

# AMERICAN WINE SOCIETY NEWS

Promoting Appreciation of Wine Through Education



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## Contents

Chapter Events	5
Competition News	9
Editor's Musings	2
Educational Foundation	11
Finding Younger Members	9
Franciacorta Tastings	10
Government Affairs	4
Member Service	11
National Conference	8
National Office News	4
National Tasting Project	11
Nominations for Officers	9
Winemaker's Journal	3

## President's Message

Jane Duralia



Change is sometimes harder than we anticipate and when reality sets in, we experience an "ah ha moment." Over the past several weeks Bill Eisberg, our National Vice President, and I have shared our thoughts, strategies and plans for the future of AWS. After much thought and contemplation, Bill has decided that, although he is dedicated to AWS and has a long-standing passion for the society, it would be in the society's best interest if he stepped down from office. This was a most difficult decision for Bill as he had served commendably on the board 10-15 years ago and savors the memories of the friends made over those years. Bill had stepped forward when no one else would and put the good of our society above his aspiration. It takes a fine man to recognize his parameters and selflessly think of the society first and foremost. The Board has accepted his resignation with understanding and appreciation of his honesty. Bill will be available to help AWS as a volunteer where needed. **Our heartfelt thank you** to Bill for the years of service given to AWS and your continued dedication and support of the society.

As stated in the March 12, 2013 Board of Director's Meeting Minutes: "After an in-depth discussion amongst the Board, a motion was made to allow Jane Duralia, if she is in agreement, to stay on for a one-year extension until a new Vice President can be elected. The office of Vice President will remain vacant until then. The incoming Vice President would understand the term is for one year and then have a two-year term as President. Jane has agreed to continue as President until the end of 2014."

The board felt this would best maintain the continuity and stability of the society as we continue to grow, electing a new Vice President and orienting him/her to the duties and responsibilities of the offices. If confirmed by the membership at the November 8 annual meeting I would graciously accept the honor of serving for an additional year and appreciate the confidence and support from our Board.

I am delighted to announce that we have at least 2 extremely competent and knowledgeable AWS members who will be candidates for the Vice Presidential position, after the appropriate paperwork is finalized. The society will greatly benefit from having either candidate as their new VP. We welcome additional candidates for this position—see page 9 for more information.

The Board is feverishly working on the 5-year strategic plan, setting up timelines of program definition and development which will provide more Chapter support. There will be a nationwide pro-

## Drink Local Wine Conference

david Falchek



The American Wine Society is pleased to support the Drink Local Wine Conference as it brings its celebration of North America's regional wines to Baltimore, MD, and Maryland's wine industry.

Through this partnership we are able to extend a registration discount to AWS members who wish to attend the day-long exploration of Maryland wines. The agenda includes seminars with leading wine, media and culinary figures, an elegant lunch paired with Maryland wines, and a Grand Tasting at Camden Yards.

Drink Local Wine is the brainchild of *Washington Post* wine columnist Dave McIntyre and wine writer Jeff Siegel, the Wine Curmudgeon. Frustrated at the lack of attention given to regional wines even as interest in locally-sourced food heightened, they sought to call attention to the growing and improving wines of non-West Coast states. The event is tilted toward non-traditional media such as bloggers. The



Grand Tasting is known as the Twitter Taste Off. But attendance and participation in DLW is open to all.

Maryland's wine industry is one of the fastest growing in the country, with 61 wineries, an increase of 50% from 2010. The proximity of this year's conference to a large number of AWS members offers a rare opportunity. Throughout its half-

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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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The AWS News is the official newsletter of the American Wine Society. It is published bi-monthly in February, April, June, August, October and December. It is also posted on our website [www.americanwinesociety.org](http://www.americanwinesociety.org).

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



Congrats to AWS Member Mark Chandler on his appointment as the Executive Director of WineAmerica, the national organization of American wineries. Mark, a regular speaker at AWS national conferences, served as executive director of the Lodi-Woodbridge Winegrape Commission for 20 years before starting his own consulting business a year ago. He has also served as president of the Society of Wine Educators, a judge at many wine competitions and a speaker at numerous conferences around the country.

AWS isn't the "best kept secret" any more in Pittsburgh area! Check out this article on the Pittsburgh Wine Conference that appeared in the Pittsburgh Gazette—[post-gazette.com/stories/life/libations/tastings-society-delivers-on-wine-education-678169/](http://post-gazette.com/stories/life/libations/tastings-society-delivers-on-wine-education-678169/). The Pittsburgh Conference is an annual, regional event. This year's featured speakers included Linda King, Eric Miller, Alex Sebastian (The Wood Angel Restaurant) and Jim Bernau (Williamette Valley Vineyards), in addition to a great amateur winemaking competition.

Speaking of Pennsylvania, have you heard that the world's largest wine/liquor monopoly may soon be broken? The PA House approved a bill on March 21 that will allow wine sales in grocery stores and other retail establishments. Since Governor Tom Corbett supports the initiative, it's just up to the Senate to approve the measure. I know many of you can already buy wine and food in the same store, but this hasn't been an option for our friends in PA, where wine and liquor are only available at State Stores. C'mon PA, move forward with this progressive legislation!

And ... in Massachusetts, former New England Patriots quarterback Drew Bledsoe (who also owns Doubleback Winery in Washington state), is urging lawmakers to allow wineries to ship their products directly into MA. MA and PA are among the 11 states that still prohibit winemakers from shipping wine directly to consumers in their states. If you live in one of the states where legislation is pending, please write your representative. For more information on direct shipping bills and sample letters, go to [freethegrapes.org](http://freethegrapes.org).

Why not enjoy a nice glass of wine (maybe a rosé to celebrate spring?) while you read this issue of the AWS News. Cheers!

*Pam*

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



### New Chapters in the works!

If any of these are in your area please contact the National Office and we'll put you in touch.

- FL - Southern Florida
- DE - Rehoboth Beach
- KY - Daniel Boone Chapter
- MA - Worcester Area
- NC - Charlotte Lake Norman
- WI - Wales

## Winemaker's Journal

Lee Baldieri



### The topic for the 2013 AWS National Tasting Project is "Rhône-Style Wine."

From an amateur winemakers' view, what is a "Rhône-Style" wine? Let's first look at what make up the principal Rhone varietals. The red grapes are Carignane, Cinsaut, Counoise, Grenache, Mourvedre, Petite Sirah and Syrah.

Several years ago, in 2008, my wine wife and I made a Rhône-Style wine. We made it from California grown grapes and the wine included the below listed varietals.

**Carignane** is one of the largest produced grapes in the world but very few winemakers bottle and label the grape as a single varietal wine. I recall visiting a winery in California where their main varietal was Carignane. It was well made (balanced) but, in my opinion, it's not a grape to make straight up. However, it's great to use as a blender, it's great to include it in Rhone Style wines.



**Grenache** (we used Grenache Noir) - This grape grows best in hot and dry areas like California's San Joaquin Valley. It produces a higher alcohol wine probably because of the hot conditions where it is grown. It is low in acid and tannins and it needs to be blended with other wines to improve its color.

**Mourvedre** - This varietal originated on the coast of Spain and the European grown grapes produce a more tannic wine than those grown in California or Washington State. We have made this wine as a straight up varietal and as a blender for our Rhone style wine. Both are early out wines.

**Syrah** is sometimes used as blending wine, but is at its best when it is the dominant varietal. It comes with strong tannins and acidity and produces chocolate, pepper and thorn type berries. When fermented at higher alcohol levels, licorice and leather comes on strongly.

