

AMERICAN WINE SOCIETY NEWS

Promoting Appreciation of Wine Through Education

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Joyce Vecchiolli 2012 Outstanding Member

Joyce Vecchiolli credits longtime AWS member Alton Long for her introduction to both wine and the American Wine Society. In



1977, a friend enrolled in evening wine classes and encouraged her to come along. As the class ended, Al Long, who happened to be the instructor, encouraged anyone interested in continuing their wine exploration to help start a chapter of the AWS. Joyce hosted the first meeting of the Premier Cru Chapter at her home in February 1977 and became its first Chairperson. The chapter,

including several people from the original group, is still meeting and thriving.

Al Long became a mentor to Joyce, took her to tastings, and got her involved in the wine judge training program. Through Al, she met people throughout PA. A highlight was meeting three special home wine-

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Wine Tasting 101: Don't Drink & Dilute Jason Haas

Partner & General Manager, Tablas Creek Vineyard

I spent most of the last week on the road, making stops in New York, Portland and Seattle. At each stop, I found myself confronted with tasters whose first action upon reaching my table was to pour water into their



tasting glasses to rinse out whatever was in the their glass and start "fresh." I've always hated this practice since, at best, you dilute the wine and at worst you change its flavors, often dramatically, with chlorine or other minerals that were in the water. So when I got back to

the vineyard this week I asked Winemaker Ryan Hebert if he could figure out how much the residual water left in a glass after a rinse actually dilutes the wine you pour in. It's more than you'd think.

To answer the question, Ryan mimicked what we typically see at tastings: A taster pours water into a glass, swirls it around a bit, and dumps it, holding it upside down for about a second. That's pretty much normal. Some people are more rigorous and shake their glass to the extent that I worry the stem will snap, while others don't even empty the water fully. He measured the difference in the wine's alcohol levels with and without the water. He found that in a 1 oz. pour, the alcohol level is reduced by 6.9%, thanks to the water in the glass. This means that to your ounce (29.6 ml) of wine you've added 2.1 ml of water, diluting a wine

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Wine Judge Certification

Aaron Mandel



As you may know, the wine judge certification program has undergone some changes in the last few years. We have commenced a recertification program, which means all judges must re-take the final exam to remain certified. This year we are going to experiment with a spring-time first year class to allow students to attempt to get through the program a little quicker.

On March 23, 2013, we will hold a first year class in Lovettsville, Virginia, at the Market Bistro. There are local B&Bs, plus hotels nearby in both Frederick, MD and Leesburg, VA. Passing the class in March will permit a student to proceed into the second year at the annual conference in Sandusky, Ohio and potentially cut a year off the normal time it takes for a student to complete the program.

Lovettsville is in Northern Virginia, so there are many wineries nearby in both Virginia and Maryland. It is convenient to Washington Dulles airport, which is only 32 miles away.

Because the March program will not be part of a conference, there will be some additional cost. Rather than the usual \$150.00 fee, the March program will cost \$250.00. This fee will cover the room, lunch, snacks and potentially a discounted dinner for those who wish to stay.

The class will require that we have at least 6 students. If you are interested in the March class, please let me know **immediately** (wjcp@americanwinesociety.com).



Editor's Musings

Pam Davey



Happy New Year! 2013 is a month old now, and many of us have probably broken our New Year's resolutions already. So, how about adding a new one ... introduce a friend, acquaintance or someone you meet at a wine event to the AWS. If we each bring one person into our organization this year, what a difference it would make! Just think, I could even bring in more than one friend ...

After a bit of a hiatus, we now have a new Government Affairs writer, Tom Cobett. Thanks, Tom, for stepping forward to fill this role. He has some big shoes to fill—Fred Butcher informed us on developments in federal, state and local wine legislation for many years, and we will miss his astute insights. But, I think you'll enjoy Tom's fresh look at what's going on. His first article appears on Page 4 of this issue of the *AWS News*.

On page 10, we celebrate the winemakers who have won the most medals in the AWS Amateur Winemaking Competition. We made a slight change in the reporting and are now including all winemakers—those who are active, as well as those who are no longer entering wine in our competition. In addition to our Top 50 Winemakers, last year we started compiling an additional list of the top recent competitors. Look for the new list of the recent winningest winemakers in the April *AWS News*.

We thank Chateau Tebeau Winery (Helene, OH) for use of the beautiful vineyard in winter photo that serves as the background for the Table of Contents on the front page.

President Barack Obama second inaugural lunch featured New York State wines—2010 Tierce Finger Lakes Dry Riesling, 2009 Bedell Cellars Merlot and Korbel Natural Special Inaugural Cuvee California Champagne. The menu (and wines) are determined by the Joint Congressional Committee on Inaugural Ceremonies, which is chaired by Sen. Charles Schumer, D-NY. Food selections included lobster, clam chowder, grilled bison with horseradish cake and wild huckleberry reduction, artisan cheeses, and apple pie with ice cream. The calorie count for the 3-course meal topped 3,000!

Wow—after that I have to get back to my New Year's Resolutions—eat healthier, get more exercise and invite a friend to AWS. Cheers!



Pam

davey@AmericanWineSociety.org

AWS National Office

John Hames — Executive Director
Diane Chappell— Member Service Manager
P. O. Box 279
Englewood, OH 45322

Phone (888) AWS-9070
(888) 297-9070

Fax (937) 529-7888

Email ExecutiveDirector@AmericanWineSociety.org

Website www.americanwinesociety.org



AWS National Officers

President	Jane Duralia
Vice President	Bill Eisberg
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Competitions	Lynne Montgomery
Education	Peter Cisek
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AWS News Staff

Pam Davey	Editor	Davey@AmericanWineSociety.org
John Hames	Publisher	ExecutiveDirector@AmericanWineSociety.org
Lee Baldieri	Winemaker	Winemaker@AmericanWineSociety.org
Joe Broski	ChapterEvents	ChapterEvents@AmericanWineSociety.org
Tom Cobett	Giesser@aol.com	
Dick Marsden	President@AWSEF.org	

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

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AWS in the Social Media



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Winemaker's Journal

Lee Baldieri



'Twas the night before Christmas, when all through the house, not a creature was stirring, not even a mouse. The stockings were hung by my chimney with care, in hopes that St. Nicholas soon would be there. Then all of a sudden the telephone rang and after answering with a Happy Holidays, I heard a panic stricken voice, "Lee, George here, Help! I think I over sulfite the wine I bottled about a month ago. My wife and I were getting ready to have dinner with our family and as I was de-cantering, a bottle of the wine I had bottled a month ago, I smelled a strong aroma of sulfite. I tasted the wine and yes, the wine has a problem. The wine had too much sulfite and wasn't drinkable. Lee, I have 50 bottles and I don't want to lose them. Can I save the wine?"

