

# AMERICAN WINE SOCIETY NEWS

Promoting Appreciation of Wine Through Education

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## Playbook for New Chapters

David Falchek



Those who would start a new American Wine Society chapter have a powerful new resource: The New Chapter Playbook.

In the last two years, the National Office and I have worked with people to start more than two dozen successful new chapters. That is easily a record. But for every successfully launched chapter there are two—or perhaps even three—that don't get off the ground.

Despite the advice and assistance from Member Service Manager Diane Chappell and I, some would-be chapter starters never make the jump from pleasant idea to wine appreciators meeting regularly under the AWS aegis. The fact that most of the country is not served by regional vice presidents (RVPs) makes it more difficult to offer specialized help.

Diane and I worked on form letters and frequently-asked questions, but these often sounded impersonal and the information in them didn't apply to all people. Also, no one wants to read through a detailed e-mail.

People who want to start chapters have different backgrounds, different abilities, and different visions for their chapter. Some have ample experience with the AWS. Others may have just learned about us. They all require a different level of service.

The Playbook's collection of AWS experiences and best practices has been adapted into a series of 1-2 page papers, each centered on a specific topic. These include Finding a Venue, Before the First Meeting, Value of Membership, Marketing, Moderation, Chapter Organization, Finances, Minimum Standards, Virtual/Skype Tastings, Social Networking and others. Each paper will be packaged in a folder that would-be chapter founders may review at their leisure, focusing on topics that apply to them and their plans.



It is important to note that the Playbook is not an attempt to standardize how chapters operate. AWS chapters have many genres: Wine and food, wine education and home winemaking. Some meet in homes others are mega-chapters. Rather, the material in the Playbook is offered in a spirit of guidance and support. It respects the diversity of AWS chapters.

The "Starting a Chapter" brochure is, and remains, a starting point. But it lacks the how-to specifics some people require. Long-time AWS members may remember a binder that was produced in the 1990s as a guide for chapter leaders, board members and RVPs. That information, while thorough, has become dated and its format is expensive to produce on a broad scale.

Over the next few weeks, RVPs will receive the first copies of the Playbook for their review and use. We look forward to their thoughts. An advantage of the digital age is that materials such as this can be easily and frequently updated. As boots-on-the-ground knowledge, RVPs will be the first line in creating new chapters and growing the AWS. Until

## President's Message

Jane Duralia



It is my sincere privilege to be the President of the American Wine Society. As a labor of love, it provides an enrichment to my life, access to a stream of endless wine and business knowledge, and personal growth. One of my greatest pleasures is the many opportunities I have to interact and get to know members from all over the country. What a tremendous group of people!

When invited, I make every effort to attend regional functions and chapter events. If I can't get to your group's event this year, it will be on my bucket list for next year. You all are an exciting, enthusiastic group of wine consumers who really appreciate learning about wine as you enjoy it. I feel you are the most vitally important link in the chain of AWS success.

Talking about enthusiasm and vital links in our society ... **Congratulations to Joe Broski and Peter Cisek** on their re-election as AWS Secretary and Director of Education, respectively. We are fortunate to have the talent, knowledge of wine and business, and the dedication that these gentlemen bring to the board. Joe and Peter, AWS wishes to thank you for serving. Hear! Hear!

Representing the Board of Directors, I am also pleased to announce that all of the **Bylaw changes were approved**. We appreciate everyone who sent in their ballots and thank you for your continued support and participation in the election process. We will make the updated Bylaws available on our members' website. In this great country of ours, the freedom to vote in any election is a privilege we should never take lightly. Thank you to all those who value this freedom.



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The American Wine Society, founded in 1967, is the oldest and largest consumer based wine education organization in North America. We are a non-profit, educational corporation. Membership is open to the general public and is beneficial for those who have a keen interest in wine, winemaking and/or wine culture. Our mission is "Promoting Appreciation of Wine Through Education."

[www.americanwinesociety.org](http://www.americanwinesociety.org)

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We welcome your comments, letters and articles. Please send your contributions to the editor [davey@americanwinesociety.org](mailto:davey@americanwinesociety.org).

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## Editor's Musings

Pam Davey



Only a few weeks left until our National Conference in Portland, OR. I'm looking forward to seeing many old and new friends there. If you've attended our conferences before, you know that they feature great speakers, wonderful tastings, and many educational opportunities. It's not too early to start thinking about the 2013 conference (Nov. 7-9 at Kalahari Resort in Sandusky, OH).

It's great to see so many chapters contributing to the Chapter Events, but we'd love to have more pictures too. We encourage you to take a few photos at your events and send a good one along with your article. Thanks to all the chapters who submit articles, and a special "tip of the glass" to those who have already started sending us pictures!

You may have noticed that we are "spotlighting" chapters with a longer article and several pictures in most issues of the *News*. If your group would like to be "in the spotlight," please contact me for more information.

As always, we welcome your comments and suggestions.

Cheers!

*Pam*

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## Government Affairs

**Farm Bill**— Congress has recessed and the 2008 Farm Bill expired on October 1. The Senate approved the 2012 Bill in June, but it has been stalled in the House because of Tea Party objections to federal food stamp funding provisions. Although there will be little immediate impact on farmers, there is a huge potential for research funds to wither. The 2008 Bill implemented a sorely needed research program for specialty crops (grapes, strawberries, nuts, avocados, peaches, etc.).

**HR1161**—After opposition by more than 150 organizations, negative editorials in the news, and 13,000 letters to Congress, it looks like the Community Alcohol Regulatory Effectiveness (CARE) Act is now dead. Thanks to all who expressed their objections to this legislation that would have reduced consumer access to wine.

**Oregon**—A lobbyist for grocers in the Pacific Northwest touched off what could be the next round of liquor wars in Oregon. He told state lawmakers that if they don't liberalize alcohol laws, the next step will be an initiative to privatize the entire system. California has had private liquor sales for years, and Washington allows liquor sales in grocery stores. Oregon is the only "control state" left on the west coast.

## Winemaker's Journal

Lee Baldieri



Mother Nature has brought another very good year to the California grape growers. Grapes do not like surprises. They enjoy warm days and nights that cool down as the sun descends over the Pacific Ocean. Grapes like long stretches of balanced weather and it's important that the weather remains consistent as the harvest nears. This is how the growing season has been in 2012 and the grape growers are expecting a big harvest and grapes that are beautifully balanced in sugar and acidity.

This year the harvest is running about two weeks earlier than normal and although I knew this was going to happen, it has caught me a little off guard. We have to get the equipment ready and tested so we don't have any surprises when it's time to use it. We have stopped scraping bottles so we need to buy more to finish some wine to make room for the new harvest. Finally, we must do an inventory of the ingredients that we use to process the grapes and re-order items like new yeast andzymes.

