

# AMERICAN WINE SOCIETY® NEWS

*Promoting Appreciation of Wine Through Education*



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## AWS Recognizes Chapter Founders

David Falchek



The greatest service one can perform for the AWS is founding a new chapter. Not only does a new chapter expand AWS membership, it fulfills the first word of the AWS mission statement: "promote." An AWS chapter brings a new cultural asset to the community and spreads the joy and experience of wine to more people. For these reasons and more, the AWS will expand recognition of chapter founders.

Whether a new chapter is a small group gathering in a home or a large group meeting in a community space, organizing is not easy. It takes time, which is in short supply in today's busy world. Pulling a chapter together and sustaining it requires connections, technical skills, and a love of wine. Most often, a single individual reaches out to the national office or regional vice president, then to their friends and community to get a chapter going.

In the past, the AWS offered little support and recognition of new chapters. Over the last few years with the help of regional vice presidents (where available), we offer more concrete assistance through the New Chapter Playbook and direct contact. But we want to go beyond best practices and a pat on the back. We have designed an AWS Chapter Certificate that can be framed or kept with chapter documents for posterity, an AWS Founder's Pin suitable for a lapel or lanyard, and a logoed AWS decanter.

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## President's Message

Jane Duralia



It has been a most interesting year as President of AWS—there is never a dull moment. I have accepted the opportunities to travel and visit various chapters as they have extended an invitation. Our AWS groups are incredibly creative in presenting wine tasting and having the attendees bring appetizers and foods to complement the wines. We explored Italian wine through our Catawba NC Chapter, chaired by Margy and Ron Natalie, with the food delightfully paired to enhance the wine. You know the key to pairing is simple: You can not change what is in the bottle; you must select the most appropriate manner to prepare the food to compliment the talents of the winemaker.

After spending three days judging with Rod Schmidt and Dan Hansen at the Tasters Guild International Competition in Grand Rapids, MI, I have an invitation to visit their chapter for a tasting. It will take a little planning but it is on the bucket list for this year. It is such a pleasure to travel and meet all the members I possibly can.

In planning for the conference at Kalahari this year, I had to be at the site for working on details with the planning team. I took advantage of the opportunity to drive up a little early and attend the Franciacorta Tasting won by the Cleveland Chapter. Pam and Bill Davey graciously opened their home to us. What an enjoyable, enthusiastic AWS chapter and the food was outstanding. We are in for a great conference with their help and support.

Our members take interest in supporting their local communities by raising funds for specific needs. Stan Barwikowski, RVP and chair of one of our newest chapters, spearheaded their first annual amateur wine competition. In conjunction with the Ocean Isle Museum Foundation, the Ocean Isle Chapter held a Wine Fest fundraiser to benefit the Museum of Coastal Carolina in Ocean Isle Beach and Ingram Planetarium in Sunset Beach. Stan solicited the wines, and the entries came from Missouri and New York, as well as locally. It was my pleasure to be one of the judges for these wines. Have you ever tasted a Blackberry wine, aged in oak, finished dry with the tannins and layers of flavor exploding on your palate? How about Peach Chardonnay finished in the style and design of a well-made Chardonnay with the graceful touch of a southern peach—not sweet, finished dry with structure and a soft finish on your palate anticipating that next sip. This "ABC" lady will revisit that chardonnay.

The Hartford, CT Chapter, chaired by Tom Mannello, will be participating in a charity wine and beer function on July 11. Using the beautifully informative AWS display, Tom and other members will be promoting interest in AWS and raising funds for the Wounded Warriors.

Barry St Pierre sent word to me that they would be pouring amateur wines at this same event and offering "reserve tasting" of those wines that have won very high honors in various competitions for a special fee. They have even developed a raffle program to include baskets of wine, entry to a 10 week "boot camp" on wine making, and

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## Top 25 Amateur Winemakers (2008-2012)

Last year we began publishing a list of the amateur winemakers who have won the most medals in recent years. It's hard to get into the "Top 50" we publish in February, since many of these winemakers have been participating for many years.

This "Recent Top 25" list recognizes the people who are winning medals for their wines in the AWS Amateur Winemaking Competition (AWC) right now. It supplements the "lifetime achievement" list that we print in the February *AWS News*.

Winning medals at the AWC isn't easy—for advice from our winners, see Lee Baldieri's interviews, starting on page 3. Congratulations to these winemakers for their success at our annual competitions.

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

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### Top 25 Amateur Winemakers (2008-2012)

Name	State	Points	Medals
1. Krauss, Marion	PA	3,316	61
2. Traxler, Tim	PA	2,842	55
3. Gauntner, Donald	PA	2,296	46
4. St. Pierre, Barry & Sissy	CT	2,112	39
5. Beers, Lamont	NY	2,042	41
6. Browning, Doug & Joanne	NJ	1,942	40
7. Fiola, Joseph	MD	1,608	33
8. Calcagni, Dominick	NY	1,432	19
9. Spaziani, Gene	CT	1,386	27
10. Gower, Chuck & Cheryl DiPanfilo	CO	1,310	29
11. Kampers, Stephen	ON	1,306	19
12. Furfaro, Darrell	PA	1,208	26
13. Capotosto, Luke & B. Medeiros	RI	1,196	23
14. Stopper, Edward	PA	1,160	26
15. Oren, Rett	PA	1,110	21
16. Mikals, Jack	OH	1,090	19
17. Gribble, Gordon	VT	1,038	21
18. Piancone, Louis & Madeline	NJ	1,004	17
19. Bubb, Scott	PA	944	17
20. Sperk, Jim	OH	942	21
21. Seluk, Laurence	MI	928	19
22. Mulfinger, John	PA	922	19
23. Szaro, Robert	MA	866	11
24. Roccograndi, Francis Jr.	PA	818	14
25. Boykin, Dan	CA	812	17

# Winemaker's Journal

Lee Baldieri



## What it takes to get an award for the Best of the Best of wines.

This past November (2012), seven winemakers received "Best-level" awards: Best of Show, Best White Blend, Best White, Best Red Vinifera, Best Red Hybrid, Best Fruit Wine and Best Kit Wine. This is a huge accomplishment and we thought you would be interested in hearing from each winemaker and sharing their winemaking experience.

We developed a series of questions, interviewed each winemaker, and will share these conversations over the next several issues of the *AWS News*. We will begin with Barry and Sissy St. Pierre who achieved the Best of Show Award with a 2009 Dry Blend of 85% Cabernet Sauvignon, 5% Primitivo, 5% Merlot and 5% Syrah. This husband and wife team also received the Best Vinifera for a 2009 Dry Blend of 85% Cabernet Sauvignon, 5% Primitivo, 5% Merlot and 5% Syrah.