The main advantage of making Rhone-style wines is that it's a wine than one can drink early. The disadvantage is that the winemaker has to purchase, make and blend at least 2 of the Rhône varietal grapes. We decided to use 4 of the varietals and it took a lot of work, tasting and blending before we settled on the final percentages. The major components were Syrah and Grenache (Grenache Noir in our case), with lesser amounts of Mourvedre and Carignane.

We made 15 gallons of each of the above varietals. We used a wonderful Lallemmand yeast, appropriately called Syrah for the Carignane, Syrah, and Mourvedre. It is a Côtes du Rhône isolated from France, with an alcoholic tolerance as high as 16%. It offers good mouth feel and stable color extraction. Typical aromas include violets, raspberries, strawberries and black pepper. For the Grenache, we used ICV GRE (Lallemmand) which is from the Cornas area of the Rhône Valley. This yeast does well with red Rhône style wines having up-front fruit. With short skin contact (3 to 5 days), this yeast minimizes the risks of vegetal characteristics.

After the successful primary and malolactic fermentations, racking the wines off their lees and adding of SO<sub>2</sub>, we were ready for blending. We like to blend early so the wines have as much time together (as one wine) as possible. The blending will take a good 1-2 hours of tasting with 2 or more people. Be careful not to invite too many people or it may extend to 3-4 hours. Doing more spitting then swallowing is advisable unless you have someone to drive you home.

Cont. on Page 9

## Drink Local Wine

Cont. from Page 1

century of existence, the AWS has embraced fine wine produced throughout the US and Canada. Attendees will see familiar faces as fellow AWS members and national conference presenters are among the panelists. Discussing the rise of regional wines, will be Joe Fiola, University of Maryland extension officer. Joe is looking forward to welcoming AWS members his home state.

"I invite all AWS members to experience with me some exciting commercial Maryland wines and some surprising experimental UME wines as well," he said. "As always, I promise you will not be disappointed."

The conference will be held at Tremont Suites Hotel and Grand Historic Plaza in Baltimore with sessions covering the history of the Maryland wine industry, drinking local, and the new leaders of the Maryland industry. An elegant lunch paired with Maryland wines will break up the day. A shuttle will whisk participants to Camden Yards for a walk-around tasting with two dozen participating wineries.

This is the fifth DLW conference following the successes in Dallas (Texas wine—2009), Loudoun County (Virginia wine—2010), St. Louis (Missouri wine—2011), and Denver (Colorado wine—2012).

For more information visit [www.drinklocalwine.com](http://www.drinklocalwine.com) and enter the promo code "drinklocal" to take advantage of the \$15 discount off the entire conference. You are also free to sign up for

## President's Message

Cont. from Page 1

gram to connect chapters and wineries, developing a win/win scenario for all. Marketing is KEY and I have the fever!

My husband Rege and I just hosted the Eastern Winery Exposition (EWE) booth for AWS in Lancaster, PA. Thank goodness he is a gentle man and volunteer-oriented. This was AWS's 2nd year at EWE and I feel it was a beneficial opportunity to put AWS in the limelight. We signed 4 new Professional members, a student who is starting a chapter at Penn State, a winery owner who was delighted to learn that we have an off-site first-year WJCP and wants to register an employee for it, and so many other connections that I am following up on. Those that visited our booth appeared genuinely interested and honestly wanted to know more about AWS.

At the EWE opening reception, Lynne Montgomery, Martha Gioumousis, Rege and I poured wines from the medal winners of our Commercial Competition this year in Portland. We had brochures on display from the various wineries promoting their wines and educating the tasters. Our own Scott and Mary Bubb's Fire and Ice Vidal Blanc set the tasters on **fire!**

My special thanks to Mick and Julie Hasson who graciously volunteered to help us in the booth on Wednesday. Many other AWS members dropped by to support and encourage our efforts. David Falchek and Danny Klein were monitoring the session for EWE and promoted AWS all through the event. What a team of enthusiastic wine lovers we have.

I welcome communication from the membership. If you asked for information in the membership renewal, I will be in contact with you soon to follow up. Thank you for your interest and support.

Jane

president@AmericanWineSociety.org



## Government Affairs

Tom Cobett



New York Governor Andrew Cuomo just announced the launch of a "one stop shop" where producers of New York wines, beer, spirits and cider can get answers to their questions and help for their businesses. This new, single point of government contact for the industry will increase understanding, enhance compliance, and foster better communication between the state government and the farm-based beverage community.

Nearly all of New York's 335 wineries are small, family-owned businesses with very limited resources for dealing with complicated legal and regulatory matters. The Governor's new agency will be the single source of information from numerous agencies including the NY State Liquor Authority, and the Departments of Agriculture & Markets, Tax and Finance, Labor, Environmental Conservation, Health, Transportation, Energy Research and Development, and the Power Authority. The service also includes a new website as an entry point and source of information on financial incentives, grants, loans, special permits and other matters. It has a special FAQ section providing immediate answers to some of the most common questions posed by industry members. Government that makes sense!

### Pump your own Wine - Oregon Wineries Push for Growlers

Proposed Oregon House Bill 2443 would allow consumers to fill securely covered containers with wine at non-winery properties. Current legislation allows wineries to refill bottles for customers at the cellar door, but consumers don't have the same right to top up a bottle from a wine keg at a restaurant. House Bill 2443 aims to change that.

The bill proposes allowing consumers to receive wine (as well as beer and cider) in "securely covered containers" no larger than 2 gallons. Right now, only containers filled at the winery (with verified fill levels, a factory-seal and approved labeling) may be refilled.

The Oregon Winegrowers Association says, "It's certainly one of our legislative priorities for this session. We're responding to a growing consumer trend, and it's something that's more environmentally friendly." Harry Peterson-Nedry, founder, winemaker and managing partner of Chehalem winery in Newberg, OR, says, "Having our wine available in other places will obviously extend our range of being able to satisfy the customers we've got. If they live 30 miles away from us in Portland or Salem or somewhere else, it's not real convenient for them to come to the winery and fill up a growler."

The idea seems to be gaining traction with lawmakers, 20 of whom are listed among the bill's sponsors and advocates. Peterson-Nedry also said, "Everyone feels that the growler legislation is almost a no-brainer." He doesn't foresee any hurdles to the bill passing.

Wineries in Europe have been filling customers' containers for hundreds of years, sort of like our version of a self-service gas pump. Let's hope this idea catches on in other states.

2012 U.S. Wine Exports Reach Record High of \$1.4 Billion Setting a new record, US wine exports, 90% from California, reached \$1.43 billion in 2012, up 2.6% compared to the previous year, a gain for the third consecutive year. Volume shipments reached 424.6 million liters or 47.2 million cases.

"California wine exports continue to increase because of our quality, diversi-

Cont. on Page 12

## National Office News

John Hames



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

I'm sure you recognize this as the AWS website address, but when was the last time you went there and looked around? I suspect many of you aren't very familiar with the site and all it has to offer, so I'll take this opportunity to tell you about it.

**How much do you know about your society?** As an AWS member, this is your society and you should know something about our history..... for your own edification and in case someone asks you what AWS is all about. Go to "About AWS" and check out some of the dropdowns—History & Organization, Benefits of Membership, Award of Merit and Outstanding Member awards. Also learn about our sister organization the AWS Education Foundation. It's your AWS....learn more about it.

**Conference & Competitions:** Want to know when conference registration opens or how to book your room? Check out the National Conference page. Want to know more about our amateur and commercial wine competitions? Check out the Wine Competitions pages. Updates are posted as soon as we have new info, so keep checking. The **Photo Gallery** shows lots of pictures from past conferences and competitions.