Each year we usually make a Cabernet Sauvignon blend, but this year our club seems to be leaning more to a Merlot blend. Last year we wanted to do a Merlot blend, but the heavy rains at harvest time changed our plans. Our grower lost 39 acres of Merlot grapes to the bad weather and we had to change our order at the last minute. We like a blend that combines Merlot, Cabernet Sauvignon and a splash of Malbec. Although the grapes come from the same grower, each year has us using different percentages of each grape. When blending wines, it all boils down to taste.

There is growing interest in the Italian grape varieties such as Sangiovese and Dolcetto. We also have found ourselves trying some of the popular Italian varieties. Last year we purchased some frozen must (27 Liter containers) from Italy. It was Sangiovese from the Le Marche (central) region. It was easy to make because it was crushed and frozen. Being frozen allowed us to make it after we finished the fresh grape processing. It fermented just beautifully. We ran it through the same processing routines as our other wines and last month we blended the Italian Sangiovese with some California Sangiovese we already had. The Italian wine was crisp while the California was nice and fruity. I wish I could let each of you taste what the results of this marriage. In a few weeks this bomb shell is going into the barrel.

Dolcetto is going to be a new experience for us. I did some research on this grape and learned that most Dolcetto grapes are found in the Piedmont region of northwest Italy. Many of the top wineries produce Dolcetto as an "early to market wine" to generate some income while the Nebbiolo and Barbera are maturing.



The Italian word dolcetto means "little sweet one," but it is not certain that the name originally carried any reference to the grape's sugar levels. Possibly, it derives from the name of the hills where the vine is cultivated. Wines made with these grapes have medium tannins, dark ruby color with alcohol generally 12.5-13.5%, and are typically meant to be consumed one to two years after release.

Whatever your choice of grapes may be, have a happy fermentation.

Lee

Winemaker@AmericanWineSociety.org



## National Office Notes

John Hames



Most members are aware of the big things the National Office works on...Conference, the website, the Wine Journal, annual dues renewal, etc. These are important, but AWS is just like any other business or organization. There are a lot of routine "behind the scenes" things that keep AWS going, I thought I would share some of these with you.

Every new member that joins AWS (over 900 so far this year) is sent a welcome e-mail followed by a surface mailing with their membership card and other items. In addition, the chairperson of their chapter is notified that they have a new member in their area. We also send monthly rosters to every Chapter Chair (all 127 of them) so they always have an up-to-date list of their members. This all takes a lot of time, but members are the lifeblood of the society and our first priority.

Just like you, we have bills to pay and all of them have to be properly allocated to the right accounts so our Treasurer can see how AWS is doing financially. We have a lot of transactions and every month we must reconcile the bank accounts, which is a fancy way of saying we balance our checkbooks. More importantly, we are always questioning expenses and looking for ways to reduce cost.



AWS is required to file a tax return every year and although this is handled by our Treasurer and a CPA, the National Office plays a supporting role in making sure they are filed on time. AWS is incorporated in the State of Michigan and we are required to renew our incorporation status each year. In order to process credit cards, AWS needs to be "Payment Card Industry Compliant," which is an annual certification to verify we are handling your credit card information with the proper security and confidentiality. We also need to get our insurance policy updated and renewed each year.

As the main contact point for AWS, we frequently get calls and e-mails from people wanting to know more about AWS, or the wine industry, or to get our opinion/position on wine-related issues in the news. Sometimes media outlets will ask for information or a statement they can use in an article. I've had the opportunity to be interviewed "on the air" by a few radio stations. We need to represent AWS well with informed, accurate answers, and to direct them to other sources if we don't have the information. Since we are a "wine" society, we receive calls from people with wine questions. They expect that anyone who works for a wine society will know the answers to wine questions, and most of the time we're able to help them. Being an AWS graduate wine judge and years of learning about wine through AWS has proved very helpful in fielding these questions and representing the society well.

I think I'll skip discussing other "exciting" tasks such as filing, going to the post office every day, making bank deposits, buying office supplies, dealing with the occasional computer or copy machine problem, etc.

AWS has over 4,500 members and it takes a lot of effort to keep all the wheels rolling. I hope this overview gave you some insight to the activities at your National Office. It's a lot of work but it's a labor of love for someone who thoroughly enjoys learning about wine and being a part of this great Society.

John

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# Chapter Events

Joe Broski



❖ The **Atascadero (CA) Chapter** met on April 20 at the home of Janice and Gary Smith to sample Champagne and Petit Verdot. Chapter Chair Alana Reynolds selected the wines and facilitated the blind tasting. Breads, cheeses (X-Sharp Cheddar, Blue & Manchego) and snacks were provided.

Champagne:

- NV Scharffenberger Brut (CA)
- NV Roederer Estate Brut Rose (CA)

Petit Verdot:

2006 Rotta (Paso)	(1)
2007 Tobin James Reserve (Paso)	\$38
2008 Nova Vita (Paso)	46
2009 Ban Niche Fenetres Windows (Paso)	35 (1)
2009 Solana Cellars (Paso)	
2010 Solana Cellars (Paso)	
2010 Ron & Kathy (Paso)	(1)

❖ Sixteen members and one guest of the **Bucks County (PA) Chapter** met at the home of Tara and Jon Kovaleski to discuss the origin of Cabernet Sauvignon and see if grapes that were crossed to give us cabernet sauvignon, sauvignon blanc and cabernet franc showed any similar characteristics. All the wines sampled were from the Napa Valley or Lake County in California

2009 Beaucanon Estate Sauv. Blanc, Napa	\$17
2011 Courtney Benham Sauv. Blanc, Lake	12 (1)
2005 Beaucanon Estate Cab. Franc, Napa	24
2010 Courtney Benham Cab. Franc, Lake	17
2009 Beaucanon Cabernet Sauv., Napa	26 (2)
2009 Courtney Benham Cabernet Sauv., Lake	17 (3)

❖ The **Carroll County (MD) Chapter** met on August 19 at the home of the Dori and Frank Batavick. The theme was "Grenache from Around the World," presented by Meggan Robinson and Mike Bareford. Grenache is the second most widely planted grape in the world, and wines from France, Italy, Spain, Austria and California were included. Not only did the group taste wonderful wines, but also learned a great deal about the origin and history of Grenache. Everyone present truly enjoyed the level of preparation and wealth of information delivered. The warm-up wine was 2011 Altes Herencia Garnatxa Blanca (\$9).



2006 Sella & Mosca Cannonau	\$14
2009 Dom. de Bois de Saint Jean Cotes Rhone Reserve "Cuvee De Voulongue"	23 (3)
2009 Alto Moncayo Veraton Garnacha	29 (2)
2004 Villa Creek Garnacha (Paso Robles)	39
2004 Clarendon Hills Grenache "Romas" (McLaren Vale)	99 (1)
2008 Gerard Bertrand Banyuls	17

❖ The **Cleveland (OH) Chapter** tasting on July 22 was held at the home of Greg & Laura Davis with Pam & Bill Davey and Ed & Marilyn Pierson co-hosting. There were 34 members and 7 guests in attendance. The theme, "ABC's of Summer Whites" (Anything But Chardonnay), was presented as a blind tasting. The attendees were asked to guess the varietals.



