. Given the high number of correct answers from the 33 members and guests, it was apparent a lot of new information was added to an already well informed group of wine enthusiasts. The afternoon tasting showcased 7 wines with no labels. With a guide sheet explaining what can be learned from just the wine bottle, everyone played detective and many were able to guess the grape and the country of origin. Of the 7 wines, two stood out as favorites—Loosen Riesling was on top with Meiomi Pinot Noir only a point behind. Several of the appetizers also received rave reviews and their recipes will be added to our website. Bonus gifts were presented to those who answered trivia questions about wine bottles.



NV Santome Prosecco	\$12	
2010 Loosen Brothers Riesling	13	(1)
2010 St. Supery Sauvignon Blanc	17	
2009 St. Christopher Gewurztraminer	12	
2010 Meiomi Pinot Noir	19	(2)
2010 Shoo Fly Shiraz	11	
2011 Chateau Blouin Bordeaux	10	

❖ The **Northampton (PA) Chapter's** California and Washington Syrah Wine tasting was hosted by Stan Berman and was attended by 17 chapter members. The icebreaker was a tasty Alban Viognier followed by 8 syrahs, 4 from each of the 2 states. Most of the wines received good scores. with the top rank going to Dunham Cellars Syrah, which cost considerably less than some of the other wines. The tasting was held at Bamboo Restaurant in Allentown and we all enjoyed their wonderful Asian cuisine after the tasting. Thanks to Stan for planning and providing an excellent tasting for the chapter.

2010 Alban Viognier, Central Coast, CA	\$23	
2009 Novy, Santa Lucia Highlands, CA	20	(2)
2010 Copain "Tous Ensemble," Mendocino, CA	22	
2005 Alesia/Rhys Fairview Vyd, St. Lucia, CA	25	
2009 Jaffurs, Santa Barbara County, CA	23	
2007 Dunham Cellars, Columbia, WA	30	(1)
2009 K Vintners, Walla Walla, WA	50	
2008 Rasa QED, Walla Walla, WA	50	(2)
2008 Betz La Serenne, Yakima Valley, WA	49	

❖ The **Oahu (HI) Chapter** met on June 22 at the home of Joe and Julie Overstreet for a Spanish tasting with tapas. Foods were prepared to pair with the main white and red wines from the various regions. All participants were asked to bring a bottle of white or red of their choice. Surprisingly, no one brought wine from Rioja - possibly assuming that would be everyone's "go to" region! The reds took the lead for popularity. Spain is the third largest producer of wine behind Italy and France and has nearly 3 million acres dedicated to vineyards. Tempranillo is the primary grape varietal (behind Airen, an undistinguished white) and is the source for many

standout red wines. The reasonable price makes wines from this country quite enticing.

White

2010 Martin Codex Albarino, Rias Baixas	\$13
2010 Sabrego Godello, Valdeorras	14

Red

2010 Altovinum Evodia Old Vine Garnacha	8	(3)
2008 Finca Villacreces Tempranillo blend	20	(2)
2009 Bodegas Leceranas Evohe Garnacha	11	
2010 Bodegas Volver Tarima Hill Monastrell	14	
2009 Torres Celeste Tempranillo	25	(1)



❖ On May 20, members and guests of the **Ocean Isle Beach (NC) Chapter** met at the Silver Coast Winery for a tasting of



Chapter Chair Stan Barwikowski with the tour wines

wines from the PGA Tour. Several famous current and former PGA golfers who share a common passion for fine wine are utilizing their reputations to enter the private label wine market. Likewise, the PGA Tour has also entered this market with its own label, building on the popularity of golf and their marketing prowess. It was therefore only fitting that the Ocean Isle Beach Chapter, located in the heart of Carolina golf country, taste a selection of these golfing wines. The wines were all excellent, but the Ben Hogan Tribute Zinfandel was the clear favorite. This wine, commemorating one of the greatest golfers of all time, was definitely under par brilliant with black cherry character and a soft and rich palate.

2008 Greg Norman North Coast Sauv. Blanc	\$14	
2009 Arnold Palmer Chardonnay	12	
2009 Greg Norman Santa Barbara Pinot Noir	18	(3)
2009 Grandstand Cabernet Sauvignon	9	
2006 PGA Tour Players Cellars Paso Robles Cabernet Sauvignon	10	
2007 Ben Hogan Tribute Series Zinfandel	27	(1)
2006 Luke Donald Claret	42	(2)

❖ On May 20, 30 members and guests of the **Piedmont Wine and Vine (SC) Chapter** met at the home of Randy and Lynda Hurteau to taste wines in the category of "Saints and Sinners." All the wines in this theme had names either from heaven or the other place—some are familiar, others not.