George, I'm sorry to tell you that a wine that has too much sulfite cannot be easily corrected. There isn't any additive, filtering or fining procedure that will remove excessive sulfite. The best procedure I know to correct the problem is to take a similar wine or blender wine that has lower sulfite and, using a bench test and SO₂ meter, begin to blend the lower sulfite wine with the wine that has too much. Periodically, do SO₂ and pH tests to determine your progress. Of course, you must taste the wine to determine if the sulfite has left the wine.

George called the next day to thank me and told me he added almost 40 percent of the lower sulfite wine to the higher sulfite one before the SO₂ reading was correct. He tested the pH and then tasted the wine—it was perfect!. Okay George, now open up the other 49 bottles and make the same correction to them, re-bottle, allow them to settle for 60 days and try them again. Happy Holidays!

On the International front, Wine Business Monthly, reported global wine output has hit a 37 year low due to drought and overall damage to grapes in France and Argentina. According to the International Organization of Vine and Wine, output could fall about 6.56 billion gallons from 6.98 billion gallons in 2011. World wine consumption is expected to range between 6.22 billion and 6.58 billion gallons in 2012 but faces a shortage of about 1.3 billion bottles

Market feedback suggests the stocks could fluctuate, since wine availability is falling and prices are climbing. France, Italy and Spain face rising bulk wine prices as a result of the small harvest. Freak weather conditions, such as a winter drought, cold and wet weather, hail, a heat wave and summer dryness, caused wine production in France to drop 20%. Spain will see a slump of 2.7% and Italy's wine production will fall 3.4%. There is positive growth anticipated in the United States, where many growers cite a, "perfect growing season," for a predicted 7.1% increase in wine output.

Father of the French Paradox Passes away at 85. Serge Renaud, a French medical researcher and scientist, earned his claim to fame in a 1991 interview on *60 minutes* when he argued that the French show a lower risk of coronary heart disease, despite a diet high in saturated fats. He attributed this to their consumption of red wine, which decreases the incidence of cardiac disease. Following the interview, red wine sales in the US increased an estimated 44 percent. (WBM)

Lee

Winemaker@AmericanWineSociety.org



President's Message

Jane Duralia



Where do we go from here? As I begin my fourth year on the AWS Board (two years as Vice President and now my second as President), I take a moment to analyze how far we have come and what is next. We have grown in memberships as you will read in Diane Chappell's article. David Falchek will update you on all the newly formed Chapters in 2012 and those birthing in early 2013, Joe Broski will tantalize your palate with all the interesting tastings chapters across the country are experiencing and sharing with us all. In November, we enjoyed a uniquely interesting, well orchestrated National Conference in Portland, organized by John Hames and the conference committee. If you missed it, please join us in Kalahari— it promises to be equal or better. I may enter the conference riding an elephant! Come on, I know you'd pay to see that!

We have a tremendous team in place on the board and fantastic Chapter Chairs, leading and educating their local groups, while enjoying every sip they take. Our Regional Vice Presidents (RVP) have grown in numbers and abilities. Now where?

We still have areas of leadership that need your loving attention and commitment.

We need leadership in our marketing skills. There are a number of very capable committee members that work tirelessly to "get the word out" about the value of AWS to the individual and the wine industry as a whole. We are educated wine consumers who are open minded and have adventurous palates. Every winery should be clamoring to have our members visit their wineries and become patrons. We need that right person to take the reins and bring it home. Look in the mirror, are you that person? Do you know someone in the Society with those leadership marketing abilities that you can encourage to step up to the plate and make it happen? This is your society equipped with multi-talented members— let me hear from you.

We have grown from 14 RVP to 22 at present. Does your state/region have an RVP? Check out the Chapter Directory on the AWS website and see if you have an RVP. There are 50 states and we have 22 RVPs. (Some states have 2 or 3 RVPs due to membership density.) Would you like to have more representation? Talk with your fellow members and Chapter Chair, visit other near by chapters, then recommend someone from your region to become your RVP or, better yet, volunteer yourself. Come join the national team in growing AWS and promoting the value and education. Enjoy being an active partner in developing the future of the American Wine Society.

I would be delighted to receive your comments on what you will do to promote AWS in your region by connecting with wineries and wine shops, starting new chapters, enhancing wine education, and promoting the wine judge certification program, plus amateur and commercial wine competitions. Each of you have the ability to be an ambassador for AWS. Some of you will choose to take leadership roles, some will run for the National Board and all will grow in wine appreciation through education. Come join the action team as we get rolling in 2013.

As always, you may contact me with comments, questions and your wish to volunteer.

Jane

president@AmericanWineSociety.org



Government Affairs

Tom Cobett



Our government just loves wine!

Increased Wine Excise Taxes (WET) are starting to sound like a good idea to our elected officials, especially if you live in places like Illinois (Cook County), Wisconsin and Maryland. All of these state governments are discussing a healthy increase in their WET. Lots of esoteric organizations like the World Health Organization and the Center for Science in the Public Interest would like to see wine taxes raised to deter alcoholism, drunk driving and under-age drinking. Federal, state, county and even city officials are seeing increased WET as a form of "Revenue Enhancement."

Federal taxes on wine have not been increased since 1991. The current Federal WET is \$1.07 per gallon for wine with 14% or less alcohol, and, \$1.57 per gallon for wines between 14.1% and 21% alcohol. Sparkling wines get hit with \$3.40 per gallon. I wonder what our government has against carbonation. States get to add on their own taxes on top of the Federal WET. Alaska leads all states with another \$2.50 per gallon in state WET. California charges only \$0.20 per gallon and Louisiana is the lowest at just \$0.11 per gallon.

Counties are allowed to add even more tax and Cook County, IL, sets the mark at another \$0.16 per gallon. Wine sales within the city of Chicago get hit with another \$0.36 per gallon. There is a serious push in Obama-land to increase the Cook County rate by 50%!

States like Pennsylvania that have complete control over all wine sales would like to tell you that they don't charge you any WET. Instead, they add it to their profit margins, thus increasing what the consumer pays. The taxes you pay on wine in Pennsylvania were levied by the General Assembly as a temporary tax to provide assistance to the Johnstown Flood victims in 1936. It started out at 10%, was increased to 15% in 1963, and went up to the current 18% in 1968. The Pennsylvania General Assembly makes more money on wine sales than the winery or the distributors! That temporary Johnstown Flood Tax brings in over \$200 million a year. It now goes directly into the general fund instead of to the flood victims. It's no wonder that Pennsylvania has the highest wine prices in the country.

