

AMERICAN WINE SOCIETY® NEWS

Promoting Appreciation of Wine Through Education

Volume 27, No. 4

www.americanwinesociety.org

Aug./Sept. 2013



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Photo by Janis Miglavs courtesy of Willamette Valley Wineries Assn.

National Conference

John Hames



Nov. 7-9, 2013

Kalahari Resort

Sandusky, Ohio

Conference registration opens on
Sunday, August 4 at 7 pm EDT (4 pm PDT)
www.americanwinesociety.org

When you get this, conference registration kick-off will either be a couple days away or will already be open. The brochure has been sent to all members and is posted on our website. We have 49 great sessions for you to choose from with a great variety of subjects. It's your chance to learn about wines from several states in this country as well as half-a-dozen other countries. Of course, we'll also have a few food & wine pairing sessions for you "foodies," winemaking sessions for our amateur winemakers and even a chance to learn more about two great spirits, Bourbon and Scotch.

We're also doing something new on Thursday night this year. Instead of the normal Welcome Reception, we will have a full, sit-down wine dinner sponsored by the Wines of South Africa. Since Kalahari has an African theme, we thought it would be an appropriate way to kick off your conference experience.

We also have a couple great lunch sponsors...the Ohio Wine Producers (Friday) and the Wines of Chianti Classico (Saturday). Thanks to Bremner Wafers who will once again provide all the crackers for our sessions.

Keep our sponsors in mind and support their products – without them, you would be paying a lot more for your conference!

Want to do come early and enjoy the area attractions? Check our website to get more information on pre-conference wine dinners and tours!

Reserve your room, get your registration in and I'll see you in November!

John

ExecutiveDirector@americanwinesociety.org



AWS Educational Foundation

2013

Scholarship Winners



The AWSEF is pleased to introduce you to the winners of this year's scholarships. **Thank you** to the chapters, region and groups that made these awards possible. It's your contributions that help these students achieve their goals in the wine industry. For more information, email Dick Marsden, president@awsef.org or visit our website, awsef.org.

Alison Baker is winner of the Columbus (OH) Chapter scholarship in appreciation of the vitality of the chapter. She is a MS/PhD student at Washington State University. Initially uncertain which direction to take with her undergraduate degree, she spent the summer working and living near vineyards in Northern California. Weekend tastings and talks with winemakers and their employees sparked her interest in applying her strong science background to the wine industry. That fall she applied and was accepted to the School of Food Science at Washington State University (WSU). In fact, she is currently transitioning from the MS to the PhD program at WSU. Her studies and research are focused on the sensory science of wine. Specifically, her focus is on wine finish and its association with wine quality. Since the ability to control wine quality is crucial to the success of a winery, re-



Cont. on Page 15

Dates to Remember

Aug. 4—National Conference Registration opens
(conference brochure on the AWS website now)

Aug. 7—Voting for AWS officers opens
(watch for your email on Aug 6. with more information)

Aug. 15—Voting for AWSEF Board opens



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

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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.

We welcome your comments, letters and articles. Please send your contributions to the editor davey@americanwinesociety.org.

ISSN 1543-205X

Editor's Musings

Pam Davey



Happy Summer! Hope you're enjoying some nice, cool white or rosé wines along with the warm weather. Sitting on the deck with a glass of Amalaya Torrontes-Riesling is a great way to beat the heat.

This issue of the *AWS News* features information on the AWS Amateur Wine Competition winners (page 6), AWSEF Scholarship winners (page 1) and our upcoming AWS Election of Officers (page 3). President Jane Duralia is looking for a Chairperson for 2 committees—more info on page 2.

Our National Conference is rapidly approaching—check out John Hames' article (page 1), volunteer to help the Competitions Committees (page 5), and submit your nominations for the Award of Merit and Outstanding Member (page 5).

For this issue we had 2 chapters step forward and write Chapter Spotlights (pages 7 and 11). If you'd like to see a half-page article on your group, please contact me. Cheers!

Pam

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Test Your Wine Knowledge: Wine Faults

Percy Dougherty

A wine may not appeal to us because it has a strange odor or taste. See how good of a wine judge you are by matching the following faults and characteristics. This is tough. Try it out, then check your answers on the back cover.

- | | |
|-----|---------------------|
| ___ | 1. Brettanomyces |
| ___ | 2. Sulfur oxides |
| ___ | 3. Acetaldehyde |
| ___ | 4. Tricholoanisole |
| ___ | 5. Hydrogen sulfide |
| ___ | 6. Maderized |
| ___ | 7. Ethel acetate |
| ___ | 8. Acetic acid |
| ___ | 9. Mercaptans |
| ___ | 10. Pyrazines |
- Smell of a burnt match, often from antimicrobial treatments
 - A 'corked' wine resulting from bleaching of moldy corks
 - Green pepper smell caused by unripe grapes being used
 - Barnyard smell caused by a wild yeast
 - Rotten egg smell caused by anaerobic decomposition.
 - Smells like vinegar
 - Smells like fingernail polish remover and caused by spoilage yeasts
 - Cooked wine, caused by an abnormally high fermentation temperature
 - Onion, rubber, or skunky smell resulting from excessive time on the lees
 - Oxidation and overly nutty or sherry-like smell

President's Message

Jane Duralia



After many years of service to AWS (since 2008) as National Conference Chairman, John Hames has decided to step down, effective as of December of 2014. The board will interview qualified candidates and hire a new conference chair by December 15, 2013. He/she will be the "conference chair-in-training" as John shares his 6 years of experience, mentoring him/her to take over January 2015. YES, John will continue as Executive Director, (thank you, John) and he will be on hand to support and mentor our new Conference Chairman.

John has excelled while wearing both hats of the Executive Director (ED) and the National Conference Chairman (NCC) for several years. Through his passion, dedication and remarkable work ethic, he created incredible conference experiences for our membership to enjoy while handling the day to day operation of the National Office.

It has been my sincere pleasure and privilege to work closely with John the last 2 years as he amazingly handled both positions with integrity and vigilance. You would be astonished at the amount of time and energy John has selflessly given to AWS to ensure stability and growth through some very difficult times. As Executive Director, John will continue to promote AWS stability and growth. Heartfelt Thank you, John for your dedication to AWS.



Marketing Committee Opportunity

Join the marketing team as we redevelop. I have two very enthusiastic gentlemen who want to continually put AWS on the map. I need leadership in the form of the chairman of the Marketing Committee. I have tried on numerous occasion to ignite this committee, without success, yet I still have determination to make this happen. YOU, can make it happen. Look inward to your talents and share them with AWS, I am but a phone call away (828-396-1601). Join the team and make things happen. Contact me with your thoughts and suggestions and to **volunteer**. I am waiting to hear from you!!!

Awards Committee Opportunity

More fun and frolics in the land of leadership—we're looking for the right person to take over chairmanship of Award of Merit and Outstanding Member Awards. Is this important to you? Do you know someone who deserves recognition for all their effort to teach wine appreciation through education? Let me hear from you. I have temporarily taken over the chairmanship of this program to ensure its continuity. Check with the article on AOM& OM (page 5) and let me hear from you..

Jane

president@AmericanWineSociety.org

AWS in the Social Media



Help spread the word by "liking us" on Facebook.
<http://www.facebook.com/americanwinesociety>



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



Follow us on Twitter at
[@AmericanWineSoc](https://twitter.com/AmericanWineSoc)

National Office News

John Hames



I have an important topic to write about in this issue but first, I want to clear up something regarding our trademark on the name "American Wine Society." In my last article I said that we never had a trademark on our name. That is true but I should have mentioned that we used to have a trademark on our logo. This was filed in 1976 but it expired in 2006. I want to make sure Angel Nardone and the others who worked to protect our logo get the credit they deserve.

Electronic Voting is Here!

One of the things included in our bylaw changes last year was the ability to use voting methods other than paper ballots for AWS elections. As you can imagine, printing and mailing paper ballots to our 4,600+ members is expensive—it costs AWS over \$1,500 each year. In this electronic age, there are easy ways to avoid most of this cost by using on-line voting and I'm all for saving money. In addition, having members sign and mail paper ballots has not been effective in getting them to vote. Last year, only 20% of AWS members voted. We need to make it easier for our members to vote in AWS elections.

On August 6, you will receive an e-mail from me with information on the candidates for our two open positions, Vice-president and Director of Competitions. That e-mail will also include detailed information about casting your vote electronically. We will use an online survey and voting website called SurveyMonkey for this. The AWS Board of Directors has reviewed the features and safeguards of their voting system and feels it will ensure integrity in the voting process.

On August 7, every AWS household will receive another e-mail from me with your link to the ballot. Notice I said every household, not every member. It will be sent to the e-mail for the person who is listed first on the membership. The ballot is designed to allow one or two members in a household vote but you must vote at the same time since the link only works once. Before clicking on the link, read the information I'll e-mail to you on Aug. 6 and know who both of you will vote for.

You will be required to enter your name so we can verify each voter is a member in that household. Once verified, your vote will be counted. This will be explained in more detail on Aug. 6 but I wanted to give you a preview. We do have about 170 households without e-mail and they will receive paper ballots just like last year.

This will certainly save AWS money but we also hope it encourages more members to participate in the voting process. We will elect two key Board members and we want the choice to reflect the wishes of a lot more than 20% of our members.

As always, if you have any questions or comments about the electronic voting process, please feel free to contact me at any time.