AWC Chairperson  
Joe Dautlick, Sissy &  
Barry St. Pierre

**AWS** - Please give me a short resumé of your winemaking experience.

**B&S** - Sissy and I began making wine with a Shiraz kit in early 2003, with the fermentation occurring in our spare bathroom. We thought it was pretty good (it really wasn't), so we decided to move forward. We planted a vineyard that spring and purchased grapes from California. We spoke with a lot of people and asked a lot of stupid questions, but we learned with each question. We read many texts and magazines on viticulture and oenology and started the process of acquiring the "toys of the trade".

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

**B&S** - We make wine from grapes, those from our own vineyard and those that we purchase from California, State of Washington and Chile.

**AWS** - What type of containers do you use to make and store your homemade wine?

**B&S** - This gets into some of the toys and tools we have acquired. We have many variable capacity stainless steel tanks and oak barrels. To make it easier on us to move around, the barrels are all in the 30 gallon range. The barrels are American, Hungarian and French oak. Since not everything conveniently fits into a tank or barrel, particularly some of the smaller lots that we grow, we also use carboys.

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

**B&S** - When a barrel gets to a neutral stage, we then continue to use the barrel, so long as it remains sound and clean, and add oak chips in the quantities and of the type we feel is appropriate.

**AWS** - What's your favorite grape/wine and why?

**B&S** - Our mainstay is a full body red, so we especially enjoy and usually make a Cabernet Sauvignon, Syrah and Primitivo. We usually make 15 to 20 different wines each year.

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

**B&S** - In 2005 we entered wines in Cont. on Page 11

# Recognizing Chapter Founders

Cont. from Page 1

The certificate, decanter, and pin will be mailed to founders of chapters established since 2010 that meet the minimum chapters standards by maintaining at least 8 members, abiding by the three-meeting limit for guests, meeting regularly for at least six months, and maintaining a wine and education focus. Expect them over the next two or three months. So as not to exclude past chapters founders, the national office will provide founders pins and certificates to those who request them.

Because of the dedication and commitment of chapter founders, we have 10 chapters from the Class of 2011; 14 founded in 2012, and 9 founded so far in 2013. In the second half of April new chapters formed in Wales, Wisconsin; Erie, Pennsylvania; and Albuquerque, New Mexico. A new chapter forms every two to three weeks. Many of these have popped up in the south and west or in states where the AWS had no presence, such as Hawaii, Delaware and Wisconsin, establishing the AWS as a true coast-to-coast organization and the premier wine consumer group in the nation.

## Editor's Musings

Pam Davey



President Jane Duralia said it right—what an interesting year it has been! My chapter (Cleveland, OH) was the lucky recipient of one of the Franciacorta tasting packages, plus we will hold a special tasting of Willamette Valley Vineyard wines in July. Our members have these unique opportunities because we are part of the AWS.

As an AWS journalist, I was invited to participate in a "virtual tasting" of Finger Lakes Wines. In May, my husband and I invited several members of our chapter to our house for the event. The Finger Lakes Wine Country had sent us 5 wines (Pinot Gris, Gruner Veltliner and Gewurztraminer). We tasted the wines and commented on them on *twitter*. I'd never done that before, but it worked. About 20 different groups were involved in the tasting, and it was fun and educational!

People ask what you get for your AWS membership dues—this year, so far, I can tell them about these 3 very special events that I experienced because I was an AWS member!

Of course, the more you participate, the more benefits you reap. As a Chapter Chair, I have the honor (and work) of participating in many AWS tasting events. Our group holds monthly tastings and we usually hold a "pre-tasting" to screen the wines ... so that's about 20 fun and educational events, for starters. Since the pre-tastings involve only a small group, I have the opportunity to get to know our members better.

For me, the capstone is our National Conference. This year it's going to be in my backyard again—Kalahari Resort in Sandusky, OH. This is a great opportunity to be involved and reap the rewards. As one of the closest chapters to the venue, we will all be helping out. Several of our members have signed up to be committee chairs, and I will be assisting where needed. Working on projects together builds lasting friendships. I am grateful that my work with the AWS has introduced me to like-minded people across the US and given me the chance to build great friendships. Cheers!

*Pam*

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## Government Affairs

Tom Cobett



**NEW YORK: Wine distributors are at it again** – A few of the larger wine distributors in New York are once again pushing for what they call “at rest” distribution laws. These major cash contributors to many Albany lawmakers would like to require all wines sold in New York to be “at rest” in a warehouse for at least 24 hours before they can be sold to retailers and restaurants. The groups opposing this legislation include smaller wineries, small distributors, wine shops and restaurants. Unfortunately, those promoting the legislation contribute way more money to the legislators than any of those who want to kill the “at rest” movement. The same big distributors wanted to prevent individuals from being able to buy wine directly from New York wineries. In that case, the big money guys lost.

**CANADA: Looks like Ontario will follow the Alberta and British Columbia lead in privatizing the sales of wine, beer and spirits** – The Wine Council of Ontario says that 70% of the residents of Ontario favor the privatization of alcoholic beverage sales. Even the LCBO monopoly is starting to think that this may be a good idea. Proponents cite the recent privatization efforts in Pennsylvania, which the Wine Council of Ontario described as, “A bastion of Dutch protestant conservatism.” The LCBO employees have threatened to strike in late May, which would only push privatization further and faster. You can read the whole story at [www.mywineshop.ca](http://www.mywineshop.ca).

**WASHINGTON, DC:** The National Transportation Safety Board has just issued a 100 page report entitled, “*Reaching Zero: Actions to Reduce Alcohol-Impaired Driving.*” The gist of the report is that the NTSB would like to see the national Blood Alcohol Content (BAC) limit for motor vehicle operators reduced from 0.08% to 0.05%. In addition, they also recognize the need for better ways to deter drivers from becoming repeat DUI offenders. The need for more and better personal BAC measurement systems coupled with better vehicle interlocks is high on their list of recommendations.

NTSB Chairman Deborah Hersman said it best. “Alcohol-impaired crashes are not accidents. They are crimes. They can, and should, be prevented.” I fully expect that the U.S. will soon join over 100 other nations who already have BAC limits set at 0.05% or below. Personally, I see this as a good thing. You can read the entire report at <http://go.usa.gov/TeQe>.

**MARYLAND: Restrictions easing on Farmers’ Market Wine Sales** – Beginning June 1, the Dept. of Agriculture will implement a new permit process that will replace the previous county-by-county restrictions and limits on the number of markets and days that a winery can sell their wine. Agriculture Secretary, Buddy Hance, said, “This new permitting process is another way we are working to connect consumers with all Maryland producers.”

**ILLINOIS: New law will allow you to take home unfinished bottles from the winery** – Illinois passed a bill allowing you to take home unfinished bottles of wine from a restaurant (the restaurant must re-cork the wine and seal it in a tamper-proof, transparent bag), but it did not allow the same privilege at winery restaurants. The bill has been revised and the Governor is expected to sign it.