If your elected officials appear to be jumping on the increased WET bandwagon, you need to start pointing out to them all the reasons why increased taxes on wine don't do anything good. Take a look at the American Beverage Institute's web site www.NoDrinkTax.com

At least the federal government allows us to make wine in our homes, for our own use, right? Not if you live in Alabama or Mississippi. Home winemaking is still illegal in these two states. Oklahoma and Utah just legalized home winemaking in the last 10 years. The states get to make their own alcoholic beverage laws and they can be more restrictive than the federal laws.

When Franklin Roosevelt repealed prohibition in 1933, the 21st Amendment gave us all the right to make home wine and cider, but, beer was not mentioned. Home-made beer was not legal until 1978, when Jimmy Carter signed HR 1337. However, the states still have the right to set their own alcoholic beverage laws.

Wine laws aren't much better in Canada. A 1928 law has made it illegal to take wine across provincial borders. If you live in Quebec and

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National Office News

John Hames



You're probably aware that one of the benefits of AWS membership is the liability insurance we provide for chapter activities. I'm not sure when we started providing this coverage but the good news is that there has never been a claim. This is a great indication that AWS members and chapters are being responsible and practicing moderation in their tastings.

AWS is growing, both in number of members and number of chapters. We want to protect this valuable benefit for future members and, if we ever do have a claim, the coverage might be unobtainable or cost-prohibitive. Since the insurance only applies to official chapter events, the first step was to revise our bylaws to more clearly define what it takes to be a chapter of the American Wine Society. That was accomplished last year and now chapters must meet the following criteria:

- The activities of each Chapter will be in furtherance of the purposes for which the American Wine Society is formed and exists.
- The Chapter shall have a minimum of eight (8) members according to the records of the National Office.
- The Chapter shall be actively conducting events for its members.
- The Chapter shall have a designated Chapter Chairman or Co-Chapter Chairmen who is/are the primary communication point for the National Office.
- The Chapter shall enforce the policy limiting guests to no more than three events before being required to join AWS.

You'll see more about this in 2013 as the Board of Directors develops chapter charters. There is one other thing we are changing in the AWS policy and that involves special insurance coverage for events that are not chapter tastings. Prior to this, chapters could get a special insurance certificate if they were holding or sponsoring an event that was open to the public. In 2013, we're changing this policy.

We realized that we were increasing our exposure to claims by covering people who weren't AWS members. By doing this, we were putting this valuable AWS benefit at risk for all of the dues-paying members – the people who help pay the premiums. Starting this year, the AWS policy is changed to only cover chapter events that are for AWS members and guests who may be considering AWS membership. Events open to the public will not be covered.

This may be an inconvenience for some chapters but we need to do whatever we can to keep our risk to a minimum and cover the people AWS insurance was intended for – our chapter members.

As always, if you have any questions about the liability insurance coverage AWS provides, please contact me. In the meantime, keep doing what you're doing ... encouraging moderation and designated drivers at chapter tastings ... it's the best way for everyone to enjoy learning about wine with fellow chapter members.



John

ExecutiveDirector@americanwinesociety.org

Chapter Events

Joe Broski



❖ The **Atascadero (CA) Chapter** recently met at the home of Janice and Gary Smith. Chapter Director Alana selected the wines and facilitated the blind tasting. Breads, cheeses (Extra Sharp Cheddar, Blue, Manchago) and other snacks were provided.

Champagne:

- NV Scharffenberger Brut (CA)
Clear, bubbly, good acidity, hints of pear and banana
- NV Roederer Estate Brut Rose (CA) (1)
Pink hue, crisp with faint strawberry flavors, long finish

Petit Verdot: All Paso Robles, CA

- 2006 Rotta (Paso) (1)
Hints blackberry & cranberry, good balance
- 2007 Tobin James Reserve \$38 (3)
Dark garnet, alcohol notes. Ripe w/blackberry flavors
- 2008 Nova Vita 46
Cranberry flavors, fine tannins and good balance
- 2009 Bon Niche Fenetres Windows 35 (1)
Ripe & rich flavors, balanced with a long finish
- 2009 Solana Cellars
Off with alcohol, green flavors and harsh tannins
- 2010 Solana Cellars
Ripe cherry and vanilla notes, high alcohol is up
- 2010 R&K (2)
Ripe pomegranate, cherry and cranberry flavors

❖ Twenty-two members of the **Bucks County (PA) Chapter** met at the home of Patricia and Terry Green to have a six course dinner prepared by Chef Michael Kanter. Terry and Patricia Green selected the wines. No one was disappointed by the wonderful food and wines and everyone had some great conversation.

- Opener - NV Fitz Extra Trocken Sekt (Germany)
- Smoked Salmon - NV Bollinger Brut Special Cuvee
- Guacamole & Chips - 2011 Frogs Leap Sauvignon Blanc
- Pan Seared Diver Scallops - 2011 Belle Glos Meomi Pinot Noir and 2009 Jack Creek Cellars Pinot Noir Reserve
- Slow Veal - 2001 Paradigm Cabernet Sauvignon and 2006 LaTour Vineyards Cabernet Sauvignon
- Goat Cheese and Beet Salad
- Chocolate Sampler - 2009 Tomasello Port (NJ)

❖ The **Carroll County (MD) Chapter** met on November 18 at the home of the Michele and Bill Sadler. The theme was "Wines of South Africa," presented by Tracy and Chris Koch. The tasting featured a selection of wines from several of the key wine making regions of South Africa. The well-attended event started with information on the history of wine in South Africa, the growing conditions, a map and a hint of geography. The wines included ones using signature grapes and also some of the Koch's personal favorites.

- 2011 Indaba Chardonnay \$10
- 2009 The Royal Old Vines Steen Chenin 9
- 2011 Secateurs Chenin Blanc 15 (1)
- 2010 Kanonkop Kadette 10
- 2003 Tulbaugh Mountain Theta Syrah 22 (2)
- 2010 Kanonkop Estate Wine Pinotage 45
- 2008 AA Badenhorst Red Blend 40 (3)

❖ The **Cleveland (OH) Chapter** had a meeting/tasting on December 9, held at a clubhouse in Strongsville, hosted by Carl & Connie Wysocki (co-hosted by Dennis Beckman, Tom &



Jan Cobett, John & Carole Cummings, Lynne & Kathy Muzik, and Maryann Tower) with 57 members attending. The theme "Best of the Best" was a blind tasting of previously selected first place wines from 2012 tastings. This provided members a chance to re-try them. After judging, a comparison was made using the original tasting notes versus the present ones.