Did You Know....?

Last issue, I mentioned that Diane was scanning our paper archives so we have an electronic copy of them. In doing this, we're learning a lot about the history of AWS. Did you know that the *AWS Wine Journal* actually had three names before the current one?

In February, 1969, Volume 1, No. 1 came out under the name *American*

Cont. on Page 5

Wine Judge Certification

Aaron Mandel



A few years ago, the wine judge certification program commenced a new recertification requirement for its wine judges. Under the program, all of those who finished the program in 2010 and after are certified for 5 years. Those who completed the program prior to 2010 are deemed graduates. Every 5 years, judges who wish to be considered "certified" must retake the final examination. In June 2013, the AWS website started listing the names of those "certified" wine judges for use by competitions.

The AWS recertification requirement is a first in the industry. Its purpose is to ensure that all wine judges recommended by the AWS are up-to-date in their training and sharp. The recertification requirement is a gauge or "reality check" for the graduates and our total program.

It is not required for everyone to retake the test. Recertification is not for everyone. Everyone who graduated prior to 2010 is still an AWS WJTP Graduate. If you graduated in 2010 and you do not want to recertify in 2015, you are still a graduate of the program. But people who actively judge in competitions or are part of the industry may want to recertify. The cost to take the WJTP Course Final will be the same as for current course participants. The examination will be given on Friday morning of the conference, so you would only miss the first session.

If you choose to recertify, we do not leave you scrambling about trying to find your old materials. We will happily forward the reading material lists, fault kit information and component testing information for you to review. You also may participate in the monthly teleconference with the students in the wine judge certification program to refresh your skills.

The passing grade for recertification is 75%. We expect your skills as a judge have improved since you graduated. (70% is required to pass the exam following completion of the 3-year course or for those challenging the exam.)

We have room for several recertification students this year. It is a great opportunity for the students and the program. Please let me know if you are interested in recertifying this year. I will be happy to assist in any way possible.

Aaron

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Member Service

Diane Chappell



"Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing."

— Ernest Hemingway

Summer is coming to a close, barbeque season is almost over and kids will be heading back to school soon. As quickly as summer comes, it leaves us just as fast, but don't throw in the towel just yet. There are still plenty of hot days left to enjoy your favorite chardonnay, Riesling, rosé, gewürztraminer, pinot blanc, pinot grigio, pinot gris or any other refreshing summer wine you enjoy.

The National Office has been busy this last month processing and welcoming new half-year members. In the first 15 days of July we processed 54 half-year memberships. It is very exciting to see one chapter getting new members and even more exciting to see multiple chapters with new memberships coming in. One of the favorite parts of my job is welcoming new members and connecting them to their chapter chairs. If you have any friends or co-workers who are on the fence about joining AWS, this is the perfect time of year for them to join. We are a word-of-mouth organization so help us spread the word.

Over the last few months I have taken on a large project which has been needed for quite some time—an electronic archive library of all past AWS Newsletters, publications, *Wine Journals*, photos, and anything else that has been collected throughout the years. Let me say what an honor it has been to be able to go through these amazing pieces of AWS history and be a part of preserving it for future years to come. It is hard not to get caught up in the articles, looking through past conference notes and trying to find the young faces of AWS members who I have met and are still active in our society. There is so much information we are not yet sure how to make them available to the general membership, but we are working hard to preserve these precious pieces of AWS history. Stay tuned for more on this subject in the future. Cheers!

Diane

diane@americanwinesociety.org



Obituaries

Barbara Ann Copland

Barb lost her battle with lung cancer on August 24, 2012, at the age of 73. She received a BA from Western Michigan University, an MS in Education from University of Missouri and a PhD in Higher Education from Penn State. During her 27-year career at Penn State, she held various positions, including administrator in Judicial Affairs. In 2005 she married Russ Meyers, who she met at an AWS Amateur Wine Competition. She was a life member of the AWS and former Mt. Nittany Chapter Chair. Barb and Russ enjoyed traveling to wine regions. Barb was active in the Presbyterian Church,



Blue Course Ladies Golf League, Woman's Resource Center, Center for Alternatives in Community Justice, Alpha Chi Omega and Women's Welcome Club. She is survived by 2 sons, 2 stepchildren, 6 grandchildren, 4 sisters and 3 brothers.

Jane Rich Norris

Janie passed away on April 12, 2013, at the age of 84. She was a member of the first graduating class of occupational therapists from the University of Illinois in Urbana-Champaign. She worked for Easter Seals as an occupational therapist, then for an attorney. She was a member of the Mt. Nittany Chapter and often provided bread for wine tastings. Janie volunteered for the AAUW book sale, loved to knit sweaters, sang in the Choral Society and loved animals, particularly cats. She is survived by her husband Vince, 4 children, 7 grandchildren and 3 great-grandchildren.

Award Nominations

Award of Merit & Outstanding Member

The opportunity to nominate deserving candidates for 2014 Award of Merit (AOM) and Outstanding Member Award (OMA) is at hand. Each year 2 people received AWS's most prestigious awards at the National Conference in November. AWS created the AOM in 1970 to laud the efforts of those in the wine industry that go beyond expectation and give relentlessly to further the appreciation of wine through education. Our founding Father, Konstantin Frank was the very first recipient of the Award of Merit in 1971.

In 1975, realizing the importance of the value of our volunteers within the membership, the OMA was created to recognize their talents and show appreciation for their contribution in promoting wine appreciation through their generosity of time and talents. In 1976 Margaret Jackish from Michigan was the first recipient of the Outstanding Member Award. The award tradition continues as many more people donate their time, wine knowledge and talents to promote AWS to be the prestigious organization it is today.

Nominating a deserving person for either of these awards is quite simple—prepare a statement that describes what the individual has done and why he/she should receive the award and **submit it to me by September 1**.

Who is that person in AWS membership, that has reached out to your chapter and helped get speakers and offered to do programs for you, connected you with leads for programs, mentored you along the way, been there for you? Who has made a difference in the growth and development of AWS over the years, both locally and nationally? Look around you, there are so many volunteers that go beyond expectation! They are the OMA candidates, submit their names.

Who in the wine industry, in any aspect, has promoted education, worked with AWS either directly or indirectly to develop a better understanding of what goes into a really well balanced wine? Who has been consistently supportive and initiated new ideas in the vineyard as well as the wineries creating standard of proficiency in the wine industry? Think of those people who make a difference. They are your AOM candidates. Look forward to hearing from you!!!!

Jane Duralia

president@AmericanWineSociety.org



Competition News

Lynne Montgomery



ALERT!

If you are an AWS Wine Judge and haven't been contacted regarding the 2013 competitions, please contact me immediately at 315-536-0545.

With the great assistance of Alice Irwin, we're gathering an impressive list of willing judges including what we hope will be a good representation of industry notables willing to help enhance the panels. It's been one of my goals to strive to establish a good mix of industry judges in order to make us more competitive in the competition marketplace. We have a strong and very capable base cadre of AWS judges, but need to be seen as offering the same diversified level of industry judges as other competitions highly advertise. We want to be sure we've contacted all of the AWS judges so we know who wants to judge this year. We try to rotate, and it's very hard to make cuts of such willing and able folks. Of course, as we grow the entry numbers, this becomes less of a problem since the need for judges grows as well.



As has been the case for the last 2 years, please expect a call from Harvey to assist with local winery entries. This effort has been key in increasing our entry numbers. As you visit wineries, please take the time to mention our competition and leave a card, if you have one, as well as some pamphlets. I can assure you from many years of experience that in spite of glossy entry brochures, emails and faxes, nothing catches the entries like a personal phone call. It's exhausting but pays off. So, put on your thinking caps for people who may only be able to help with phone calls because they have time but perhaps are not able to promote in other way—it's a great job for those who need a sit-down position. Meanwhile, keep in mind that if someone gave you a wine you're not particularly interested in trying, it may make a good cooler.

Monty

DirectorCompetitions@AmericanWineSociety.org



National Office Notes

Continued from Page 3

Wine Society Newsletter. In it was the statement "This first NEWSLETTER is experimental and subject to revision". Well, it was revised quickly as Volume 1, No. 2 came out with the name *Vintage—The Official Newsletter of the American Wine Society*. President A.W. Laubengayer wrote "Benefitting from our experience with the first NEWSLETTER, a new format and production procedure has been initiated in this issue. Charles Hurlbuthas executed the circular seal of A.W.S. which appears here for the first time... He also has created our mast-head and the name *Vintage*."

The name stayed *Vintage* until the spring of 1974. Volume 6, No. 1 came out under the name *Journal* with the following comments from President Carl Damoth. "Living in the space age has undoubtedly accustomed us to expect and look forward to the 'New Improved Model'.... As time passed more

pages were added and it wasn't too long before our *Vintage* reached its present size. Most publishers would consider a publication of this size a magazine, or in the case of a Society publication, a Journal....we have opted for the term *Journal* which we feel is suitable for a quarterly publication such as ours."

The change to *AWS Wine Journal* came in the Spring of 2008 with Volume 40, No. 1. The change was made in order to expand the image of AWS in the wine world. It was felt that the name *Journal* gave an image that it was strictly focused on AWS. We wanted people to know that the publication was about the world of wine in all aspects and not just a journal of what's going on within the society.

So, now you know. Look for more interesting things about AWS history in future articles.