2010 Abbeyville Chardonnay, Santa Rosa, CA	\$12
2010 San Angelo Pinot Grigio, Italy	16
2010 7 Heavenly Chardonnays, Lodi, CA	14
2009 St. Clairs Vicars Pinot Noir, New Zealand	18
NV Cardinal Zin, Zinfandel, CA	6
NV Sin Zin, Zinfandel, Alexander Valley, CA	15
NV 7 Deadly Zins, Zinfandel, CA	12

❖ The **San Luis Obispo (CA) Chapter** suffered an unfortunate experience when their May speaker cancelled at the last minute. Lucky for them, Terence Collins, one of their guest tasters and an experienced sommelier, guided them on a tasting of Pinot Noir, pointing out the differences between our local Central California Coast regions. We had Pinots from as north as Monterey County to as far south as Santa Rita Hills. Prices ranged from \$16 to \$50. For me, price is seldom an indicator of quality. However, for the first time (in my memory) the most expensive wine received the most votes in all three flights. The D'Alfonso-Curran took 1st place with 17 votes. This wine showed a complex mix of savory blueberry, sage, spice and light creamy oak. It was full-bodied and supple in texture, yet firmed up nicely on the finish.

2010 Laetitia, Estate Arroyo Grande Valley	\$26	(3)
2010 Estancia, Pinnacles Ranches Monterey	16	
2009 Lincourt, Lindsay's Point Santa Rita Hills	23	

2007 Stephen Ross Edna Valley	29	(2)
2009 Jack Creek Paso Robles	32	(3)
2008 Kenneth Volk Santa Maria Cuvee	30	
2007 Alma Rosa Winery Santa Rita Hills	36	
2006 D'Alfonso-Curran Santa Rita Hills	50	(1)
2009 Wolf Vineyards Edna Valley	25	

❖ Greetings from the **Space Coast (FL) Chapter**. We met in Palm Bay at the home of Donnie and Betty Nettles on May 5 for our "Cinco de Porto" tasting. We had 16 members and 4 guests in attendance. Donnie presented a lesson on the history of Port and the various varieties—White, Ruby, Vintage and Tawny. We tasted 17 ports (9 commercial and 8 amateur). Along with the wide variety of ports, we had an equally splendid array of food including duck breast, venison, Stilton and aged Gouda cheeses, leek and goat cheese tart, beef jerky, pear tart, gorgonzola cookies, dark chocolates, almond cookies and a raspberry chocolate truffle cheesecake. It was an evening of trying the different foods with the ports. Some were outstanding and some not.

2007 Sobon Estate Reserve		
2002 Viognier Port, Live Oak Estate		
2012 Spiced Plum, Florida Sky Wines		
2007 Cranberry Port, Live Oak Estate	(3)	
2010 Noble Port, Piastuch Family Vineyard		
2010 Ison Port, Piastuch Family Vineyard		
NV San Sebastian Port		
NV Porto Morgado Ruby, Portugal		
Tawny Port, Piastuch Family Vineyard		
2012 Ruby Elderberry, Florida Sky Wines		
2002 Tawny Elderberry, Live Oak Estate		
2003 Villa Toscano Shanandoah Valley, CA		
2004 Renwood Vintage Port, CA		
2000 LBV Estate Bottled Quinta de Vontozello		
1997 Woodbridge Porto Cinco, CA		
Taylor Fladgate 20 year old Tawny Porto	(2)	
Taylor Fladgate 40 year old Tawny Porto	(1)	



❖ The **Thomas Jefferson (KY) Chapter** met on warm late spring afternoon (May 20) at the beautiful Turtle Run Winery in Corydon, IN. The tasting was hosted by the Goldmans, the



Whitehouses and owner/winemaker Jim Pfeiffer. With rock 'n' roll in the background, we gathered in the winemaking facility and tasted some wonderful white and red wines, most of which were made with 100% Indiana grown grapes. The Pfeiffers have been making wine at Turtle Run since 2000

and have constantly improved the quality of their products. Their Traminette was recognized as the No. 5 Top Wine Pick of 2011 by Grape Sense. Jim shared a great deal of information related to his approach to wine making. The wines from Turtle Run (the whites in particular) are of superior quality and meet or exceed the standards set by most other wineries in the eastern United States.

