

AMERICAN WINE SOCIETY® NEWS

Promoting Appreciation of Wine Through Education



Volume 27, No. 5

www.americanwinesociety.org

October/November 2013

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President's Message

Jane Duralia



Greetings from AWS Election Return Center 2013!

Out of 4,866 AWS members, a rousing 738 members actually took a moment from their busy schedule to vote!. We sincerely thank you for your participation and exercising your privilege to vote.

It was a very tight race for the Vice Presidency; selecting only one from the three formidable candidates. Our congratulation goes to our new National Vice President - Frank Acquilino. Frank brings years of history with AWS to the office and as he joins the National Board he will enrich the efforts of our current and future board in our thrust in promoting AWS to all areas of the country and enhancing the stability and tenacity of our society. Frank will join us at the conference in November as our Vice President assuming his new duties immediately. Frank, I personally welcome you to our National team. Our heartfelt appreciation to Diane Szydluk and Rich Ryba for stepping forward to offer their talents, knowledge and commitment to AWS by running for office. They proudly represented their states, Texas and PA respectively, and will continue mentoring and supporting their membership as Regional Vice Presidents.

In the position of Director of Competition, we will say a gracious "thank you" to Lynne Montgomery who has fervently served as Director for three year and now will pass the baton to our new Director, Joe Dautlick. Joe is no stranger to running competitions; he has loyally worked with Lynne over the past several years to grow and enrich the Amateur Competition. Joe also orchestrates numerous competition in his region encouraging amateur winemaking in the process; he is a valued member of our educational WJCP team. We are fortunate to have Joe join our National team. Lynne will continue as Director until December 31, 2013, when Joe will assume that role. Joe get your rest now, the fun is just beginning.

Now that we have our board intact for the next several years, I'd like to bring another important dilemma to your attention. Two of the most prestigious award that AWS can bestow upon an individual is that of Award of Merit (AOM) or Outstanding Member (OM). I need your help in securing candidates that you consider to be worthy of these awards.

The **Outstanding Member** is someone, in your eyes, who has a passionate commitment to promoting and growing AWS; who has been a member of the organization for years and has contributed in talent, time

Cont. on Page 5

National Conference

John Hames



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

Let's get excited! The conference is just a few weeks away and I hope you're registered. We have 460 people registered but we still have room for more. Some great sessions are still available so if you've been on the fence, give Diane or me a call and we'll let you know what's still open.

Information on pre-conference activities was e-mailed to all registered attendees on Sept. 12. The information is also posted on the AWS website "Conference" page. Check out the wine luncheon at The Kitchen's Bounty and the wine dinner at Chez Francois. Want to tour Cleveland and see the Rock & Roll Hall of Fame? Sign up for the trolley tour. Just want to drive around and visit wineries or see the sights? There's information on all of this on the website.

Look for an e-mail toward the end of October for more information for attendees. This should answer many of your questions about arrival, checking in at Kalahari, where to get your registration packet, dress code, etc.

The corkscrews have arrived and the conference logo glasses are here - we're ready!

John

ExecutiveDirector@americanwinesociety.org



Dates to Remember

Oct. 15	National Tasting Project scores due
Oct. 18	Forms for Amateur Wine Competition due
Oct. 23	Wines for Amateur Wine Competition due
Nov. 1	Last Day for reduced rates for conference
Nov. 7-9	National Conference, Sandusky, OH



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

www.americanwinesociety.org

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

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

ISSN 1543-205X

Editor's Musings

Pam Davey



If you want to know whether people are reading your publication, just make a mistake! Thanks to our eagle-eyed wine judges for spotting that 2 answers were reversed in our Wine Faults quiz in the last issue. We've corrected and reprinted it on page 5.

In September I had the opportunity to judge amateur wines at Cleveland's Taste of Little Italy competition. Although I have tasted and evaluated wines for many years, judging at a competition was a new experience. Fortunately, I had a graduate of the AWS Wine Judge Training Program beside me. I was pleased that my scores were well-aligned with the trained judge. The most unusual wine I sampled was a Red Grape-Orange-Lemon wine. It was quite good and reminded me of sangria. I'm now thinking of trying the WJT program.

Are you coming to the National Conference this year? If so, please volunteer to help—it keeps our costs low and is FUN! We need people for the following jobs:

- Ticket takers at meals
- Wine pourers at Showcase
- Session room helpers and captains
- People to combine/collect wines after meals.

Email Diane (diane@americanwinesociety.org) to let her know what you would be willing to do. See you in Sandusky!

Pam

davey@americanwinesociety.org



National Tasting Project

Rege Duralia



Rhône Wines Compare and Contrast

By now most of the chapters should have completed the tasting or are scheduling it to meet the October 15 deadline for getting the results sent in. Please send your results to pamdavey@aol.com. Contact Pam if you have any questions about reporting your results. So far 43 chapters have sent in their info. The National Tasting panel hopes that you have enjoyed the wines as much as we did during the selection process.

The NTP panel will be meeting soon to begin the process for selecting the wine to explore next year. Give us your feedback on some wines that you would like to know more about by sending an e-mail to ntp@americanwinesociety.org. See you at the conference in Sandusky in November.

Rege

ntp@americanwinesociety.org



2014 National Conference

Embassy Suites, Charlotte-Concord, NC

Oct. 31—Nov. 2, 2014

Why "Corked" Wine Smells Bad

Most of us have encountered a "corked" wine—it smells a bit "off." It has been contaminated by a chemical in the cork that produces a musty, unpleasant smell reminiscent of soggy cardboard or wet dog. The chemical responsible for corked wine's bad smell is 2,4,6-trichloroanisole (TCA). TCA infiltrates wine when a cork fungus comes into contact with chlorine products used for sanitation. Even tiny amounts of chlorine can cause the fungus to produce TCA. When the cause of the smell was identified in the 1990s, many cork producers and wineries stopped using chlorine products.



Most researchers assumed that TCA created the unpleasant odor. To test this idea, Hiroko Takeuchi, a researcher at Japan's Osaka University, measured the electrical response of the newts' olfactory receptors to the presence of TCA in the lab. Surprisingly, the TCA didn't seem to trigger any odor-sensing receptors in the cells. Instead, it seemed to suppress the primary olfactory receptor, cyclic nucleotide-gated (CNG) channels, which converts chemical smell signals into electrical signals. TCA was much more effective at blocking CNG channels than geraniol, an olfactory masking agent used in perfume.



Takeuchi's team also studied the effects of TCA on human subjects—20 panelists trained to detect unpleasant odors. The volunteers worked at the Daiwa Can packaging company in Tokyo and were not trained wine tasters. They were able to detect the musty smell associated with TCA at concentrations of 10 parts per trillion (ppt) for red wine and 15 ppt for white wine. The volunteers also reported reductions in odor when comparing wine contaminated with TCA to untainted wine.