John

ExecutiveDirector@americanwinesociety.org



Government Affairs

Tom Cobett



Washington, DC

There are two major issues that, on the surface, don't seem to have much to do with wine, but will have a major impact if they are not addressed properly.

The 2008 Farm Bill is set to expire in September unless Congress does something quickly. Abraham Lincoln passed the first Farm Bill as part of the Morrill Land-Grant College Act of 1862. Besides setting aside land to establish universities, the Act also set aside federal funds for mandatory research for specialty crops. Representing over \$162 billion in annual revenue, grapes are the nation's largest specialty crop. In total, the specialty crops now account for more than half of the total U.S. agricultural production.



The problem is that the 2012 Farm Bill, contained in the **Agriculture Reform, Food and Jobs Act of 2013**, is being considered along with politically charged issues, like Food Stamps, commodity support and conservation programs.

The Senate passed the Bill on June 11, 2013, with a vote of 66-27. The bill passed out of the House Agriculture Committee on a 13-5 vote. When it got to the floor, more than 200 amendments had been filed. The most contentious issues were related to the SNAP program (Food Stamps), which was slated to get 83% of Farm Bill funds. Not surprisingly, the Farm Bill failed to pass the House vote on June 25, 2013.

The most likely scenario now is for Congress to kick the can down the road by passing an extension of the 2008 Farm Bill. That's what they did at the end of last year. Could someone remind me of what it is that the Legislative Branch of our government is supposed to be doing?

Senate Bill 744, the **Border Security, Economic Development and Immigration Reform Bill**, is an overly complicated piece of legislation that will change the laws for temporary and seasonal agricultural workers. The wine making and grape growing industries could not survive without access to a sustainable, temporary work force. The Bill aims to address workers presently in the country and future workers who may enter the country. It is probably a good thing that this program is set to be administered by USDA, instead of the Department of Labor.

Because the bill also contains volumes of new immigration laws, it is likely that it will never get out of the House Committees.

Our very small, close-knit farming community is now feeding more than 300 million Americans and many more around the world. If Abraham Lincoln were still around, you can bet that he would make sure that the farmers would get what they need.

TTB Modification of Mandatory Label Information

The Alcohol and Tobacco Tax and Trade Bureau (TTB) announced a new rule, effective in August, that will modify the regulations regarding the labeling of alcohol content on wine labels. Currently the regulations specify that alcohol content must be on the brand or "front" label. The new rule will specify that alcohol content can now appear on other labels affixed to the container. This will make the US wine labeling requirements similar to those used in the rest of the world.

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Winemaker's Journal

Lee Baldieri



In this issue of the *AWS News* we complete the interviews with the winners of the "Best of" awards in the 2013 AWS Amateur Wine-making Competition. See the June/July issue for our conversation with Best of Show winners Barry and Sissy St. Pierre.



Tara Becker

Best Kit Wine

75% Malbec, 25% Tempranillo

AWS: Please provide a short resumé of your winemaking experience (how long, how did you start, etc.).

TB: My husband Dave and I were asked to be guinea pigs for a new wine tasting course at one of the local winemaking shops where my husband occasionally bought supplies. The owner felt that since Dave had been making wine for many years and I was Dave's official taster that we would have good input and constructive criticism. I tasted a wine that evening made from a kit, loved it even though it was a white, and decided to make it myself since you could not buy it in stores. That was about 6 years ago.

AWS: Do you make wine from grapes, juice or from a kit?

TB: All of the above! Depends on what I want to make. I don't like to be constrained by the varieties that are brought by in the grape sellers, but they will on occasion have something different such as Tannat, so I will buy that. I like to try new varieties from different regions all the time and see how they go through the process. Each grape behaves and tastes differently every step of the way, from grape or juice on to finished product. Kits are good for this as they are available from every grape growing region of the world as well as ready to make year round whenever the mood and schedule suits me. I tend to make my wines in 3's and like to make my own blends, so the kits that make 6 gallons each are manageable for me.

AWS: What type of containers do you use to make and store the wine that you make (carboys, demijohns, tanks, barrels or others)?

TB: We have several types of primary fermenters and my husband and I disagree on which works best. He loves his vessel, I do not. I like my old, sturdy, plastic 14 gallon fermenters, which provide extra room for grape packs, etc. I can also screw off the lid and punch down grape packs without fuss. After primary fermentation, I use the standard 3, 5, or 6 gallon Better Bottles that are easier for me to lift and clean.

AWS: Do you use oak barrels or oak alternatives when making your wine?

TB: I use oak alternatives and I like to create custom blended oaks. A friend bottled her Chianti the other day for which I had suggested she not use the oak included in the kit. I made up a 3-oak blend for her and she is thrilled with the results. I will be starting my own batch of Chianti using the same oak blend, just picked up some more oak yesterday at Corrado's Family Wine Supplies. I feel that blending oaks makes a more interesting finished wine. Just as a grape blend can show you different flavors and notes with each sip, so can an oak blend. Even with kits you can also employ 2-step oaking for a different oak flavor and more depth.

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Chapter Spotlight North Wake, NC

The new North Wake Chapter held a *Spring Fling Wine & Dine Picnic* at **Lynch Creek Farm** in Kittrell, NC on May 26. This serene and idyllic setting provided the backdrop for our first annual gourmet mid-spring event. On a perfect weather day and under a Carolina blue sky, Bob Radcliffe and Kerry Carter, our Lynch Creek hosts and Chapter members, prepared a sumptuous meal that was eagerly and happily consumed by all attendees. Gary Taylor of Cellar 275 chose wines that made the afternoon glitter and dance. The Chapter is fortunate to have them as members and resources, and we thank them profusely for their hard work and the magic they created.

Those enjoying the picnic were members of both the **North Wake** and **Raleigh** chapters of AWS plus guests. As people arrived, they were encouraged to participate in the day's "starter contest," which was to identify a handful of throwback wines. Portion cups were pre-poured with the 5 wines and members were given a form that showed 8 possibilities for the 5 wines. While many of us had "grown up" with the wines, it proved to be a challenge for most. Three intrepid members identified 4 of the 5 wines correctly, thereby prompting a tie-breaking "sip-off." When our winner, Faith G., emerged victorious, she was presented with a \$50.00 Restaurant.com certificate. Our runners-up, Tommy G. and Jay D. were applauded for their efforts. The throwback wines and memory triggers were Mateus Rosé, Thunderbird, Wild Irish Rose, Manischewitz, and Boone's Farm Strawberry Hill.

The buffet-style meal was set up inside a renovated and modernized tobacco barn/cabin and enjoyed at tables under the shade of grand trees. Chef Bob prepared a "heritage ham" with tangerine glaze, accompanied by delectable delights including greenhouse tomatoes with basil and fresh mozzarella, Bob's wood-fired oven breads with hand-crafted herbed dipping olive oil, and assorted cupcakes with fresh strawberries.

Paired with the meal were: 2010 XWinery WhiteX Blend, 2012 Chateau Routas Rosé, 2012 Heitz Grignolino Rosé, 2010 Layer Cake Primitivo and 2008 Rocca Romani Amarone della Valpolicella II Ceppo.

Scheryl McDavid



National Tasting Project

Rege Duralia



Rhône Wines Compare and Contrast

Since the slogan of the American Wine Society is "The Appreciation of Wine through Education," the National Tasting Project (NTP) is planned so that all members can taste and evaluate the same wines. The purpose of the NTP is to expose the membership to wine they may not be familiar with and to give them an opportunity to explore other regions around the world, products of different terroir and different winemaking styles. We don't want our members to get in a rut drinking only wines of Napa Valley or Bordeaux when there are many excellent varietal wines produced in different countries as well as different parts of a country. My personal goal is to taste every wine made. Maybe my objective is realistically undoable but it is a noble goal.

The NTP Committee, composed of eight members across the US stretching from Connecticut to Oregon, selects 14 to 16 wines for tasting. Each chapter chooses six wines from the list to taste and evaluate by scoring the wines. The results of the efforts of the chapters are entered into a database to allow the data to be sorted for comparison by the individual members.

Our purpose as AWS is to educate our membership so they can become knowledgeable wine consumers. The NTP is just one of the many educational experiences available to the membership along with chapter events, the National Conference and wine judge training. Enjoy this year's theme - Rhône Style Wines and check your scores against the other participants.