**Publications, News & Media and Photo Gallery:** You may know that the current and past issues of the *AWS News* and *Wine Journal* are posted. What you may not know is that we also post articles and links to articles written about AWS as well as wine-related articles written by AWS members. If you see an article mentioning AWS or if you write wine-related articles, let me know and I'll be glad to post them here. This page is frequently updated with new articles so keep checking back.

**Chapters:** Want to see where other chapters are or maybe start a chapter in your area? Check out the dropdowns on the Chapters tab. Diane Chappell posts some chapter newsletters every month so you see what other chapters are doing. We'll even post your chapter newsletter if you send it to us.

**Education & Training:** The dropdowns here provide information on our Wine Judge Certification Program, National Tasting Project. A winemaking page and wine school page are under development.

**Professional Members, Sponsors, Discounts:** The last set of dropdowns is certainly not the least. This is the place to learn about AWS Professional Members—who they are, what they offer and any specials for AWS members. It's also the place to see our sponsors—the people and companies that help keep our conference cost down by their support. There's a weblink for each one so check them out and show your support for them. The last drop down is where we list discount offers for AWS members. Avis and FedEx Office have offered discounts for several years but we periodically add new ones. "Drink Local Wine" by David Falchek (story on the front page of the *AWS News*) was just added.

Our website has a lot to offer AWS members. Take a few minutes and go through it, then check back periodically. Remember, AWS is your society so take advantage of all we have to offer on our website.

John

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



# Chapter Events

Joe Broski



❖ Eighteen members of the **Bucks County (PA) Chapter** met at the home of Bob & Flossie Pisciotto to taste Northern California Sparkling Wines. All were chardonnay/pinot noir blends and had low residual sugar (extra brut or brut).

NV	Mumm Napa Brut Rose Napa Valley	\$19	
NV	Mumm Napa Brut Napa Valley	21	
2008	Domaine Carneros Brut Napa Valley	26	
NV	Roederer Estate Brut Anderson Valley	21	(3)
NV	Scharffenberger Brut Mendocino County	22	(1)
2004	Iron Horse Blanc de Blanc Russian River	35	(2)



about AWS, Edouardo Vallone offered to ship his wines to the chapter for educational purposes. Many thanks to the Vallone Family for their generosity in providing these wines to us. No prices are provided since they are not available in the US. However, they cost 2.5–7.5 Euros (\$3.25–\$9.75) in Italy. All of the wines were rated as good or excellent by the members.

2012	Cinciallegra (Chardonnay, Sauv. Blanc)	
2012	Ruah (Fiano)	(1)
2012	Negroamaro Rosato (Rosé-Negroamaro)	
2012	Aruca Rosato (Rosé-Negroamaro)	
2009	Aruca (Negroamaro)	
2010	Ruvezzo Rosso (Negroamaro, Merlot)	(2)
2010	Primitivo (100% Primitivo)	
2009	Sharav (100% Primitive)	(2)
2011	Merlot (100% merlot)	
2009	Margia (Negroamaro, Merlot, Cab.Sauv.)	

❖ The **Carroll County (MD) Chapter** met on January 20 at the home of Corynne Courpas and Scott Merkle. The theme, "A Very Sticky Situation," presented by Nancy Slick, showcased dessert wines. We were able to sample each dessert wine with 4 different treats: Chocolate, gouda, spiced pears and pound cake. Some members stayed to enjoy the Ravens' game as well!

2011	Quady Electra Orange Muscat (CA)	\$11
2012	Santa Julia Tardis Late Harvest (Arg.)	12
2008	Schmitt Sohne Icewine (Germany)	23
	Serpent Ridge "Slither" (Maryland)	N/A
	St. John Commandaria Xynisteri (Cyprus)	23
	Maydie Tannat Madiran (France)	24

❖ The **Cleveland (OH) Chapter's** February tasting was held at Tarboosh Eatery, with 27 members and 4 guests attending.

Kathy and Bob Wright hosted the event that featured 11 Greek wines paired with Greek and Lebanese food. The first 2 wines were served with the appetizers (Baba Ghanouj, Stuffed Grape Leaves and Falafel). Then, we evaluated the next 6 wines in the formal portion of the tasting. Next, we were served Fattoush, a delicious Lebanese salad topped with pita chips and sumac dressing. The entrees (Shish Kabob, Shish Tawook, Lebanese beef sausage and rice) were paired with the red and white Costa Lazard wines. The Muscat was a perfect accompaniment for our dessert (Namoura – Lebanese semolina pastry filled with homemade clotted cream).



2011	Greek Wine Cellars Santorini	\$14	(2)
2010	Kouros Nemea	8	
2011	Muses Estate Santorini	13	
2010	Thira Estate Santorini	25	
2010	Domaine Kjkones Maron	20	(3)
2008	Domaine Kikones Limnio	22	
2009	Barafakas Estate Nemea	24	
2008	Diamantakis Winery Dimond Rock	22	
2011	Dom. Costa Lazard Amethystos white	19	
2010	Dom. Costa Lazard Amethystos red	24	(1)
NV	Kourtaki Samos Muscat	15	

❖ The **Dayton (OH) Chapter** met on March 1 at the home of Bonnie Shane for a tasting featuring the wines of Santi Dimitri, located in Galatina, Puglia, Italy. Bonnie had visited the winery in the fall and was impressed with how the Vallone family uses older Italian grapes, such as Fiano, and also works with research organizations in Italy to improve the quality of Primitivo and Negromano grapes. We discovered that, using modern production techniques, quality wines are becoming available in the south of Italy. Santi Dimitri wines are not yet imported in the US, but when Bonnie told them

❖ The **Detroit (MI) Chapter** met on January 20 for a tasting of wines from the Alsace organized by Frank and Jackie Carson. Frank described the region and its history, with a map to show its location. He pointed out that it had been controlled by both France and Germany at times. Nearly all wines from Alsace are white. French bread and cheese (Compté, triple-cream Délice de Bourgogne and Mimolette) were served with the wines.

NV	Cremant D'Alsace Brut, Paul Zinck
2011	Alsace Pinot Blanc Furst Vigerons De Kientzheim-Kaysberg
2011	Alsace Pinot Blanc-Auxerrois Prestige, Cleebourg
2010	Alsace Pinot Gris Prestige, Cleebourg
2010	Alsace Riesling, A. Scherer
2010	Alsace Gewurztraminer the Furst Vignerons De Kientzheim-Kaysberg
2010	Alsace Pinot Noir Selection Personnelle, Bott Freres

❖ The **East Las Vegas Valley (NV) Chapter** met on January 10 for a meeting comparing wines from the Italian regions of Lombardia and Veneto. 74 members and guests were present. Our meeting was supposed to be focusing on the wines of Franciacorta that our chapter was lucky enough to win.

Unfortunately, the wines we won were not available for purchase in the Las Vegas area and, with over 70 people at a meeting, 2 bottles of each wine were not going to cut it! Prior to the discussion, members enjoyed the wines from Franciacorta. Mike Tadich from Wirtz Beverage guided us through this comparative tasting. As a special treat, Mike brought along Sara Pedrali from Contadi Castaldi, which happens to be one of the wineries from Franciacorta that donated for the original tasting. The Lombardia wines were the favorite.