Another test examined foods that had lost their original odor but did not give off a musty smell. They checked for the presence of TCA—and found it in things as diverse as banana peels, starch, chicken, peanuts, sake, cashew nuts, green tea and beer.



The researchers think that the brain interprets the TCA's smell-receptor suppression as an unpleasant odor, but they don't yet know why. "Based on these observations, we propose that the reduction of CNG channel activity may induce some kind of pseudo-olfactory sensation by inducing an off-response," the researchers wrote. The results could have implications for scientists trying to develop odor-masking agents.

Read more at: <http://phys.org/news/2013-09-odor-suppression-bad-wine.html#jCp>

AWS in the Social Media



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



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



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

National Office News

John Hames



Discounts, Discounts!

Have people asked you why they should join AWS? Well, here one answer everyone understands....it can save you money! The easiest way to save some cash is to show your membership card whenever you visit a winery. There is no guarantee, but I know that some wineries in all parts of the U.S. will waive tasting fees and/or offer purchase discounts when they know you are an AWS member. Even if they don't know about AWS, it shows that you are more serious about wine than the average person who walks in their door and they just may offer some discount.

Don't forget about the Avis and FedEx Office discounts we've had in place for the last few years. Save money on car rentals from Avis and on printing and copying at FedEx Office. Go to the "Discounts" page of the AWS website for more info and the AWS account numbers to use.

How many times have you struggled getting the cork out of an old bottle of wine without breaking it? There's a corkscrew on the market specifically designed for removing old corks in one piece – The Durand. The makers of this great device are offering AWS members 10% off the purchase price, but only until Oct. 31! I've had one for a couple years and I can attest to the fact that it works. Before you open that next bottle of old Bordeaux or Port, go to the AWS website "Discounts" page and get the code to order The Durand and save 10%. Don't wait, do it now so you don't miss out!

Not only do we have discounts for all AWS members but sometimes, we can negotiate special discounts for members in a certain area. Wine festivals are one way of doing this. In the last month we've been able to negotiate discounted admissions to the Euphoria festival in Greenville, SC, and the Sunnysdale festival in Johnstown, PA. Is there an upcoming festival in your area? Let me know about it, provide a contact name and I'll try to negotiate a discount for any AWS members who attend.

Not all discounts come from the National AWS Office. Alex Ancuta, RVP for North Carolina has been working with Total Wine and their NC stores are offering AWS members 15% off case purchases instead of the normal 10%. Great job Alex! This may be expanded to other states in the future but for now, it's only offered at Total Wine stores in NC (Remember, our 2014 conference is in NC).

AWS policy is that we will promote festivals and products to AWS members if they offer a discount for being an AWS member. Once the discount is offered, the RVP and Chapter Chairs in the area are notified and asked to pass the info on to their members. So, let me know if you have a wine festival or wine-related product you would like me to pursue. If you provide a contact name, I'll see what I can do to get a discount offer and promote their event or product to AWS members.

Remember, next time someone asks you why they should join AWS, what are you going to say?

John

ExecutiveDirector@americanwinesociety.org



Chapter Tasting Opportunity

David Falchek



Enjoy a Veneto Tasting via the Web

Through a partnership with Banfi, American Wine Society chapters around the country will be able to enjoy a tasting of the wines of Veneto combined with a remote presentation with wine educator Bill Whiting. Thanks to the generosity of Banfi, chapters have the opportunity to receive 5-6 wines from this Northern Italian region. Up to 24 chapters may be able to participate in the program using technology that brings Bill and Banfi directly to you through the Internet.

Anyone who has been to an AWS conference knows Banfi is a great friend with frequent and wonderful presentations. In time for Valentines Day, Bill's Feb. 10 presentation will be based loosely on the Romeo & Juliet theme. The story of the forbidden love is set in the Veneto region. The line-up of wines for "From Veneto with Love: Wines of Romeo & Juliet" is not final, but will include an Amarone, Soave Classico, Prosecco and other wines from this diverse region.

Ideally, chapters will participate live in the tasting, using a high-speed internet connection to link to Bill and Banfi. Questions, thoughts and reactions may be submitted to Bill through text message or e-mail during his talk, allowing participating members around the country to interact and share.

Getting your chapter involved

Chairpersons should keep a lookout for an entry form that will be sent to all chapters in late October or early November. We encourage all interested chapters to respond. However, preference will be given to chapters with access to technology that will allow them to participate live in the February 10 tasting. Chapters able to view a recording of the presentation after-the-fact through the web will be considered next. To maximize the number of members able to experience this unique benefit, only chapters with 25-plus members and anticipated attendance of more than 16 will receive two bottles of each wine. Members who are not be part of a participating chapter who want to share the experience will have access to the live and recorded tasting via a website and are welcome to pick up the featured wines on their own.

Value for chapters/members

Last year, the AWS collaborated with the Wines of Franciacorta trade group to provide a selection of some of the finest sparkling wines of Italy for more than a dozen chapters.

Some individual chapters have been using platforms such as Skype or Facetime to allow remote presentations. My chapter in Scranton, PA, has used Skype for presentations from far-away vintners in Napa Valley and Lake County, CA. With this more expansive program, presentations may be webcast to multiple chapters.

With the Veneto tasting, the AWS leverages our most valuable asset, our wine-loving and wine-buying membership, and offers it to a wine industry eager for exposure and access to the right consumers. AWS members' knowledge and interest offers producers so much more than the typical pouring for anonymous wine drinkers at a walk-around tasting. With a live internet link, we offer the wine industry a captive national audience of serious wine consumers who want to hear the story behind the wines.

Creating a direct link between consumers and wine producers is one of the core functions of the AWS -- whether through information, free or discounted wines, the national conference or programs such as this. This is another way the AWS deliv-

Member Service

Diane Meyer



*Wine to me is passion. It's family and friends.
It's warmth of heart and generosity of spirit.
Wine is art. It's culture. It's the essence of
civilization and the art of living.*

-Robert Mondavi

Fall is quickly approaching, the temperature is dropping, leaves are changing color, apples and pumpkins are everywhere, grapes are being stomped, and our 46th annual National Conference is right around the corner. What a wonderful time of year.

As some of you may have noticed, my name has changed from Diane Chappell to Diane Meyer. It is still me sending you information, just with my new, married last name.