2010 Pala Vermentino, I Fiori (Italy)	\$16
2010 Ch. Suau Bordeaux Blanc Sec (France)	13
2010 Basa Ruedo Bianco (Spain)	15
2009 Cameron Hughes Albarino lot 240 (CA)	14 (3)

2011 Perticaia Grechetto (Italy)	16 (2)
2009 L'Ecole No. 41 Semillon (Columbia, WA)	18 (2)
2010 14 Hands "Hot to Trot" (Washington)	10 (1)
20110 The Four Graces Pinot Blanc (OR)	18

❖ The **East Las Vegas Valley (NV) Chapter** met on September 13 at Veil at the Silverton Casino for an introduction to Italian wines called "Italy 101." 77 members and guests were present. Prior to the discussion, members enjoyed a Prosecco from Caposaldo. Mike Tadich from Wirtz Beverage and Fabio Anguis from Pala Winery in Sardinia gave us this introductory lesson. This meeting gave our members a chance to break some of the stereotypes of Italy and try some new and exciting wines. We even had two "bag in the box" wines that are sold in some of the local casinos by the glass. Of course, nobody knew they were box wines until after they tasted and rated the wines.



2011 Pala Vermentino	18 (3)
2011 Cormons "BIB" Pinot Grigio	*
2011 A Mo Pa "BIB" Nero d'Avola	* (2)
2007 Tolaini Al Passo	29
2010 Pala Cannonau	22
2004 Giordanino Saluces	25 (1)
	*\$8/glass

❖ The **Houston (TX) Chapter** met on July 14 at the home of Nolia and Howard Rohde for a Mediterranean Wine Tasting. The hosts have traveled this area extensively and presented a sampling of the region's bounty. Although the Mediterranean area encompasses thousands of different regions, the Rohdes limited the wine selection to Morocco, Greece (Crete), France (Provence and Pyrenees), Italy (Montepulciano and Tuscany) and Spain (Ribera del Duero and La Mancha). The wines were paired with aged cheeses from the same areas—Kefalogriera Castella (Greece), Halloumi (Cyprus), Life in Provence Brie (France), Gourmandise with Walnuts (France), Ricotta Salata (Italy), Gorgonzola Dolce (Italy) and Manchego (Spain). As if the excellent wines paired with outstanding cheese weren't enough, Nolia treated the group to a gourmet Mediterranean buffet of Spanish Paella, Moroccan Lemon Chicken Wings, Italian Antipasto Platter, Mediterranean Olives, Caper berries, Greek Salad, Hummus, Baba Gannoush, Pita, Italian Cookies and Ferrero Rocher Chocolates. This wine tasting, gourmet food and cheese pairing made for a great evening.



2010 Medallion Sauv. Blanc, Morocco	\$15
2009 Kretikos (Boutari) White, Greece	12
2010 O Commanderie de la Bargemone Rose, Provence	14
2009 D 66 (Orin Swift) Grenache,	38 (1)
2009 Montepulciano d'Abruzzo DaMa, Montepulciano	14 (2)
2008 Cuccaia Rosso di Montecucco, Tuscany	19
2009 Casajus Vendimia Seleccionada Red, Ribera del Duero	11
2009 Cubo Tempranillo, La Mancha	24 (1)

❖ For the **Jean Jacques Dufour (Richmond, KY)** August tasting, Ken and Faye Deters selected fine wines from the Rioja region of Spain that everyone enjoyed immensely. Michele Gore's comment summed it up for all of us. "We tasted one white and three reds from Spain and they were all very good. The Deters knocked themselves out in making it a great tasting for both wine and food."



2010 Valserrano Blanco	(1)
2007 Casado Morales	(3)
2005 Valserrano Reserve	(2)
2005 Valsacro Diolo	

❖ The **Lehigh Valley (PA) Chapter**'s August meeting was hosted by Percy & Anne Dougherty and held at Paese Mio Restaurant. Forty-nine people attended the meeting, which featured Sicilian wines and a delicious dinner. The aperitif was a cool, refreshing 2008 Carraia Fiano.

2011 Purato Pinot Grigio Catarratto	\$9
2011 Cusamano Inzolia	11
2010 Cantine Pellegrino Zebo <i>Moscato</i>	9
NV Cantine Florio Sweet Marsala	12
2008 Planeta 'La Segreta' Rosso	14
2007 Tenuta Rapitala "Nuor"	13
2009 Altadonna Nero D'Avola Sicily	12
2008 Tasca D'Almarita Lamuri	14
2008 Donnafugata Tancredi	38 (2)
2008 Planeta Cerasuolo di Vittoria DOCG	20 (3)
2009 Firriato Etna Rosso	14 (3)
2008 Terre Nere "Santo Spirito"	32 (1)

❖ The **Lone Star (TX) Chapter** met on June 23 at the home of David and Diane Szydluk for a "Texas Wine by the Pool" tasting. Due to the Texas heat (100 degrees that day), the tasting was held inside. Our resident Wine Educator, International Certified Sommelier and author of "Cheers Y'all: A Toast to Texas Wines", Stephanie Wetherill and her husband Lance conducted wine tasting and food pairing. Five wines from the Texas AVAs were presented. Once the group tasted all five wines, a small sample of foods (guacamole, home cooked beans, tomatoes w/cheddar cheese, etc.) was paired for a second tasting of the five wines. The group experienced the difference that food makes on each of the wines tasted. Stephanie provided much information on the history of Texas wines, including how T.V. Munson and Texas grapes saved the French vines in the late 1800's. A dinner of traditional Texas fare (grilled meats with a variety of sauces, vegetables and tortillas to build your own fajitas) was served following the tasting. There were 30 members and guests present.



2010 Duchman Family Winery Vermentino	\$16
2020 McPherson Cellars Reserve Roussanne	18 (2)
2010 Duchman Family Winery Montepulciano	23
2009 Inwood Estates Cornelianus	40 (1)
Lano Escada Texas Port CS	17 (3)

❖ The **North Alabama (AL) Chapter** held a beer tasting on July 22, attended by 30 members and guests, at the home of Greg and Debbie Schumann. Seven different IPAs were sampled, ranging from white to black. In addition to style differences among the IPAs, we also noted differences in alcohol and bitterness as measured by Alcohol By Volume and International Bitterness Units (IBUs). The flight winners were Monkeynaut and Thomas Creek.

Flight #1

- Shocktop White IPA (5.8% - no IBU rating)
- Boulevard Double Wide IPA (8.5% - 71 IBUs)
- Great Divide Titan IPA (7.1% - 65 IBUs)
- Monkeynaut IPA (7.2% - 70 IBUs) - Best of night



Flight #2

- Thomas Creek-Up The Creek Imperial IPA (12.5% - 111)
- Sierra Nevada Torpedo Double IPA (7.2% - 65 IBUs)
- Magic Hat Demo Black IPA (6.0% - 45 IBUs)

❖ Twenty members of the **Northampton (PA) Chapter** braved the recent summer heat on a perfect day for tasting rosé wines. Tom Bailey did a great job of selecting the wines, all from the Carl Weber Central Liquors wine shop in Flemington, NJ. Several wine regions were represented and the Provence/Southern Rhone region in southeast France had the three highest scoring wines. Following the tasting, Tom provided an excellent meal to complement the



wines, including gazpacho, grilled sausage and chicken, salads, veggies and strawberry shortcake for dessert.