- 2008 Traminer \$13
- 2010 Mieomi Pinot Noir (Central Coast, CA) 20 (2)
- 2010 Amancaya Malbec (Argentina) 19
- 2007 Hogue Genesis Meritage (WA) 15 (1)
- 2010 Copola Black Label Claret (CA) 19 (2)
- 2009 Bogle Phantom Zinfandel (CA) 20 (3)

❖ The **Detroit (MI) Chapter** met on December 8 for their annual Holiday Tasting of sparkling wines and member made hors d'oeuvres at the home of Sherry and Roy Nesler. The wines were selected and served by Jackie and Frank Carson. The hors d'oeuvres were many and varied, and demonstrated the culinary skills of our members. It was a splendid start to the holiday season and much enjoyed by all. Jackie once again organized the friendly competition and presented awards to the winners: Susan Charron (Pear Salad), Bernd Mueller (Terrine Champenoise) and Elizabeth Draganski (Caramelized Mascarpone Dreams).

- Sigura Viudas Reserva Brut Cava \$9
- L. Mawby Cremant Leelanau Peninsula Brut 23
- Nicholas Feuillate Brut 33
- Duval-Leroy Brut 32
- Baron-Fuente Grande Reserve Brut 30
- Joel Falmet Tradition Brut 38

❖ On December 1, the **East Las Vegas (NV) Chapter** held their first ever Holiday Dinner at Panevino Ristorante. There were 78 members and guests on-hand to enjoy the great food and wines. Mondo Imports provided the wines to pair with the great food from Panevino. As a holiday gift, each person received a cork Christmas tree. There were also over 20 raffles prizes including many multiple wine bottle gift baskets!



Torley Gala Sec Sparkling Wine (Hungary) paired with toasted baguette with buratta cheese & diced tomatoes, topped with crispy prosciutto.

2009 Coronica Malvasia (Croatia) with pan seared scallop on a bed of roasted bell pepper sauce, with basil aioli

2009 Bibich Winery R6 Reserva Croatia) paired with a sautéed red radicchio & gorgonzola risotto

❖ The **Glimmerglass (NY) Chapter** met on January 13, at the Best Western in Cooperstown, NY, to taste wines from New Zealand. New member Andrew Oberriter 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 December meeting of the **Lehigh Valley (PA) Chapter** was the Holiday Party hosted by Shirley and Barry Isett at

the Brookside Country Club on Sunday, December 2. It was a great success with 67 people signed up. Everyone had fun visiting the "community wine table" and sampling each other's wine. As usual, the appetizers were scrumptious and the dinner of short ribs and crab cake, or pasta, was delicious. It is so much fun having the party in a beautiful facility decorated for the holidays, with a nice fire burning in the fireplace as we contemplate the characteristics of the many wines available.

❖ The **North Alabama (AL) Chapter** held a Champagne Holiday tasting on December 2, which was hosted by Chip and Sheila Boling and attended by 31 members and guests.

NV Gruet- Demi Sec	
NV Paul Goerg Demi Sec, Premier Cru	\$37
Frank Bonville Blanc De Blanc, Grand Cru	37
Robt Moncuit Grande Cuvee. Blanc De Blanc	64
NV Maily Blanc de Noirs, Grand Cru	53
NV Bernard Bremont Grand Cru, Ambonnay	43
NV Maily Grand Cru, Extra- Brut	42

❖ Diane Kean and Denise Gibson presented 6 Pinots from St. Innocent Winery during **Northern Neck Uncorked (VA) Chapter's** January 4 meeting held at Belle Mount Vineyards. 34 people, including 4 guests, attended. A slide presentation showing pictures of the vineyards, biodiversity, geological stages, wineries in the various Willamette Valley AVAs, pictures of the area and other tidbits complimented the program. In addition, a wheel of glasses containing examples of the aromas found in the wines was available for the members to enjoy. The wheel included 13 glasses, each with an a sample of the aromas such as pear, apple, lemon wedge, orange peel, cinnamon chunks, vanilla bean, soil, etc. Diane presented the 2 white pinots and shared how the Oregon regions were shaped by geological activity. She described the biodynamic methods used by many of the vineyard managers. She paired them with a cheese quiche and a red pepper and ancho chili spread.



Denise presented 4 Pinot Noirs side by side to compare the differences in the AVAs, including characteristics such as elevation, soil and exposure. Robust meatballs and a Cajun beef potpie prepared by Diane Waltrip were paired with the noirs.

2011 Freedom Hill Pinot Blanc	\$20 (2)
2011 Vitae Springs Pinot Gris	20
2010 Zenith Pinot Noir	36 (1)
2010 Shea Pinot Noir	45 (1)
2010 Momtazi Pinot Noir	32
2010 Freedom Hill Pinot Noir	42 (3)

❖ Elaine Schadler hosted the **Northampton (PA) Chapter** to a tasting of Cru Beaujolais on November 17. The event was attended by 18 members and 2 guests, plus a few of Elaine's favorite "cellar rats" who assisted with the pouring. Some wine experts claim that Cru Beaujolais is one of the world's best QPR wines, especially for the excellent vintages such as 2009 and 2010. Elaine did an outstanding job with the educational handouts for this tasting including maps, description of the Beaujolais vinification method, geography of the vineyards, and a comprehensive description of the characteristics of the 10 Crus. Thanks to Ned Huber for contributing the 1993 Moulin a Vent, which demonstrated the excellent aging potential for a top Cru Beaujolais. The tasting was followed by a tasty Beef Beaujolais dinner.



2009 Tiellet Beaujolais Village	\$16
Clos de Creuse Noire	
2010 Georges Descombes Regnie	21
2010 Cheysson Chiroubles Clos les Farges	14

2009 Robert Perroud Brouilly L'Enfers des Balloquet	17
2009 Domaine des Billards St. Amour	19
2010 Clos de la Roilette Fleurie	21
2009 Georges Duboeuf Morgon Chaponne	14 (2)
2011 Michel Tete Julienas Clos du Fief	21
2009 Pascal Aufranc Chenas Moulin a Vent 19 Vieilles Vignes de 1939	16
2009 Christophe Pacalet	20 (1)
1993 Louis Jadot Moulin a Vent	25 (3)

❖ On December 2, the **Ocean Isle Beach (NC) Chapter** met at Silver Coast Winery for a tasting event featuring budget friendly French wines and premium sparkling wines from Franciacorta. The sparkling wines were the result of the Chapter winning a Franciacorta tasting kit. The French wines featured were all purchased from Trader Joe's. They were all well received especially the reds, and demonstrated remarkable quality especially for these price points. The Franciacorta wines were remarkable. The tasting kit included educational materials that truly enhanced the experience. Though all the sparkling wines were highly rated, the group gave its highest rating to La Montana Saten, closely followed by the Ricci Curbastro Brut. The Chapter also used this opportunity to raise some needed funds to cover the cost of a screen and projector. Thanks to Franciacorta for the wonderful tasting kit.