❖ On May 19, 20 members of the **Tucson (AZ) Chapter** met at the home of Sandy Raleigh and Kirk Hively. In April 2012, Kirk and Sandy visited Italy to celebrate their 10<sup>th</sup> wedding anniversary. They visited several vineyards and tasting rooms in the Chianti region of Tuscany and they shared some of the wines they savored with us. They asked guests to bring bruschetta toppings to pair with a taste of Gaetano D'Aquino Chianti. Kirk selected four Chiantis and one Brunello, all from Tuscany. He also shared some history of vineyards and winemaking in the Chianti region. The group enjoyed mesquite-grilled Margherita, Italian meat and Italian veggie artisan pizzas. Afterwards, the wine lessons resumed and the group tasted the remaining wines.



2010 Gaetano D'Aquino Chianti	\$6
2010 Coltibuono Cetamura, Chianti	11
2010 Pietro Chianti Bacchus, Chianti Ruffina	12
2007 La Castellina Chianti Classico	18
2007 Castello D'Albola Chianti Classico	13
2006 Casalino Brunello di Montalcino	36

❖ The May tasting of the **Walt Whitman (NJ) Chapter** was hosted by Sharyn and Emm anuel Kervyn and featured rosé wines.

NV Jean Albrecht Cremant d'Alsace, France	\$20
NV Freixenet Elyssia Brut Cava Rosé, Spain	29
2009 Les Caves du Chateau d'Esclans	16
Whispering Angel	
2010 Mulderbosch Coastal Range Rosé, South Africa	11
2010 Francis Coppola Sofia Rosé, Monterey	18
NV Piccolo Tesoro Moscato Rosé, Italy	14



### Do you want to see your Chapter's activities in the AWS News?

If so, email your tasting results to Joe Broski [chaptrevents@americanwinesociety.org](mailto:chaptrevents@americanwinesociety.org)

Please follow the format specified for Chapter Events. To obtain a copy of the format, email Joe or download it from the AWS national website ... [americanwinesociety.org](http://americanwinesociety.org)—Publications—AWS Newsletter. A link to the Chapter Events guidelines is at the bottom of the page.

## 2012 National Tasting Project Pinot Noir Rege Duralia



August is here and 11 chapters have submitted the results from their NTP tastings, so far. If you're not among them, we hope your chapter is making plans to conduct the National Tasting.

On the NTP page of the AWS website (in the Education & Training section), we'll be tracking the names of the chapters whose results we've received. Remember that we must receive your **results by October 1** to include them in the final report. If you have any questions about reporting your results, contact [pamdavey@aol.com](mailto:pamdavey@aol.com).

It is time for us to begin thinking about the NTP for 2013 and you can help. If you have any suggestions about subjects or wine varieties to explore, send them to me.

Feedback on this year's NTP and the experience you had would also be helpful to the committee as it plans for next year. We are interested in the good and the bad about how the wines were sourced by the chapters that participated, as well your feelings about the price range of the wines. Any information you can provide would be helpful.



*Rege*



members to pay the cost of the course and take the exam. This challenge option gives individuals a fast track to AWS certification bypassing the 3-year study program.

The WJTP Final Exam consists of 3 parts:

- Evaluate 4 wines blindly with descriptors and scores that are benchmarked by a panel of 8 Certified judges.
- Identify a series of faulted wines that may be either chemically altered or found in cellars.
- Correctly put in order from base to most intense, 3 glasses of each component (acid, alcohol, sugar or tannin).

Beginning in 2012, we are rolling out two new phases of our program: Recertification and a revised Continuing Education course at conference. We surveyed people who run competitions over several years and found that they like having WJTP Graduates as judges. However, we heard several negative comments about the quality and consistency of wine judges in general. We asked, "What can we do to make our graduates better than any others?" The consensus was that better education regarding recent trends and a recertification process may be the answer. To that end, we have listened to the industry and incorporated their suggestions.

AWS Wine Judge Training Recertification, which begins this year, is a first in the industry. No other wine education program (other than The Court of Master Sommeliers Course) has as intense a wine tasting practical application as does AWS WJTP. The new certification level will encourage you to continue your wine education and return every 5 years to take the test again. This is a gauge or "reality check" for the graduate and our total program. **Everyone who graduated prior to 2010 is still an AWS WJTP Graduate.**

Do you have to take the test and recertify? No, we expect it is not for everyone. People who actively judge in competitions or are part of the industry may want to recertify. We will have 20 available slots for those who want to take the test this year at conference in Oregon. The cost to take the WJTP Course Final Exam for prior Graduates (pre-2010) will be the same as for current course participants. Since this is a new endeavor, costs may increase in the future. The passing grade for recertification is 75%. We expect your skills as a judge have improved since you graduated. (70% is required to pass the exam following completion of the 3-year course or for those challenging the exam.)