**CALIFORNIA: Ridge Vineyards wants you to know what’s in their wine** – Paul Draper, trend-setting Zinfandel winemaker and

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## National Office News

John Hames



### American Wine Society®

Notice anything different? How about the little ® after Society? That’s right, the name of our society is now an officially registered trademark in the US Patent & Trademark Office! Hard to believe, but in the 46 years AWS has existed, we never had a trademark on the name “American Wine Society,” but now we do.

In order to help protect our trademark, you will start seeing the ® on our website, publications, and forms. Chapters should also start using it on their newsletters. You don’t need to use it every time you write American Wine Society, just once at the top of your newsletter. Help us protect our name!

We’ve also been busy looking for a location for the 2014 National Conference and the Board approved the site choice in early May. It’s not easy finding a great location every year. We typically receive around 100 proposals from the states we target and have to go through each one to see if it would be a good choice. Some we can weed out quickly due to high prices or not having enough space for all of our functions. This year we had quite a few good proposals. Jane Duralia and I visited seven hotels in four different states before making our final recommendation to the Board. It wasn’t an easy decision but we think we made a great choice for AWS members. Where is it? Stay tuned.....we’ll announce it in September.

As you hopefully know, our Wine Judge Certification Program is unique in the world of wine. We are the only organization that certifies people as wine judges. It’s quite an accomplishment for those who get certified and we want the rest of the wine competitions to know about them. We now have a list of certified judges on our website so others can take advantage of their skills. Go to the WJCP page on our website and click on the link on the left side (or scroll to the bottom of the page) to see who they are. Would you like to be on this list? Contact Aaron Mandel at [wjcp@americanwinesociety.org](mailto:wjcp@americanwinesociety.org) to learn more.

Diane Chappell has been working on a new and greatly improved directory of our Professional Members. Read more about it in her article. David Falchek spearheaded an effort to recognize the work people do to start AWS chapters. Read more about our new Chapter Founders Recognition in his article.

Let us know what’s on your mind.

John

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



### AWS in the Social Media



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

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



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



Follow us on Twitter at @AmericanWineSoc

# Chapter Events

Joe Broski



❖ The **Cleveland (OH) Chapter's** March tasting was held at the Breckenridge Village-Osborne Center with 37 members and 2 guests attending. Ed and Marilyn Pierson hosted "Premium Wines of Slovenia." Arlene Mole gave a wonderful presentation on history and geography of Slovenia. Arlene was beautifully dressed in her handmade national costume. She shared maps, pictures, a collection of items from the homeland and 2 different kinds of Slovenian sausage to accompany the red wines.



2010 Tilia Sivi Pinot (Pinot Gris) Estate	\$16	(2)
2008 Zanut kocjancic Rebula	18	
2011 Batic Rose 100% Cabernet Sauv.	23	
2009 Santomas "Big Red" 100% Refosk	20	
2007 Santomas "Mezzoforte"	19	(1)
2010 Tilia Galileus Rumeni (Yellow) Muskat	18	(3)
2011 Crnko Rumeni (Yellow) Muskat	24	

❖ The **Detroit (MI) Chapter** met on March 10 for a tasting of beers organized by Brian Geraghty and Susan Charron. We went to the Dragonmead Microbrewery, which makes over 40 beers, some mead, a little wine and soda pop. They style many of the beers to match the characteristics of those of other countries, importing the hops and grains for authenticity. Our tasting started with a German wheat beer and 4 kinds of pretzels. During the brewery tour, owner Larry Channell explained the process of making special beers and we enjoyed 3 beers and a mead. We then returned to sample 5 more beers with pizza!

- Nagelweiss Wheat Beer (German)
- Final Absolution Trippel (Belgian)
- Under the Kilt Wee Heavy (Scotch Ale)
- Crooked Door Amber Ale (American)
- Old Guy Mead
- Sin Eater (Belgian Dark Strong)
- Corktown Red (American Amber Ale)
- 90 Shilling Ale (Scotch Strong Ale)
- Russian Imperial Stout (Russian)
- Raspberry Mead



❖ The **East Las Vegas Valley (NV) Chapter** met on March 14 at Veil at the Silverton Casino for a tasting of the Creston Wine Trail, a sub-section of the Paso Robles AVA. There were 72 members and guests present. Prior to the discussion,



members enjoyed an Arneis from August Ridge. Jeff Janakus from Stanger Vineyards, helped give this presentation, along with Chairman Chris Creasey and Secretary Kirk Golding. This meeting gave our members, who travel to

the Paso Robles area quite often, a chance to taste wines in this sub-section area. We had 2 raffle prizes from Creston—a restaurant, The Loading Chute, and an olive oil company, Olivas de Oro. See our website for more info [www.elvvaws.org](http://www.elvvaws.org).

2011 August Ridge Arneis	\$16	
2011 Shadow Run Melissa	24	
2007 August Ridge Sangiovese	28	
2010 Shadow Run Cellar Door Syrah	32	(3)
2006 Stanger Syrah	47	(2)
2008 Stanger Bench Cuvee	39	(1)

❖ The **Hartford (CT) Chapter** met at the home of Tom and Carol Mannello on May 5. There were 2 presentations—a components tasting featuring tannin, alcohol, sugar, acidity and oak, and a tasting of six different olive oils from the US, Italy and Greece. Member Ray Corsini presented information about the making of olive oil. The event concluded with a blind tasting of 4 celebrity wines. Members were challenged to match the celebrity to the wine, which they did remarkably well.

Gene Auriemma Pinot Grigio	\$12
Francis Coppola Sauvignon Blanc	13
Greg Norman Estates Cabernet Sauvignon	14
Ernie Els Big Easy Red	15

❖ The **Houston (TX) Chapter** met on March 9 at the home of Kim and Joe Tecca for a tasting of the Wines of Verona, Italy. Thirty-one members and guests attended. The Veneto is among the foremost Italian wine-producing region, both for quality and quantity. The region counts over 20 DOC zones and a variety of sub-categories. The most well-known DOCs are Bardolino, Valpolicella and surrounding the shores of Garda Lake, and Soave. The tasting was followed by a full buffet dinner of Caprese Salad, Vegetable Tray with Asiago Dressing, Ravioli di Caprino con Burro di Oliva, Polenta e Salsiccia, Fusilli with meat sauce, Mixed Berries with Mascarpone-Limoncello Cream, and Baci de Gullietta (Juliette's Kisses). Cheeses from the region accompanied the wines.



NV Zonnin Prosecco (Magnum)	\$19	
2011 Inama Soave Classico	14	
2010 Pra Soave Classico	21	
2010 Bolla Bardolino	7	(2T)
2009 Allegrini Valpolicella	18	
2010 Zenato Valpolicella Superiore	13	
2010 Tommasi Valpolicella Ripasso	22	(1)
2009 Zenato Valpolicella Ripassa Superiore	31	
2007 Bolla Amarone Della Valpolicella	40	(2T)
1997 Giuseppe Quintarelli Recioto della Valpolicella Classico	236	(3)

❖ Fifteen members and one guest of the **Indian Valley (PA) Chapter** embarked on an adventurous but leisurely itinerary of winetasting and cave exploration. The first stop was Pinnacle Ridge Winery, where we learned about the tools used to manage the vines and tasted Vidal Blanc, 2 Chardonnays, 2 Chambourcins and a Bordeaux-style blend. The 2012 Dry Vidal Blanc was a popular pick.