Bisol Jeio Prosecco	\$20
Ca' Del Bosco Cuvee (Franciacorta)	33 (2)
2010 Villa Monteleone Campo Santa Lena	15
2010 Mamete Prevostini Botonero	18
2006 Villa Monteleone San Paolo Amarone	50 (3)
2018 Mamete Prevostini Corte di Cama	64 (1)

❖ With a goal of showing that sparkling wines have as much diversity as still wines, food scientist and AWS member Rosemary Gownley conducted an ABC PN PM tasting, "Anything But Chardonnay, Pinot Noir and Pinot Munier," or "Sparkling Wines from Unconventional Grapes" for the **Electric City (PA) Chapter**. The 65 members and guests that met at the Scranton Cultural Center on February 7 learned that Grüner Veltiner and Cayuga can make great sparkling wines. Sparkling shiraz is a favorite during the Australia's holiday season, which occurs in the summer. (Bubbly shiraz pairs with traditional holiday fare and the summer heat.) Sparkling Brachetto and Gertrude Hawk dark chocolate raspberry "Smidgens" are

a romantic match. Special thanks to Banfi and Lucas Vineyards for providing their wines at significant discount, and to Frank Aquilino for providing the rare sparkling Falanghina, which he purchased during a visit to Italy. A sparkling wine raffle netted several hundred dollars for the chapter's Joseph Nardelli AWSEF Scholarship.

Szigeti Grüner Veltliner Brut, Austria	\$20	(1)
Sante Donnachiara Spumante Brut, Italy	23	
Lucas 30th Ann. Extra Dry Sparkling	20	(2)
Cayuga, Finger Lakes		
Pacific Rim White Flowers Sparkling Riesling	9	
Columbia Valley, WA		
Shingleback "Black Bubbles" Sparkling Shiraz	24	
McLaren Vale, Australia		
Banfi Rosa Regale Sparkling Brachetto, Italy	18	(3)



❖ The **Glimmerglass (NY) Chapter** met on January 13 at the Best Western in Cooperstown for a tasting of wines from New Zealand. New member Andrew Oberitter teamed up with Jim High to make the presentation. Members supplied an array of food options and appetizers. No Kangaroos were harmed in the preparation of the food. Following the tasting, there was a mini-auction of extra bottles as a fund raiser for the AWS Educational Foundation.

2011 Monkey Bay Sauvignon Blanc	\$13	(1)
2009 Mohua Pinot Gris	17	
2009 Skyleaf Waipara Valley Riesling	10	(3)
2010 Esk Valley Chardonnay	16	
2011 Oyster Bay Pinot Noir	17	
2009 Otto's Constant Dream Syrah	14	
2009 Esk Valley Gimblett Gravels	20	(2)

❖ The State of Texas is having its first regional wine event on June 8 at the Messina Hof Winery in Bryan. Joe Tecca, chair of the **Houston (TX) Chapter**, organized it. A winery tour is scheduled at 1:30, followed by a barrel tasting, and a 4-course dinner with wine at 6:30. Messina Hof ([messinahof.com](http://messinahof.com)) is centrally located - 90 miles from Houston and Austin and 168 miles from Dallas. Many of the Houston members will be staying in local Bryan/College Station hotels or Villa Bed and Breakfast on the vineyard. All AWS members in the state of Texas, plus members visiting the area, are encouraged to participate in this wonderful event. Contact Megan Bowen at [Megan.bowen@messinahof.com](mailto:Megan.bowen@messinahof.com) (979-778-9463 x221) to register or Joe at [awshoustontx@aol.com](mailto:awshoustontx@aol.com) for more information.



❖ The **Hudson (MA) Chapter** met for a red wine tasting on January 17. Charlie Landino provided an educational presentation about Right Bank Bordeaux appellations and classification systems, and then led a horizontal tasting of wines from the 2009 vintage. An aged 1998 was served for comparison.

2009 Chateau Pipeau St. Emilion Grand Cru	\$30
2009 Chateau Lyonnat Lussac-St. Emilion	22
2009 Chateau Faizeau Montagne-St Emilion	30
2009 Chateau La Claymore Lussac-St Emilion	25
2009 Chateau Sergant Lalande de Pomerol	28
2009 Chateau de Sales Pomerol	40
2009 Ch. La Fleur Cardinale St Emilion	55
Grand Cru Classe	
2009 Chateau Pavie Macquin St Emilion	135
1 <sup>er</sup> Grand Cru (B)	
1998 Chateau Tropilon St Emilion Grand Cru	75

❖ The **Lone Star (TX) Chapter** met on February 16 at the home of David and Diane Szydluk for a Champagne and Sparkling Wine Tasting, with 16 members and guests present. Stephanie Wetherill (our resident Wine Educator, International Certified Sommelier and author of "Cheers Y'all: A Toast to Texas Wines") presented the 12 wines She provided an in-depth



explanation of the 4 methods of making sparklers (Traditional, Transfer, Tank, Carbonation) and their styles. A wonderful dinner followed prepared by David.

Marques de Monistrol Brut Cava	9
2009 Neveran Dama Cava Sparkling Wine	19
Roederer Estate Brut Anderson Valley	22 (1)
Lucien Albrecht Cremant d'Alsace Brut	20 (3)
G.H. Mumm NV Brut Cordon Rouge	40 (2)
2004 Perrier-Jouet Belle Epoque	140
Lamarca Prosecco DOC	11
2004 Contadi Castaldi Franciacorta Saten	38
2011 Bartenura Provincia de Pavia Moscato	11
Heidemanns-Bergweiler Reisling Brut Sekt	17
Henkell Trochen Fine Sekt(Dry/Sec)	9
The Chook Sparkling Shiraz-South, Australia	18

❖ The **Mohawk Valley (NY) Chapter** met on January 12 at the home of Todd and Nancy Rayne for a tasting featuring White wines from the Loire Valley, France. Eighteen veteran members welcomed new members Bill & Carol Quirk. The 6 wines were chosen from 3 areas along the Loire River Valley (Muscadet, Central Valley and Sancerre). Todd talked about the differences and similarities of the wines from each region. Overall, the club liked the wines.

2011 Chateau De La Chesnaie (Muscadet)	\$12	(2)
2010 Grand Fief De L'Audigere (Muscadet)	15	(3)
2010 Vouvray (Central Valley)	11	(1)
2011 Domaine de Vaufruges (Central Valley)	12	(2)
2010 Sancerre Cric Montintin (Sancerre)	22	(1)
2009 Roche de Lune (Sancerre)	14	(1)

❖ On February 24, the **North Alabama (AL) Chapter** held its monthly tasting at the home of Edwin and Marisol Núñez. It was a full house—27 members attended. The tasting was titled "Let's shout ¡Olé!" and its theme was Spanish wines. For the first time, all attendees sang together to wish Gisele Wilson a happy birthday. The lack of coordination and tune was attributed to the wine and not to lack of musical talent.

2010 Viña Godeval	\$16
2009 Las Rocas de San Alejandro, Garnacha	12
2008 Finca Sobreño, Castilla y León	17
2008 Vega Escal from Priorat	20
2010 Tres Picos Garnacha grape	17
2009 Artazuri	16
2009 Camins del Priorat	25

❖ Bravo to Bob and Kim Hale for starting off the 2013 wine year with a spectacular tasting for the **Northampton (PA) Chapter**. The event on January 5 (attended by 25 members and 6 guests) was a great way to experience wines from all the major French wine regions. The well-chosen wines covered a broad range of French wine styles from basic, easy-to-drink rosé up to classified Bordeaux. Equally fine was the meal prepared by Kim, which featured Coq au Vin cooked in cognac and red wine, along with Provençal Tomato Gratin and other goodies. The desserts included Kim's peach pie (my all time favorite!).