The new Continuing Education series will entail an intense exploration of grape varieties in the region where we are having the conference. Our intention is to have panels of local commercial winemakers explain their wine, grapes and terroir unique to their regions. This year we will have an unusual program that the local winemakers created themselves to find the nuances and best expression of pinot noir. This will be a Saturday morning double session designed exclusively for current graduates. Make sure you sign up for both sessions.

Sometimes when I reflect back on all the wine I drink I feel shame. Then I look into the glass and think about the workers in the vineyards and all of their hopes and dreams. If I didn't drink this wine, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this wine and let their dreams come true than be selfish and worry about my liver."  
~ Jack Handy

**WARNING:** The consumption of alcohol may leave you wondering what happened to your bra and nickers.

One of the American Wine Society's newest chapters held its first meeting June 22, 2012, on the beautiful island of Oahu, Hawaii. This is special because it marks the first time in the Society's 45-year history that we have members from the Hawaiian Islands. Oahu is the eighth new chapter in the class of 2012, joining others from all across the U.S. mainland.

The chapter founder's, Julie Overstreet, CSW, and Joe Overstreet are leading the Oahu chapter together as they both have been wine enthusiasts for many years. They are starting to dabble in the wine industry in anticipation of a career move after Joe retires from the U.S. Navy.

The first meeting's theme was Spanish tasting and tapas, and it was held at Joe and Julie's home. Everyone participated by bringing a bottle of Spanish white or red wine of their choice. The tapas were prepared specifically to pair with typical white and red wines from the various regions in Spain. A "cheat sheet" was available for guests to take home that included a map and highlighted the countries key varietals, regions and aging practices.

There were 11 people who attended the inaugural meeting, which was purposely kept low-key. "We really wanted to have our first event be very casual and unimposing, hopefully promoting a fun atmosphere for people to invite others to future meetings," said Julie. "There is already a buzz of interest from our favorite local wine shop, which is exciting."

The second meeting explored wines from the Campania region of Italy. After a crash course on the 4 S's of tasting, the group sampled Spumante, Falanghina, Piediroso, Aglianico and Taurasi. Food included a wide array of regional appetizers (bruschetta, insalata caprese, prosciutto with melon, and authentic mozzarella di bufala), followed by typical pasta dishes (spaghetti with fresh tomatoes/basil and homemade Gnocchi alla Sorrentina).

The goal of the Oahu chapter will be to plan a diverse array of events such as wine tastings, restaurant dinner pairings, educational meetings, blind tastings, etc., all the while keeping it fun and interactive. We strive to keep the Oahu chapter in line with the AWS mission of enhancing the lives of those interested in furthering their knowledge of wine.

For more information about the Oahu AWS, please contact [awsoahu@gmail.com](mailto:awsoahu@gmail.com) or like us on Facebook.



AMELIA ISLAND  
 Wine  
 Festival

The inaugural Amelia Island Wine Festival will be held on October 13, 11am-6pm along the breathtakingly quaint Amelia River waterfront in historic downtown Fernandina Beach, Amelia Island, FL. The event will feature over 100 different Florida wines, the opportunity to learn about Florida wines from Dr. Violeta Colova (Florida A&M) and the winemakers themselves, delicious island food, and live entertainment. Go to [www.AmeliaWine.com](http://www.AmeliaWine.com) for more information, or call 904-491-4872.

AWS members will receive a 10% discount on the tasting ticket upon presentation of their AWS Membership Card. A 10% discount on preferred table seating is also available—contact [info@ameliawine.com](mailto:info@ameliawine.com) by Sept. 29.



## 2012 Award of Merit and Outstanding Member Awards

September 1 Deadline

Each year the Executive Advisory Board selects the recipients for these two prestigious awards at its November meeting. But the AWS members make the nominations.

The **Award of Merit** is given to someone, whether or not a member of AWS, who has made a significant contribution that advances the production, understanding or enjoyment of wine—in viticulture, enology, education, journalism or merchandising. The 2011 recipient was Gordon Murchie.

The **Outstanding Member Award** is given annually to an AWS member who has dedicated substantial time and energy to the advancement of AWS for all of its members. Long and valuable service as a national officer or committee chairman; contributions to the AWS Journal or other publications; or combinations of these would merit consideration for this award. The 2011 recipient was Dave Barber.