Membership numbers continue to rise at a steady rate. I mentioned in my last article that we had 54 new half-year members in the first 15 days of July. Since I wrote that article we have more than tripled that number. As of today we have processed over 326 new half year members and have over 4,850 active members. Wow! That is impressive. I look for patterns to see where people are joining from, but the new members are all across the country. From California, New Mexico and Hawaii to Pennsylvania, Alabama and Virginia, AWS is growing. Our members are what keep our organization moving forward. Thanks to all of you who are out there spreading our love of wine and educating others as it is obvious people are listening and they are excited. To all the new members reading this...thanks for joining and welcome to AWS!

As I am sure you have heard the National Conference is only a few weeks away. If you are coming to the Conference I will be working the registration desk as I have done for the last several years. I look forward to seeing the many familiar faces I have come to recognize through the years and look forward to meeting more of you. Please come over and say hello!

That is all I have for this edition of the *AWS News*. Stay warm and as always, enjoy a nice glass of wine...

Diane

diane@americanwinesociety.org



ers value to our members and helps our chapter network provide educational and tasting opportunities.

We hope your chapter will enthusiastically participate in "From Veneto with Love: Wines of Romeo & Juliet" as we set the groundwork for similar opportunities in the future.

Cheers,

David

DirectorEducation@americanwinesociety.org



President's Message

Continued from Page 1

and enthusiasm, beyond expectation. Do you know someone in AWS like that? Please send me an email telling me what they have done and why you think they deserve this recognition. That unsung hero or heroine that has made a difference in AWS.

The **Award of Merit** is just that, someone in the community, or in the wine industry, or in the educational field that has gone beyond status quo and has enriched and enhanced the wine experience for American as a whole. Do you know of someone that has impressed you with their contribution to the enjoyment and understanding of wine. Please send me an email with your recommendation for that person; you don't have to know them personally, but you feel they have contributed to wine appreciation thorough education and their actions have improved the wine industry as a whole, educationally or through marketing skills. It takes many people to build a village, do you know someone who helped? Look forward to hearing from you.

As always, I welcome your criticisms, praises and just plain good comments in working together to grow and enrich AWS.

Jane Duralia

president@AmericanWineSociety.org



Competition News

Lynne Montgomery



We can always tell here when the concords are ripe – when you live in a white house next to a vineyard and you have light colored cars – suddenly one day they are polka dotted with purple splotches (from the birds for those of you unaware of this yearly phenomenon). The first year this happened to us we panicked about how we were going to clean up – but as luck would smile on us, a light rain does the job.

We're well into the system of calling for entries for the Amateur and Commercial competitions to be held prior to the conference in November. By the time this reaches you, Harvey Reissig will probably have been in touch with the AWS chapters asking for assistance to help with the commercial entries. We've dropped the pricey, glossy brochure mailing this year (pretty much in line with other competitions) and added a popular online system, which we hope will make the data logistics easier for both the National Office staff and the competition workers. Experience shows that what really gets response is the personal touch, and while email is a major mover, the best responses come from your personal phone contacts. When you visit wineries, please tell them about our competition and encourage them to enter. We can't tell you enough how much these contacts mean. If you don't belong to a chapter and have the time to help with calls, please contact Harvey at whr1@cornell.edu and he'll give you all the help you need – script notes etc. This is great for folks with some extra time, especially if you need a sit-down job. Keep in mind that we give the AWS Education Foundation a portion of the profit.

That's all for now – back next time,

Monty

DirectorCompetitions@AmericanWineSociety.org



Corrected Wine Faults Quiz

Percy Dougherty

Our eagle-eyed wine judges spotted an error in this quiz—so we're re-printing it with the correct answers.

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

Answers: 1d, 2a, 3j, 4b, 5e, 6h, 7g, 8f, 9i, 10c.

Obituaries

Barbara Briggs

Barbara Dare Briggs, 76 of Cookeville, TN passed away on August 20, 2013. She received her undergraduate degree from the University of Florida, and Master's Degree in Mathematics at Auburn University. She completed her studies at the University of Houston and the University of Memphis and was an Associate Professor of Mathematics at Tennessee Tech University. She served in that capacity until her retirement in 1999. Barbara was an avid tennis player, member of the local garden club, supporter of Bryan Symphony Orchestra and life member of AWS. She is survived by two sons, two daughters, two sisters and ten grandchildren.



Dr. Lee Virn Leak Sr.

After a long battle with pulmonary fibrosis, Dr. Leak died on Sept. 11, 2013, at the age of 81. He was a member of the American Wine Society and The Brotherhood Knights of the Vine, among many other organizations. He received a PhD from Michigan State University and was a research professor at Howard University College of Medicine. He lived in Dickerson, MD.

Government Affairs

Tom Cobett



Is there enough time to pass a 5-year Farm Bill? Will government-funded grape research cease to exist?



The 2008 Farm Bill will expire on September 30, 2013. Both the House and Senate have passed their own versions of the Farm Bill, but now, the House has to quickly name their conferees and begin the formal conference process with the Senate.

Along with providing a comprehensive, 5-year farm bill, Congress and the administration must protect the Federal funds for specialty crops mandatory. Specialty crops now account for more than half of the total US agricultural production. **Grapes remain as the nation's number one specialty crop.**

Will Congress to kick the can down the road by passing an extension of the 2008 Farm Bill? Will they go for a 2-year extension so that the next renewal does not come up during a presidential election year? The only agreement between the House and Senate appears to be that they are willing to extend all the current parts of the 2008 Farm Bill.

Senate Bill 744, the *Border Security, Economic Development and Immigration Reform Bill*, is still going nowhere. The Bill aims to address workers presently in the country, and future workers who may enter the country. These people make up the bulk of the vineyard workers in the western states. More politicians are concerned about building a \$46 billion, 700-mile fence along the Mexico-US border than trying to improve the plight of the migrant and guest workers. The Democrats want the immigration reform; the Republicans want to build the fence; and the Labor Unions don't want any more guest workers in this country. Passage of any kind of bill is not looking good.

TTB is at it again

The Department of the Treasury, *Alcohol and Tobacco Tax and Trade Bureau* (TTB), has decided that they need to control every possible form of advertising of alcoholic beverages. Their recent publication provides guidance to industry members on the TTB position that the advertising provisions of the Federal Alcohol Administration Act (FAA Act) now apply to all advertisements in any media, including social media.

TTB already reviews advertisements that appear in the media, including print, television, outdoor, and website advertisements, and enforces the regulations related to advertising for alcohol beverages.

Advances in technology have led to the development of new forms of advertising (i.e., social media) that are interactive, allowing consumers and industry members to generate content and create links between various social media outlets. These outlets include, but are not limited to, social network services such as Facebook or MySpace, video sharing sites such as YouTube or Flickr, weblogs or "blogs," such as Twitter, forums or comment sections directly on websites, and applications (apps) for mobile devices.