- Spindrift, Willamette Valley, OR (US)
- Corzano e Paterno, Chianti (Italy)
- Muga, Rioja (Spain)
- Borsao (Spain/Borja)
- Bandol, Bandol AOC, Rhone Valley (France) (2)
- VDP Vaucluse, Provence-Rhone Valley (France)
- Sauveuse, Provence-Rhone Valley (France) (3)
- l'Escarelle, Provence-Rhone Valley (France)
- Tavel, Tavel AOC-Rhone Valley (France) (1)
- Corbieres, Languedoc Roussillon AOC (France)

❖ The **Oahu (HI) Chapter** met on July 21 at the home of Joe & Julie Overstreet for a journey to the Campania region of Italy. They tasted wines and foods typical of the area. The



event held some sentimental value as many of the participants were military and spent a tour in Naples. The tasting included Spumante, which is not typical of Campania. However, this Spumante was produced by a breakout winery, Cantine del Mare, in the small vil-

lage of Monte di Procida. Cantine del Mare collaborated with a wine maker in Veneto to produce this spectacular Spumante using the Falanghina grape. (Pricing is not available on some wines because they were bought in Italy)

Whites

- 2010 Feudi di San Gregorio Falanghina \$15
- 2006 Cantine del Mare Falanghina Sorbo Bianco
- 2005 Cantine del Mare Falanghina Sorbo Bianco limited edition

Reds

- 2005 Cantine del Mare Piediroso Sorbo Rosso Gennaio XXIV limited edition magnum
- 2008 Feudi di San Gregorio Aglianico Rubrato 15 (3)
- 2007 Cantine Antonio Caggiano Aglianico 12 (2)
- 2002 Ocone Aglianico Diomede
- 2004 Terredora di Paolo Aglianico Taurasi 59 (1)
- 2009 Cantine del Mare Falanghina Spumante

❖ On August 26, the **Ocean Isle Beach (NC) Chapter** met at Silver Coast Winery to celebrate the first anniversary of the



Chapter's formation. More than 40 members and guests attended the event, which featured 3 white and 5 red "Boxed Wines." Though they may be perceived as the epitome of déclassé (the vinous equivalent of trailer trash), boxed wines have become quite popular. Despite the almost reflexive elevation of noses at the mention of boxed wines, one significant detail undermines these smug dismissals: The idea of putting wine in a box, or more accurately, in a bag within a box, is brilliant. The bag-in-a-box resolves the problem of oxidation by eliminating space for air to occupy. Wine can stay fresh for weeks once it has been opened. Today, the best boxed wines are pure, clean, young and affordable. The whites fared poorly, and the Sauvignon Blanc tasted a bit oxidized. The reds, however, were quite good with the Trader Joe's Shiraz as the best, at half the price of Black Box.

- 2010 Black Box Sauvignon Blanc (New Zealand)
- 2011 Black Box Chardonnay (Monterey County)
- 2010 Black Box Riesling (Washington)
- 2010 Black Box Merlot (California)
- 2010 Black Box Cabernet Sauvignon (California)
- 2009 Black Box Shiraz (California)
- 2010 Trader Joe's Shiraz (Australia) (1)
- 2011 Black Box Malbec (Mendoza Argentina) (2)

❖ Thirteen members of the **Philadelphia (PA) Chapter** gathered at the home of Jon and Marci Rose to taste the grape varietal, Carménère, the "lost" grape of the Bordeaux. Now Chile's signature grape, this red varietal disappeared from European vineyards in the mid-19th century and reappeared among Chile's Merlot vines a hundred years later. The grape was originally planted in the Médoc region of Bordeaux, where it was used to produce deep red wines and occasionally for blending. A member of the Cabernet family of grapes, the name "Carménère" originates from the French word for crimson (*carmin*), which refers to the brilliant crimson color of its autumn foliage. Along with cabernet sauvignon, cab franc, merlot, malbec and petit verdot, carménère is one of the original six red grapes of Bordeaux. Carménère is also grown in Italy's Eastern Veneto and Friuli-Venezia Giulia regions and in the California and Walla Walla, WA.



2010 Root 1, Colchagua Valley	\$10
2009 Anakena, Rapel Valley	5
2007 Anakena Single Vineyard, Rapel Valley	11
2010 Vina Los Boldos Momentos, Rapel Valley	7 (3)
2009 Terranoble Gran Reserva, Maule Valley	13 (2)
2008 Errazuriz Single Vineyard, Acoacagna	16 (1)

❖ On August 12, 30 members and 2 guests of the **Piedmont Wine and Wine Chapter** were treated to a single vineyard



wine tasting of Finca Flichman's Argentina selections at the home of Jane and Jim Bagwell. One of the interesting items about Finca Flichman is that they have vineyards at both low and high altitudes in the Mendoza section - at both 700 and 1,100 meters. The vineyard is owned by Sogrape of Portugal and has a long history of wine making. The group started off with an unusual sparkling wine made from Chardonnay and Malbec, which showed a pinkish hue and a fuller body. The Malbec Gestos was blended 50-50 from the lower and higher vineyards, and was a favorite of the group. Another very good wine was Dedicado Red, which consisted of Malbec, Cabernet and Syrah. The only wine that was universally thought to be over the hill was the Syrah. It was over-extracted with harsh tannins. This winery produces a number of other wines including malbecs with the Misterio logo, "symbols that reveal the silent wisdom of a magnificent art."

NV Extra Brut Sparkling	\$12
2011 Chardonnay Misterios	8
2010 Malbec Gestos	13
2009 Malbec Tupungato	16
2007 Syrah Barrancas	19
2008 Dedicado Red	22

❖ The **Princeton (NJ) Chapter** met on July 29 at the home of Bill and Marylou Spang. Nine members were on hand to enjoy a tasting of Dry White Wines from Italy. While Bill enlightened the group, Marylou played hostess by providing a potpourri of cheeses and food pairings. Five different grapes were tasted. At the end, when the votes were tallied and prices announced, we were surprised to learn that the least expensive wine of the night was #1 by a landslide! The starter wine was Riondo Prosecco.