Nominating a deserving person for either of these awards is simple—prepare a statement that describes what the individual has done and why he/she should receive the award and submit it to me by Sept. 1. **We rely on our members and chapters to submit nominees.** Please contact me if you want more information.

Tania Dautlick  
[Awards@AmericanWineSociety.org](mailto:Awards@AmericanWineSociety.org)  
 708 E. Forest Hills Blvd., Durham, NC 27707



## Obituary

Gerald H. "Goldie" Goldman, 85, of Methuen, MA passed away unexpectedly on June 17, 2012. Jerry was a graduate of Lowell Tech with a Master's in Civil Engineering. He worked for 40 years with the State of Mass. Dept. of Transportation. He enjoyed fine wines and food with friends and family, and taught wine appreciation at Merrimack College and Northern Essex. Jerry was a member of the American Wine Society, Lions club, Wine Educators and was a certified Wine Judge. He was a lifelong member of the Moses State Union and served in the U.S. Navy during WWII. He is survived by his beloved wife Sandra J., 2 sons, 1 daughter, 9 grandchildren and 1 great grandchild.



## Wine and Osteoporosis

Drinking a moderate amount of alcohol as part of a healthy lifestyle may benefit women's bone health, lowering their risk of developing osteoporosis. A new study at Oregon State University assessed the effects of alcohol withdrawal on bone turnover in postmenopausal women who drank one or two drinks per day several times a week. Alcohol appears to behave similarly to estrogen in that it reduces bone turnover, the researchers said.

"Drinking moderately as part of a healthy lifestyle that includes a good diet and exercise may be beneficial for bone health, especially in postmenopausal women," said Urszula Iwaniec, associate professor in the College of Public Health and Human Sciences at OSU and one of the study's authors. "After less than 24 hours to see such a measurable effect was really unexpected."

## Winemaker's Journal

Continued from Page 3

**Donald Trump fires socialite Patricia Kluge** (New York Post 6/18/12)

Donald Trump has fired the one-time wealthy socialite Patricia Kluge from her own former winery. Kluge famously got a \$100 million divorce settlement from billionaire John Kluge in 1990, then blew the lot building her lavish estate and declared bankruptcy in June 2011. She was forced to turn over her gorgeous Charlottesville, VA, mansion in a foreclosure auction and sell off her land and her beloved 1,000 acre Kluge Estate Vineyard.

Trump bought the vineyard for \$6.2 million. His son Eric has taken over the business and produces award-winning wines.

Kluge, a longtime friend of Trump, also bought the surrounding land and placed a bid on her mansion. She was offered a role as a vice president of operations and stayed on to assist Trump's son. But Kluge has since been told she is no longer needed full time. Trump explained to the media, "We gave her a transition contract for the first year, and that has ended. We are still working with her a little bit and we still have a good relationship with Patricia, but it's time to move on."

It's time for us to begin thinking about our harvest for 2012.

*Lee*

[Winemaker@AmericanWineSociety.org](mailto:Winemaker@AmericanWineSociety.org)

## Conference News

John Hames



### Red Lion Hotel on the River Nov. 8-10 Portland, Oregon

By the time you read this, you'll have seen the Conference Brochure and registration will already be open. A few hundred of you will already be registered and more will be thinking about it.

The pre-conference tours have been very popular and, at this point, Thursday tours are completely filled and we only have a few openings on Wednesday. Fantastic!

You already know that we will hold our opening reception at Willamette Valley Vineyards on Thursday. On Friday, our Showcase of Wines will have some special features as well. The Showcase is being sponsored by the wines of Oregon and Washington! Each of these states will have a special area where you can taste wines from their AVA's. Many thanks to both of these state winery organizations for sponsoring this event!

For a more in-depth look at the wines of Oregon and Washington, check out the fifteen sessions about their wines. Pick the ones you want to learn about and sign up for them.

Of course, it's not only about Pacific Northwest wines. We have sessions with wines from France, Israel, Chile, Argentina, Spain, Italy, Portugal and South Africa. We also have several sessions for home winemakers—opportunities to learn from technical experts, commercial winemakers and other home winemakers. Don't forget about the food and wine pairings – there are five of those sessions as well.

Stay tuned for more updates as we get closer to November. This is going to be a great conference!