If you represent any part of the wine industry, virtually everything that you post on social media that is related to wine promotion is now going to be regulated for content. Do you think that the NSA will be involved with the review process?

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Winemaker's Journal

Lee Baldieri



Harvest Time Here.....Already?

Yes it is! California experienced a hot summer and the grapes have ripened about two weeks earlier. I recently learned the California growers were picking Sauvignon Blanc as early as the last week of August. By the time this news reaches your eyes, Merlot grapes will be going through my crusher.

For the past two years we have made Cabernet Sauvignon, Merlot and Malbec grapes and blended them into a nice Cabernet Sauvignon wine. This year my winemaking club has agreed to make a Super Tuscan wine. Therefore, we will be crushing a lot of Sangiovese, Merlot, Cabernet Sauvignon, Cabernet Franc and maybe one or two other grapes.

Making a Super Tuscan was my suggestion as my family and I (10 of us) just returned from Italy. We held a family re-union of the American and Italian family members. There were 34 family members, most with the same DNA, and it was wonderful watching my daughters and their families meeting Italian cousins for the first time. The younger relatives all speak English which made it more enjoyable for them. We are central Italians from the Umbria Region of Italy. Umbria sits between the Tuscany and Marche regions and it's in the heart of the Sangiovese grape growing area.

Part of our trip was to visit Florence. (Ten of my family and two of my cousin driving 2 vans loaded with people and luggage.) While there I wanted to visit a winery in Tuscany. So, prior to leaving on our trip, I asked one of my sons-in-law to make reservations for a tour and lunch at the Marchesi Antinori Chianti Classico Cellars in Bargino, Italy. A day later he told me they were sold out for the date we wanted. Well I guess it's OK to lie once in a while because they surprised me by bring me to the winery. I couldn't believe my eyes when we turned into the winery. A well keep secret!



The barrels



View outside the restaurant

If you drink wine, you probably already know the name Antinori. They've been in the business of making wine since 1385 and specialize in Chianti. They are especially known for ushering in the "Super Tuscan" revolution with their highly desirable Tignanello, considered one of the world's greatest wines. Family-owned Marchesi Antinori is, in my judgment, the most famous winery in Italian winemaking industry, and this past spring, for the very first time, guests have been able to get an inside look at the family's more than 625 years of Italian wine-making history.

If you're a winemaker and/or wine lover this state-of-the-art facility in Bargino, is modern winemaking at its best. The winery has been seven years in the making and was the idea come true of the 25th and 26th Antinori generations. It includes a winery, restaurant,

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Winemaker's Journal

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auditorium, museum, book shop and, of course, wine store. In the tasting room, the entire gallery of Antinori wines can be sampled, while the museum features pieces from the Antinori's historic documents and art collection.

The grapes are grown over the top of the facility and the grapes and wine are moved from one process to another strictly by gravity. Pumps are never used. This winery marks the first time in Antinori's history that people can visit and experience their winemaking process first-hand. The cellar was designed by one of Italy's leading architects, Marco Casamonti and the Antinori family insisted that the Tuscan landscape not be disturbed, therefore most of the facility is underground, concealed within a hill, and all you can see from outside is the restaurant terrace, overlooking vineyards. Three weeks have past and I still haven't gotten over the thrill of visiting this winemakers' dream facility.

As I exit.... In 2004 the Robert Mondavi Corporation agreed to be acquired by beverage giant Constellation Brands (Fairport, NY-based, Constellation is second-largest wine producer in the United States) in a \$1.03-billion cash deal, ending a plan to split up one of California's most famous wine companies.

In June, Constellation celebrated Robert Mondavi's 100th birthday (June 18, 1913) with a party in his honor. Although Robert died in 2008, he is a legend not only to the lovers of his wines but to his innovations to winemaking in general. Guests at the party were served Fumé Blanc poured in wine glasses made for the event. Thirty-eight years ago, my wife and I visited the Mondavi Winery



and the first wine we tasted was his then famous Fumé Blanc. Great job Robert! Ciao!

Lee

winemaker@americanwinesociety.org



New Members by State 1/1—9/15/2013

AL	5	IN	16	NV	70
AZ	16	KY	29	NY	81
CA	62	MA	30	OH	65
CO	30	MD	28	OR	15
CT	22	MI	26	PA	152
DE	12	NC	72	SC	19
FL	39	ND	7	TX	47
GA	17	NE	6	VA	59
HI	21	NH	3	WI	12
IA	5	NJ	29	Other*	18
IL	15	NM	30	TOTAL	1058

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

Western Pennsylvania Regional Chapters Visit Yadkin Valley, NC

In mid-March 2013, members of the Western Pennsylvania AWS chapters of **Alle-Kiski, Pittsburgh and Pittsburgh**



East traveled to the northwestern corner of North Carolina to visit wineries in the Yadkin Valley area. A once thriving soybean, corn and tobacco growing location, the local economy took a hit when demand dropped and regulations increased for tobacco products. Many of the farms were family farms over 100 years old. Few folks believed that growing wine grapes would be able

to supplant the steady crop and income that tobacco had garnered. This concern has been dismissed by the success of and growth of the wineries located here. But don't think that grape growing is a new thing in North Carolina. Grapes were discovered growing wild as far back as 1584 when Sir Walter Raleigh's explorers found them. There is a "bunch" of grape and wine history here.

Today the more well-known wineries (like Shelton, Childress, RayLen, Shadow Springs and Raffaldini) are among the larger operations. However, there are other farms that have moved full-time into vineyards and wineries. Most surprising (pleasantly) is the growth of the viticulture and enology curriculum at the Surry County Community College. The official name of the school is the *Shelton-Badgett School of Viticulture and Enology*. With the sponsorship and guidance of Charlie Shelton of Shelton Vineyards, this local community college boasts a degreeed study that covers every aspect of wine—from vineyard management to making and marketing of their own wine. The buildings, land and facilities would make any winery owner jealous.

Thanks to the researching and arranging of the trip by Matt and Carol Kristofik of the Pittsburgh Chapter, the group spent 3 days visiting 9 wineries/vineyards, tasting wine, having a special catered dinner and learning a lot about the fascinating growth of this area. The wineries we visited were Round Peak, McRitchie, Laurel Gray, Junius Lindsay, Flint Hill, RayLen, Cellar 4201 and Dobbins Creek. We completed the trip at Shadow Springs with a wonderful meal that included scallops and crab cakes paired with Shadow Springs Viognier and Dobbins Creek Dry Riesling from Dobbins Creek; filet mignon, Cornish game hen and garlic potatoes with Shadow Springs Meritage, RayLen Cabernet Sauvignon and Round Peak Nebbiolo; ending with a special fruit sorbet, cookies and a Sparkling Brut from RayLen. This is the fourth trip the Kristofiks have arranged and by the reaction of those who made the trek, there will be more.