2010 Alois Lageder Pinot Bianco	\$14
2010 Tiefenbrunner Pinot Bianco	14
2010 Sella & Mosca La Cala Vermentino di Sardegna	14
2011 Argiolas Costamolino Vermentino di Sardegna	14
2010 Santa Christina Campogrande Orvieto Classico	12
2010 Ruffino Orvieto Classico	12

2010 Principessa Gavia Gavi	14
2011 Patrizi Gavi del Comune di Gavi	14
2010 Cesani Vernaccia di San Gimignano	10
2009 Petrafitta Vernaccia di San Gimignano	9 (1)

❖ On July 29, a Spanish Wine and Food Tasting was enjoyed by 16 members of the **Rhode Island (RI) Chapter** at the home of Diane and David Sass on a seaside cove in Warwick. The premise of the tasting was to match Spanish wines to



Spanish foods. It was presented by our hosts who have toured Spain and southern France. Some of the foods were purchased at a new, tiny, Tapas place in Providence called Flan y Ajo, which was recently written up in the *NY Times* in their "36 Hours in Providence"

article. This tapas place was the source for Jamon (Serrano and Iberico) hams, and real Spanish Chorizo and olives with tapas. At La Casa Sass, our hosts gave a running commentary on the foods and wines, and illustrated the different regions on a large Spanish map.

NV Emilio Lustau, Manzanilla Papirusa Sherry	\$10
NV El Xamfra, Mercat Brut Cava	10
2009 Etxeberria Zubzaretta, Bengoetxe Tzakolina	15
2011 Vinedos de Aldenueva, Cortijo III Bianco	11
2011 Bodegas Ercavio, Ercavio Rosadoa	9
2007 Cesar Enriquez, Peza Do Rei Ribeira	20
2009 Juan Carlos Sancha, Ad Libitum, Tempranillo Bianco	17
Diez Caballero Rioja Reserva	17
2003 Pasanau, Ceps Nous, Priorat Red Blend	18
2001 Alexandro Fernandez, Tinto Pesquere Espelt Vitcultors Old Vines Garnacha	11
2006 Olivares Dulce Monastreil	16

❖ Harold Osborne, winemaker for Salisbury Winery, met with the **San Luis Obispo (CA) Chapter** in July to taste sparkling wines, all made in the traditional method. The favorite of the evening with 21 votes was the '09 Schramsberg Blanc de Blanc, which was 100% Chardonnay. This wine was especially crisp and clean with citric tones, yeasty but with good acidity; an all-around excellent balance. Coming in second with 20 votes was the Segura Viudas Brut Reserva from Spain. This wine was fruity with decent acidity, medium to full body and nicely balanced.



NV Tattinger Brut "La Franciase," France	\$45
NV Segura Viudas Brut Reserva, Spain	9 (2)
2007 Domaine Carneros, California	25
2009 Schramsberg Blanc De Blanc, CA	30 (1)
NV Moet and Chandon "Imperial," France	40
NV Codorniu "Anna de Codorniu," Spain	15
NV Rotari (Talento Trento), Italy	13
NV Veuve Clicquot Brut, France	47 (3)
NV Roederer Estate, California	20

❖ The **Springfield Wine Tasters (MA) Chapter** held their first meeting on August 21. After reviewing AWS standards and membership, a tasting of 5 Sauvignon Blanc's from five countries was held.

2010 Rodney Strong Sauvignon Blanc, CA	\$10
2011 Rosemont Sauvignon Blanc, Australia	8
2011 Cupcake Sauvignon Blanc, New Zealand	9
2011 Southern Right Sauv. Blanc, So. Africa	11
2010 Laumonier Sauvignon Blanc, France	11

❖ Thanks to Patsy and Jeff Wheeler, Donna and Grant Metcalf, and Mary Butler Wessel for planning and hosting the July 8 tasting Wines of Northern Georgia for the **Thomas Jefferson (KY) Chapter**. Patsy and Jeff traveled to the

Danlonega area to select and procure the quality wines they shared for our tasting. Danlonega is situated in northern Georgia at the far southern end of the Appalachian Mountains. Breathtaking beauty and unique sights await adventurous travelers to Dahlonega's vineyards.



With the highest concentration of wineries and vineyards in North Georgia, the Dahlonega mountains are recognized as "The Heart of the Georgia Wine Country." Grape growing conditions and favorable mountainous elevations make it a perfect place to grow and ripen a wide variety of European, French hybrids and American wine grapes. The many small wineries and vineyards are experimenting with vinifera varieties to see which do well in our climate. Red wines seem to be the favorites of the region.

❖ The **Walt Whitman (NJ) Chapter** July tasting was hosted by Sunita and Kumar Gupta and featured South African Wines.

2010 Indaba Sauvignon Blanc Western Cape	\$9 (3)
2010 Mulderbosch Chenin Blanc, Stellenbosch	15 (2)
2010 Graham Beck Pinotage Pinno, Robertson Valley	10
2009 Hands Cabernet, Robertson Valley	10
2008 Mulderbosch Faithful Hound	22 (1)
2009 Reyneke Capstone, Stellenbosch	24 (2)

### 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.



## Obituaries

**Sharon Sledd Hopkins**, our friend and Jean-Jacques Dufour member for at least 20 years passed away on August 17, 2012. Her career as a special education teacher touched many lives. We will always treasure her faithfulness as a friend, her love of family, her inner strength and her joy of life. She died of complications from leukemia. In looking back over her battle with breast cancer, Sharon said, "My friends were with me every step of the way. They called, they



dropped by, and they were just there."

The Las Vegas area lost a dear friend and a true educator in the wine industry, with the passing of **Charlie Peters** on September 9, 2012. Charlie served as the Chief Wine Officer for Grape Expectations Nevada School of Winemaking, and was a professional member of the American Wine Society for 7 years. As an enthusiastic supporter of AWS, Charlie actively used the two local AWS chapters to judge the wines his "students" made at his school for his annual Bacchus Awards dinner. The Grape Expectations facility actually serves as the "unofficial" clubhouse for the East Las Vegas Valley Chapter. Charlie had a natural ability to create a fun, educational, and social environment around the wine making process and he was a catalyst for forging numerous friendships in the five years Grape Expectations has been in existence. All of our thoughts and prayers are with his beloved wife Patty Peters, and the entire Grape Expectations family at this difficult time. Charlie, we will miss your laughter, your support, your passion for wine, your friendship, and your love.



dropped by, and they were just there."

## Wine Packaging

Previously a no-go for the nation's wine buffs, latest research from Mintel finds that screw tops, boxes and pouches are being seen as increasingly credible options among Britain's wine users. Today, as many as four in ten (39%) wine users agree that wine in a box or a pouch is equally as good quality as bottled wine - indeed, just 26% of wine users think that boxed wine is inferior. Meanwhile, screw tops are seen as even less of an issue for wine lovers, with just 17% claiming not to trust "screw cap" quality wine.



The debate on whether traditional corks or screw caps produce a better bottle of wine, a controversial one that has divided the wine community, is about to take a scientific turn. Researchers at the University of California, Davis will test the effects of various types of closures on 600 bottles of Sauvignon Blanc wine, including natural cork, screw caps and synthetic cork. We won't know how each measures up until the summer of 2013, when chemical analysis will be conducted on changes in color, taste, aroma and oxidation in the wines.