*John*

[executivedirector@americanwinesociety.org](mailto:executivedirector@americanwinesociety.org)



## Member Services

Diane Chappell



Summer is in full swing with lots of hot days and barbeques that get that much better with a cold, sparkling wine to enjoy with friends.

In the June edition of the newsletter I announced that we had 600 new members and 5 new chapters so far in 2012. In the last two months we have added an additional 147 new members and 3 new chapters for a total of 747 new members and 8 new chapters in 2012! The American Wine Society is on a roll!

New chapters since June of 2012 are:

- NC—Lake Hickory Wine Society
- OR—Oregon Wine Enthusiasts
- GA—North Fulton Chapter

We are always working to improve, so we've added a few new items to the website. First is the ability to add a second AWS chapter in your profile. We've had many chapter chairs and members make this request and we were finally able to set it up for you! Just log in, go to Update My Profile, click View/Edit Profile (found under your name on the left) and highlight the chapter in the drop down selections titled "Are you a member of two AWS Chapters? Enter second chapter name here." If you have questions call us at the National Office or send me a quick e-mail and I can add it for you.

The second is the addition of the Chapter Newsletter page. In the last AWS News, I asked for chapter newsletters to post on our website, and you sent them to me! Thank you to the chapters who continue to send them. If you haven't yet, please add me to your distribution list. We would love to have more chapters represented on this page!

What about those chapters that don't have a newsletter, you ask? You don't have to provide an entire newsletter to get your information on the web page. If you have somebody in your chapter who is pretty good on computers, have them send me some pictures and your tasting notes in a Word document and I can put it on the website for you. If you have questions please give me a call. I am happy to assist you.

*Diane*

[diane@americanwinesociety.org](mailto:diane@americanwinesociety.org)



## 2012 National Elections Vote by Sept. 15, 2012

In addition to voting for 2 officers (Director of Education and Secretary), this year's ballot asks members to approve several changes to our bylaws. The last bylaws update was completed in 2005, and a lot has happened since then. It's time to bring the bylaws in line with where AWS is today and where we need to be in the future.

Some are simple wording changes or clarifications, but there are a few significant items. You should already have already received a letter from President Jane Duralia explaining the changes in detail. Please contact the John Hames (executivedirector@americanwinesociety.org or phone 888-297-9070) if you did not receive Jane's letter.

The changes we are proposing include:

- Appointment of the Regional Vice Presidents by the President, rather than electing them in the region.

- Ability to remove Board members from office by a vote of the Executive Advisory Board, rather than a full membership vote.
- Adding the requirement that prospective Board members acknowledge that they understand and qualify for the position they are seeking before their names are placed on a ballot.
- Enabling elections to be conducted by both paper ballots and any electronic methods.
- Establishing requirements for a group to be listed as an official chapter of AWS.

Please review the proposed bylaws changes that were mailed to you and be sure to mail your ballot before Sept. 15. You can vote on all the changes at once, or approve/reject individual sections. If you have questions or want more information, contact Jane Duralia (864-266-0151/president@americanwinesociety.org) or John Hames at the National Office. We want you to understand why these changes are needed. Remember – it's very important that you vote on both the candidates and the bylaws. We need your support in updating our bylaws as AWS moves forward!

## Competition News

Lynne Montgomery



### *Sizzling Sipping in the Finger Lakes*

I hope some of us will be forgiven for adding an ice cube or two to our wine these days ... especially if we're not air-conditioned.

We've already sent an "alert—upcoming event" notice to over 8,000 commercial wineries, distributors, etc., and have some interest for the Portland events. We've demonstrated to some wineries that we will pour their wines at events where possible and hope that word spreads. The list of amateur winemaking suppliers has been enlarged and will hopefully give us increased entries in the Amateur Competition.

If you have friends in the Portland area who might be interested in the position of "cellar rat" helper during the competitions, please give them my email [llmagic99@yahoo.com](mailto:llmagic99@yahoo.com) – it's work, but most people find it interesting and usually fun.

I attended the Eastern PA Regional events on July 14-15. Members of the Competitions Committees are traveling to some of the AWS regional amateur winemaking competitions to help with the judging. I'm excited to start with an event that's nearby and loaded with activities. **If your chapter or region is planning a competition, please drop me a note and we will try to assist you.**

You'll soon see that there are real expansions of the attention given to the competitions and awards during the Conference. I hope they will be welcomed and I know will be well attended.

Keep Cool!