Our next stop was Blair Winery, where we were educated on new methods and equipment imported from Europe, including



a high-speed bottling machine and collapsible cages for bottle storage. Prosciutto, turkey, and vegetarian wraps were our lunch. We tasted 10 wines—3 whites, 6 reds Bordeaux blends, Pinot Noir, Cabernet Franc, and Syrah) and a Cabernet Franc rose. French-style dry red wine lovers had ample choice here!

After visiting Crystal Cave we ended the day at Vyncrest Winery. Those in the group who looked forward to their gold medal, Alsace-style Traminette were not disappointed. The dry whites included Pinot Grigio and a silver medal Dry Riesling. Pinot Noir, Chambourcin and Vyncrest Red, a silver medal winner, were on the menu. Cherry DiVyne, a dessert wine made with 100% sour cherries, with a perfect balance of tartness and ripeness, paired with dark chocolate wrapped up the day. Many thanks to Dean Foster for organizing this excursion, a real treat for novices, experienced wine-makers and those who just enjoy tasting the final product!

❖ The **Keuka Finger Lakes (NY) Chapter** met April 21 at the home of Dean and Linda Schuler near Dundee, and featured ten Rieslings. New York State is producing some of the finest Rieslings in the world. Four of the Rieslings (marked with \*) received gold medals in international wine competitions and LaFayette Reneau received "The New World Grand Champion" award in the Jerry Mead's IWC in 2012.

NV Casa Larga Reserve	\$14	
2009 Peconic Bay (dry)	15	(3)
NV Brotherhood (dry)*	14	
2009 Lucas Reserve (dry)	22	
2010 Hosmer (dry)*	11	
2010 Ch. LaFayette Reneau (dry)*	15	(1)
NV Grand Traverse (MI) (semi-dry)	9	
NV Botham Vyds.(WI) (semi-dry)	10	
2009 Rooster Hill (med-sweet) *	16	(2)
2009 Influence (dry)	24	

❖ On May 1, the **New Haven (CT) Chapter** had a tasting and wine class on Italian Sparkling Wines at the Bear and Grill Restaurant in Orange, CT. 24 members were present at the event. Co-Chair Ray Spaziani received 8 bottles of Franciacorta Italian sparkling wine through the AWS. The event began



with a tasting of Italian Prosecco and a plethora of appetizers. Co-Chair Jim Roach welcomed everyone. Ray introduced the featured speaker, his brother, former AWS President and current eastern CT Chapter Chair, Prof. Eugene J Spaziani. Gene has great expertise

with these wines and has visited the region. He prowled the wine cellars, evaluated vintages and lunched with the winemakers and vineyard workers. His professional presentation made the event quite remarkable. Gene included wonderful handouts that explained the region, the winemaking process and the nuances of the wines. We thank the AWS for entrusting us with these wonderful wines. The feedback on the event was exceptional and we humbly recommend this event be repeated at our national conference.

❖ The **Northern Neck Uncorked (VA) Chapter** enjoyed "Rosé All Around the World," held at Belle Mount Vineyards in Warsaw, on May 3. There were 20 members and 6 guests in attendance. John Krainock took the group on enjoyable evening learning about rosés from different areas. John explained the ways white and red grapes are blended to make the rosés and described



the aromas and flavors expected with each tasting. Barbara Paris prepared an outstanding array of foods to accompany the wines—shrimp dip on toastettes, kalamata olive and feta cheese cupcakes, deviled eggs, cheeses on homemade bread and homemade cookies.

NV Lancers Rosé, Portugal	\$8	
2011 Mendoza Station Rosé, Argentina	6	
2011 Domaine Fontanyl Rosé, France	15	(2)
2011 D'Autrefois Pinot Noir, France	11	
2011 Pigmentum Malbec Rosé, France	10	
2012 Anakena Cabernet Sauv. Rosé, Chile	18	(1)
NV Jaume Cristalino Rosé Brut, Spain	6	(3)

❖ Thirty-four members of the **North Alabama (AL) Chapter** braved the rain to attend the April 28 tasting, "To Blend or Not to Blend," at the river home of Jack and Marj McCulley. The object of the tasting was to see how blending varietals can change the complexity and nature of the resulting wine. Italian sister wineries Villa Toscano and Bella Piazza in Amador County, CA, were the source of the wines. Following the aperitif (2011 Villa Toscano Pinot Grigio, \$20) we sampled 4 varietals (Flight 1) and 3 blends containing these varietals, including Marj's mystery wine (Flight 2). The tasters were

asked to identify three varietal in each of the blends. The Bella Piazza Syrah was the clear winner in both the first flight voting as well as the overall crowd favorite. Just shows that sometimes you may not want to blend!

**Flight #1**

2008 Sangiovese, Villa Toscano	26	(2)
2008 Montepulciano, Bella Piazza	26	(3)
2009 Zinfandel, Villa Toscano	26	
2008 Syrah, Bella Piazza	32	(1)

**Flight #2**

2008 Tre Stellina, Villa Toscano	26	(1)
2008 Cerchio, Villa Toscano	26	(3)
Marj's mystery wine	NA	(2)

❖ The March tasting of the **Northampton (PA) Chapter**, hosted by Ned Huber at Henry's Café in Pottstown, was attended by 15 members. Ned outdid himself again by providing a fabulous array of wines, mostly spectacular CA Cabernets. This was a red wine lover's paradise with each wine showing extremely well. I would be remiss not to highlight the three 1983 Sauternes which Ned included – aged to perfection! After the tasting we all enjoyed an excellent dinner at the restaurant. Kudos to Ned for planning a super tasting!

2009 Drouhin Laroze Latricieres Chambertin	\$100	
1990 Jordan Cabernet Sauvignon	NA	
1979 BV Georges Latour	90	
1998 Rocce Dei Manzoni Barolo Vigna Capella	75	
2007 Silver Oak Napa	70	
2007 Dominus	137	
2008 Dominus	150	
2008 Mondavi Cabernet Sauvignon	76	
2007 Dunn Cabernet Sauvignon	75	
2007 Dunn Mountain Cabernet Sauvignon	88	
2006 Anderson's Conn Valley Cab. Sauv.	59	
2008 Ridge Cabernet Sauvignon	40	
2008 Hall Cabernet Sauvignon	100	
2006 Mastroberardino Taursi Radici	68	
1983 Sauternes Climens	139	
1983 Guiraud	52	
1983 Lafaurie-Peyraguay	98	



❖ The **Oahu (HI) Chapter** celebrated Mardi Gras with a fabulous spread catered by "EATHonolulu." Softshell crab po-boy sliders, mini muffalettas, shinsato pork gumbo pot pie and crispy crawfish grit cakes with garlic cream were just a few of the offerings. The meeting's theme was "What's In A Blend." Two whites and 10 reds from all over the globe were tasted. They ranged from a classic Bordeaux to a South African blend. Members knowledge was tested with a group participation quiz.