## President's Message

Continued from Page 1

I hope each of you will take the opportunity to exercise your privilege to vote in the Presidential Election on November 6. Though many of us will be in Portland at the time, be sure to make arrangements for your absentee ballot at home.

Your Board is always looking for better ways to engage you, our members. What are your expectations of the National Board of Directors? In the next several weeks I will send a brief survey to each of you electronically and some by mail, for completion. *I am right there with you, I am not crazy about surveys either*, but it will be short, sweet and to the point! Please take a moment to answer. We need your support, comments, ideas and complaints. Sit down with a glass of wine (of course) and speak your mind. What an opportunity for each of you to have your voice heard from the comfort of home! We want to learn more about you—your profession, interests and talents. I look forward to reading your responses.

When future opportunities arise for Board positions, please consider your personal talents and abilities and how they would benefit and enrich AWS. Then, throw your hat in the ring and **become a candidate**. I have met many interesting people in my years as a member of AWS, and even more since I became actively involved first as a Chapter Chair, then RVP, wine judge graduate and now in the "White House."

Give yourself the opportunity to join a winning team, look to the future, and run for office. Thank you for my opportunity to serve each of you. As always, let me hear from you: The good, the bad and yes, even the ugly. Cheers!

*Jane*

2012-2013 AWS President  
[president@AmericanWineSociety.org](mailto:president@AmericanWineSociety.org)



We had an "appetizer" tasting at Rhythm Kitchen with Niagara Region wines where the portions were so generous that it was more of a full dinner. We also enjoyed a dinner event at Anthem Country Club offering Washington State wines from Vin Sauvage. This format was intriguing—tasting stations were set up around the room with wines paired with each. There were no rules, and members and guests chose which wine and food to begin with and mixed and matched their own pairings in any order. Our holiday dinner is scheduled for December 1 at Panevino, with some interesting Balkan wines. Other upcoming meetings include tastings from the Italian, French and Chilean regions, as well as some varietal and vertical tastings.

Our Board continually looks for opportunities for new and different events, so check out our website ([www.elvvaws.org](http://www.elvvaws.org)) where we list our upcoming functions and post all of our meeting presentations. If your travels bring you to the Vegas area, look us up and join us for a meeting—we would love to see you. Be sure to RSVP as soon as you can as meetings do tend to fill up!



For more information or if you would like to share some of your Chapter's ideas, successes, tasting notes, etc., please feel free to contact Chris at [chris@elvvaws.org](mailto:chris@elvvaws.org). Cheers from Chris, Gene, Kirk, Sam and Trish and all of us from the East Las Vegas Valley Chapter!

## Chapter Spotlight

By Chris Creasey, Gene Lowe, Kirk Golding, Sam Troy and Trish Greeley

VIVA LAS VEGAS, or maybe more appropriately, VINO LAS VEGAS! With the California, Washington and Oregon wine regions fairly close, and every big name chef it seems has a restaurant in town, what better place to learn about wine than Las Vegas? Our Chapter started in November 2011 with a Bubbles and Chocolate tasting that featured 7 different wines, including Dom Perignon and Louis Roeder. The turnout was wonderful, with 75 people in attendance.

Currently, we have 74 members and are gaining momentum quickly. During our July meeting we focused on judging wines and signed up an additional 14 new members. Our focus has been to introduce people to new things, whether it is an unfamiliar wine region (Greece, Niagara, etc.), effects of the wine process on the end product (terroir, barrels) or just introducing new wine makers to the group. Our focus is to educate.

One thing that we emphatically stress is NO WINE SNOBS ALLOWED! We are not here to intimidate people—we are here to educate, socialize with fellow connoisseurs, and have fun. Nobody's opinion is wrong, and there are no dumb questions. Our approach seems to be working and the feedback has been extremely positive. It is amazing to see the educational growth in some of our members in just 8 months.

We are very fortunate to have abundant resources available to us—from fabulous restaurants with great sommeliers to generous distributors and wineries, and our "unofficial clubhouse," Grape Expectations Nevada School of Wine Making. Through all of these extraordinary resources, we have been able to host events at wonderful venues including restaurants and casinos while enjoying fabulous wines and people alike.



During each meeting we have multiple speakers deliver the presentations. With an average of 60+ people in attendance, we try to keep the presentations lively and informative. Chairman Chris Creasey, Vice Chair Gene Lowe, and Secretary Kirk Golding will typically convey the presentations with the help of some of our local wine distributors, including Tiffany Thompson of Vin Sauvage, Goran Lujanjo of Mondo Imports and Robb Horesovsky of Wirtz Beverage. Treasurer Sam Troy keeps track of the finances, handles registration, and sells tickets for the raffle we have at the end of the presentation. Events Chair Trish Greeley sets up each venue for our monthly meetings and organizes our larger functions.

The price to attend is \$8 per member and \$13 for non-members (to cover wine costs). As a joining incentive, we refund up to \$15 (3 visits) in guest fees if a person joins AWS. We meet monthly on the second Thursday of each month with the exception of our wine dinners. These have been so popular that we are scheduling two each year, with requests to add more. The prices of these vary depending on the venue, the wines and what sort of deal we can make.

## Conference News

John Hames



### Red Lion Hotel on the River

Nov. 8-10 Portland, Oregon



Showtime! The 2012 Portland Conference is almost here and we're busy working on the details to make sure things run smoothly for the 480 people who will be there.

The corkscrews and souvenir conference glasses are here and the truck's rented to bring everything to Portland. I know what you're thinking, "Wait a minute...did he say truck? The National Office is in Ohio and it's over 2,000 miles from Portland." Actually, it's 2,381 miles door to door and yes, we plan to drive everything to Portland in a rented truck. After evaluating other options, we decided this was the best and most cost-effective way to get 6,700 wine glasses, 20 boxes of Bremner Wafers, all of the registration materials, items for the competitions and the two of us from here to there. So, on Oct. 31, Tom Wallman (the conference wine guy) and I will start our cross-country trek and, if all goes well, arrive at the Red Lion on Nov. 3 or 4. Daily trip updates will be posted on the AWS Facebook page so keep checking in to see how the "2 men & a truck" are doing.

I want to let you know about a sponsor change that happened recently. The sponsor we had for Friday's lunch lost their funding and had to drop out. However, we were very fortunate to have "Drink Ribera" step in and sponsor the meal! We'll get the opportunity to taste several great wines from Ribera del Duero and we're excited to have them as part of the conference.

Speaking of sponsors, please check the sponsor page of the AWS website to see the organizations that make it possible to put on such a great conference for such a reasonable price. Since this is my last article before the conference, I want to mention each of them here and what they are contributing (in no particular order):

- Willamette Valley Vineyards: Sponsoring the Willamette Valley Experience
- Wines of Franciacorta: Sponsoring breakfast on Friday
- Wines of Ribera del Duero: Sponsoring lunch on Friday
- Wines of Chianti Classico: Sponsoring lunch on Saturday
- Wines of Oregon & Wines of Washington: Co-sponsoring the Showcase of Wines
- Willamette Valley Wineries Association: Providing the tote bags you'll receive at registration
- Dare Foods: Providing Bremner Wafers for use throughout the conference
- Balzac Communications & Marketing: Paul Wagner and his company do many things to support AWS and our conference throughout the year, including help us get other sponsors

Please take a moment to thank them during the conference and use the links on our website to check out their websites. We are very thankful to have such a great group of sponsors. Onward to Oregon!