Those in attendance were Matt and Carol Kristofik, Sam and Marsha Cuffia, Liz and Ben Pedley, Don and Karen Kostishack, and Western PA RVP Rich Ryba and his wife Le-anna. They were joined by long time AWS members Tom and Linda King who reside in the Yadkin area.



Chapter Events

Joe Broski



❖ A recent **Atascadero (CA) Chapter** event featured 2 themes:

- Amateur wines from 3 members who earned Gold and Platinum County Fair Award—awesome wines from Ron & Kathy Johnson, Mike Spensko, Rhonda Cooper.
- Rieslings—Dave facilitated and supplied wines for the blind tasting). A 2009 Lange Ried Biohof Pratsch Niederosterreich Riesling (Austria) was poured as Dave provided us with history of Riesling.

First Flight:

2011 Emrich-Schonleber Trocken, Germany	\$22	
Ovum Corral Creek Vynd, Oregon	25	
Hubert Meyer Winzenberg, France	27	(3)

Second Flight: Germany

2007 Maximin Grunhauser Kabinett	35	(1)
2010 Thanisch & Sons Kabinett	20	
2010 J. Koll & Cie Piesporter Michelsber	12	

Third Flight:

2006 Prinzsalz Spatlese (Germany)	33	(3)
2009 Mountford Waipara (New Zealand)	26	(2)
2007 Joh. Jos. Prum Wihlener Sonnenuhr Auslese (Germany)	73	(2)

❖ On a beautiful August afternoon, the **Columbus (OH) Chapter** explored the many tastes of sake. The garden patio of Jerome and Berni, with its bonsai plants, summer flowers, water fountains and Japanese tea house, provided a perfect backdrop for the topic. Mary Horn, a third level sommelier and the only certified sake specialist in Ohio, led the group through the sake making process. We learned that it is considered bad luck to pour sake for yourself—you should never be drinking it alone. As each of the 8 sakes were presented, Mary described how the difference in the rice varieties and the polishing level lead to smoothness on the palate. Flavors included chamomile, fennel, citrus, pineapple and melon, to name a few. Cyndy Birchfield and Brian Herreman, along with Berni & Jerome, prepared food to complement the sakes, including pot stickers, sushi, chicken lettuce wraps, sesame noodles, shrimp cakes, rice with mushrooms, beef and cashews, grilled vegetables in hoisin and BBQ pork satay. Almond cookies and white chocolate dipped almonds and apricots were paired with unfiltered, milky sake to finish the tasting.

Futsu-shu, Naba Shoten Minato Harbor, Nama Genshu	\$39/720 ml
Jumai, Dewatsuru Kimoto	29/720 ml
Honjozo Hideyoshi Namcho	14/300 ml
Tokubetsu, Suigei Tokubetsu Junmai, The Drunken Whale	29/720 ml
Gingo, Yuki No Boshu Junmai, The Cabin in the Snow	69/1.8 L
Daingingo Tamanohikari, Brilliant Jade	21/300 ml
Junmai Daingingo Chokaisan	49/720 ml
Nigori, Momkowa Junmai Gingo Genshu, Pearl	15/750 ml

❖ The **East Las Vegas Valley (NV) Chapter** met on Sep-



tember 12 at Veil at the Silverton Casino for a "Tour of South Africa." There were 85 members and guests in attendance. Prior to the discussion, members enjoyed a Sauvignon Blanc from Cape Point Winery. Tiffany Thompson from Vin Sauvage, Bart Alexander from 8th Wonder Wines, and Goran Lugonja from Mondo Imports presented the wines, with

Chris Creasey and Gene Lowe. This informative session introduced the members to the great wines that South Africa has to offer. A copy of the presentation can be found on the chapter website: www.elvvaws.org.

2012 Cape Point Stonehaven Sauvignon Blanc	\$18
2012 Ken Forrester Petit Chenin Blanc	14
2012 Ken Forrester Petit Pinotage	14
2011 8th Wonder Lively Grove Pinotage	23
2008 Warwick Three Cape Ladies	29
2011 Kanonkop Pinotage	39 (3)
2006 Vilafonte Series M	38 (1)
2012 Edgebaston Honey Pot	15 (2)

❖ The **Houston (TX) Chapter** met on July 13 at the home of Jeanne Henderson and Ned Videtto for a Rhone Wine Tasting. Jeanne and Ned have traveled this area extensively and presented a varied sampling of the region. The vineyards of the Rhone Valley, which forms a corridor between the Mediterranean and Northern Europe, have been producing wines for at least 2000 years. The Rhone Valley is really 2 distinct regions. The Northern Rhone produces powerful, aromatically complex and age worthy red wines, generally in very limited quantities, from the noble Syrah grape. The Southern Rhone is a nearly bottomless source of somewhat more rustic and often even richer blends based on the high-alcohol Grenache grape, in a style that can only be described as more "southern" in flavor--richer mouthfeel, more roasted and sometimes liqueur-like fruit character and notes of wild herbs and spices.

2006 Saint Cosme Cote-Rotie	\$58
2011 Domaine Vincint Paris Cornas, Granite	32
2004 Maison Nicolas Perrin, Saint Joseph	36
2004 Remizieres Hermitage, Cuvee Emile	68
2010 Domaine de Colombier, Crozes Hermitage, Cuvee Gaby	29
2011 Bottle Tavel, Les Eglantiers	14
2010 La Bastide Saint Dominique, Chateauneuf du Pape	29
2009 Perrin & Fils, Gigondas La Grille	31
2010 Famille Perrin, Vacqueyras, Les Christins	29
2010 Famille Perrin, Cotes du Rhone Villages	21
2006 Domaine de Cristis, Muscat de Beaugues de Venise	19



❖ A lively group of Pennsylvania AWS members (mostly **Indian Valley Chapter**, but also a few guests from the **Lehigh Valley** and **Northampton Chapters**) gathered at the home of Jean-Noel and Joyce Roy on August 15 for a tasting of lesser-known Central Loire wines. The icebreaker was a bubbly from Marigny in Haut Poitou—dry but refreshing, "racy and vibrant." This wine, along with the 2 whites that followed, were paired with shrimp, salmon mousse, spinach puffs, asparagus, and various goat cheeses. An organically farmed Gamay from Touraine led the reds, followed by a "bistro" organic red from Coteaux du Loir. At this point, had we scored the food, a Coq Au Vin stew probably would have ranked #1. But, we saved the chocolate mousse for the last red, a fruity and floral Cabernet Franc from Bourgueil. A balmy evening permitted socializing on the deck, and lively conversation.