❖ On April 28, the **Ocean Isle Beach (NC) Chapter** met at the Silver Coast Winery with 37 members and guests in attendance. This event featured 10 wines from Connecticut wineries, and demonstrated that there is much to love about CT wines.



Appetizers ranging from roasted asparagus to mini-cheese-cakes were paired with the wines. Surprisingly, the DiGrazia Wind Ridge paired nicely with the asparagus. AWS President Jane Duralia and husband Rege attended the meeting. They had judged wines earlier in the week at our Chapter sponsored amateur wine competition, held in conjunction with Wine Fest 2013.

2011 Stonington Seaport White	\$10	
2011 DiGrazia Wind Ridge	15	
2011 DiGrazia Meadowbrook	24	
Priam Salmon River Red	19	
Priam St. Croix	22	

Gouveia Merlot	22
Paradise Hills Tavola Rosso	15
Paradise Hills Zinfandel	26
Grazia White Magnolia	24
Gouveia Epiphany Reserve	27

❖ The **Omaha (NE) Chapter** met on April 28 at the home of Ernesto and Susan Medina for the tasting featuring Spanish wines, Tapas and stories. Eighteen members and 1 guest were present. Spanish varietals are quite different than those found in the US and offer additional variations in taste and texture.



2011 Marqués de Cáceres Dry White	\$8
2011 Pórtico da Ria, Albariño	8
2008 Monte Ducay, Red Wine Reserva	7 (1)
2009 Marqués de Cáceres, Crianza	13
2007 Camp Viejo, Tempranillo	14 (3)
2007 Torres, Gran Sangre de Toro, Reserva	19 (2)

❖ Twelve members of the **Philadelphia (PA) Chapter** met in April 28 at the home of Hilarie and Barry Weiss for an afternoon of revisiting the Chardonnay grape. Chardonnay is on every wine list but, many of us choose another grape when looking for a white in restaurants and stores. The wines were from regions all around the world and displayed the versatility of the grape. We also discussed the amount of oak that had been used.



2010 Dom Vincent Rully Premier Cru, France	
2010 Mas de la Chevalier, Beziers, France	12
2009 Lai Lai, Bio Bio Valley, Chile	12
2010 Craggy Range, Hawkes Bay, NZ	17
2009 Cameron Hughes, Livermore, CA	9
2010 Amicus Reserve, Carneros, CA	16

❖ The **Piedmont Wine and Vine (SC) Chapter** met on March 24 at the home of Mary and Ted Smith for a pairing of wine and cheeses, a theme that was inspired by a recent cover story in a wine and food magazine. The cheeses and wines were selected to complement each other. We sampled 3 whites and 3 reds from around the world, with fine results. The cheeses included ones made from goat, cow and sheep milk.

2012 Hill & Dale Sauv. Blanc (South Africa)	\$10
2011 Naked Unoaked Chardonnay (CA)	14
2011 Macon-Villages White Burgundy	19
NV Childress Pinnacle Meritage (US - NC)	14
2011 Garnache De Fuego (Spain)	10
NV Villa Pozzi Nero de Vola (Sicily)	12

❖ The **Pittsburgh (PA) Chapter** celebrated International Pi Day with a tasting titled *War of the Worlds*, contrasting wines from the New World with their counterparts from the Old World. The tasting was hosted by Jeff Wagner and Barbara Johns with a presentation by Heather Abrams of Southern Wines and Spirits. The tasting featured 4 wines from Europe and 4 from the New World. The wines were paired with Beemster Goat Gouda, Zamorano sheep's milk cheese, Aged Parmesan, Artichoke dip with parmesan, Olive tapenade, spicy pepperoni, milk and dark chocolates and 3 kinds of baguettes – white, multigrain, and Kalamata olive.



2011 P.Joulivet Sauv. Blanc <i>Attitude</i> , France	\$18
Brancott Sauv. Blanc, New Zealand	15
Hugel Pinot Gris, Alsace, France	25
Cloudline Pinot Gris, Willamette, OR	19
Rigal Malbec, Chahors, France	13
Graffingna Malbec Reserve, Argentina	13
2009 P.Jaboulet <i>Les Jalets</i> Crozes Hermitage	25
Yangarra Shiraz Estate, Australia	24

❖ The inaugural meeting for the **Rehoboth Beach (DE) Chapter** was held on March 23 at the Eagles Landing Club-

house. There were 46 wine enthusiasts in attendance to learn about the AWS and taste the "Big 6" grapes. After being welcomed with a Minetto Prosecco (\$12), the attendees were given a presentation on the AWS, a brief lesson on tasting wines using the scoring sheet and the 6 S's, See, Swirl, Sniff, Sip, Swish, Spit or Swallow. Following this presentation the attendees tasted Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon and Riesling. The characteristics of each grape and the regions where they were produced were discussed. Everyone was enthusiastic about the tasting and most expressed interest in attending future meetings and becoming members of AWS.

2011 Girard Sauvignon Blanc, Napa, CA	\$15
2010 Antica Chardonnay, Napa, CA	25
2010 Patz & Hall Pinot Noir, Sonoma Coast	35
2009 Alexander Vineyard Merlot, CA	20
2009 Frank Family Cab. Sauvignon, Napa	39
2011 Dr F Weins Prum Wehlener Sonnenuhr	21
Kabinett Riesling, Germany	

❖ Regional Vice President Marj McCulley presented a two-part workshop titled "How to Judge Wine" to a sold out session at the Tennessee Viticultural and Oenological Society's (TVOS) annual meeting in Knoxville on March 2. The first session covered the basics of wine judging: Etiquette (not wearing perfume or other scents), judging a wine based on its merits (not whether it is your favorite varietal), and common wine faults, (how they occur and the difference between a flaw and a fault). In the second session, Marj discussed the judging process and had each participant judge a white wine, a red wine and a fruit wine. Kristen Lindelow assisted and Scott Montgomery helped pour the wine.



❖ While the calendar said spring was soon to arrive, the weather was cold and wet on St. Patrick's Day when Jamie, Kathryn and Kate Hendon hosted the **Thomas Jefferson (KY) Chapter** for a tasting of "green" wines. Kate started with a discussion of what elements could constitute a "green" wine: Environmentally friendly, young or new, Irish, the color green, and simply the word green. We then experienced a kaleidoscope of excellent wines ranging from a light, young, simple, and fruity white Vinho Verde to an older, full-bodied, complex, earthy red Bordeaux. Among the intriguing selections was the high scoring, reasonably priced Big Green Box Old Vine Zinfandel that comes in container made from sustainable materials. A high point was the comparison between old world and new world Cabernets—the Bordeaux was more complex with earth, tannins and astringency melding with the fruit; the Concannon was fruit forward and velvety with black cherry, spice, chocolate, and vanilla. Dinner continued the green theme with Irish Shepherd's pie, green peas and brownies made with Bailey's Irish Cream.