*John*

ExecutiveDirector@americanwinesociety.org

## Member Services

Diane Chappell



*Wine gives great pleasure, and every pleasure is of itself a good."*

- William Makepeace Thackeray

### Happy autumn everybody!

Let me begin with an update on our membership numbers. I still have a stack of application to process, but as of right this very second we have 4571 total active members and 988 of them are new for 2012!

To put this in perspective, in September 2010 we had 3596 members and in September 2011 we had 4121 members. This means in the last two years we have grown our membership by almost 1000 members! This is amazing and it's happening because of you! There is a positive energy spreading within the AWS and the excitement speaks for itself with our membership growth. Thank you to everybody who dedicates their time to promote AWS and helps it move forward and grow!

Chapter growth in 2012 is still on a record-setting pace. We have added two new chapters since the last edition of the AWS newsletter which puts us at 10 new chapters in 2012!

The new chapters since August 2012 are:

- Flight One To PDX Chapter (Oregon)
- Oahu Chapter (Hawaii)
- Springfield Wine Tasters (Massachusetts)

This will be my third year organizing the registration for the AWS National Conference. It seems like just yesterday I was running around Cincinnati as the newbie, but now here I am heading to Portland for year three! Everything has gone very smoothly and I have had the great opportunity to speak & assist many members over the phone or by e-mail.

If you're coming to conference, please say hello to me at the registration desk—I love to put faces with names!

That is all for this month... Cheers!!

*Diane*

diane@americanwinesociety.org



## AWS in the Social Media



Help spread the word of how wonderful the American Wine Society is by "liking us" on Facebook.

<http://www.facebook.com/americanwinesociety>



Join our LinkedIn Group by visiting <http://www.linkedin.com>. Search the "Groups" section for American Wine Society.



Follow us on Twitter at @AmericanWineSoc

## Competition News

Lynne Montgomery



Greetings from the Finger Lakes! My wine committees are gearing up seriously for Portland—hope to see many of you there. John Hames has worked with us to provide much more exposure for the winemakers. You can be of huge assistance to us by spreading the word in the Salem and Portland areas that we can use cellar rats. These are the people who make the difference.

For a couple of weeks prior to the competitions, we'll need help logging in the wines and then lots more help during the competitions on November 6-8. There are a variety of jobs to do including pouring, serving and glass preparation—there's even some sit down work. We work hard, have a pretty darned good time, and get to sample some great wines after hours. Winepay is a pretty popular reward as well. Please advise anyone you can suggest contact me at llmagic99@yahoo.com.

The other, immediate job that can make the difference between success and so-so is helping to make personal contact with wineries. This is a countrywide effort that is being headed up by Harvey Reissig, Commercial Competition Chairman. He provides a script so it's not a difficult job—it just takes time to do the phone contacts. While it's not necessary to know specific wineries, it can be a benefit. Your contact can be the tipping factor in persuading the winery to enter our competition. Our experience is that this effort can increase entries by as much as 50%, so you can appreciate its value.

Please contact Harvey at whr1@cornell.edu or 315-521-0460 if you can help with this critical job. Any amount of time you can spend on this personal contact process is valuable.

It's beginning to be colorful in the Finger Lakes—I hope you enjoy the fall weather wherever you are.

*Monty*

Director-Competitions  
directorcompetitions@americanwinesociety.org



## 2012 National Tasting Project Pinot Noir



As October 15<sup>th</sup> approaches, we come to the close of another NTP season— so hurry and get your data in to Pam Davey. So far, a record-smashing 54 chapters have returned their results. The AWS website shows the chapters from whom we've received results.

In preparation for next year's NTP we would like to hear from the chapter chairs and the members how this year's tastings have worked out. For any organization to improve, it must gather a view of the impressions of its customers either by direct contact or a survey. Send your comments to ntp@americanwinesociety.org. Next month we will send a customer survey to the Chapter Chairs. Regardless of whether the feedback is good, bad or ugly, it is all welcome.

Your feedback will go into the planning of next year's project. Let us have your comments on using wine.com, the quality of the wines, the material sent out to the Chapter Chairs describing the wine selection and any thoughts you have and thoughts of friends.

*Rege*

ntp@americanwinesociety.org



## 2013 National Conference

November  
7-9



Sandusky,  
Ohio

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

AL	18	MA	11	OH	65
AZ	18	MD	12	OR	58
CA	85	MI	17	PA	150
CO	27	MO	11	SC	29
CT	14	NC	96	TX	30
FL	40	ND	9	UT	4
GA	15	NE	7	VA	36
HI	10	NJ	31	WA	4
IL	9	NM	5	WI	3
IN	19	NV	72	Other*	11
KY	19	NY	63	<b>TOTAL</b>	<b>998</b>

\*AK, DE, IA, LA, MN, TN, WY, Canada, Hong Kong

## New Chapter Playbook

Continued from Page 1

now, most of new chapter growth has been in regions without RVPs. For that reason, the National Office and I have had to work with chapter founders in lieu of an RVP, rather than in concert with an RVP.

Next, the dozen or so folks in the beginning stages of starting a chapter will also receive hardcopies of the Playbook or, if they prefer, digital copies. Eventually, downloadable versions will be available behind the member wall of the American Wine Society website.

We expect this will help us continue the spectacular growth we have experienced in 2012, with more than a chapter a month being founded.

No one interested in starting a chapter should fail because of lack of support. The step-by-step guidance offered by the Playbook will increase the success of new chapters while offering value to AWS members.

*David*

Director-Membership  
directormembership@americanwinesociety.org



# AWS Educational Foundation

Dick Mardsen



We are pleased to introduce you to the 2012 AWSEF Scholarship winners. To support this wonderful program, you can make a donation directly to the AWSEF, or you can participate in our upcoming auction at the AWS National Conference in Portland. The silent auction will be held there on Friday, Nov. 8. If you have a wine-related item to donate, please contact me. If you're attending the conference, please check out the auction and bid early and often. Thanks for your generous support to the scholarship program!

*Dick*

president@awsef.org



**Christina Maria Bavougian** is the winner of the Columbus (OH) AWS Chapter scholarship. This is her second consecutive AWSEF scholarship. Christina is a PhD student in the Department of Agronomy & Horticulture at the University of



Nebraska-Lincoln. Her expected date of graduation is December 2013. As an undergraduate student she studied natural resource because of her interest in agriculture and conservation. She became excited about the growing Midwestern wine industry because grapes are a perennial crop, good for soil conservation, and require fewer chemical inputs compared to conventional row crops. Her Master's research in canopy management and trellising piqued her

interest in the concepts of managing vigor and vine balance. This ultimately resulted in the development of her PhD project, "Evaluating crushed glass mulch, surface-applied dried distillers' grains and cover crops for sustainable vineyard floor management". Christina's research objectives are to identify alternatives to glyphosate for weed control beneath vines, and to reduce vegetative vigor on fertile sites. She looks forward to pursuing a career in teaching and extension when she finishes her Doctoral degree. She is excited to promote sustainable practices as the Midwestern grape industry continues to develop.