*Monty*

Director-Competitions  
[directorcompetitions@americanwinesociety.org](mailto:directorcompetitions@americanwinesociety.org)



## Wine News

Pam Davey



### 2012 Farm Bill

Since the time of Roosevelt's New Deal, 75 years ago, the US legislature has reviewed and approved agricultural policies through passage of a new Farm Bill every 5-7 years. The last Farm Bill was passed in 2007, and expires on Sept. 30. There is a big push for quick adoption of the new Bill because many farmers need its disaster assistance programs in this year of severe drought in parts of the US. 45 agricultural groups wrote to the House leaders urging them to act. "While representing a wide range of interests, we are united in our view that the bill should receive floor time and be finalized this year, on schedule. We reject calls for delay and believe that extension of the current bill does not adequately address the needs of farmers, ranchers, foresters, those in need of food assistance at home and abroad, conservation, rural communities, or food and agricultural research."

### UC Davis State-of-the-Art Winery

The Robert Mondavi Institute for Wine and Food Services (RMI) is setting new standards for energy efficiency, minimal environmental impact and technology. The winery is powered by solar panels and has four 44,000 gallon tanks to capture rain for cleaning water. Carbon dioxide is collected from the fermenters and directed to another building, where it will be turned into chalk. Its 152 200-liter grape fermenters are monitored wirelessly and permit study of 50 simultaneous fermentations in triplicate. A 12-acre teaching/research vineyard has also been planted. The \$15 million facility was financed entirely by private donations from California's viticulture and winery industry.

## Frank's Anniversary

Continued from Page 1

maker's caress. I appreciated each of these wines as we built to the crescendo in Cabernet Sauvignon 1988, 1989 and, my personal favorite, 1999 ... exquisite.

The day's activities were well orchestrated and moved along with grace and ease as we dined on German cuisine, an array



of Dr. Frank's wines and listened to dignitaries officially "proclaim the Celebration." Touring through the Cellars at Chateau Frank was an unusual opportunity not to be missed. It was an honor to share conversations with Margrit Frank, Dr. Frank's granddaughter Barbara, and great granddaughter Meaghan, who is studying winemaking in Australia.

The common thread woven throughout the entire celebration was that of family pride and closeness developed from the strong root stock, grafted and planted years ago by Dr. Frank. Now in the fourth generation, his philosophy continues to instill a pride and tenacity in each person to "believe in what can be done and then go ahead and do it."

This is where it all began. As our founding father, Dr. Frank believed he could grow vinifera, he also believed that American people should have more than just good wine—it should be excellent. In that journey for excellence, he believed you should develop an understanding and appreciation of wine through education. As the American Wine Society can we do any less? "Believe in what can be done and then go ahead and do it."



### New Members by State from 1/1/2012

AL	14	MA	6	NY	50
AZ	12	MD	9	OH	50
CA	68	MI	4	OR	49
CO	27	MO	7	PA	134
CT	9	NC	49	SC	26
FL	33	ND	9	TX	25
GA	11	NE	5	VA	28
IL	8	NJ	22	WA	4
IN	16	NM	4	Other*	12
KY	19	NV	32	<b>TOTAL</b>	<b>747</b>

\*DE, HI, IA, MN, NM, TN, UT, WI, Canada, Hong Kong

# AWS Educational Foundation

Dick Mardsen



The AWSEF Trustees are proud to announce the winners of the 2012 scholarship competition. The table below lists them and the sponsoring entities (chapters, region and corporate sponsor Banfi Vintner's Foundation). Winners asterisked are 2011 repeat winners. As soon as photos are available, we'll include them with the winner's names on our website ([www.awsef.org](http://www.awsef.org)).

SCHOLARSHIP NAME	WINNER	UNIVERSITY	AMOUNT
Cleveland (OH) Chapter	Lindsay Jordan	Cornell	\$3500
Eastern Pennsylvania in honor of Rett Oren	Charles Frohman*	Cornell	\$3500
2011 AWS Conference	Amanda Stewart*	Purdue	\$3500
Columbus (OH) Chapter in appreciation of the strength and vitality of the Columbus Chapter	Christina Bavougian*	Nebraska-Lincoln	\$3000
Banfi Vintners Foundation/AWSEF	Gordon Walker*	UC Davis	\$3000
Carroll County (MD) G. Hamilton Mowbray in memory of Bill Brown	Misha Kwasniewski	Cornell	\$3000
AWSEF Endowment Fund	Nicholas Bokulich*	UC Davis	\$3500

To date, including the new 2012 scholarship winners, the AWSEF Trustees are extremely pleased to announce that total awards have reached \$238,000 to 90 students representing 15 graduate schools in the US and Canada. Detailed information on these awards may be found at our website.