2008 Marcel Deiss Engelgarten 1er Cru	\$30	(3)
2010 Roguet Didier Raimbault Sancerre, Loire	23	
2009 Dom. R. Usseglio Chateauneuf du Pape	45	
2011 Dom. du Garde Temps Tourbillon Rosé	11	
2009 Alaim Blanchon Gevrey-Chambertin	40	(3)
2009 Dom. La Tour Vielle Collioure La Pinede	22	
2009 Jean Louis Tribouley Les Bacs	25	(2)
2009 Chateau DuTerte Margaux	55	(1)

❖ On February 17, the **Ocean Isle Beach (NC) Chapter** met at Silver Coast Winery with 36 members and guests in attendance. This tasting featured 7 Italian wines which are exclusively imported by a local Ocean Isle Beach wine importer Petrea Imports, a family-owned business. The wines were primarily from the Veneto region of Italy, but also included a

wine from Puglia and Piemonte. The Brunello di Montalcino was made by one of Italy's lady winemakers. It was truly a remarkable wine. The wines were the best wines tasted by the group since its start in 2011. These wines were so wonderful that no one wanted to leave, so the Petrea's opened another bottle for the group to share.



2012 Terre di San Venanzio Prosecco DOCG	\$12	
Villa Girardi Pinot Grigio " II Mulini"	9	
2001 Villa Girardi Valpolicella Classico DOC	9	
2011 Rocca Primitivo Salento	9	
2009 Villa Girardi "Bure Alto" Ripasso Classico	17	(2)
2007 Palagetto Brunello di Montalcino	39	(1)
2008 Villa Girardi Recioto Della Valpolicella	35	(3)

❖ The **Omaha (NE) Chapter** met on January 27 at the home of Larry and Shiela Siegler for a tasting featuring a variety of Zinfandel Wines. Twenty-four members and guests were present. This was a blind tasting and the group enjoyed comparing the nose and taste of the wines with the wine notes.

2010 Bogle Old Vine Zin	\$11	
2009 Bogle Phantom	17	(2)
2010 The Immortal Zin by Pierano Estate	17	
2009 Michael David 7 Deadly Zins	17	
2010 Seghieson Rockpile Zinfandel	40	(3)
2010 Turley Rattle Snake Ridge	45	(1)

❖ The **Oahu (HI) Chapter** had the privilege of hearing from a husband-wife team who have been growing Zinfandel,



Mourvedre and Chardonnay grapes for over 30 years in the Sierra Foothills of California. Larry & Helen Baumann sell their grapes to Narrow Gate, Colibri Ridge and DK Cellars, and graciously offered us a sampling of the fruits of their labor! We tasted 2 chardonnays, 3 primitivos, 3 zinfandels, 2 mourvedres and 2 ports. We celebrated "cocktail party" style with a wide array of appetizers ("pupus" in Hawaii) to go along with the fabulous wines.

❖ Sixteen members and one guest of the **Philadelphia (PA) Chapter** met at the home of Dave and Sandy Amos. The Amos' and the Kurlanders' took a trip up to Niagara on the Lake in Ontario, Canada, last fall and during their trip decided on the theme Cabernet Franc. We tasted 1 white and 2 rosés, 6 red and 1 ice wine made from Cabernet Franc. The white and rosés were judged together, and the ice wine was not rated against the other wines.

2011 Hinderbrook Cabernet Franc, Blanc	\$24	(2)
2011 Pondview Estates Cabernet Franc Rosé	17	(3)
2011 Hinderbrook Cabernet Franc, Lakeshore	16	(1)
2011 Ravine, Sand & Gravel Cabernet Franc	21	
2010 Hinderbrook Cabernet Franc, Lakeshore	25	
2010 Pond View Estates, Four Mile Creek	33	(2)
2010 Peller Estates Private Reserve	24	(3)
2010 Chateau des Charmes, St. Davids Bench	29	
2010 Colaneri Cabernet Franc	27	(1)
2009 Pond View Estate Cab. Franc Ice Wine	39	

❖ The **Piedmont Wine and Vine (SC) Chapter** met on February 17 in Total Wine's education room for a Portuguese wine tasting. A slide show on the wine regions was presented. We learned about Portuguese winemaking techniques and the grapes used in the production of its fine wines. The group sampled 1 sparkling wine, 2 whites and 4 reds accompanied by typical Iberian food provided by our members.

Mateus Sparkling Rosé	\$10	
Gazela Vinho Verde	8	

Grao Vasco Dao Blanco	9	
Callabriga Alentejo Tinto	18	
Duque De Viseau	12	
Quinta de Ventozelo Tinto Duoro	14	
Quinta Do Vale Meandro Meao Duoro	25	



❖ The **Pittsburgh (PA) Chapter** celebrated St. Valentine's Day with a tasting called "Romance with Sparkling Wines." The event was hosted by Metha Hilliard and Leanna Ryba with a presentation by Deb Mortillaro from Dreadnaught Wines in the Strip District. The tasting featured 6 sparkling wines and Champagnes from California, Italy, Spain and France. Foods to complement the bubbly were: Gorgonzola Dolce from Italy, Brebiou from the French Pyrennes with smoked paprika chocolate crackers, French bread with ham loaf, roasted fingerling potatoes, shortbread heart cookies with rosewater icing and raspberry dark chocolates.

Kiara Sparking Wine, Paso Robles, CA	\$17	
Carra Pulcinella Prosecco, Veneto, Italy	14	
Monmousseau Brut Etoile, Loire, France	16	
Pares Balta Cava Brut, Penedes, Spain	14	
Aubry Brut, Champagne, France	48	
Rene Geoffroy Brut Rosé, Champagne, France	77	



❖ Thirty members of the **Rochester (NY) Chapter** celebrated "The World of Super Tuscans" in January lead by Janine Wheeler, Vickie Wheeler and Nancy Stabbins. All of the wines contained Sangiovese and were enjoyed with food pairings. The event closed with Amaro Montenegro, an Italian liqueur infused with spices, served with biscotti, pizzelles and tiramisu.

Opener: 2010 Banfi Colle Pino IGT	\$8	
<i>First Course: Zucchini Marinara and Asiago Risotto Bites</i>		
2008 Ruffino IL Ducale IGT	13	
2010 Carpineto Dogajolo IGT	10	
<i>Second Course: Antipasti platter</i>		
2009 Capezzana Barco Reale di Carmignano	14	
2010 Fattoria Del Cerro Chianti Colli Senesi	10	
<i>Third Course: Cheese tortellini with red sauce</i>		
2005 Rocca di Frassinello Poggio alla Guardia	14	
2008 Villa Puccini Toscana IGT	11	

❖ Twenty-eight members and guests of the **Rhode Island (RI) Chapter** enjoyed their seventh annual Gala dinner at Sophia's Tuscan Grille in Warwick on January 27. Linda and Paul Jones were the hosts. Highlights included:

- Educational Experience: AWS silver medal winner 2011 Semi-dry Wineberry, made by Luke Capostoto with wineberries picked on a nearby southern Massachusetts farm. Wineberries, a relative of raspberries, grow wild throughout the Northeastern US. The wine was pleasantly fruity yet with tangy acid, low alcohol.
- Identification experience, poured from a brown bag: Silver Medal winner from Indy International 2011 Honey Mead from Earle Estates Winery \$15. Semi-sweet, 3.6% sugar. No one identified it as mead.
- Tasting experience, an old Bordeaux: 1975 Chateau Malescot St. Exupery (Margaux) Third Growth, from the wine collection of Alton Long. Estimated price: \$220.