2011 Gateway Vinho Verde, Portugal	
2011 Biohof Pratsch Gruner Veltliner, Austria	
2010 Grgich Hills Estate Fume Blanc, Napa, CA	
2011 Patricia Green Cellars Pinot Noir Reserve, OR	
2006 Chevalier de Lascombes, Margaux, Bordeaux	
2010 Concannon Conservancy Cab. Sauv. Livermore	
NV Pepperwood The Big Green Box OV Zinfandel, CA	

❖ The **Walt Whitman (NJ) Chapter** March tasting was hosted by Bob and Deb Miles and featured wines made from "Unusual Wine Grapes."

2011 Altara (Montau grape)	\$9
2009 Jean Moreau (Aligote)	20 (3)
2009 St. Magdalener (Schiava)	10
2008 Firriato Etna Rosso (Nerello Cappuccio, Narello Mascalese)	14 (2)

2009 Pardevalles Gamonal (Prieto Picudo)	18	(1)
2010 Tikves (Vranec)	9	

❖ The **Wine Lover's Club (NC) Chapter** met on April 16 at Salem Glen Country Club. Thirty-four members and guests attended the tasting, hosted by Dick and Gayle Madison. Special guests and presenters for the evening were Beth Binder, from Wine Merchants Gourmet & Vin and Sara Guterbock, CSW. Three flights of two wines each were tasted and the grapes, varietals and countries of origin were compared.

St. Supery Dollarhide Sauvignon Blanc, Napa	\$29	
Simmonet Febvre St. Bris Sauv, Blanc, France	14	
Dona Paula Estate Torrontes, Salta, Argentina	17	
Kaiken Ultra Malbec, Mendoza, Argentina	23	(3)
Two Angels Petite Sirah, Lake County, CA	20	(1)
Girard Petite Sirah, Napa, CA	30	(2)

❖ Fifteen members of the **Worcester (MA) Chapter** met at the home of Theresa and Morris Crump on May 11 for a tasting of Gamay wines. Gamay, from the Beaujolais region of France, dates back to 1360. There are several appellations of Beaujolais and each produces a different style and quality of wine. Beaujolais wines are meant to be drunk soon after bottling, and are typically fruit forward and easy drinking. As an additional experiment, one of our members had her wine compared with commercial Gamay wines. Most members preferred the homemade Gamay, based on color, fruitiness and finish! The most expensive wine and the oldest was the least favorite, which could give credence to the idea that Gamay wines do not cellar well.



2009 Joseph Droughin Moulin-A Vent	\$18	
2010 De La Chaize Brouilly	14	
2011 Louis Jadot Beaujolais-Villages	14	(3)
2011 Jean Descombes (G. Duboeuf) Morgan	10	(2)
2011 Homemade Gamay	N/A	(1)

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

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

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

**Frank J. Romanowski, Jr.**, 85, of Southampton, MA passed peacefully Feb. 17, 2013, at the Overlook Rehab Center in Northampton, MA. Frank was one of the founders of the Pioneer Valley Winemakers Club in 1979, an AWS Chapter. Frank and his wife Ann were active members of the AWS and they attended many of the Society's Annual Conferences.



In 1950 Frank opened the Frosan Food Specialties Co. He later owned and operated the Beer and Wine Making Supplies Co. He organized many beer and wine clubs throughout the area and consulted for local microbreweries. He arraigned wine judging competitions for the Northampton Three County Fair and held seminars on winemaking at local colleges. Many of us made our first batch of wine from grapes and supplies from Frank's store. If he saw that you had potential as a winemaker, he asked you to join the newly formed Pioneer Valley Winemakers club. Frank will be missed by all.

## National Conference

John Hames



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



The Conference Committee is hard at work on making Kalahari 2013 a memorable event. We have a great group of committee veterans and newcomers. Special thanks to the Cleveland Chapter members for steeping up and helping out! These are the people who will make it happen and I couldn't be happier working with them.

- Sessions: Gene Spaziani
- Wine Procurement: Tom Wallman
- Wine Logistics (before Conference): Tom Cobett & Mike Rogan
- Wine Logistics (during Conference): Tom Wallman
- Exhibits: Laura Davis & Bob Wright
- Outside Activities: Jane Duralia & Terrie Kuehn
- Registration: Diane Chappell
- Volunteer Coordination: Diane Chappell
- IT Support: Peter Cisek

The Conference brochure cover is almost finished—it will have an African theme to match the décor at Kalahari. By the time you read this, it should be posted on our website. See you in November!

*John*

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

## Obituaries

**Mahlon W. Butz**, of West Lafayette, IN, passed away peacefully on May 15, 2013, after a courageous battle with



pancreatic cancer. Born on January 25, 1931, he received a B.S. of Science from Purdue University in Recreational Management. He married Marilyn Campbell in 1958 and she preceded him in death. Mahlon later married Ellen Crecelius Harkness. Surviving are his wife, 2 daughters, 2 sons, 2 step-daughters, 1 step-son, 12 grandchildren and 1 great-granddaughter. Mahlon enjoyed growing and producing his own wines. He was an award-winning non-commercial winemaker and he participated in the Indiana Wine Competition for many years. A member of the Tippie Tasters Chapter, he was their first 3-time AWC Champion and won two Best of Class medals on the day of his passing. The chapter has named their wine competition in honor of Ellie and Mahon.

**Audrey M. Naylor**, 80, entered into eternal rest on May 6, 2013, after a lengthy illness. She was born



June 1, 1932, in Somerset County, PA. During her college years she worked at the Capitol Theater in York selling movie tickets, and met Richard. In 1978 they founded Naylor Wine Cellars, where she served as Vice President and Corporate Secretary. She was a member of the AWS First Capital Chapter. Audrey enjoyed family vacations to Chincoteague, Va., traveling, and visiting wineries worldwide. She is survived by Richard, her husband of almost 63 years, 4 children, 7 grandchildren and 3 great grandchildren.

## 2014 Award of Merit & Outstanding Member Awards

Each year the AWS selects 2 people for our most prestigious awards—the *Award of Merit* and the *Outstanding Member*. AWS members nominate people for these awards and the recipients are selected by the Executive Advisory Board at its November meeting.

The **Award of Merit** is given to someone, whether or not a member of AWS, who has made a significant contribution that advances the production, understanding or enjoyment of wine—in viticulture, enology, education, journalism, or merchandising. Jim Bernau received this award in 2012.