AWSEF is attempting to keep in contact with as many past scholarship winners as possible. In consonance with this desire we plan to feature, during the AWSEF Annual Meeting at the upcoming AWS conference in Portland, two former AWSEF scholarship winners who are now university professors and leading extension specialists. They are Dr. Patty Skinkis (Oregon State University) and Dr. Michelle Moyers (Washington State University). Both are proud to originally hail from the state of Wisconsin. Patty and Michelle are currently working together in support of viticulture development in their respective states. We are extremely proud of them and of the other former scholarship winners who are serving as professionals in the wine industry!

Dr. Michelle Moyer, after defending her dissertation in July 2010 and officially graduating in January 2011 from Cornell University (Plant Pathology-New York State Agricultural Experiment Station), immediately joined the faculty at Washington State University in the Department of Horticulture and Landscape Architecture. At WSU she is a member of the Viticulture and Enology Program as an Assistant Professor of Viticulture. She is also a Statewide Viticulture Extension Specialist, based out of the WSU-Irrigated Agriculture Research and Extension Center in Prosser, the heart of Washington Wine country.

Her extension responsibilities (70%) cover all aspects of viticulture production in Washington, and include juice, processing and wine grape production. These responsibilities entail the production of educational materials for viticulture, instructing courses on grape growing and disease management in the Viticulture and Enology Certificate Program at Washington State University, development of educational workshops, and the timely dissemination of information to growers. She is also working on updating the system to "modern" extension activities, such as the use of social networking and alternative "push" technologies. Her research responsibilities (30%) are industry-driven, but focus on applied aspects of canopy management on fruit quality and overall vine health, mechanized approaches to wine grape production, and optimizing current techniques in various grape production systems for vine and fruit management.

Dr. Patty Skinkis graduated from the Department of Horticulture and Landscape Architecture at Purdue University in December 2006. In January 2007, she was appointed Viticulture Extension Specialist and Assistant Professor in the Horticulture Department at Oregon State University, Corvallis. Since then, she has been busy developing a statewide Viticulture Extension Program that involves outreach, education, and research for the wine grape industry in Oregon. She enjoys working with the grape industry, where the focus is on premium wine production and faces many challenges because of the pressure to produce excellent grapes for fine wines.

Patty's research program is focused on addressing questions that are central to the better understanding of sustainability, both environmental and economical, for grape growers in Oregon. The high cost of production of Pinot Noir, the state's flagship cultivar, has led her down the path of identifying better canopy and crop management techniques that may help growers become more efficient in managing vineyards and have higher profit margins—all without compromising the quality of their fruit. She is now focusing her work on determining better vine balance metrics for Oregon Pinot Noir given the cool climate and high vine vigor. Patty indicates that it would not be possible to achieve the research goals in her program without the dedicated work of the graduate students she advises. These viticulturists-in-the-making have come from diverse areas of the US to conduct viticulture research in Oregon.

Please plan to attend the Saturday breakfast at Conference to get an update on AWSEF operations and meet these two wonderful wine industry professionals. Additionally you may find it interesting to attend their jointly prepared session at the 2012 Portland Conference entitled "Pacific Northwest Wines: A Blend of Modern Viticulture, Diverse Climates and Classic Cultivars."

Best wishes,

*Dick*

[president@awsef.org](mailto:president@awsef.org)





AWS News  
American Wine Society  
P. O. Box 279  
Englewood, OH 45322

*Address Service Requested*



# RED LION HOTEL ON THE RIVER

JANTZEN BEACH • PORTLAND



2012 National Conference  
Nov. 8-10—Portland, Oregon

Conference Registration Opens  
August 5 at 7 pm EDT (4 pm PDT)

Register on-line at the AWS website  
<http://americanwinesociety.org>

Or by fax to 937.529.7888

Or by mail to the American Wine Society, PO Box 279,  
Englewood, OH 45322

## Hotel Reservations

The special rate for our group is \$109.00 (plus tax) for Single or Double Occupancy (2 Queen or 1 King Bed). Executive Club Level rooms are also available starting at \$124 plus tax.

To make your reservation call the hotel directly at 503-283-4466, or call Red Lion central reservations at 1-800-Redlion. A credit card will be needed to make your reservation. All reservations require a one night, non-refundable deposit.

Mention "American Wine Society" (Block code 1101AMER) to receive our special rate. This rate is available from Nov. 1-14 so you can extend your stay to explore the wine region.