2011 Reserve Des Cleons Muscadet Sevre Et Maine, Loire	\$6
2010 Mouton-Cadet Blanc Bordeaux	8
2011 Sauvignon de Seguin Bordeaux	6
2010 Blason de Bourgogne Pinot Noir	7
2009 Les Portes de Bordeaux	5 (3)
2010 Sainte-Croix Syrah Merlot, Languedoc	4 (1)
2011 Caves Du Founalet, Cotes du Rhone	5 (2)

❖ The **Rhode Island (RI) Chapter** met on November 25 at the home of Bill Riccitelli for its annual Dr. Vino Holiday Tasting featuring wines suitable for toasts, appetizers, seafood, roasts and desserts over the holidays. The 14 members enjoyed a blind tasting of two each of sparkling, whites, reds and dessert wines, and were to guess each grape or type of wine being tasted, as well as score the wines. Three members (Paul Jones, Steve Ashworth and Hazel Ashworth) picked all 8 wines, Hazel for the second successive year. Refreshments were served, including a Christmas goose from Eleanor and Dick Phillips' farm hunted by Dick. 'Twas a merry tasting!

NV Col del Sole Prosecco Extra Dry	\$9
Lacueva Brut Riserva Cava	9
Clos du Bois North Coast Chardonnay	9
Finca Arantc Rias Baixas Albariño	13 (3)
2006 Ch Hyot Castillon Cotes de Bordeaux	9 (1)
2009 Mercedes Eguren Cabernet Sauvignon	9
2007 Paul Jaboulet Aine Muscat de Beaumes de Venise	36 (3)
2010 Moscato d'Asti Enrico Serafino, Piedmont	9 (2)

❖ The November tasting of the **San Luis Obispo (CA) Chapter** featured local zinfandels and their DNA-mates (Crljenak Kastelanski from Croatia and Primitivo from Puglia/Italy.) The guest speaker was Tom Lane from Bianci Vineyards in Paso Robles, who showed the effects of blending by generously sharing two barrel samples of a zinfandel and a zin/primitivo blend. In the blind tasting, Tom's own Zin from Bianchi took second place with 14 votes. The wine had bright berry characteristics and was well balanced. The first place Adelaida had nice tannins, good fruit, and decent acid.

2010 Saucelito Canyon Arroyo Grande Valley	\$32 (3)
2010 Ancient Peaks Paso Robles	18
2008 Zlatan (Crljenak) Makarska, Croatia	40

2009 Bianchi Paso Robles	20	(2)
2009 August Ridge (Primitivo) Paso Robles	31	
2009 J.Dusi Paso Robles	27	
2010 Adelaida Estate Paso Robles	29	(1)
2010 Layer Cake (Primitivo) Igt Puglia, Italy	18	
2009 Four Vines Biker Paso Robles	28	

❖ The **Triangle (NC) Chapter** met on December 9 for a tasting at the home of Carter and Karen Glass led by local Champagne expert Todd McGovern, who is one of only 250 USA members of the 3000 member *Ordre des Coteaux de Champagne*. He presented a sampling of some very small production champagnes and some very famous ones.



NV Laurent Thibault Brut Cuvee Bagatelle	\$33	
NV Chartogne-Taillet Sainte-Anne Brut	40	
2005 Thierry Triolet Les Vieilles Vignes Brut	50	(3)
NV Billegart-Salmon Champagne Brut Rose	60	
2002 Dom Perignon Champagne	110	(2)

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

If so, email your tasting results to Joe Broski
chaptrevents@americanwinesociety.org

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.

Government Affairs

Continued from Page 4

bought some wine while vacationing in Ontario, it is illegal to take it home with you. This past year, the Harper government passed an amendment to the 1928 law, making cross-province wine shipping legal. Just like in the US, each provincial government gets to set its own alcoholic beverage laws. British Columbia and Saskatchewan have already begun shipping over provincial borders. Hope the rest of Canada will follow soon.

Back in the US there was a big scare that the FDA would take over wine regulations. Fortunately, the Food Safety Modernization Act passed with clear instructions for the FDA to keep its hands off of wine regulation. For the time being, the Alcohol and Tobacco Tax and Trade Bureau (TTB) will continue to control wine regulations. Congress clearly wants wine to be controlled by alcoholic beverage regulators and not food and health regulators. I'd say that our industry dodged a bullet!

So how did Tom Cobett end up writing this column on Government Affairs? It's simple. I asked for the job. I am not an attorney. I don't work for a winery or a distributor. Like most of the AWS membership, I'm a concerned wine consumer who wants to stay informed. The more we know about wine regulations, the easier it will be for us to change bad laws.

Tom

Giesser@aol.com



Outstanding Member

By Tania Dautlick

Continued from Page 1



makers, Ed Schmidt, Larry Edmonson and Felix Shay, who were at the founding meeting of the AWS at Dr. Frank's vineyard in Hammondsport, NY.

Joyce quickly took AWS leadership roles beyond her chapter. She accepted the role of Regional Vice President in Southeastern Pennsylvania, first in 1982 to 1986 and again in 2001 until this past year. She has worked tirelessly to develop new chapters, lead tastings, and nurture a love of wine in new AWS members. Joyce has held the role of Chairperson of the Eastern Pennsylvania Regional summer event for 13 years. She is a graduate of AWS National wine judge training program in 1984 and has been active in working as a judge at both regional and national competitions.

Joyce could not remain at the regional level, knowing that AWS could use her talents. In 1982 Joyce was assistant to the Conference Chair (Bob Perna) for the National Conference held at Buck Hill Falls. She served as AWS National Vice-President in 1989.

Wine was not Joyce's only activity. She taught second, fourth and sixth grades at Sugartown Elementary School in Malvern, PA for 37 years, retiring in 1997. During much of this period, she was not reachable by phone during the day. It was impressive that she was able to carry out so many AWS responsibilities while pursuing a demanding career. In 1990 Joyce was the Chair of the first National AWS California Wine Tour, a very successful event. That year she also served as conference logistics chair assisting conference chair George Wilson, who had his doubts about the importance of her day job!

She served as a member of the Board of Trustees of the AWS Educational Foundation from 2004 to 2007. In those four years she was very successful in raising funds as director of the silent auction at national conferences. She continues to support AWSEF through her fund raising efforts including regional auctions.

Joyce loves not only grapes and wines but also flowers! She takes ten days each year out of her busy wine-focused schedule to volunteer at the Philadelphia International Flower Show for the Pennsylvania Horticulture Society.