**Nickolas Bokukich**, a PhD student at UC Davis, is this year's winner of the AWSEF Endowment Fund scholarship. Nick's research concerns wine quality. He states that a diverse microbial consortium active largely determines quality



in wine during grape development and fermentation, which directly impacts both the physiological status of the grapevine and the chemical composition of wine. His research focuses on how the microbial communities present on grapes and in wine fermentations interact both internally and with their environment—ultimately dictating wine quality outcomes. What is the "normal" microbiome of wine, and how is it influenced by geography and processing

decisions? How do vineyard cultural practices and fruit quality impact this consortium? The overall mission of my research is to explore the "microbial terroir" of wine fermenta-

tion, or how microbes present in the vineyard and in the winery define a site-specific microbiome that impacts wine quality. To answer these questions, he is developing and using molecular methods to analyze both the microbial ecology and genetic expression profiles of wine fermentation. Through my research, he hopes to fully establish whether the concept of "microbial terroir" exists and influences the sensory attributes of wine. Furthermore, he hopes to elucidate how these communities form in vineyards and wineries and what cultural/enological practices may impact them.

**Charles Frohman** is the winner of the Eastern Pennsylvania AWS Region scholarship. This is his second consecutive AWSEF scholarship. A PhD student in Food Science at Cornell University, Charles plans a May 2013 graduation. He is currently studying the effects of fed-batch vinifications with *Saccharomyces cerevisiae* – where high-Brix must is fed continuously to a low-gravity grape must fermentation - on fermentation kinetics, ethanol yields, yeast viability, cooling requirements, and by-product formation. The objectives of his research are to reduce energy (cooling) requirements in winemaking, to decrease the incidence of stuck fermentations, and to modify yeast metabolic transformations so as to obtain wine containing lower concentrations of com-



pounds with negative sensory attributes, such as acetic acid. The fermentation strategies he is developing will likely have a major positive impact on the vinification of high-Brix musts where the formation of undesired fermentation products is to be reduced and stuck fermentations to be avoided. In particular, the fed-batch approach may greatly improve the production of late harvest, dry berry selection and Icewines, which are of high relevance to New York State and other cool climate winemaking regions, as well as the elaboration of dry wines in areas suffering from hot climates and resulting high-Brix musts, such as California.

**Lindsay Marie Jordan**, a MS student at Cornell University, is winner of the Cleveland (OH) Chapter scholarship. Her project seeks to explore the potential use of annual cover crops planted in undervine Riesling vineyard rows in the Finger Lakes Region. This region is known for producing excep-



tional wines from cold tolerant varieties. However, a combination of plentiful rain during the growing season, deep and fertile soils, and planting vigorous varieties has left vineyards suffering with excessive vegetative vigor that is associated with poor fruit and wine quality. Lindsay is examining buckwheat, annual ryegrass, chicory, and natural vegetation as potential undervine cover crops at two different sites. Different measures of vegetative growth are being monitored including

shoot and lateral growth, canopy density and light environment using EPQA, and fruiting cane numbers and diameters. Harvested fruit from the varying treatments will be fermented according to standard white wine production protocols. Sensory evaluation will be conducted on the wines to determine if there is a detectable difference or preference. The results of these studies may indicate whether an annual undervine cover crop can be successfully used as an alternative to herbicide, and if they have the added bonus of directly addressing the excessive vigor in the vineyard and improve wine quality.

Continued on Page 12



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**American Wine Society**  
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**Englewood, OH 45322**

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## AWSEF Scholarship Winners (cont. from Page 11)



**Misha Kwasniewski**, a PhD student at Cornell University, is the Carroll County AWS chapter scholarship winner. Misha plans graduation in Spring 2013. Misha grew up in Western NY in the Lake Erie Concord Grape Belt, in a town with an economy that is heavily dependent on grape farming and agriculture. From a young age he spent a lot of time working on his families' farms. This imparted a great amount of respect for those willing to put in the long hours and to take on the risks involved with commercial agriculture, as well as the support growers derive from extension services and university research. This motivation propelled him to Cornell where his current research involves the persistence of elemental sulfur when applied to grapes as a fungicide and its impact on wine quality. This is of importance because residual  $S^2$  on grape berries can be converted to hydrogen sulfide during fermentation, resulting in off-aromas in the finished wine. After finishing his PhD he plans to continue to work supporting the wine and grape industry either at the extension or research levels as the U.S. wine industry continues to grow and mature.

**Amanda Stewart** is the winner of the AWS 2011 Annual Conference scholarship, her second consecutive AWSEF scholarship. Amanda is a PhD student in Food Science at Purdue University who expects to graduate in May 2013. She is working to identify differences in juice composition in hybrid and native grape varieties that impart distinct aromas and flavors in wine. Some unique characters of hybrid and native wines can be attributed to methyl anthranilate, the "foxy" character found in Concord, and to Methoxypyrazine, the "bell pepper" aroma compound found in red fruit from cool climates. She is focusing on a different area: Amino acid profiles in hybrids and native varieties. In the second and third years of her research she plans to identify one or more amino acids that are present in higher levels in hybrids and set up a storage study to investigate the reactions of these amino acids with sugars during wine aging. Amanda believes that the combination of residual sugar and high levels of certain amino acids may lead to unique aging characters in wine. Amanda's experiences in lecturing on Wines of New Zealand combined with her service as a judge at the Indy International Wine Competition, the Florida State Fair Wine Competition, and Wines of the South competition have reinforced her interest in teaching and research in enology in the Eastern US.



**Gordon A. Walker** is the winner of the Banfi Vintners Foundation/AWSEF scholarship. This is his second consecutive AWSEF scholarship. He is a PhD candidate at UC Davis with plans to graduate in 2014. Gordon's research is focused on a novel prion mechanism that is involved in determining carbon source utilization during fermentation. Although results are still preliminary he has observed that establishment of the prion state in a fermenting yeast population can result in a stuck or arrested fermentation. By furthering the understanding of this phenomenon he hopes to develop methods to deal with and prevent these types of stuck and arrested fermentations. For his future research he is very interested in pursuing the connections between bacterial contaminations and stuck fermentations. His goal is to try to create defined genetic profile for each type of yeast and hopefully pinpoint what gene components are responsible for particular behaviors. His long-term goal is to develop diagnostic techniques and tools to help enologists, brewers, biofuel producers, and pharmaceutical companies avoid costly stuck fermentations. His desire for the future is to be working and consulting for wineries and breweries while continuing his academic research and sharing his passion and knowledge through teaching classes and conducting workshops.