❖ Twenty-one members and 2 guests of the **Smoky Mountain (TN) Chapter** met February 24, at the home of Donald & Nancy Meyerhofer. The wines were selected, purchased and presented by Bob Kryter. Nancy researched and prepared 7 hors d'oeuvres to pair with the 7 wines. Everyone was impressed with Nancy's culinary talents and the pairings.

NV Montsarra Cava Brut (Spain)	\$18	
<i>Crab cakes on lettuce with Remoulade Sauce</i>		

2010 Inama Soave Classico (Italy)	20
<i>Quiche with salad greens and grape tomatoes</i>	
2011 Coli Orvieto (Umbria, Italy)	10
<i>Fruit kebab with fresh mozzarella cheese</i>	
2011 Quinta de Sao Cristovao (Portugal)	10
<i>Grilled pork tenderloin with caramelized apples</i>	
2011 Picpoul de Pinet (France)	10*
<i>Brandade De Morue au Gratin</i>	
2009 Crasto Douro Red Blend (Portugal)	20
<i>Beef pot roast</i>	
NV Hidalgo Cream Alameda Sherry (Spain)	24
<i>Cream puffs with vanilla custard &amp; caramel Sauce</i>	



❖ The **South Florida (FL) Chapter** met on February 5 at Sylvie Tannhauser's home for the First Tuesday Wine Tasting featuring *Wine Spectator's* 2012 top wines. Nine guests attended this informative and fun wine tasting which was very well received. This was the first meeting for this new chapter!

2010 Schild Barossa Shiraz	\$15
2010 Bodega Norton Malbec Reserva	18
2008 Domaine de L'Olivette Bandol	18
2010 Perrin & Fils Vinsobres Les Cornuds	22

❖ The **Thomas Jefferson (KY) Chapter** met on January 20 at Westport Whiskey and Wine for a blind tasting featuring "50 (or 6) Shades of Red" hosted by Mike and Missy Ronayne.



The question of the day was: Can we sense unique characteristics of red varieties that may come through independently of terroir and the wine making process? We found that, with the exception of the Pinot Noir, the wines were much more similar than expected. One of our seasoned tasters observed: "*We appreciate being tested on our (lack of) knowledge of varieties! A really good grounding for those who say "I really don't like \_\_\_".*" As a group we were able to correctly identify 1 of the 6 wines (Pinot Noir). Individually, most of the group correctly identified 1-2 varieties. The Blue Ribbon went to Alison Cromer who scored 50%. Mike Bolen graciously shared his wonderful Merlot with us—only 250 cases were made.

2012 Columbia Crest Horse H3 Cab. Sauv.	\$16
2011 Pennywise Pinot Noir	13
2010 Bogle Petite Sirah	13
2007 Bolen Family Estates Merlot	60 (1)
2009 E. Guigal Côtes du Rhône	17
2009 Antigua Uno Malbec	15

❖ The **Walt Whitman (NJ) Chapter** January tasting was hosted by Bruce and Donna Smith and featured Better Bordeaux's. Two wines were from Bruce's cellar and today's cost is noted. Donna & Bruce served a wonderful dinner to accompany these great wines.

2011 Ch. Graviolle Lacoste-Graves	\$14
2009 Ch. Gigault-Cotes de Blaye	19
1995 Ch. de Ferrand-St Emilion Grand Cru	34
2008 Ch. D'Armailhac-Pauillac	37 (3)
1998 Ch. Phelan Segur-St Julien (2013-\$70)	9 (2)
1989 Ch. Gruaud Larose-St Julien (2013-\$75)	29 (1)

❖ Thirty-three members and guests of the **Wine Lover's Club (NC) Chapter** met on January 15 at Salem Glen Country Club. Gayle and Dick Madison presented "Red Wines from Borra Vineyards," located in Lodi, CA. In 2012 Borra's 2008 Red Fusion wine was chosen a winner by *The Wall Street Journal* and Winery of the Year by the Visit Lodi! Conference and Visitor's Center. Lodi is located in San Joaquin County, in the northern part of California's Central Valley.

2010 Fusion	\$19 (2)
2010 Old Vine Zinfandel	21 (3)
2010 Heritage Field Blend	25
2010 Intenso	20 (1)

## National Conference

John Hames



**Nov. 7-9, 2013**  
**Kalahari Resort**  
**Sandusky, Ohio**



In January, Diane Chappell, Jane Duralia and I visited Kalahari and here are a few of the highlights. First, we met with members of the Cleveland AWS chapter and got the volunteers we needed to take on key conference committee positions. They were gracious hosts and we enjoyed sharing food, wine and conversation with them.

We also met with a representative from Lake Erie Shores, an organization that helps folks learn about the area and what we might want to do for pre-conference activities and dinners. We have a page full of ideas to sort through, but we're confident there will be interesting things to do for anyone who wants to come early.

In our meetings with Kalahari personnel, we came up with a few interesting ideas. One of them was to make Thursday night's welcome reception into a full wine dinner with wines paired to each course. There would be an informal Ohio wine reception before the dinner and a hospitality suite after it—a full evening of activity to start off the weekend. We came up with this idea based on feedback from the Portland conference. While the Thursday reception and Friday Showcase were great events last year, some of you pointed out that 2 nights of finger food for dinner was too much. So, we looked for ways to avoid that situation this year. Yes, we actually do read and learn from your feedback, so keep it coming!

We also decided to have a special registration desk for conference attendees to get their hotel room keys. This will be more convenient than having to go to the main lobby since it will be closer to your room.

We plan to have 14 exhibitors this year and they will be in the main hallway so you can visit them often. We'll have a mix of returning and new vendors.

A lot of our accomplishments were the behind the scenes details that make a conference run smoothly—they are very important to having a successful conference. The people at Kalahari are eager to do everything they can to help with the planning. Their slogan is "beyond expectations" and that's what they want your conference experience to be.

We plan to have the Conference Brochure ready by mid-July with registration opening on Sunday, August 4. It should be another fantastic conference – hope you can join us!

*John*

*ExecutiveDirector@americanwinesociety.org*

### 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. It can be downloaded from the AWS website ([americanwinesociety.org](http://americanwinesociety.org)—Publications—AWS Newsletter), or you can email Joe. **Please include the cost of the wines you tasted, plus scores or rankings.** This information lets other members know what you liked and what wines were good values. Send pictures to [Davey@americanwinesociety.org](mailto:Davey@americanwinesociety.org).

## Finding, Keeping Young Members

David Falchek



At the national conference Chapter Chair Breakfast one issue kept coming up: How to attract young members. I'm in my 40's, I've been an AWS member for about 20 years, and I'm still viewed as a young one. I don't view AWS members as part of an age group – I view them as fellow wine lovers. But we can't ignore the AWS's demographic challenges: An average age that is close to retirement age.

While total AWS membership has turned around and the average new member is younger, 20- and 30-somethings are still somewhat rare. Many chapters have reached out to this group—with good reason. So-called millennials, those who have turned 21 after 2000, are drinking more wine and more diverse wine than any other generation in American history, according to the Wine Market Council. Chapters realize that new, younger members are essential to long-term survival.

Some chapters get young members to attend meetings as guests, but the guests never return. Members think younger people don't come back because they look around and see people their parents' age or older. That may be true. It is human nature to associate with ones peers, which is how our chapters got to be the way they are. There are simple ways to make a chapter inviting to younger wine drinkers.

One solution is to have a diverse chapter. My local chapter includes graduate students, 70-year-old home winemakers and everyone in between. Hopefully, whoever comes in the door will see someone like them. Also, consider whether your chapter may come off as clique-y to guests, which can happen completely unintentionally. Reflect on whether chapter programming is over the heads of most wine drinkers. Consider having a casual chapter event, like a BYOB dinner or cookout, and use that as part of a drive to introduce would-be members to the group in an informal way.