NV Haut-Poitou Armance B Ampelidae	\$16
2012 Touraine La Potine Domaine Ricard	12 (1)
2011 Jasnier Sec Dom. de La Roche Bleue	27
2011 Touraine Le Glos de Vauriou Dom. Ricard	14
2011 Goteaux Du Loir La Guinguette	25 (2)
2011 St-Nicholas-De-Bourgueil L'Expression	18

❖ The **Jean-Jacques Dufour (Richmond, KY) Chapter** met in August at the home of Greg and Denise Hastings to taste Sangiovese. Guests braved torrential rains to visit "Hastings Arc" for the event.

2010 Rocca Delle Macie Rubizzo	\$15 (2)
2010 Camigliano Rosso di Montalcino	26 (3)
2010 Stella Sangiovese Puglia IGT	8 (1)

❖ The **Lehigh Valley (PA) Chapter's** August 11 tasting was hosted by Dean and Bonnie Scott at their Bergeist Vineyard near Kutztown. The theme was PA wines vs. Austria and France. PA wines won 4 of 6 pairings for a great local victory. Although the Paul Buecher Gewurz had the top score overall (16.4 pt.), PA wine was the overall winner. This tasting proves that the local area can make some good wine that shows well against wines from more prestigious regions.

Laurenz Sophie Gruner Veltliner	16	
2012 Galen Glen Stone Cellar Gruner Veltliner	12	
2009 Blair Vineyards Pinot Noir	23	
2011 Louis Latour Sentanay Rouge	23	
2007 Pinnacle Ridge Veritas	20	
2009 Chateau Carignan Cadillac	22	
2010 Ch. Laborde Haut-Medoc Cru Bourgeois	27	(3)
2010 Allegro Winery Cadenza	30	(2)
2010 Manatawney Creek Syrah	22	(2)
2009 Paul Jaboulet Les Jalets Crozes Hermit.	18	
2011 Domaine Paul Buecher Gewurztraminer	25	(1)
2011 Galen Glen Stone Cellar Gewurztraminer	14	



❖ The **North Alabama (AL) Chapter** held a tasting on July 28, hosted by Bill and Jennifer Drake. The warm, sunny weather lured 28 guests to the Old World vs. New World—Latin Showdown. This round pitted Spain against Argentina and began with a well-received Spanish Cava. Argentina scored the first victory with a rare 100% of the vote going to the Colome Torrontés. In the second flight of red wines, the Tinto (Tempranillo) edged out the Argentine Malbecs for the top spot. The favorite Spanish wine was a bonus wine, 2009 Las Rocas Garnacha Vinas Viejas...muchas gracias! The wines were paired with an excellent assortment of cheeses, chorizo and pasta with chorizo-paprika sauce.

Freixenet Cordon Negro Brut Cava	\$15	
2010 Telmo Rodriguez Basa	19	
2012 Bodega Colome Torrontés	16	(1)
2009 Añoro Malbec	20	
2006 La Rioja Alta Vina Alberdi Reserva Tinto	20	(2)
2010 La Posta Angel Paulucci Vyd. Malbec	15	
2010 Can Blau Celler Can Blau	17	

❖ The July tasting of the **Northampton (PA) Chapter** was held on July 27 at Tom Bailey's home and attended by 13 chapter members and 2 guests. It was a fun and casual event with the theme "Summer Picnic Wines." They had two delicious icebreakers—Cote de Rousillon Grenache Blanc and a Tasmanian rosé sparkler. The scored wines included 2 whites, 2 rosés and 5 reds. They were all fairly inexpensive wines and there was general agreement that all the wines were good, and some very good. Tom provided a "celebrity" wine for additional fun—2012



Chateau Miraval rosé produced by Angelina Jolie and Brad Pitt's estate in Provence. Many thanks and kudos to Tom for preparing a wonderful dinner of grilled chicken sausage, grilled seafood kabobs, grilled veggies, cold noodle salad, and a special fresh watermelon dessert.

Whites

2011 Domaine Guenault Touraine, Loire Valley, France (Sauvignon Blanc)	\$12	(1)
2011 Torricino Greco di Tufo, Campania, Italy (Greco di Tufo)	14	

Rosés

2012 Couly-Dutheil Chinon, Loire Valley, France (Cabernet Franc)	14	(3)
2012 Mas de Gourgonnier le Baux de Provence, Provence, France	15	

Reds

2011 Dom. du Vissoux Fleurie Les Garants, Beaujolais, France (Gamay)	25	
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2011 Fabre Montmayou Patagonia Malbec, Patagonia, Argentina	15	
2009 Dom. de Mourchon, Cote du Rhone, France (Grenache/Syrah/Carignan)	18	
2008 Recchia Le Muraie Valpolicella Classico Ripasso, Veneto, Italy	15	(2)

❖ The **Northern Neck Uncorked (VA) Chapter** enjoyed "The Punch and Judy Show" held at Belle Mount Vineyards in Warsaw, with 29 members and 5 guests in attendance. Karyn Bristow led the group through an exciting and adventurous evening tasting wines with strange labels and names. Judy Fochtman provided a variety of fabulous food and hors d'oeuvres that accompanied each wine. Outstanding job to both!

NV Babble	\$7	
NV Plungerhead	11	(2)
NV Chops & Burgers	11	(3)
NV Poizon	23	(1)
NV Bug Juice	18	

❖ The **Oahu (HI) Chapter** had the awesome privilege of welcoming Terah from Willamette Valley Vineyard (WVV) to our August meeting! Terah was glowing with friendliness and



enthusiasm for the wonderful wines she presented for us to taste. WVV graciously offered 4 wines - the 2011 Pinot Blanc, 2010 Estate Chardonnay, 2010 Elton Pinot Noir, and the 2009 Griffin Creek Tempranillo. While pouring the wines, Terah eloquently gave useful and informative commentary about the winery and the wines. We know our members well and planned ahead with "back up" (thankfully, there is a store a mile away that has WVV wines). Thus, we also tasted the 2012 Whole Cluster Pinot Noir and the 2010 Estate Pinot Noir. We presented new members with a bottle of the 2010 Estate Pinot Noir as a thank you for joining (our usual practice) and a memento of the evening.

❖ The **Omaha (NE) Chapter** met on August 25 at the home of Steve and Colleen Simonsen for a tasting of "Summer Whites From around the World." There were 18 members and guests in attendance. The selection included highly regarded, yet affordable 2011 white wines from Spain, Italy, Oregon, Austria, Washington and California—and not a Chardonnay in the lot!!