Joyce grew up in a big Italian family, in an Italian-American neighborhood with a tradition of large Sunday dinners for 20 or more people. Both of her grandfathers were home wine-makers who had learned their craft in Italy. She recalls that she never knew who was going to show up for dinner. However, she could expect that as her aunts were putting food on the table, her grandfather would go down to the basement and fill up his decanter with homemade red wine. He diluted the wine for the kids. She knew she had come of age when she got a glass of wine that was undiluted! There was a period of time when she was quiet about her Italian heritage. Sharing the tradition and love of wine with fellow AWS members helped her reconnect with her ethnic heritage where wine was an important part of the Sunday meal.

Today, Joyce is still an invaluable member of the AWS. She devotes time to mentoring chapters, presenting wine tastings at local and national levels and encouraging home winemaking. When asked what is so special about AWS, Joyce concurs with Eric Miller, who said that AWS is just like a big family, with the conference like a big family reunion!



Chapter Spotlight Catawba Chapter Ron & Margy Natalie

The Catawba Chapter's name is based in Catawba County, North Carolina (and you thought it was just a grape!) near the banks of Lake Norman, which was created when the Catawba River was dammed and the area flooded for energy creation (Duke Power).

Co-chairs Ron and Margy Natalie started the chapter at their weekend/retirement home even though they live 375 miles away! The chapter's first meeting was in January 2011, and it has met almost every month since save summer and holiday breaks. Margy and Ron hope to have the chapter in full swing by the time they retire so they won't miss the other 2 chapters they belong to quite so much!



Set up before the first meeting

The chapter often meets in Ron and Margy's hangar. They just push the plane out and set up tables and chairs. When Margy and Ron haven't been able to make it, other members have the meeting in their homes or hangars. The neighborhood is a residential airpark (think golf community, get rid of the golf course, and put in a 3,000' x 100' lawn that the neighbors use to land small aircraft).

Each meeting is presented by one of the members on whatever topic they want! We've had great presentations on Italian Wines by Bonner Guilford, our resident Italian wine aficionado. His fabulous cellar has only Italian wines and his tasting room features a gorgeous hand-crafted (by Bonner) curved ceiling.

Barb Perkins hosted "Too Hot for Red—White Wines" for the sweltering August meeting. For a while we were lucky enough to be the closest chapter to Jane and Rege Duralia so we got Rege to conduct the National Tasting for our chapter. Julie Jetzer and Barb rounded out the year with Spanish wines at Julie's and Mike's!

You can check out what we have planned and what we've done on our website <http://www.aws-nc.org/catawba/chapter-calendar-2011.html>, which is updated whenever Ron has time to do it! He tries to list all of the wines and provide a brief write up of each meeting so attendees don't have to be quite as careful about saving their tasting notes!

So far the biggest challenge for our new chapter is making sure costs match revenue. We usually come close, but often we have 14 people at a meeting. We all know the closer you can get to a "full bottle" group, the better it is. I'd say a few more members would be a big help.



Italian Tasting with Bonner

URGENT

Nominations for National Officers

Do you know someone who would make a good AWS National Officer? **How about you?** In 2013 our membership will be electing the following officers, for terms beginning January 1, 2014:

Vice President to serve a 2-year term (2014–2015) as Vice President, followed by a 2-year term (2016-2017) as President

Director, Competitions to serve a 3-year term (2014-2016)

Nominations deadline is May 15, 2013

Please contact Willis Parker, Chairman of the Nominations Committee (wparker@americanwinesociety.org), John Hames (executivedirector@americanwinesociety.org) or Jane Duralia (president@americanwinesociety.org) for more information on the nomination process or positions to be filled.

National Office News

John Hames



2013 National Conference

Nov. 7-9

Kalahari Resort & Convention Center Sandusky, Ohio

Now that the New Year has arrived, it's time to start working on the conference details. Last year's conference set the bar pretty high but we'll do our best to put on another great one.

In late January, Jane Duralia, Diane Chappell and I visited Kalahari to work through lots and lots of details. Since I'm actually writing this article before the trip, I can't tell you what we accomplished – I'll save that for the next issue. I do know that we're looking for other options for the Welcome Reception that would be more like a wine pairing dinner. We want to avoid having hors d'oeuvres two nights in a row. We're also pursuing some potential sponsors with great wines and starting to line up exciting sessions.

The facility itself will help make it enjoyable. All of the session rooms and the banquet hall are on the same level and close together – no long walks and no stairs between session rooms and meals. The décor has an African theme and is done with very high-class items imported from Africa. It was built in 2011 so everything is new and modern.

If you weren't at the Portland conference, you missed the owner of Kalahari's comments at the Grand Banquet. He and five other Kalahari representatives attended the conference and they committed to working with us to make Kalahari 2013 a fantastic conference. Keep checking the AWS website and look for future AWS News articles to see how we do it!

John

Executivedirector@americanwinesociety.org



National Tasting Project

Rege Duralia



The Thanksgiving/ Christmas/New Years seasons are complete and I hope you had some pleasant experiences tasting wines along with delightful cuisine during the holiday seasons. My wife and I certainly enjoyed the festivities.

This brings to mind the 2013 National Tasting Project (NTP). As we announced at the National Conference in Portland, 2013 will be a trek through Rhone Valley style wines. These wines are made with a variety of grapes: Syrah, Grenache, Mourvedre, Cinsault, Viognier, just to name a few. Not only are wines from these grapes and their blends produced in France, but they can also come from California, Washington, Australia and South Africa. The NTP Committee is gearing up to find prime examples of Rhone style wines from as many countries as we can locate. We hope to expand your wine education horizons and provide pleasure to your palate.

Watch for information coming to the Chapter Chairs and on line by April 1. Please plan to secure these wines shortly after you receive the information, to ensure their availability.

Rege

ntp@americanwinesociety.org



Competition News

Lynne Montgomery



Greetings from the Finger Lakes ... where it's already trying to be Spring, but **we** won't be fooled ...

The best news is that, in spite of the trek across the country, which naturally increased costs a great deal, the competitions made money in 2012. Two things made this profitability possible:

- The increase in fee suggested by Amateur Chair Joe Dautlick, and
- The exhaustive work done by a cadre of volunteers led by Commercial Chair Harvey Reissig. Their efforts resulted in a solid 20% increase in Commercial entries

In this economy and with the continually growing number of competitions, it's a real challenge to get entries into our events. All the people who made contact with wineries for us can be very proud of their efforts. In addition to those I mentioned in my last notes, there are scores of unknown folks who assisted in the winery notification, and we hope they will continue these efforts for 2013.