The **Outstanding Member Award** is given to an AWS member who has dedicated substantial time and energy to the advancement of AWS for all of its members. Long and valuable service as a national officer or committee chairman; contributions to the AWS Journal or other publications; or combinations of these would merit consideration for this award. The 2012 recipient was Joyce Vecchioli.



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

We rely on AWS members and chapters to submit nominees for these awards, so please contact me if you want more information about these awards or the nomination process.

*Jane Duralia*

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

## President's Message

Cont. from Page 1

consulting services for two hours at their facility on wine making and grape growing.

This is just a few of the many activities across the country where AWS members reach out to the community and promote our society and membership while using their creativity and generosity to embellish the community at large. It is truly my sincere privilege to be the President of such an outstanding society of wine enthusiasts.

What are you doing in your chapter to reach out to the community and let them know AWS is the best? Let me hear from you. What can I do to help you? What can we as a society do to help each other grow in wine appreciation through education?

Spring is in the air—chill a nice bottle of your favorite Dry Rose, Chenin Blanc or Prosecco and invite your neighbor over—it could even be me. Cheers!

*Jane*

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



To use the AWS display as part of your chapter or region's efforts to promote the society, please contact [executivedirector@americanwinesociety.org](mailto:executivedirector@americanwinesociety.org).

## Competition News

Lynne Montgomery



It's time to get serious about gathering the folks together for the 2013 national competitions. Those who are interested in judging will soon be hearing from Alice Irwin. Let her know if you have a willing worker with you. We'll also be in the market for folks in the area near Firelands Winery who want to assist with the log-in tasks for about 2 weeks before the competitions. And, of course, cellar rats for the events on Tuesday, Wednesday and Thursday.

It seems that there is always something that the committees and I are checking into. We've about finished up the process of getting all the awards standardized and are now working with John and Diane to make the entry process more streamlined. We hope to make it easier for not only the wineries and amateurs but the National Office and committees as well.

A reminder that your help is critical to keep the entry numbers growing. Anyone with a bit of time who is willing to make some personal calls to the wineries you're acquainted with (or not if you're not bashful) can be of great help. Tips and scripts are provided. Harvey will be in touch with chapters as we get closer to entry time. Meanwhile, enjoy Spring and toast the growing things.

*Monty*

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



## National Tasting Project

Rege Duralia



### *Rhône Wines Compare and Contrast*

Many of the chapters are ordering the Rhône style wines from wine.com. In case any of you missed the notices set out, there are some items to note.

- The vintage on the Spanish wine, Can Blau, has changed from 2009 to 2010 – they underestimated their supply of the 2009 and most of you should receive the 2010.
- When you contact wine.com, advise them that you are ordering for the AWS National Tasting Project. We want an estimate of how much revenue they get from working with us.
- Do not attempt to order wine from their website. It may show as 'Out of Stock'. Use the information in the NTP 2013 Brochure to order.
- There is a new contact name and number at wine.com—the new contact is Lauren McGarry at 415-248-4467.
- After your chapter has completed the tasting/evaluation, complete the spreadsheet on the AWS NTP website and e-mail it to Pam Davey. Our efforts to make the reporting of results more automated has taken a bit longer than anticipated.

Hopefully you are enjoying the wine tasting and evaluation. Don't forget to enter the scores from your chapter's tasting by using the data form on the AWS website.

*Rege*

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



## Wine Judge Certification

Aaron Mandel



A few years ago, I decided to continue my wine education by pursuing the avocation of Certified Wine Judge. It was a difficult program and required a great deal of work. Having just returned from judging wines at the International Wine Challenge in London, I cannot recommend becoming a wine judge more highly. There are few hobbies that allow you to taste hundreds of wines while discussing them with Masters of Wine and winemakers from around the world. It is an exciting and fun way to spend a few days.

The road to becoming a certified wine judge is a difficult one. There are thousands of grape varieties and hundreds we run across in competitions. Becoming familiar with the flavor and structure of the more common varieties is vital. The responsibility for learning this falls squarely on the shoulders of the individual students and is largely self-taught. There is also a lot of reading to complete and tasting exercises to perform. It takes a good deal of dedication and effort. But the friends you make in the program and competitions, and the amount you learn makes it all well worthwhile.

Of course there are also faults, those pesky chemicals filling up your kitchen which are added to wine for the purpose of completely ruining it. They sit for days on the counter disgusting your spouse and amusing the cat with their somewhat short of delightful aroma. In the old days we made our own—now we have arranged with Enartis Vinquiry for the production of a kit that may be used to learn about wine faults. This kit is also used for testing the first year students in November, so they are able to work directly with the same faults they will be tested on. Your kitchen will stink, but when you are presented with wines in a competition with a similar aroma you will know what is wrong. We have been able to arrange for the kits to be purchased at a discount by those in the program.

We currently still have room for a few more first year students in the wine judge certification program. Once the class is full (18 students) people will be placed on a waiting list. Entry into the program is on a first-come first-serve basis, so do not delay. Interested students are given a brief examination of multiple choice and fill in the blank questions. You must score at least a 75% on the exam to enter the program. Once a potential student passes the examination, they are placed on a waiting list until they have paid the program fee. Payments for the program may be made on the website.

Most people probably know that we have a yahoo group and Facebook page to assist folks with the program. This has turned out to be quite successful as last year, for the first time, all of our first year students progressed to second year. We engage in monthly teleconferences in which we discuss wines we have judged and the scores we have given for the wines. This ensures that participating students do not go into the conference without knowing what is expected and how to fill out judging forms.

This year we also started a mid-year first year class to allow students to start the program in the spring and then proceed to second year in the fall at the conference. Although there were a few growing pains, the class was a success and we hope to continue the classes in the future.



*Aaron*

## Member Service

Diane Chappell



We are almost halfway through 2013 and membership continues to increase at a steady rate. With 650 new members in the first 5 months, our name and mission are spreading and you are making this happen. We are a word of mouth organization when it comes to new member interest so you must be talking about the AWS a lot.

On the new chapter front we have had some very busy Chapter Chairs & RVPs. Here are the newest chapters in the class of 2013...welcome to AWS.

- Worcester, MA, Area Wine Group started by RVP Peggy Meyer-Ducheneay and Theresa Crump
- Wisconsin Wine Society (Wales, WI) started by Cheryl Phelan and Denise Harris
- Rehoboth Beach, DE Chapter started by RVP Mark Cantrell
- Eastern Lake Erie Chapter (Erie, PA) started by Lauri Boettcher
- Rio Vinos Chapter (Rancho-Morales-Albuquerque, NM) started by Al Knight and Tim Haverman

We hope you like the new format for the AWS Professional Member Directory, which you received by e-mail in mid-May and is posted on our website. It is wonderful to see all of the businesses, organizations, services and individuals who support our organization by being a Professional Member. Have you noticed the discounts some are offering to AWS members? Thanks to our Professional Members who take membership one step further by sharing your services with AWS.