Some chapters report that younger people may expect a wine party. Millennials do tend to relate to wine in a casual way. The other challenge is that younger people are cautious about joining or affiliating with formal organizations. They may recoil at Roberts Rules of Order-style meetings and slavish completion of the wine evaluation chart.

Let's keep in mind that generalizations about young wine drinkers are just that. Generalizations that do not apply to all 20- or 30-something wine drinkers. A chapter should not write off an entire generation because a single 24-year-old couple, for whatever reason, chose not to join. Some people of those age groups will enjoy and cherish the AWS chapter experience for a lifetime. We just have to find this subset and invite them.

*David*

DirectorMembership@AmericanWineSociety.org

## Winemaker's Journal

Cont. from Page 3

Once the blending is completed, it will take another 6 months of winemaking—2 more rackings, filtering and bottling—and then you will have produced a Rhône-Style wine. Immediately lay the wine down for another 6 months. Enjoy your completed Rhône-style wine with lamb, pork, anything barbecue, thick burgers or a beautiful T-bone. See ya next time....

*Lee*

Winemaker@AmericanWineSociety.org



## Competition News

Lynne Montgomery



*Spring in the Finger Lakes – well, almost ...*

Within the community of supporters for Amateur and Commercial competitions, our cadre of relentless volunteers continues to grow.

Alice Irwin has initiated contacts with the wineries that are featured in our Journal and has been delighted with the response. She has managed to generate friends, additional entries and much interest. She's also responding to them and other competition entrants for additional ways to bring their results and the AWS into the public eye, including getting the logo and medal published.

Joe Dautlick has been working with me for several months to design new medals. The new design has been very well received and enables us to order in bulk, which is a nice financial advantage. The same design will be used for both competitions. Joe is also helping with the huge undertaking of creating uniformity among the state, local and chapter competitions, including the use of this new medal at an affordable price. **Please let me**



**know if there are any competitions using the AWS name.**

Work is already underway toward November and we're hoping for even more help from all of you when Harvey Reissig again puts out the call for folks to make contact with the wineries you are familiar with. Even though the program hasn't started, it's not too early to drop Harvey a note (whr1@cornell.edu) if you have a few hours to help make some phone calls this fall.

Keep warm for the next few weeks.

*Monty*

DirectorCompetitions@AmericanWineSociety.org

## Calling All Candidates

Willis Parker



The American Wine Society is the premier consumer based wine appreciation organization in the country. To maintain this status and have future growth participation of the membership is very important and essential! This year we will be holding election for two National Board positions—Vice President, who will become President in 2015, and Director of Competitions. The deadline for submitting nomination petitions with the required 20 signatures of members in good standing is **May 15, 2013**.

If you are interested in either of these Board positions and would like more information, please contact me at [wparker@americanwinesociety.org](mailto:wparker@americanwinesociety.org).

Vice President to serve a 1-year term (2014) as Vice President, followed by a 2-year term (2015-2016) as President  
Director, Competitions to serve a 3-year term (2014-2016)

# Franciacorta Wine Tastings

❖ The **Cleveland (OH) Chapter** used their donated Franciacorta wines as the basis for an event called "Champagne - Fun & Sexy."



It was held January 27 at the home of Pam & Bill Davey, with 49 members and guests, including AWS President Jane Duralia. The blind tasting included 7 sparkling wines from Italy, Michigan, Ohio and California. The first 3 wines were rosés and the remainder were whites. We were quite surprised when the highest ranking wines were from Ohio (Markko) and Michigan (M Lawrence). The Saten had a pear an lemony taste that caused members to break out in song. Here are the wines, prices (estimated in some cases) and scores.

N/V	M Lawrence Sex Brut Rose Batch 92	\$16	14.8
2007	Contadi Castaldi Rose	26	13.5
2008	Schramsberg Brut Rose	32	13.7
N/V	Ronco Calino Brut	26	14.2
2003	Markko Excelsior Sekt	42	15.6
2007	Contadi Castaldi Saten	36	13.3
2006	Ca del Vent Sospiri	55	12.7

❖ While the east coast was preparing for a blizzard, the **Dayton (OH) Chapter** was gathering around the table to learn about the sparkling wines of Franciacorta, Italy.



This was everyone's first exposure to the wines from the region of Lombardia. In addition to the bubbly, we also sampled red wines from the better known region of Piedmonte. Thanks to the generous donation of wines from the Franciacorta producers, we used this tasting as an opportunity to raise money for the AWS Education Foundation scholarship fund. The background materials and tasting notes were very well done and provided a wealth of information about the region's history, grape varieties and wineries. Unfortunately, these wines are not readily available in Ohio yet, but we look forward to seeing more from Franciacorta and Lombardia in the future.

- NV La Montina Saten – This 100% chardonnay bubbly had a crisp, refreshing acidity and a minerally dry finish that would be a great match for shellfish.
- NV Ricci Curbastro Brut – The bright straw yellow color of this wine leads to a tart apple flavor and a long yeasty finish perfect for appetizers on the deck this summer. The Curbastro was the favorite wine.
- 2006 Bellavista Grand Cuvee Brut – The extra barrel aging of the Grand Cuvee added a richness and intensity that you don't normally expect from a bubbly.
- 2008 Fratelli Berlucci Brut Rose – The gorgeous light pink color was very inviting, leading to tart cherry flavors and an elegant crisp finish. Try it with grilled salmon. This was the second favorite.

❖ The **Keuka (NY) Chapter** met on February 18 at the home of Chapter Chairs Alan and Martha Shepherdson. The chapter was very fortunate to be one of the raffle winners of

Franciacorta sparkling wines. Our thanks to Franciacorta for providing these 4 very nice "sparklers" and the very informative tasting kits. Two additional sparkling wines were included in the tasting but judged separately.

NV	La Montina	(3)
NV	Montemisa Brut	(2)
2006	Contadi Castaldi Rose	(2)
2005	Azienda Agricola Fratelli Rose	(1)
NV	Sharfenberger Brut (CA)	\$16 (2)
NV	Pol Roger (FR)	38 (1)



❖ The **Ocean Isle Beach (NC) Chapter** added the Franciacorta Sparkling Wines to its regularly scheduled December meeting.

The Franciacorta tasting kit allowed the Chapter to hold a fundraiser to support the purchase of a projector and screen. Each wine was rated by the group using the

AWS 20 point rating system. All wines scored at the silver level. As an added incentive for attendees to complete a rating sheet, all who participated in the rating were entered into a drawing for door prizes.

The Franciacorta wines made this an especially festive event, All in attendance thoroughly enjoyed the wines and were very thankful for being able to participate. The educational package, especially the PowerPoint presentations, were very well received. Most in attendance marveled at the beauty of the Franciacorta region.

Though all the sparkling wines were closely rated, the group gave its highest rating to La Montina Saten, followed by the Ricci Curbastro Brut, Bella Vista Cuvee and Fratelli Berlucci.