After the wines come in, it takes many hands to get them ready for judging. At Willamette Valley Vineyards, Terah, Margo, Mauri and all the others in the tasting room were especially accommodating to us while we logged in wines. During the competitions (as well as the day before, days following and at post-event sessions), we were fortunate to have a few folks on hand who have assisted before, along with many new helpers. They included Diana Parker, Sandy Courtney, Gayle Hagensen, Mary Ann Wassenberg, Karen Zocchi, Donna Blake, Ken and Barb Stinger, Ron Sikes, David Knoll, Shirley Mason, Mary and Ivan Riggle, Audrey Schumacher, Dave Kraskow, Bambi Steiner, Brendra Cockrell and her husband Charles. Please, if I've left anyone out, let me know—you all deserve a huge dose of appreciation and we also hope you'll be willing to do it again in 2013.

Now to the next item—nothing really new—the ongoing need for committee members. One thing that is critical to making these events work well is committed (some might even say crazy) committee members. The way to keep this work from being overwhelming is to have many folks involved. As the old saying goes, "Many hands make light work."

There are all sorts of jobs that need to be done, both short and longer term projects. They include phone and computer jobs at various times during the year, and a variety of other physical and mental tasks. Whatever your skills or availability are, we can match you to a job helping our competitions running smoothly. It's a great way to make new friends at the National level, while knowing that your efforts make a difference.

So please, if you have any interest in being involved in either the Amateur or Commercial competitions, let me know.

Hope you're all making it through the winter with the help of your favorite wines.

Monty

Director-Competitions
directorcompetitions@americanwinesociety.org



Member Service

Diane Chappell



It's the start of a wonderful new year for AWS and membership numbers looking great! The open renewal period has almost come to a close so please double check you have renewed your AWS membership for 2013. If you do not renew your membership by February 28th your membership will be deactivated, so don't wait another minute! If you have questions, please contact me directly at my e-mail address below.

The total membership count as of Dec. 31, 2012, was 4805 active members. At the end of 2011, we had 4,404 total members, so we grew by 9.1% in 2012! At the end of 2010, we had 3,832 total members, so we've grown by 25.4% since then. Not bad...

We have 3 new chapters to welcome to AWS:

Boulder, CO
Southern NY Wine CRU, Staten Island, NY
WOWS Chapter (Women of Wine Society), Chillicothe, OH

These new chapters have been added to the 2013 National Directory, with a handful of other new chapters on the rise right behind them! A big THANK YOU to all the RVP's, Chapter Chairs and Board Members who are out there forming and supporting our new Chapter Chairs and helping AWS grow.

That is all for this edition of the *AWS News*. As always, please let me know if you have any questions or if there is anything I can do to assist!

Diane

diane@americanwinesociety.org





2012 AWC Top 50 Winemakers

Joanne Browning

Here is the 2012 list of the top 50 winemakers in the AWS Amateur Wine Competition. Cumulative points are calculated by giving 100 points per gold medal, 58 per silver and 34 per bronze. Points have been accumulating since 1975, when our records began. All active and inactive winemakers are now included in this list. Winemakers who are now professionals are marked (P). The list of winningest winemakers in the last 5 years will appear in the April *AWS News*.

2011 Rank	2012 Rank	Name	City	State/Province	Cumulative Points
1	1	Gauntner, Donald	Seven Valleys	PA	6,384
2	2	Oren, Rett	Bethlehem	PA	5,818
3	3	Krauss, Marion	Seven Valleys	PA	4,828
4	4	Kampers, Stephen	Toronto	ON	4,366
5	5	Spaziani, Gene	Mystic	CT	3,940
	6	Shulman, Eli	Baltimore	MD	3,784
6	7	Stopper, Edward	Etters	PA	3,618
8	8	Traxler, Tim	Bellefonte	PA	3,562
9	9	Beers, Lamont	Eden	NY	3,294
7	10	St. Pierre, Barry & Sissy	Burlington	CT	3,290
10	11	Fiola, Joseph	Keedysville	MD	3,114
16	12	Browning, Doug & Joanne	Denville	NJ	2,594
11	13	Petuskey, Tom	East Brunswick	NJ	2,574
14	14	Gribble, Gordon	Norwich	VT	2,548
12	15	Mikals, Jack	Independence	OH	2,542
13	16	Klapetzky, Jan	Williamson	NY	2,248
15	17	Hauser, Jeff	Middelburg Hts	OH	2,096
20	18	Szaro, Robert	Norwood	MA	1,984
17	19	LaPointe, William	Malvern	PA	1,948
	20	Deman, John	Guelph	ON	1,934
18	21	Bubb, Scott	Spring Mills	PA	1,928
19	22	Sperling, Leslie	Bethlehem	PA	1,892
23	23	Frellsen, David & Betty	Yellville	AR	1,830
24	24	Capotosto, Luke & Barbara Medeiros	Cranston	RI	1,726
27	25	Sperk, Jim	Mentor	OH	1,662
21	26	Steinacker, Warren	Coatesville	PA	1,644
28	27	Furfaro, Darrell	Bellefonte	PA	1,626
22	28	Maimone, Thomas P.	Voorhees	NJ	1,570
	29	Chirichillo, Dominick (P)	Toms River	NJ	1,476
25	30	Cobett, Tom & Jan	Strongsville	OH	1,456
29	31	Piancone, Louis & Madeline	Piscataway	NJ	1,440
	32	Calcagni, Dominick	Bronx	NY	1,432
26	33	Nettles, Dominic	Palm Bay	FL	1,394
42	34	Gower, Chuck & Cheryl DiPanfilo	Boulder	CO	1,368
33	35	Seluk, Laurence	Plymouth	MI	1,296
30	36	Shively, Carl	Alfred Station	NY	1,284
31	37	Knap, James	Lynchburg	VA	1,248
32	38	Coombs, Fred	State College	PA	1,240
	39	Kirkpatrick, Jim (P)	West Grove	PA	1,230
34	40	Wilen, Bill	Kent	OH	1,230
	41	Mulfinger, John	Bellefonte	PA	1,206
36	42	Hastings, Charles	New Port Richey	FL	1,200
35	43	Herold, Robert	Vernon	CT	1,168
	44	Harrington, Geoff (P)	WilliamSPORT	PA	1,124
36	45	Eisberg, William	Westminister	MD	1,110
37	46	Cox, Gary & Shirley	Geneseo	NY	1,092
38	47	Guber, Albert Lee	State College	PA	1,074
	48	Engleking, Floyd	Brookpark	OH	1,060
	49	Murphy, Bill	Fairport	NY	1,050
39	50	Klein, Dan	Springfield	NJ	1,044

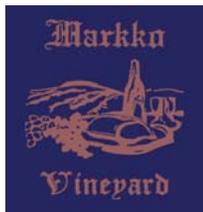
AWS Educational Foundation

Dick Mardsen



Welcome to 2013! AWSEF has some exciting things brewing (or fermenting?) for this year that make the Board of Trustees proud and even more ready to serve.