Rege

ntp@americanwinesociety.org



New Members by State 1/1/2013—7/15/2013

AL	5	IN	15	NV	47
AZ	6	KY	24	NY	62
CA	54	MA	23	OH	47
CO	23	MD	20	OR	14
CT	12	MI	17	PA	127
DE	6	NC	65	SC	16
FL	33	ND	5	TX	35
GA	15	NE	6	VA	46
HI	13	NH	3	WI	9
IA	5	NJ	23	Other*	15
IL	12	NM	21	TOTAL	824

*AK, AR, LA, ME, MN, MO, RI, TN, UT, VT

Chapter Events

Joe Broski



❖ The **Atascadero CA Chapter** met at the Library. Newsletter Editor Alan Reynolds guided us through 3 Italian Chianti and 3 Barbera (2 Italian and 1 California). Most of the group was able to identify the California one. Then, Mike Sinor (winemaker, Ancient Peaks Winery) guided the group through 11 Petite Sirahs from California. We tasted and compared flights of 4-year-old, 12-year-old and 15-year-old Petites. We learned and confirmed the old rule—Petite Sirah, when made old-style, can easily go to 15+ years. Drink them within 5-7 years, or wait until they are 15! The wines were tasted blind. with bread & cheese provided. The group tasted 2010 Ancient Peaks White Label while Mike explained the history of Petite Sirah. The top-rated wines were:

- 2009 Chianti (Italy) Gabbiano Classico
Cherry, cinnamon flavors; pleasant balance & finish
- 2009 Barbera Briggontondo
Med. garnet, ripe, good complexity & finish.
- 2008 Rosenblum Heritage Clone \$18
Ripe raspberry flavors, great balance & long finish
- 2002 Runquist Salman Vineyard 18
Med. purple, ripe blueberry flavors, dark berry & coffee
- 1997 Rosenblum Kenefick Ranch 60
Purple w/sl. brown edge, good ripe fruit flavors & finish
- 1997 JC Cellars St. George Vnyd. (Napa) 28 (1)
Purple, ripe blackberry flavors, good body, long finish
- 2002 Bogle Petite Sirah Port 18
*Purple, good fruit, wonderful spiciness, long finish; yum-
my for all*

❖ The **Cleveland (OH) Chapter** held a special no-charge (for members) tasting of wines from Willamette Valley Vineyards (WVV) on July 12. Wine Ambassador Caitlin Craig was traveling through Ohio and volunteered to present these special wines to our group. Founder Jim Bernau graciously donated the tasting wines. Fifty-four members and guests gathered on Bill and Pam Davey's deck to listen attentively to the stories Caitlin shared about Jim, Willamette Valley Vineyards and Oregon wine history. The wines were spectacular and we were delighted that our 2012 AWS Award of Merit winner gave us this opportunity to demonstrate another benefit



of AWS membership.

- 2011 WVV Pinot Gris \$15 (1)
- 2010 WVV Estate Pinot Noir 30
- 2010 WVV Tualatin Estate Pinot Noir 45 (2)
- 2011 WVV Elton Pinot Noir 45 (2)
- 2010 WVV Signature Cuvee Pinot Noir 50 (1)

❖ The **Columbus (OH) Chapter** held their Sixteenth Annual Wine Auction during the June Chapter meeting. The event was a very successful earning \$3,413 through the generous bidding of the large crowd. A BIG Thank-You to the members, guests and merchants who made wonderful and creative donations for the Auction. With the proceeds from this Auction, the Columbus Chapter has fully funded its eleventh scholarship and are starting to fund the twelfth for a deserving student in the field of oenology. Winner of the Grand Prize, a 5-course dinner with wines from the Refectory Restaurant valued at \$250, was guest, Jerry Fenske. Winners of wonderful prizes in the reverse auction were Joe McKinney, Debbie Marhefka, Stephanie Spagna, Jerome Substanley, Lani Singer and Ron Marhefka, who won the first prize of a \$250 gift card to Smith & Wollensky. Ron Marhefka won the wine quiz was.

Every auction attendee was a winner—everyone received a gift certificate to the Refectory Restaurant. Special thanks to Ellen Stukenberg for obtaining the lovely venue for this event.

❖ The **Detroit (MI) Chapter** met on May 19 for a tasting of German wines organized by Carl and Ruby Dollhopf with Jon and Joan Reed. Paul Mann, a wine expert/representative and friend of many winemakers worldwide, returned to our chapter with an excellent selection of German Rieslings, many from centuries-old vineyards. We were treated to insights on



the wines, the styles of individual winemakers (which differ from area to area), and how things have changed. The wines were mostly from Mosel, a region that has consistently high

quality. It was good to sample the newer Dry Rieslings which, unlike the very old sweeter styles, are suitable with many foods. The selection did include a sweeter Spatlese and an Auslese, both outstanding and would serve as a complementary wine with many desserts. Served with the wines were slices of fresh baguettes from the classic Avalon Bakery with Emmentaler, Pinconning and Havarti cheeses.

- 2010 Dr. L. Riesling Sekt, Dr. Loosen, Mosel
- 2011 Deidesheimer Hergottsacker, Dry, Studier, Pfalz
- 2009 Thoernicher, Kabinett, Semi-dry, Rauhen, Mosel
- 2008 Piesporter Riesling, Kesselstatt, Mosel
- 2009 Bernkasteler Lay "Erstes Gewächs" Kabinett, Dr. Thanisch, Mosel
- 2010 Brauneberger Juffer Spätlese Willi Haag, Mosel
- 2007 Wehlener Sonnenuhr Auslese Maximienhof, Mosel

❖ The **East Las Vegas Valley (NV) Chapter** met at Grape Expectations on April 11 for a meeting on "growing wine"—everything from growing the vines to putting the wine in the bottle. There were 146 members and guests present—our largest turn out ever! Special guest and Chapter sponsor, Ron Lanza, from Wooden Valley Winery (WVW) was on hand to give the presentation and discuss the history of his family's winery and vineyard business. Ron also provides grapes for Grape Expectations winemaking school.

- 2012 WVW Sauvignon Blanc \$14 (3)
- 2010 WVW Merlot 18
- 2009 WVW Cabernet Sauvignon 21
- 2011 Grape Ex Bacchus Blend N/A
- 2010 WVW Petite Sirah 19 (1)
- 2009 WVW Zinfandel 19 (2)

❖ The **Electric City (PA) Chapter** welcomed Italian winery owner Giorgio Rivetti to Scranton in July. Invited by Scranton-based wine importer Fred Magnotta, he presented at the



ECAWS meeting in the historic Scranton Cultural Center for 70 members and guests. Giorgio brought wines from his wineries in the Piedmont and Tuscany, as well as other producers with whom he collaborates through his export company Indigenous Selection.

During his presentation, he lampooned so-called "fusion wines" that blend international varieties with local varieties as "confusion wines." He said varieties such as Moscato and Sangiovese are not authentic when produced outside of their historical homes of Piedmont and Tuscany respectively. He urged attendees to ignore wine scores and to believe confidently in wines they like. Igourmet.Com provided a selection of Italian cheeses to pair. Because of the generosity of Mr. Rivetti and Mr. Magnotta, the ECAWS was able to make a significant contribution in their name to its Joseph Nardelli AWSEF Scholarship Fund.

- NV Bianca Vigna Prosecco DOC \$15
- 2011 La Spinetta Toscana Vermentino 19 (2)
- 2009 La Spinetta Il Nero di Casanova Sangio. 23

2009 La Spinetta Barbera Ca' di Pian	23	(1)
2012 La Spinetta Moscato d'Asti Biancospino	19	(3)

❖ The **Glimmerglass (NY) Chapter** met on June 2, at the Best Western in Cooperstown, NY, for a tasting of Sauvignon Blancs from "Around the World." The question of the evening was: "Can you really taste the region where the grapes are grown?" Jim High gave a presentation to the members who concluded that there was a difference—we just couldn't tell whether it was the climate, the soil, the winemaker or the array of appetizers that members supplied.

2011 Domaine de L'Attilon (France)	\$12	(3)
2011 Fondée Buitenverwachting (S. Africa)	12	(3)
2011 The Seeker Sauvignon Blanc (NZ)	14	(1)
2008 Montes Sauvignon Blanc (Chile)	16	
2012 Mockingbird Hill Lauren's Vyd. (Napa)	13	
2011 Dr. Frank Sauvignon Blanc (NY)	20	(2)

❖ On June 9, Dave Barber led the **John Marshall (VA) Chapter** on an expedition to Burgundy, tasting six crus from Beaujolais. Our trip was complemented by delicious meat-



balls, sausage and cheese supplied by Melissa Barlett of Pearmund Cellars. She capped off the pairings with a delicious chocolate mousse with Pirouette garnish that added just the right touch of elegance. Here is a sprinkling of the many interesting facts that were learned:

- In 1395 Philip the Bold, then Duke of Burgundy, banned Gamay from the best slopes of Burgundy resulting in it being adopted within the 34 square mile sub-region of Beaujolais.
- The vines are not trellised but individually staked and tied.
- The grapes begin their fermentation process with carbonic maceration, a process in which whole, unbroken berries are thrown into a vat where fermentation begins within the individual fruit itself. After 3-4 days of maceration the grapes are pressed, separated from the skins, and the fermentation continues.
- Within a month of harvest, the wine is made and ready for drinking.
- The Crus of Beaujolais consists of 10 villages in the northern part of Beaujolais. The area containing these villages measures approximately 1,848 square miles.

❖ Who would ever think that Canadian wines would be so interesting! John and Ann Koempel gave the **Lehigh Valley (PA) Chapter** a great introduction to the bounty of Canadian



wines as you can see from the list below. The Koempels visited many of the wineries and brought back samples to share with the group. The Inniskillin Shiraz/Cabernet was the clear winner. The vinifera varieties in general scored much better than the French-American hybrids.

2010 Inniskillin Shiraz- Cabernet	(1)
2010 Jackson-Triggs Syrah	(2)
2010 Vineland Estates Cabernet Franc	(3)
2010 Henry of Pelham Baco Noir	
2010 Sandbanks Baco Noir	
2009 Casa Dea Cabernet Franc	
2010 Coffin Ridge Maréchal Foch	
2009 Jost Marechal Foch	
2010 Pelee Island Winery Pinot Noir	
NV Winegarden Est. Cuvee Red	

❖ The **Lone Star (TX) Chapter** met on June 15 at the home of Tom and Suely Lohr for a tour of Italian wines. An ice breaker of Prosecco was served. The 32 members and guests

learned about the various wine regions of Italy as well as the Italian Quality Designation system and how to read Italian wine labels. The tasting consisted of 7 wines—2 whites and 5 red wines representing the larger wine regions of Italy: Piedmont, Tre Venezie, Tuscany and Southern Italy/Sicily. The whites were of lesser-known white varieties: Grillo from Sicily and Cortese from Southern Piedmont region. Following the tasting, everybody enjoyed a variety of delicious, member-provided appetizers, as well as a wonderful main entrée, which included Chicken Marsala, fresh pasta with butter and sage, zucchini & corn with goat cheese, Italian sausage and green beans. Dessert was chocolate tiramisu.