2011 Uvaggio Vermentino	\$14	(3)
2011 Loimer Lois Gruner Veltliner	15	
2011 Burgens Albarino	12	(3)
2011 King Estate Pinot Gris	16	(2)
2011 Feudo Maddario Grillo	20	
2011 Inama Soave Classico	19	(1)

❖ The **Philadelphia (PA) Chapter** met on June 30th at the home of Bob and Pat Lynam. The theme was Piedmont Dry White Wines.

2011 Cerretto Biange, Arnais, Langhe	\$22	(2)
2011 Mauro Sebaste, Arnais, Roero	17	
2009 Pio Cesare Piodilie, Chardonnay, Langhe	35	
2010 Pio Cesare L'Altro, Chardonnay, Piedmonte	20	(3)
Principessa Gavi, Gavi/Cortese	14	
Tenuta La Marchessa, Gavi/Cortese	15	(1)

❖ The **Piedmont Wine and Vine (SC) Chapter** met on July 21 for an "Almost Italian" wine tasting. There were 8 wines from France and Spain, and the rest were from Italy. We were privileged to have as our guests Renato Vicario and his wife, Jan Wesley. Although they have a house and business here in Greenville, SC, and they also own Villa Sant'Andrea in Cortona, Italy. Renato comes from a long family tradition of making wine and is a native of the Piedmont region. He has his own vineyard and winery, where he makes red wines. Renato gra-

ciously give detailed explanations of the wines and the growing conditions, as well as the general wine industry in his region of Italy. We were lucky enough to sample his newly released 2010 Sangiovese/Cab. Sauv., which is now being imported into the US. It was a truly fine educational experience.

2012 Ch. de Nages Rosé, France	\$9
2010 Bodegas Castano Rosé, Spain	11
2010 Ferrando Aziednda Vitvinicola, Erbaluce Blanca, Italy	21
2011 Ferrando Aziednda Vitvinicola, La Torrazza Canavese Rosso, Italy	21
2011 Mauro Sebaste Santa Rosalia, Barbera, Italy	15
2010 Vicario, Rosso Toscano, Italy	27
2007 Orlando Abrigo, Rocche Meruzzano, Italy	25
2006 Orlando Abrigo, Montersino, Nebbiolo	33

❖ The **Rhode Island Chapter** met under a scenic tree arbor on June 30, in the backyard of club President William Ricatelli.



The theme was wines of Tuscany, all of them tasted by Ricatelli on a recent trip to Italy. He used maps of Italy and Tuscany to point out the locations of the grape-growing regions and wineries. We started with a white, Vernaccia

di San Gimignano, and ended with a dessert wine, Vin Santo. We gave most an AWS silver rating.

2011 Fontaleoni Vernaccia di San Gimignano	\$11
2010 Argiano Rosso di Montalcino	30
2009 Chianti Classico Volpaia DOCG	22 (3)
2007 Chianti Classico Ris. Colle Longo DOCG	35 (1)
2007 Brunello di Montalcino Domus Vitae	65
2006 Vino Nobile di Montepulciano Riserva Vecchia Cantina	20 (2)
2009 D'Vino Super Tuscan Diadema	55 (3)
2005 Vin Santo Dolce Ariana Viticcio (375 l)	24 (3 tie)

❖ The **South Eastern Pennsylvania Region** conducted an extensive wine and food pairing at the home of John & Denise Nase on September 7 to support the AWSEF. This annual event, dubbed "Wine & Bites," raises money and awareness to fund an AWSEF Scholarship given by the region in honor or memory of one of our 250+ regional members. This event raised \$1,188 towards the next scholarship award! Thirty-six guests were treated to 9 tapas pairings. The favorite wines of the night did not correspond to the most favorite pairing. The twist was that this traditional Spanish method of cooking and serving was paired with wines from Argentina and Chile.

NV Biutiful Cava Brut Nature	\$12
2012 Cono Sur Sauvignon Blanc, Chile <i>Four-Citrus Scallop & Calamari Ceviche</i>	13
2011 Finca Sophia Torrontes <i>Salt Cod Fritters</i>	6 (3)
2010 Dom. Bousquet Chardonnay Gr. Reserve15 <i>Shrimp & Garlic</i>	
2012 Montes Cherub Rose of Syrah, Chile <i>Spanish Ham Croquettes</i>	18 (1)
2009 Greg Norman Malbec <i>Paella</i>	10
2011 Mascara Fuego Cabernet Sauvignon <i>Spanish Meatballs with Cracked Olives</i>	8 (2)
2010 Finca Flichman Paisaje de Barrancas <i>Wild Mushrooms with Aioli</i>	12 (1)
2010 Terrazas Malbec Reserve <i>Spare Ribs Coated in Paprika Sauce</i>	17 (2)
2009 Cousino Macul Finis Terrae <i>Figs Stuffed with Chocolate & Nuts</i>	18

❖ Nine members and 1 guest from the **Springfield (OH) Chapter** visited 3 local wineries on August 17. The first stop was to the winery of member, Jim Brandeberry. He is enjoying experimenting with fruit flavored wines and had great



success creating Mingo, a peach wine named for the family dog. The second stop was Caesar's Creek Winery. Walter Borda started planting vineyards in 2005 on his property in eastern Greene County. After several years of selling his crop to other Ohio wineries, he opened his own winery in Feb. 2013. His winemaker, Trish (and German Sheppard Brix) posed for our picture outside the doors to their beautiful tasting room. We tasted several of their award winning wines and enjoyed a light meal. The final stop was Valley Vineyards in Morrow, the second largest vineyard in Ohio, established in 1970. The group had lots of fun sampling the wines, cooking over an open charcoal fire and enjoying the beautiful Ohio day. We tasted many unique Ohio grape varieties including Chardonnell, Seyval Blanc, Vidal Blanc and Traminette.

❖ The **Sunset Chapter (Naples, FL)** held a Virginia Wine Tasting in August. The highlight of this event was our guest



pourer, Leanne Wiberg, who flew from her home in Reston, VA, to share with us a presentation of wines from the Old Dominion

State. We had 12 members and 15 guests, part of our young chapter's effort to grow our ranks now that we've gotten a few tastings under our belt.

2012 North Gate Vineyard Viognier
2012 Chrysalis Vineyard Albarino
2012 Cardamon Rkatz
2011 Horton Vineyard Rkatsiteli
2012 Cana Rkatsiteli
2011 Hiddencroft Vineyard Traminette
2010 Doukenie Vintner's Reserve
2010 Dry Mill Chambourcin

❖ The **Wine Lover's Club (NC) Chapter** met on August 20 at Salem Glen Country Club in Clemmons. Thirty-one members and guests attended the tasting, hosted by Bill and Beth Byrd. The group evaluated 4 Petite Sirahs from California.