❖ The **Princeton (NJ) Chapter** met on January 6 for a tasting of The Wines of Franciacorta at Joe Broski's house. In addition to the Princeton chapter members, guest invitations were extended to Dr. John & Joanne Mahoney and Wine Chef



Tony Lawrence. The Franciacorta Wine Consortium generously donated four different wines and pot-pourri of educational material to be used at the tasting. In order to expand the tasting, 2 additional wines were purchased to enjoy alongside those gifted. It was the consensus of the group that all were

of a beautiful bouquet and style, with a uniformity in the size and density of bubbles. We learned that DOCG Franciacorta can only contain Chardonnay, Pinot Bianco and Pinot Nero; and those wines labeled as Saten can contain only Chardonnay and Pinot Bianco. The wines were paired with traditional foods from the Lombardi region of Northern Italy where Franciacorta is produced. The foods included cheeses and fruit, creamy potato leek soup, meat wrapped in cabbage, chicken sautéed with lemon and artichoke with risotto alla Milanese, Crema al Mascarpone for dessert.

NV	La Montina Saten	
2004	Le Marchesine Saten (purchased)	\$45
NV	Montemisa Brut	
NV	Ca'del Bosco (purchased)	35
2005	Fratelli Berlucci Brut	35
NV	Contadi Castaldi Rosé	22



Thanks to the Franciacorta wineries and Balzac Communications for the wines and educational materials for these tastings.

## AWS Educational Foundation

Dick Mardsen



Last issue we informed you that the AWSEF was creating a place on our website [www.awsef.org](http://www.awsef.org) for students to apply for scholarships. It is working well and we have already received materials from 19 students who are applying for scholarships! Students and professors are able to use our new process effectively. We expect to announce the 2013 winners in late May or early June, and will introduce them all to you in the AWS News.

The Foundation awards 6-9 scholarships per year to worthy graduate students in wine-related studies. The exact number of awards depends on the number of fully funded Special Scholarship Accounts (SSAs) available. SSAs are created when corporations, AWS chapters and AWS regions submit funds to the AWSEF. Additional scholarship awards can be made from the AWSEF General and Endowment Funds. We're pleased to report that, if market conditions continue as they have been, it will be possible to sponsor at least one scholarship this year from the Endowment Fund. In April, we will notify SSA sponsors of their account balance so they know how close they are to being able to fully fund a scholarship (\$3500).

I'm pleased to announce that James (Jim) May, a CPA and CFO of a Civil Engineering company in Ohio, has been elected so serve as Treasurer by the AWSEF Board of Trustees. Elisabeth Tozin resigned in February and Jim will serve the remainder of her term, which ends in December of 2015. Jim has been an AWS member for over 10 years and is a Regional Vice President. Please join me in welcoming Jim to the Board!

*Dick*

president@awsef.org



## National Tasting Project

Rege Duralia



### *Rhône Wines Compare and Contrast*

By the time you read this you will have access to the final list of wines to choose from for this year. Although the mention of French wines usually brings to mind Bordeaux or Burgundy, a reference source by Karen Mac Neil gives us this tidbit to whet our palates: "For centuries the wines of Bordeaux and Burgundy were given fairly hefty doses of Rhône wine to flesh them out, color them and deepen their flavors."

The Rhône valley flows through southeastern France beginning high in the Swiss Alps and emptying into the Mediterranean just west of Marseille. Famous names from the northern Rhone are Côte Rôtie, Hermitage, Crozes-Hermitage and Condrieu. From the southern Rhone come Châteauneuf-du-Pape, Gigondas, Tavel and Vacqueyras. Syrah is the predominant grape in the north while Grenache is predominant in the south. Get ready to experience the variety of flavors that these wines bring to your palate.

*Rege*

ntp@americanwinesociety.org



## Member Service

Diane Chappell



*So life's year begins and closes;  
Days though shortening still can shine;  
What though youth gave love and roses;  
Age still leaves us friends and wine.*

— Thomas Moore

We are now four months into 2013 and membership numbers continue to hold strong. This year we shortened our open renewal period from three months to two months. Because of this we did see a decrease in membership numbers from last year at this time. The good news is that we were not far off on March 1, 2013 from where we stood last year when open renewal ended on April 1, 2012, and renewals are still coming in. We've also had 400 new members join in the first 10 weeks of 2013. At an average of 40 new members a week this is a great way to start the year!

On the chapter front we have received several inquiries this year from people wanting to start new chapters. Many of them are getting ready to launch their chapter and a few have had first meetings with members joining and are now official AWS Chapters.

Here are the first official new chapters in the class of 2013....welcome to AWS!

- Eastern Iowa Chapter in Cedar Rapids, IA started by John Morgan
- Sunset Chapter in Naples, FL started by Sandy Bruce

Have you looked at the Professional Member links on the AWS website lately? If you haven't, please take a minute to do so. Our professional members go the extra step to support AWS so please take a minute to see who they are and use their services or support their business if you can. The 2013 Professional Member Directory will be e-mailed to all AWS members in April so keep an eye out for it in your inbox!



*Diane*

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### New Members by State from 1/1/2013

AL	3	IL	8	NV	12
AZ	4	IN	7	NY	43
CA	22	KY	3	OH	24
CO	7	MA	8	OR	5
CT	5	MD	9	PA	63
DE	3	MI	9	SC	7
FL	23	NC	36	TX	21
GA	7	ND	4	VA	26
HI	4	NJ	11	Other*	13
IA	5	NM	8	<b>TOTAL</b>	<b>400</b>

\*AK, AR, MN, MO, NE, NH, RI, WI



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

*Address Service Requested*



## 2013 National Conference

**November  
7-9, 2013**



**Sandusky,  
Ohio**

### Room Reservations Now Open

Room Rate: \$129.00 + tax  
 Single or Double Occupancy

Each room includes

- Two queen beds, full bath, work desk & chairs
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- Complimentary Wi-Fi throughout the hotel
- Fitness Center
- Business Center

To make your reservation, call the hotel directly at 1-877-525-2427 Ask for the American Wine Society room block (ID #17416) to make reservations at the group rate. A credit card will be needed to make your reservation and there is a one night, non-refundable deposit required.

Questions? Contact the AWS National Office,  
 888-297-9070 or  
[executivedirector@americanwinesociety.org](mailto:executivedirector@americanwinesociety.org)

### Government Affairs

Continued from Page 4

ty and value, despite a highly competitive global market, significant trade barriers and a still recovering economy," said Wine Institute President and CEO Robert P. (Bobby) Koch. "We've worked to create more opportunities to export our wines by supporting our government in opening markets with Free Trade Agreements and other negotiations."

The top markets for California wines are the European Union's 27-member countries (\$485 million), Canada, (\$434 million), Hong Kong (\$115 million), Japan (\$111 million), China (\$74 million), Vietnam (\$27 million) and Mexico (\$20 million).

China and Emerging Markets - US wine sales are growing throughout Asia as consumption remains buoyant and forecasts estimate continued growth. Hong Kong is our third largest export market by value. The value actually declined in 2012 due to the elimination of Hong Kong's 80% import duty. China sales grew 18% to \$74 million and represent the fifth largest export market by value for US wines.

Did you know? In the US, the American Viticultural Area (AVA) is similar to the appellation designations used elsewhere in the world. To use the AVA seal on a U.S. bottle of wine, 85% of grapes used for the wine must have been grown within the named AVA geographical region.

Making Sense of Wine Label Laws - TTB (the Alcohol and Tobacco Tax and Trade Bureau) has jurisdiction over the labeling of alcohol beverages containing 7% alcohol by volume or greater (pretty much all wines) and the FDA (Food and Drug Administration) has jurisdiction over beverages containing less than 7%. FDA requires that food labels contain nutrition fact panels and ingredient statements. Two pieces that remain absent from the labels of most TTB regulated wines are the nutrition facts panel and the ingredients statement. Wouldn't it be good to show the exact ingredients and nutrition information? Be careful what you ask for—wine prices would go up to cover the cost of testing to get that nutritional information.

*Tom*  
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