2011 Kaila Grillo Inzolia Sicilia	\$13
Mauro Sebaste Gavi	15
2009 Jermann Red Angel Pinot Noir	34 (3)
2011 Rosso Toscana Bere IGT Fattoria Viticcio	9
2009 Massanera Chianti	17 (1)
2020 Banfi Rosso di Montalcino	18 (3)
2008 Rocca Felice Barolo	22 (2)

❖ The **North Alabama (AL) Chapter** meeting on May 19 was hosted in the mountain-top lair of Jay and Giselle Wilson. The beautiful weather coaxed 16 of the 24 guests onto the Wilson's expansive patio where location seems to make a difference in tasting rosés. For each wine, except the Charles



& Charles, the voting was polar opposite from indoor tasters to outdoor sippers. Many of our members volunteer to continue the indoor versus outdoor experiments throughout the summer. While not judged, the aperitif was heralded as excellent and set the stage for the

pending battle of old-world (France)/new-world (US) wines and proved these are "Not the same rosés your parents drank!" The Bieler topped the list of French rosés, primarily due to the outdoor sippers overwhelming preference of this light rosé. For the American flight the Charles & Charles sweep both indoor and outdoor ballots. The overall best rosé came down to nearly a tie but one voter changed her mind giving the Bieler the nod.

Starter: Gruet Rosé	\$18
2012 Bieler Pere et Fils Rosé (France)	14 (1)
Rhone by Arnoux (France)	13
2012 Villa des Anges (France)	13
2009 Rotta Zinfandel Rosé (US)	12
2012 Charles & Charles Rosé (US)	13 (2)
2012 Victor Hugo Les Mis (US)	13

❖ The **Northern Neck Uncorked (VA) Chapter** enjoyed "Greek Wines" at Belle Mount Vineyards on June 7, with 32 members and 7 guests in attendance. Bill and Susan Spage took us on a fabulous evening enjoying Greek wine, food, and music. Bill discussed Greek wine history and explained to us what the wines were like and how they were made back in earlier days. He pointed out that Greek wines cover a broad spectrum, are of very good quality, and that the Greeks place no special importance on what to drink their wines with. Susan prepared an outstanding menu of Greek specialties to accompany the wines. Opa!

2010 Roditis	\$10
2010 Patras	11 (3)
2011 Moschofilero	16 (1)
2010 Agiorgitiko	15 (2)
NV Domestica	10
NV Retsina	9
NV Mavrodaphne	11

❖ The **Northampton (PA) Chapter's** tasting on May 11 featured the much acclaimed 2005 vintage of Red Burgundy. The tasting was hosted by the Appletons and attended by 22 chapter members and 2 guests. The *Wine Advocate* rates this vintage 95-98 points for the Cote d'Or reds. I think we were

all anxious to see if these wines delivered on the level of their critical ratings! Well, after tasting and scoring the wines, it was apparent that we all generally agreed with the lofty acclaim. There were several scores of 19 and even a few 20's.



Most of the wines were quite elegant with silky tannins and complex aroma and flavors. These wines were fabulous for tasting and would be even better with food—think salmon, chicken and veal. In addition, I think these wines proved that in a superior vintage the wines often outperform their classification, particularly for the good producers. For instance the highest scoring wine is a Premier Cru wine that performed at near Grand Cru level at a fraction of the price! Many thanks to Barbara (with a helping hand from Bernie) for serving an excellent meal which complemented the remaining wine very well. Cheers for the 2005 red Burgundy wines! Purchase price of wines was \$30-45.

Jourdan Cote de Nuit Villages "La Robignotte	
Magnien Chambolle-Musigny "Vielles Vignes"	
Lafouge Auxey-Duresses Climat du Val 1er	
Bouchard Beaune Marconnets 1er Cru	
Jadot Beaune Clos des Couchereaux 1er	
Jadot Beaune Greves 1er	(3)
Bize Savigny-les-Beaune "Aux Grand Liards"	(2)
Bize Savigny-les-Beaune Les Foutnaux 1er	
Pavelot Savigny-les-Beaune Aux Gravains 1er	(1)

❖ On May 26, the **Ocean Isle Beach (NC) Chapter** met at the Silver Coast Winery with 38 members and guests in attendance. This tasting event featured 6 phenomenal wines from Chateauneuf du Pape and the surrounding area. The tasting demonstrated how truly wonderful these wines from this southern Rhone Valley appellation are. The wines were paired with a variety of French cheese, which added to the enjoyment of this event.

2010 Cotes du Rhone Fleur de Garrigues, Dom. de L'Arnesque	\$12
2009 Plan de Dieu Cotes du Rhones Villages, Dom. de L'Arnesque	16
2009 Cotes du Rhone Villages Cuvee Centenaire, Dom. La Grand Ribe	17
2010 Cotes du Rhone Champavins, Dom. Grand Veneur	24
2009 Vacqueyras Grande Garrigue, Alain Jaume, Dom. Grand Veneur	29
2010 Chateauneuf du Pape Dom. Barville, Brotte	39

❖ The **Philadelphia (PA) Chapter** met on May 19 at the home of Jon and Marci Rose for a tasting of White Wines from Red Grapes.

Paul Naheueser Nahe, Blanc de Noir	13
Ghost Hill Cellars, Pinot Noir Blanc	25
Gruet Winery, Blanc de Noir	13 (2)
Swedish Hill, Blanc de Franc	15 (3)
Turley Wine Cellars, White Zinfandel	32
Casanva Della Spinetta, Il Rose de Casanova	11 (1)

❖ The **Princeton (NJ) Chapter** met at the Jersey Girl Café in Hamilton NJ on June 23 for a blind tasting of oaked and unoaked California Chardonnays. The event, hosted by Bill and Mary Lou Spang, featured the following foods paired side-by-side with the with 2 wines each. The starter was Weibel Grand Cuvee from California (\$10).

2011 Martin Ray Chardonnay Unoaked	17
2012 Dominican Oaks Chardonnay Unoaked	13
<i>Pear with goat cheese, honey drizzle</i>	
2012 Clos Julien Chardonnay Napa Valley	15
2011 Crane Lake Chardonnay	4
<i>Grilled Chicken Caprese Stack</i>	
2012 Cloud Break Chardonnay Barrel Ferm	8

2011 Charles Krug Chardonnay Carneros 17
Asian Shrimp in Udon Nest

2010 Cakebread Cellars Napa Chardonnay 35 (2)
2011 Muirwood Chardonnay Reserve Zanetta 17
Tarragon Risotto with Peas

2010 Shafer Red Shoulder Ranch Chardonnay 35 (1)
2010 Sonoma Loeb Chardonnay Reserve 30 (3)
Short Ribs with Fresh Greens in Rice Paper

❖ The guest speaker for the **San Luis Obispo (CA) Chapter** was Mark Williams, Assistant Winemaker from Edna Valley Vineyards and winemaker at Courtside Cellars in San Miguel. Mark provided the group with insights into growing and making Chardonnay. Members conducted a blind tasting of 3 wines each from the Central Coast of California, Burgundy and Australia.

❖ The **Smoky Mountain (TN) Chapter** met on June 23 at the home of John and Helen Hoover for a Celebration of Summer Food and Wine. Twenty-one members and three guests were present. Our host prepared, and served food paired with the last 4 wines: Avocado and Mango Salad with Mango Fruit Vinaigrette; Farro Salad with Chicken, Green Beans and Corn; Caramelized Onion and Gorgonzola Dolce Pizza; and Slow Cooker Pulled Pork with Cole Slaw Sandwiches. Dessert included Lemon Blueberry Trifle, Chocolate Strawberry Trifle and Coffee.



NV Louis Perdier Brut Sparkling, France	\$11
NV Ruffino Extra Dry Prosecco, Italy	15 (2)
2011 Dry Creek Clarksburg Dry Chenin Blanc	11 (4)
2011 Ravenswood Blended Old Vine Zinfandel	11 (3)
2011 Willamette Valley Pinot Noir	22 (1)

❖ The **Southern NY Wine Cru (NY) Chapter** held its monthly meeting at Daddy O's Barbecue Restaurant in Staten Island, NY, on June 20. There were over 20 members in attendance. We set out to pair BBQ foods with wines that are easily available and affordable throughout the summer season. The first pour was a 2009 Pinot Project Pinot Noir (\$12) that went well with our appetizers of mac & cheese, catfish bites, and hot Bavarian pretzels. This was followed by 3 more pours to complement our variety of main courses. Included were 2010 Stump Jump Shiraz (\$12), 2009 Plungerhead Zin (\$10), and 2010 Smoking Loon Cab (\$9). All of these wines went well with the barbecue banquet of baby back ribs, St. Louis spare ribs, smoked sausage, brisket, pulled pork, corn bread and chicken. A vote was taken to pass on dessert! All in all, a fun night.