2010 Michael David-Earthquake, Lodi	\$23 (1)
2011 Girard, Napa Valley	20
2010 JC Cellars, San Francisco Bay	35 (3)
2009 Tower 15, Paso Robles	20 (2)

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

If so, email your tasting results to Joe Broski
chapterevents@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.

AWS Educational Foundation

Dick Mardsen



It's a GREAT pleasure to ask you to welcome, together with the AWSEF Trustees, the newest Board appointee, Charles Miller. Charles volunteered to be General Counsel of the Foundation pursuant to Section 7.1 of the American Wine Society Educational Foundation Bylaws. The General Counsel renders advice Pro Bono to the Educational Foundation on legal matters and serves at the pleasure of the Educational Foundation Board. The General Counsel does not have to run for election. Charles, a relatively new AWS member and Chair of the Indianapolis AWS chapter, has already proven his ability to work hard to shed needed light on important questions that have eluded the AWSEF Trustees. Welcome Charles!!!

Also at the outset of this article I want to reiterate that, **per the AWSEF By Laws, any member in good standing of the American Wine Society is also a member of the AWSEF.** This is currently important as AWSEF is soliciting your vote, during the month of September 2013, to replace or reinstate three of its trustees. By this time you will have seen a message from the Survey Monkey tool asking for your vote for 3 of the 5 candidates. Two current Trustees, Bonnie Huber and Karl Starkloff, are running again for terms of 4 years. They are joined by three other candidates for terms of four years - Jim High of the Glimmerglass AWS chapter in Cooperstown, NY; Patricia Graham of the Boulder, CO AWS chapter; and Corey Goldman of the East Las Vegas Valley AWS Chapter. Please take five minutes to register your vote for 3 of these highly qualified candidates by the end of September!

As you prepare to participate in chapter activities, won't you consider making a donation to the Educational Foundation? I want to cite three AWS chapters and one region that are doing remarkable things for AWSEF to support student scholarships. Thank you to Columbus, North Alabama, Houston and SE Pennsylvania for your creativity and dedication to support highly qualified and deserving students!

- The Columbus OH chapter has, for many years, been conducting a community auction that consistently raises sufficient funds for at least one scholarship each year.
- The North Alabama and Houston chapters, in a manner similar to other chapters and with notable success, charge a small additional fee to each monthly tasting to build up scholarship funds. Additionally members give richly to augment these fees.
- The South Eastern Pennsylvania region has recently conducted a highly successful **"New World Wine with Old World Tapas"** tasting. In the advertising for this event regional members were informed: **"Let me tell you... Participants are in for a blowout event!** Even without the tax-deductible donation to the EF, it would be worth every penny! All of the wine were sourced from the tightly -controlled Pennsylvania Liquor Control Board and thus were easily obtainable for members, and all of the Tapas recipes were printed for each attendee to take home."

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 to produce the wines we enjoy, AWSEF solicits your contribution, no matter how small, individually or as a chapter or region, in support of the AWS Educational Foundation Scholarship Program. **Remember, all your donations are tax deductible.**

The AWSEF Trustees are totally excited that you will get to meet and greet, at the AWSEF Annual Meeting that is held

coincident with the open Saturday breakfast at Conference, two of this year's scholarship winners. They are Alejandra Aguilar Solis, a PhD candidate in the Food Science department at Cornell University; and Stephanie Bolton, a PhD candidate at the University of Georgia. Each student has been asked to briefly address the subject of their research to share with members of AWS at the conference. We hope you will come to meet them and, as in years past, marvel at the talent and dedication of today's students of enology and viticulture!! The Trustees will also be presenting two annual awards: the AWSEF Award of Merit for 2013, and the annual Les Sperling honorary Fruit Wine award. The latter award is presented as an additional award to the winner of the annual amateur fruit wine competition held during the current year conference. AWSEF is pleased to recognize outstanding quality in these two ways.

Finally, we want to remind you that AWSEF will be conducting its annual silent auction at the 2013 AWS conference, Kalahari Resort, Sandusky, OH on Friday November 8, 2013. The auction, sponsored by the AWSEF Trustees and supported by the AWS National Office, is conducted primarily with donations from AWS members and from wineries and wine-related businesses around the country. AWSEF trustee Larry Singer of the Columbus, OH AWS chapter is leading this year's auction. While we will be sending out a request for donations in early October we ask all members to be thinking about what they can contribute in material items to this auction that has, in past years, provided funds for at least one scholarship a year. This scholarship is named for the (Current Year) AWSEF Silent Auction.

Since the Foundation's inception in 1993, 97 scholarship awards have been made to MS and PhD students at 15 leading Universities across the United States and Canada. These scholarships have a total value of \$262,000. During this year (2013), with the help of AWS chapters and regions and individual donors, the Trustees were able to increase most scholarship awards to \$3500. Every AWS/AWSEF member can be extremely proud of this achievement that furthers the primary education mission of AWS.

We look forward to seeing you at Conference in Sandusky!

Dick

president@awsef.org



AWSEF Silent Auction

To contribute wine or wine-related articles to the 2013 AWSEF Silent Auction, contact Larry Singer (larrysinger15@yahoo.com). Please notify Larry of your donation items by October 15. Items may be shipped to him (wines shipped to Firelands Winery) or delivered to the conference by 8:30 am on Friday. The donation form and details on shipping your donations can be found on the AWSEF website (www.awsef.org).

Conference attendees are invited to visit the auction tables on Friday and to bid on the offerings often an generously. What a fun, easy way to contribute to Wine Education!





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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



Government Affairs

Continued from Page 4

Did You Know?

Sulfur dioxide has been used for many years as an antioxidant and antimicrobial agent in wine and most other food and beverage products. Only about 1% of the population has a true allergy to sulfites. Yet, there seems to be this relatively wide-spread perception that sulfites cause negative health effects. Some consumers often report having headaches or migraines after drinking red wine, and while science has yet to prove a connection between sulfites and headaches, most consumers attribute their ailments to the sulfites present in wine.



In order to know more about this perception, a recent, scientific study was done. The results showed:

- 34.08% of participants claimed to experience headaches after drinking a moderate amount of certain types of wine.
- Headache claims decreased as education level increased.
- Headache claims occurred more often in those purchasing fewer wines and less often than those purchasing more wines on a more regular basis.
- When asked to select the three most important causes of headache after drinking certain wines, 63.16% of participants claiming headaches attributed the cause to sulfites, 57.89% to dehydration, 32.89% to red wine, and 20% to tannins.

The recommendation of the study was that wineries should continue to inform those less-educated individuals on the role of sulfites in wine and how this pre-conceived notion of sulfites in wine being bad for your health is misguided and inaccurate. *(Courtesy of www.academicwino.com)*



Tom

Giesser@aol.com