First, Markko Vineyard, an AWS Professional Member and great friend of both AWS and AWSEF, made a key decision to honor Dr. Konstantin Frank in a unique way.



In the winery's words "Markko Vineyard plans to make a donation to the fund (AWSEF) in celebration and recognition of Dr. Frank's founding and his 50th anniversary in operation. The donation will come from the newly bottled and released Markko '10 Homage Chardonnay Reserve. From each bottle sold this year thru 2013, \$1.00 will be donated to the

AWS (Educational) Foundation." This announcement went out in the last newsletter from the Vineyard. The Homage label is used to pay tribute to Dr. Frank as the Markko Vineyard mentor. He always said, ". . . if you succeed, I get the credit; if you fail, it's your own fault."

The AWSEF Board of Trustees wishes to publically thank Arnie Esterer and Markko Vineyard for this special gift to recognize both Dr. Frank's enormous contributions to the Eastern US wine industry, and specifically to Markko Vineyard. Also, of course, we thank Markko Vineyard for honoring AWSEF in this way. Needless to say the Board of Trustees encourages each and every member of AWS/AWSEF to purchase this wine as soon as possible!

With the permission of Markko Vineyard, AWSEF will be seeking ways to augment this gift so that a scholarship may be awarded as soon as possible in honor of Markko Vineyards and any other individuals and organizations that wish to contribute to this recognition of Dr. Frank. The Trustees are considering ways to do this and trying to estimate when a scholarship can be awarded. There's even thought that it might be possible to have a continuing scholarship if sufficient funds are raised over time. More will be coming on this in future issues of the *AWS Newsl.*

Second, AWSEF will be launching, in 2013, a new process for receiving student applications for scholarships. The application process will be totally done through the AWSEF website (www.awsef.org) at the Applications tab. Last year we made a step in this direction by having all application materials electronically submitted to a third-party site. By introducing the electronic submission process, we were able to get our students and professors familiar with the idea. We also learned a good deal about how to execute this process through our own site. One clear advantage of doing things electronically is that it's commonly used by students and professors. Another advantage, for the Board selection committee, is that application materials are delivered instantly to each selection official in an easily reviewable format. This avoids a costly mailing to each Trustee. We're happy to say that we've updated this process to match conveniences of the 20th century! All members are welcome to visit our website and view the application instructions.

The end of 2012 and the start of 2013 have produced some wonderful donations for scholarships to the Educational Foundation. These donations have come primarily from year-end chapter events and individual donations through chapters. We have a growing group of chapters and regions that are finding it fun and worthwhile to raise funds. This permits

their members to participate in the joy of supporting an individual Masters-level or Doctoral students in rounding out their educations. Scholarships may be named for chapters, regions, or in honor or memory of members of the chapters.

AWSEF fully supports these donations and encourages other chapters and regions to consider instituting their own ways of providing needed financial support to deserving students. As always, student winners are strongly encouraged to contact the supporting entities (chapters, regions or corporations) expressing their thanks for the help and introducing themselves. We feel that this is an important way our members can become substantially involved with these students and even, in many cases, begin following their careers. All this is voluntary, of course, and it's all in consonance with the education mission of AWS.

Along these lines, we invite any chapters and regions that have had contact with scholarship winners to write to us and let us know how they've turned out. We will be very pleased to report your experiences through this column.

Best wishes to you all for a safe and wine-experience-filled 2013!!

Dick

president@awsef.org



Wine Tasting 101: Don't Drink & Dilute

Continued from Page 1

that is 13.5% alcohol nearly a full percent to 12.6%, and weakening all the other flavors. Calculated another way, we would get the same effect by pouring roughly 11 gallons of water into each ton of grapes.

Do you think that this impacts the taste? You bet. And it impacts the texture more, thinning out a wine and shortening its finish. This all happens even with distilled water, which is free of mineral content. Using mineral water, filtered water, or tap water can have even more unpredictable effects. We tried the same experiment with filtered water and found that the high mineral content dropped the amount of malic acid in our sample (the 2011 Picpoul Blanc) from 0.21 grams per liter to 0.08 grams per liter, presumably because the acids in the wine bonded with the basic particles in the mineral-rich water. And I've seen people rinse with water that was so chlorinated that I can't imagine the wine tasting remotely like it was intended.

So, what should you do at a wine tasting? First, don't feel that you need to rinse at all, unless you're trying to get an unusually strong flavor out of your glass, or you're moving back from red to white. Remember that most wine tastes -- and is structured, from a chemical standpoint -- a lot more like most other wines than it does like water, so the little bit of Chardonnay you have in your glass is going to impact your next taste of Syrah much less than an equivalent amount of water would. And if necessary, try to rinse your glass out with a little of the wine that you'll be putting into it next. It doesn't take much, and the winery representative who's pouring the wine will likely be pleased that you care enough to taste the wine properly. You'll make your pourer even happier if you make it clear in advance that you'd like a rinse... it's always sad when you present a full pour of a scarce wine just to see the taster swirl it around, dump it out, and hold their empty glass back out at you.

Jason was a speaker at the 2012 AWS National Conference



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

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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
- Patio/balcony with furniture
- 32 inch flat screen TV
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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

Here is the recipe for another of the delicious salads that were served at the 2012 conference in Portland

Quinoa Salad

Serves 6-8

Salad

- 1 C Quinoa
- 4 ears fresh corn, kernels removed or 1lb. Frozen corn, thawed
- 8 oz. Green beans, cleaned, cut into 1/2 pieces, blanched
- 4 oz. Green olives, chopped
- 1 Red pepper, diced

Dressing

- 8 oz. Tomatillos
- 1/2 C Orange juice
- 1/2 bunch Mint, stems removed
- 1/2 bunch Cilantro, washed and stems removed
- 1 T Olive oil
- Salt, to taste

Preheat oven to 350 degrees. Remove husks from tomatillos and wash. Toss with oil, bake in oven 30 minutes, remove and cool for 10 minutes. In a blender add cooled tomatillos, orange juice, cilantro and mint. Puree until smooth. Season to taste.

Bring 2 cups water to boil in a pot. Add quinoa and cook 15 minutes. Drain off excess liquid. Cool for 10 minutes

Toss quinoa with dressing, add remaining ingredients and toss well. Refrigerate 3 hours before serving.