❖ Fourteen members of the **Space Coast (FL) Chapter** gathered at the home of Donnie and Betty Nettles in Palm Bay on May 18 for a "Hands On" glass tasting, themed "Does the Glass Make a Difference?" Betty Nettles assembled glass-



ware from their Riedel collection along with chapter members, Bill & Kathy Snavelly's glassware from Lenox, Mikasa & Spiegelau. Betty prepared placemats with spaces for each varietal glass along with 4 plastic cups of 4 different wines. Each wine was poured from the plastic cup into its optimum tasting glass and then transferred to other glasses to evaluate differences in acidity, alcohol, minerality, aroma and taste, etc. Chapter members were astounded at the difference the glasses made with aromas and taste. In addition the difference between a Pinot Noir glass and an "Oregon" Pinot Noir glass also made a significant difference.

2011 Massimo Sauvignon Blanc, NZ	\$12
2010 Kendall-Jackson Grand Reserve Chard.	21

2009 Cloudline Cellars Pinot Noir, OR	18
2009 St. Francis Cabernet Sauvignon, CA	20

❖ The **Thomas Jefferson (KY) Chapter** tasting on May 12 was hosted by Laurel Stocks, her dad Tom Smith, and her friend Jerod Perone. Laurel opened up her beautiful home for a tasting that was a journey through California wine country, beginning at the Santa Lucia Highlands in Monterey. We then went up the Pacific coast to Sonoma and finally east to the Napa Valley. Along the way we compared chardonnay and cabernet sauvignon from different American Viticultural Areas (AVA's). Jerod discussed AVA's—designated wine grape-growing region in the US distinguishable by geographic features. Unlike most European wine appellations of origin, an AVA



specifies only a geographical location from which at least 85% of the grapes used to make a wine must have been grown. All travelers agreed that that wines selected and shared with us by Laurel, Tom and Jerod were among the best in recent memory with clear distinctions based on AVA and winemaking techniques. Dave Derrick observed that there generally is much more to appreciate, enjoy and learn if we select (with help from a knowledgeable person) wines for our tastings in the \$20-30 price range with an occasional more expensive wine.

2011 Mersoleil Silver Unoaked Chard.	\$29	(3)
2011 Kunde Family Estate Chard., Sonoma	19	(2)
2011 Sonoma-Cutrer Chardonnay, Sonoma	24	
2010 Charles Krug Cabernet Sauv., Napa	25	
2009 Frie Brothers Reserve Cabernet Sauv.	22	(1)
2010 Beringer Cabernet Sauvignon	27	

❖ The June tasting of the **Walt Whitman (NJ) Chapter** was hosted by Meryle Melnicoff & Joe Busler and featured a Tasting of ABB (Anything but Bordeaux or Burgundy) French Wines

NV Chinon La Cravantine Vignoble Gasnier	\$22	(3)
2012 Effet Papillon Blanc Les Vignes de l'Aire	13	(2)
2011 Chateau Des Hospitaliers	13	
2012 Cuvee du Ch. Rose Chateau Calissanne	15	
2011 Le Clos de Vauriou Domaine Ricard	14	
2011 La Guinguette Dom. De La Roche Bleue	25	
2011 Cotes-du-Rhone Mas de Libian	19	(1)

❖ The **Wine Lover's Club (NC) Chapter** met on May 21 at Salem Glen Country Club in Clemmons. Thirty members and guests attended the tasting, hosted by Marion and Tom Reef. Six summer wines were tasted blind and members matched each one with a description. Two of the wines (Trincherero & Vintner's Red) were bottled for Target.

2012 Kim Crawford Sauvignon Blanc, NZ	\$13	(1)
2011 Trincherero Estates Sauvignon Blanc, CA	18	(3)
2012 Ferrari-Carano Fume Blanc, Sonoma	10	(2)
2012 Conti Fini Valdadige Pinot Grigio, Italy	13	
2011 J Vineyards Pinot Gris Heraldsberg, CA	14	
2011 Vintner's Red, St. Helena, CA	18	

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

Please follow the format specified for Chapter Events. It can be downloaded from the AWS website (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.

Chapter Spotlight Sunset—Naples, FL

The West Coast of Florida is famous for its sunsets, with gorgeous hues of orange, red and purple shading the sky as the sun dips into the Gulf of Mexico. In honor of that, one of the newest chapters of the American Wine Society, located in Naples on Florida's southwest coast, decided to call itself the Sunset Chapter at its organizational meeting in February 2012. Organizers came from varied backgrounds. The chapter includes a master sommelier, a pharmacist, two Realtors, a mortgage banker, a psychologist, a newspaper editor, a music director at a local church, a teacher, and others. Everyone shares one thing in common—a desire to learn more about wine and to develop their sophistication as wine consumers.

Eight friends came together initially to create the chapter, which is the AWS guideline. They discovered that starting a chapter is easy, thanks to help from the national office. And while Florida, and the south in general, doesn't have as many AWS chapters as other parts of the country, the hope is that



the new Naples chapter will serve as a model to encourage others to start their own chapters. Sandy Bruce, the chapter's founding president, along with her husband Jeff, was a member of the AWS chapter in Dayton, Ohio, before migrating to warmer climes three years ago. Both of them missed the camaraderie of their AWS meetings and the tastings that allowed them to expand their wine knowledge. But there was no AWS chapter in southwest Florida. Sandy gathered together a group of like-minded friends to solve that problem.

The group decided to start small (there are currently 19 mem-



bers) and expand only after it gets the hang of things. To date, the chapter has hosted 4 tastings, including participating in the National Tasting Project during its June meeting. Other events were a clever selection of pinots from around the world, a vertical Bordeaux

selection and, in honor of Independence Day, wines from the original 13 Colonies.

At its first tasting in March, Master Sommelier Barrie Larvin led the group in a two-hour tutorial on the history of wine making and how the pros evaluate wine. How lucky we are to have a chapter with such expertise among its membership. Tip of the hat, as this chapter has gotten off the ground, to Dan DeStephen of the Dayton AWS chapter for all his advice and help in figuring out how to get things going.

If you are traveling to Florida, feel free to drop by one of our meetings. We will be posting dates and times on our new website, www.awsnaples.com. If you click on it, you'll see a beautiful photo of a sailboat transiting the Naples Pier at sunset. It happens every night. Cheers.

Sandra Bruce



AWS: *What you favorite grape/wine and why?*

TB: I love any red, but my favorites are Argentine Malbec and Spanish Tempranillo. I like my reds big and bold but to still contain nice fruit notes (plum is my favorite fruit note in wines) that make them perfect to drink on their own as well as for pairing with my favorite foods. These 2 wines are also easy to blend with other wines for my own creations.

AWS: *When was the first time one of your wines won a medal? What kind of wine was it?*

TB: It was the first year I made wine. I made 4 different wines, two reds and two whites and they all got medals in the local Corrado's Family Wine Supplies wine competition, including a gold and best of show white for my Luna Bianca from Winexpert. Everyone thinks entering your wines is about the medals, but winemaking is a constant learning process and the judges' notes and feedback, which are impartial unlike a friend tasting my wine, are quite valuable.

AWS: *What is the length of your wine's time line (fermentation to bottling)?*

TB: It depends on the wine and my schedule. It could be as short as 6 weeks or as long as a few months. I may opt not to bulk age if I think I won't be able to bottle it at the proper time, or if I don't think bulk aging will produce a better wine. Sometimes a wine I intended to bottle quickly ends up being bulk-aged due to lack of time to bottle.

AWS: *Do you label the wine you bottle?*

TB: I have no choice but to label my bottles. My husband's rule is that no bottle of wine can go into our coolers without a label on it. He is very creative with his labels and has even gotten a gold medal from *Winemaker* magazine for one of his labels. I have used Noontime labels for a couple of in memoriam wine bottle labels or for holiday wine gifts, but 99% of the time I use a simple template, put on my winery name, type of wine, year, print out on inexpensive label paper from my computer, put on the bottle and I am done. For me, it is the worst part of winemaking.



Stephen Kampers

Best White

2009 60% Geisenheim, 20% Vidal, 15% Traminette, 5% Misc.

Best White Blend

2009 35% Vidal, 20% Riesling, 20% Gewurztraminer, 20% Sauvignon Blanc, 5% Misc.

Former AWS President Steve Kampers, from Canada, reminds us that AWS is an *international* organization. He won the top honor, Best of Show, in the 2003 Amateur Wine Competition in Greenwich, CT.

AWS: *Please give us a short resumé of your winemaking experience.*

SK: I became interested in home winemaking in the late 1970s when I lived in Vancouver where an accomplished home winemaker I worked with introduced me to it. When I say he was accomplished, he at the time had something like 3000 bottles of home wines, was a Canadian amateur champion, had numerous French barrels in his cellar including multiple barrels of Port and a Solera sherry system. So in the very early stages, I had a good mentor. This

resulted in me making my first batches of wine from grape juice and grapes pressed at another mutual friend's home in my apartment...which lead to washing out wine bottles in the bathtub. I'm sure the neighbors in the wood frame apartment building were somewhat puzzled over where the sound of all the clinking glass buttes was coming from. Little did they know I was soaking wine bottles in the bathtub to remove the labels.

AWS: *Do you make wine from grapes, juice or from a kit?*

SK: I use fresh and frozen grapes and juice from California, Washington and Oregon, fresh grapes and juice from Ontario and on occasion have used fresh grapes from Chile. I have not used a wine kit to make wine.