Do you use Facebook? If so, please LIKE our Facebook page and join our social media community. If you have pictures from a recent AWS event, please post them on our page. It is so exciting to see what other AWS members are tasting all over the USA. Cheers.



*Diane*

diane@americanwinesociety.org

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

AL	5	IN	9	NV	42
AZ	5	KY	20	NY	53
CA	34	MA	16	OH	35
CO	21	MD	13	OR	10
CT	10	MI	12	PA	107
DE	5	NC	50	SC	11
FL	31	ND	4	TX	31
GA	13	NE	6	VA	38
HI	8	NJ	17	WI	9
IA	5	NM	9	Other*	13
IL	8			<b>TOTAL</b>	<b>650</b>

\*AK, AR, ME, MN, MO, NH, RI, UT, WI

# AWS Educational Foundation

Dick Marsden

Welcome to our newest Trustee James (Jim) May, Treasurer. Jim joined the Foundation Board on March 15, replacing former Treasurer Elisabeth Tozin, who resigned for personal reasons. Jim is a CPA and CFO of an Ohio Civil Engineering company. He is a member of the Columbus, OH Chapter, AWS Regional Vice President, and has been an AWS member for about 10 years. Jim brings a wealth of experience in financial management to the AWSEF.



Each February and March, the Foundation solicits scholarship applicants from universities across the US and Canada. This year we had 16 qualified scholarship applicants from 7 different universities. The largest numbers of student applicants were from UC Davis, Cornell University and Oregon State University. Competition for our scholarships was extremely intense. Below are the 2013 scholarship winners. These students excelled in personal statements of interest, recommendations from professors and professionals in the wine industry, and in academic achievement. We will include photos and more information in an upcoming issue of the *AWS News*.

SCOLARSHIP NAME	WINNER	DEGREE SOUGHT	UNIVERSITY
AWSEF Endowment Fund Scholarship	Nicholas Bokulich	PhD	UC Davis
2012 AWSEF Silent Auction Scholarship	Alison Reeve	MS	Oregon State Univ.
Banfi Vintners Foundation/AWSEF Scholarship	Maria de Lourdes Alejandra Aguilar Solis	PhD	Cornell
North Alabama Chapter	Stephanie Bolton	PhD	U. Ga.
AWSEF General Fund	Amanda Howland	MS	Oregon State Univ.
Columbus (OH) Chapter Scholarship	Allison Baker	MS/PhD	WSU
Southeastern Pennsylvania Region	Laura Jones	MS	UC Davis

Elections for 3 trustees will be held later this year utilizing Survey Monkey. The Trustees whose terms will end are Bonnie Huber, Karl Starkloff and Dick Marsden. Dick will not be running again as he feels he's served for long enough (10 years) and he desires to enjoy retirement!

The AWSEF Trustees are still searching for an attorney to serve in an advisory capacity as General Counsel. If you are an attorney, or know of a member who would be willing to serve as AWSEF General Counsel, please provide contact me at [president@awsef.org](mailto:president@awsef.org) or (575) 636-4059.

Finally, as you prepare to participate in chapter activities, won't you consider making a donation to the Educational Foundation? Your personal generosity will help deserving students achieve wine-related degrees through scholastic achievements. Some would not be able to continue their educational pursuits without your help. You can make a difference through your generous support of our scholarship program. In the spirit of giving back to the wine industry a small measure of our appreciation for their efforts and personal risks they take every year they produce the wines we enjoy, AWSEF solicits your contribution, no matter how small, individually or as a chapter or region, in support of the AWSEF Scholarship Program. **Remember, your donations are tax deductible.**

*Dick*

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



## Winemaker's Journal

Cont. from Page 3

the American Wine Society Amateur Competition and won 4 medals out of the 6 wines submitted, including a gold medal for a Zinfandel Port style-wine. The Zinfandel was one of our many mistakes. Fortunately, this wine worked out. Not knowing what we were doing at the time, we had a stuck fermentation which would not restart, so we turned the wine into a port-style that tasted pretty good. That was a very exciting moment for us.

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

**B&S** - That varies! The whites from our own grapes are usually ready for bottling in about eight months or so. The reds

usually spend at least one year in the barrel after initial settling and several rackings. We typically blend and make final adjustments after aging. It could total 18 months to 2 years. It all depends upon how the wine develops and what our objectives are for the wine.

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

**B&S** - We put an Avery neck label (1/2" X 1 3/4") that contains our name, vintage and variety on all bottles. It's easier to remember what's in the bottle in the back of my cellar that way. We put more elaborately designed labels and capsule on bottles that we gift or take to a special occasion.

We'll be interviewing Stephen Kampers and John Mulfinger in the next issue of *AWS News*. See you then!

*Lee*

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





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

*Address Service Requested*



## 2013 National Conference

**November  
7-9, 2013**



**Sandusky,  
Ohio**

### Reservation Information

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

Each room includes

- Two queen beds, full bath, work desk & chairs
- Patio/balcony with furniture
- Microwave, mini-refrigerator, coffee pot, iron & hair dryer
- 32 inch flat screen TV
- In-room safe
- Complimentary parking
- Fitness Center
- Business Center
- Complimentary Wi-Fi throughout the hotel



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

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

### Government Affairs

Continued from Page 4

founder of Ridge Vineyards, believes that consumers deserve to know everything in the wine they are drinking. Ridge has started listing every ingredient that was added to the wine on the bottle labels. This includes vineyard treatments, fermentation additions and treatments done during aging. This controversial decision follows the winery's belief that wines are always best when they are manipulated the least. They refer to this simplistic winemaking style as "pre-industrial." In a time when barely drinkable wines can be chemically enhanced and run through molecular sieves to make them taste technically clean, Ridge insists that they follow the traditional methods as much as possible. Their wines continue to be among the best that California has ever produced.

**How much profit do wineries REALLY make?** So, you've always wanted to buy or start a winery, make fantastic wines, sell them for as much as you can, and get rich in the process. Ask most winery owners how their year is going and they like to tell you that they are sold out, their wines won awards all of the globe, and the made a boat-load of money last year. That's not likely. According to wine industry records, the average pre-tax profit for American wineries in 2012 was just under 7%. That's it. The business has gotten so competitive that everyone has kept their prices as low as possible. Smaller wineries have a hard time competing with industry giants like E. & J. Gallo who sell wines under dozens of labels. If you want to make any profit, you need to be making fantastic wine and selling it for competitive prices.

Higher grape prices are predicted this year. Don't be surprised to see most of the additional cost being passed on to the consumers. Also look for more specialty wines that can fetch higher margins. If all you make is sweet pink box wine, you better make it well and you better sell a lot of it. So long as wineries continue to make low profits, there will continue to be a lot of wineries for sale. So long as there are wineries for sale, there will be people willing to buy them. (Thank God!)

*Tom*  
 Giesser@aol.com