AWS: *What type of containers do you use to make and store the wine that you make?*

SK: I use a variety of 19, 23 and 26 liter carboys and a few 2 and 4 liter jugs. I also have an old 60 liter stainless steel beer keg I use from time to time and a 55 liter French oak barrel (which has been replaced a few times as they become old and ineffective).

AWS: *Do you use oak barrels or oak alternatives when making your wine?*

SK: I mainly use the oak barrel for flavor/aging, however, I do put wood chips in my red wine fermentations and occasionally into carboys or the barrel itself if the barrel is getting "tired." I have tried liquid oak extracts, however they haven't worked out that well for me.

AWS: *What you favorite grape/wine and why?*

SK: I don't think I have a favorite grape/wine that I make. I don't make wines I don't like to drink (at least not on purpose!).

AWS: *When was the first time one of your wines won a medal? What kind of wine was it?*

SK: In 1981 I made a Gewurztraminer from frozen grapes from California when I was living in Toronto. I moved the following year to Pittsburgh and saw an advertisement in a local community newspaper for the first ever Country Wines competition (Country Wines was a home winemaking supplier in Pittsburgh then owned by then AWS member Shirley Martin). So I took my one entry and \$5 entry fee to the store and left it for the competition, which I recall had something like 125 entries its first year. Well, sometime shortly after the competition, I received a call to say not only had my wine won a Gold medal, it had also won the award for the best wine in the competition! From that point on, I was hooked on home winemaking and have made wine I think all but maybe 4 years ever since. The AWS Pittsburgh Chapter "found" me after the Country Wines competition and I attended my first AWS conference in 1982.

AWS: *What is the length of your wine's time line?*

SK: Every wine can be a bit different however I try to have my white wines in the bottle 6-8 months after fermentation. Reds need more time and they are usually closer to a year and sometimes 18 months after fermentation until they see the bottle.

AWS: *Do you label the wine you bottle?*

SK: Yes, all bottles have labels and capsules. I used to have my own labels I printed from my computer, however, I now go to a home winemaking store that has many different labels on which they print my custom information. These labels are easily removable for future bottle use and the ink is not water soluble so none of the label runs, which is quite convenient, they look a lot more professional and last longer.



Marion Krauss

Best Fruit Wine

2011 Sweet 70% Gooseberry, 30% Strawberry

Best Estate & Best Dessert Wine

2011 Red Raspberry

AWS: *A short resumé of your wine-making experience.*

MK: I have been making wine off and on since 1978. I did not drink wine until 1973 when I was stationed in a country where they make some of the world's best wines and beer, Germany. I became a "wino" in a very short time! My airfield was in Pirmasens which was between several of Germany's wine regions and was a short drive from the Wine Strassa (Street). When I returned to the land of the round door knobs I started to make my own wine. It was pretty bad at first, but got better over time. The reason I was off and on again was due to overseas assignments in 1982 and again in 1990.

AWS: *Do you make wine from grapes, juice or from a kit?*

MK: I make wine from whatever I can get my hands on, even mint and pomegranate! This year I am going to try honeysuckle wine. I make some reds and whites from grapes and juice that I get from Larue Vineyard. However, I make mostly fruit wines from fruit that I grow myself—better quality control and less expensive than buying the fruit.

AWS: *What type of containers do you use to make and store the wine that you make?*

MK: I make and store all my wines in 3 and 5 gallon carboys. I also use all sizes of bottles and jugs for overflow or excess storage.

AWS: *Do you use oak barrels or oak alternatives when making your wine?*

MK: Since I don't make large quantities of red wines, it would be expensive to buy an oak barrel of any size. I use oak sticks and balls that I collect from the Wine Expos and shows that I attend—not cheap, just resourceful and frugal!

AWS: *What is your favorite grape/wine and why?*

MK: My all time favorite wine is...the one I'm drinking! I do like several whites, a few reds and lots of fruits. I drink about 3 whites to 1 red and 3 fruits to 1 white, so you can see I lean heavily to the fruits. The main reason is that I grow most of my own fruit. I don't have the area for grapes.

AWS: *When was the first time one of your wines won a medal? What kind of wine was it?*

MK: I didn't start making wine in earnest until we moved to York, PA, in 1999. I stopped along the roadside of a vineyard to see how the owner wired his vines...I got caught. It just happened that the owner of Larue Vineyards was also a retired Army officer and we became very good friends. That friend is Don Gauntner our AWS #1 winemaker! This is the very short version of this story—it's more like the minnow out on a 3-hour tour that lasted years. This was a 3-minute roadside stop that lasted all day—talking, touring, wine tasting—and became a lifelong friendship! Don told me I made very good fruit wines and in 2001 convinced me to enter the Maryland State Fair; I took 2nd place with my Black Raspberry. This got the hook in my mouth, so in 2002 I joined the AWS and First Capital Chapter. In 2003, I received best of show at the York Fair and on to the AWS Nationals at State College, where I received the Best of Show and Best Estate, also for my Black Raspberry. I was totally overwhelmed and really hooked! Over the years Don has taught me many

winemaking tips. I must say that being a member of 3 AWS chapters where we share information helps, and many members have a great vault of information available...use it!

AWS: *What is the length of your wine's time line?*

MK: Since I make mostly fruit wines, I will discuss only that part. I start picking around mid-June and finish around mid-November or first frost. When I pick, I freeze the fruit until I get enough to make a 5 gal. batch, usually around 30 lbs. (That's a lot, but more fruit yields richer the wine. Since I grow my own, I can afford to go higher lbs. per gal.) I crush the fruit; add water, sugar and pectic enzyme; let set for 24 hrs., then add my yeast. After 4 days on the yeast, I press the juice into carboys until the fermentation is finished. I rack the fruit wine several times over the next several months. In mid-February I add my last dose of meta, sorbate and clarify the wine with sparkolloid. In mid-March I filter and then start to sweeten the wine to balance it, which is very time consuming! But, it's the best part—tasting the wine. I try to get my bottling done by the first of June, but it's difficult. Total time ranges from 9 months to a year, from picking to bottling. I've had several people ask me "What is the most important step in winemaking?" I tell them that as you are doing each step, that step is the most important!

AWS: *Do you label the wine you bottle?*

MK: For many years, all I used for labeling was printing the type and year of the wine on a strip of masking tape. Cheap, but again frugal. In 2004 I donated a bottle of my Black Raspberry for auction at the Eastern PA Picnic. The auctioneer held up the bottle and pointed out that it was interesting that I used a masking tape label on such a great bottle of wine and that the purchaser would also be buying this great label. I was a little embarrassed, actually more than a little. So I bought me a label making program, some blank labels and created my own label (Mickey's Cellar, with a rustic castle) which I still use today! Thanks to Betty Kreder, the auctioneer.



John Mulfinger

Best Red Hybrid

2010 65% St. Croix, 35% Nebbiolo

Hybrid grapes are the product of a crossing of two or more *Vitis* species, in contrast to crossings of the same species (typically *Vitis vinifera*, the European grapevine), and are also referred to as inter-specific crossings.

Due to their often excellent tolerance to powdery mildew, other fungal diseases, nematodes and phylloxera, hybrid varieties have, to some extent, become a renewed focus for European breeding programs.

AWS: *Please provide a short resumé of your winemaking experience.*

JM: I became a member of the Nittany Valley Vintners chapter of AWS in 2001. The chapter was blessed as many wonderful folks from Penn State and AWS members from the Mount Nittany chapter provided information on acid, fermentation, chemistry, PH and understanding and describing wine. You name it; we had an expert who could provide training. There are several top 50 amateurs that also started with the Vintners, and we made many friends from that experience. My wife Chris and I were wine drinkers for many years, but I really did not have any interest in winemaking until I joined the Vintners. That year my wife gave me a kit wine and wine-making equipment as a Christmas present. After that experi-

ence I was hooked and have enjoyed winemaking ever since.

AWS: *Do you make wine from grapes, juice or from a kit?*

JM: I make wine from many sources. I grow my own grapes, mainly St Croix, Frontenac, Diamond and Traminette, and stone fruit including cherry, apple and pear. I also purchase juice and grapes from known dealers. I have even made wine from mint. As long as the product is fresh and ripe, wine can and will be made. I now have a wine room which serves as a storage area and production facility, which is so much better than the unheated storage where we started.

AWS: *What type of containers do you use to make and store the wine that you make?*

JM: Our wine production is not a large volume, so the equipment I use would be the same for any home winemaker. Food grade buckets serve as my primary fermentation containers and carboys as storage. The test equipment is not fancy, just a PH meter, acid test and the Hydrometer. In the end it's about balance and Chris helps me with that. If she likes it, I know its time to bottle.

AWS: *Do you use oak barrels or oak alternatives when making your wine?*

JM: For me, the amount of oak varies by the wine. We have all tasted over-oaked Chardonnay. I use oak chips which are convenient and take less space than barrels. Both American and French oak are used depending on the wine. In contrast, my favorite wine is a well oaked Zinfandel. I really enjoy the spice flavors and tannins that come forward. With a good pasta and tomato sauce, I am in heaven.

AWS: *What is the length of your wine's time line?*

JM: We take at least two years before we bottle most of our wine. I maintain a log of each wine and number each carboy. That number is then placed on the cork. Labels are used when we give wine to our family and friends. Winemaking is like being a parent—you do everything you can to help your child/wine to be good and watch as they grow up and constantly change. Then one day you know its time to let go/ bottle. Then you can sit back and enjoy your labor of love.

AWS: *When was the first time one of your wines won a medal? What kind of wine was it?*

JM: My first medals were from a regional AWS competition in 2004. We received medals that day for Merlot, Pinot Grigio, Riesling, Sauvignon Blanc and Cabernet Sauvignon (the Christmas gift) which only gave me more confidence as a winemaker. The amateur competitions that AWS conducts are important events supporting both tasting and winemaking. I know of several amateurs that are now professional winemakers.

I would like to thank AWS and everyone conducting the Amateur Wine Competition for awarding me with a Best in Class for a Red Hybrid, my estate St Croix.



Mel Schlachter
Best Native
2010 Dry Norton

AWS: *Please provide a short resumé of your winemaking experience.*

MS: I started making wine 37 years ago, coinciding with the birth of our first child. I guess I needed something to nurture too! I had gotten to know winemaker Tom Hayes at High Tor Vineyards in NY's Hudson Valley, going out on Saturdays and giving tours, helping out, etc. It just seemed the right time

to start with Tom as mentor. My first venture was a wild blackberry, then on to French hybrids that I finagled from Tom. My second year I got 2 friends to join me for using two well-used barrels for 50 gallons of Chancellor. Delicious, though malolactic was scary—not knowing what was going on and thinking I had H₂S! Anyway, we have moved 4 times since then and made wine everywhere, using my old sources of grapes and finding new ones. Pressing and bottling are always social occasions. Our adult children are more likely to journey home for a bottling than they are for Christmas.

AWS: *Do you make wine from grapes, juice or from a kit?*

MS: I make wine from grapes or juice procured from farmers or wineries in Ohio, Missouri, Pennsylvania, New York and (as of this year) Iowa. I prefer starting with juice for whites and grapes for reds, so I can ferment on the skins. I haven't made a non-grape wine in 15 years. Sometimes I think about fermenting a few pair of old sneakers and seeing what kind of medal that could bring.

AWS: *What type of containers do you use to make and store the wine that you make?*

MS: My wine sits right now in carboys, wooden barrels, a stainless steel barrel, and a 60 gallon plastic barrel. I use open top plastic barrels for primary fermentation of reds. I'm sure that my Norton benefited from spending most of two years in a barrel of half-French, half-American oak.

AWS: *What you favorite grape/wine and why?*

MS: Good question. Sentimental favorite is Diamond, but I'm so far away from the Finger Lakes right now that I can't use it very often. Love the nose, when done with reserve. I do a chardonnay just about every year—still trying for the perfect one! I suppose my experiments with red blends is my favorite thing to do. A blend of chancellor, leon millot and cascade is top drawer, and it's rewarding to blend the red viniferas, too. The best reds are usually blends. So I win the prize this year by not blending. Oh well.

AWS: *When was the first time one of your wines won a medal? What kind of wine was it?*

MS: From AWS, probably the mid-'80's. The first I remember was a gold medal for my '91 chardonnay from Doug Moorhead's grapes. I won ribbons before that at the Duchess County Fair in NY, a competition AWS people frequented. In the fair my entries were mostly Rieslings, Diamonds and other whites.

AWS: *What is the length of your wine's time line?*

MS: I try to get my whites bottled the spring following the harvest, and the reds as long as I can keep my hands off of them as they barrel age. I try to wait at least a year for the reds, sometimes two years before bottling. When the reds get a long start in the barrel, usually bottle aging is a plus as well. Long ago I figured out that the only way for me to have older wines was to make a lot!

AWS: *Do you label the wine you bottle?*

MS: Yes! A graphic artist friend does most of my labels now. I have always been fortunate in having talented friends who would trade their art for wine. Too bad our label competition no longer accepts their work. Those present at the bottling also name the wine, based on the grape, its adventures along the way, and whatever else. One year the tornado siren went off while we were getting ready to bottle chardonnay, so the unanimous choice for a name was "Charnado."

Lee

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AWS Educational Foundation

Continued from page 1

search to further understand the complexities of wine finish, an understudied topic, and how it relates to quality will provide important information to winemakers and positively impact the wine industry.

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 largely determines quality in wine during grape development and fermentation. This 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 his research is to explore the “microbial terroir” of wine fermentation, 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 this 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.



Stephanie Bolton is the winner of the North Alabama Chapter scholarship. She is a PhD student at the University of Georgia. Her project focuses on the study of mycotoxins in red wine, which includes a look into the fungal biodiversity of American vineyards. She is also studying the application of air-assisted, pneumatic atomizing electrostatic spray technology to combat vineyard diseases. Every year, Stephanie travels to Tuscany, Italy, to introduce a group of students to the fabulous world of wine. The wine experience includes aroma training, the development of wine vocabulary, vineyard field trips and, of course, several wine tastings! After earning a PhD, Stephanie will expand on her real-world vineyard experience with more applied research and later hopes to become a professor and lead a successful study abroad program focused on wine.



Amanda Howland is winner of the AWSEF General Fund scholarship. She is a MS student at Oregon State University. Her research objectives are to determine the spatial distribution of plant-parasitic nematodes in semi-arid Pacific Northwestern vineyards and to determine the infectivity and reproduction rate of *Meloidogyne hapla*, northern root-knot nematode, in varieties and clones grown in the Pacific Northwest. This is important because plant-parasitic nematodes are detrimental to grapevine productivity by causing nutrient



deficiencies, changing the physiology of the roots and reducing vigor and yield. The results of her research will help viticulturists in the Pacific Northwest make informed decisions regarding the pre-plant management of plant-parasitic nematodes in semi-arid vineyards.

Laura Jones is the winner of the SE Pennsylvania AWS Region scholarship in honor of Audrey and Dick Naylor (First Capital Chapter, York). Laura is a M.S. student at UC Davis in the Department of Viticulture and Enology. Her research focuses on identifying sources of grapevine genetic resistance to powdery mildew infection using high-throughput sequencing technology. The long-term goal is to combine multiple sources of genetic resistance into grape varieties to achieve durable resistance to powdery mildew and to reduce the need for sulfur and fungicide vineyard treatments.



Alison Reeve is the winner of the 2012 AWSEF Silent Auction Scholarship. A PhD student at Oregon State University, she is currently conducting research to better define vine balance for Oregon Pinot Noir. She is working with different ratios of vegetative growth to fruit yield through the use of competitive ground cover and varying crop levels to understand the effects on vine physiology. Studies within this project will address questions regarding timing and environmental impact on vine physiology, fruit development and wine quality. Through her PhD program, she is gaining valuable experience in research and outreach by working directly with commercial wine grape producers in Oregon to prepare her for a future career in Extension.



Alejandra Aguilar Solis is the winner of the Banfi Vintners Foundation/AWSEF scholarship. Her academic pursuit is to finish her PhD at Cornell University by the fall of 2013, including editing 5 research articles. This summer she will be giving two talks about her research, one in Healdsburg, CA for Constellation Brands and the other at the ASEV conference in Monterey, CA. Her career interests continue to be enological R&D that includes:



- Creating protocols of novel sanitation for different surfaces in wineries.
- Increasing knowledge of common wine spoilage yeasts (*Brettanomyces bruxellensis*, *S. cerevisiae* and *Z. bailii*) and its prevention as contaminants of wine.
- Widening knowledge of the different morphologies that *Brettanomyces bruxellensis* presents since this will assist in better identification when isolated from different sources i.e. barrels, environment, and wine.
- Creating alliances with the wine industry and providing assistance with sanitation practices through workshops, and facilitate the interchange of communication among wineries.

Remember to VOTE in the AWSEF election. Balloting will be via SurveyMonkey from August 15 to September 30, 2013.



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2013 National Conference

**November
7-9, 2013**



**Sandusky,
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Questions? Contact the AWS National Office,
 888-297-9070 or
executivedirector@americanwinesociety.org



Government Affairs

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Massachusetts

House Bill 294 allowing for **Direct Shipment of Wine to Consumers** seems to be stuck in the Consumer Protection and Professional Licensure Committee. It has been three years since the state law banning direct shipment of wines was ruled unconstitutional by District Court and then affirmed by the U.S. 1st Circuit Court of Appeals. The group **Free the Grapes** has given their top priority to the passage of this House Bill in 2013.



Ohio

The next WineAmerica Board of Directors and Membership Meeting is being held in Geneva, Ohio, immediately prior to the AWS National Conference in November. We thank good friend Mark Chandler for some creative scheduling which will allow many of the leaders of the industry to join us in Sandusky.



Did You Know?

There are more wine drinkers in the U.S. than in any other country. We have 33% more wine drinkers than France does, 40% more than Italy, twice as many as Spain and four times as many as in Australia. Over 100 million Americans drink wine. There are about 50 million who drink beer or spirits. That leaves something like 78 million Americans (over the age of 21) who do not drink alcoholic beverages. Last tidbit of profundity: There are more female wine drinkers in America than male wine drinkers.



Tom

Giesser@aol.com

Wine Faults Quiz Answers: 1d, 2j, 3a, 4b, 5e, 6h, 7g, 8f, 9i, 10c. **Scoring:** 9-10 correct—Wine Judge Material; 7-8 correct—Wino; 5-6 correct—Average Drinker; Less than 5—Novice—You need remedial work—go drink some wine.