

AMERICAN WINE SOCIETY® NEWS

Promoting Appreciation of Wine Through Education



Volume 28, No. 4

www.americanwinesociety.org

August-September 2014

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President's Message

Jane Duralia



Greeting from the great state of North Carolina, my home and the destination for of the 2014 AWS National Conference. We here in the South (not all genuine southerners, lots of transplants) are excited that you have chosen to come explore the vineyards throughout our incredible communities. The South is known for its hospitality and we planned to keep that tradition thriving. We truly believe the poem that describes our state and has been a great influence in growing and developing the North Carolina wine industry:

Here's to the Land of the Long Leaf Pine
The Summer Land where the sun doth shine
Where the weak grow strong and the strong grow great
Here's to North Carolina—The Old Tar Heel State!

National Conference News

John Hames



Oct. 30 - Nov. 1

Embassy Suites Golf Resort & Spa
Charlotte-Concord, NC



Conference registration kicks off in a couple days—August 3 at 7 pm EDT (4 pm PDT). The brochure was e-mailed to all members with email and paper copies mailed to those without email. Again this year, we have 49 great sessions for you to choose from with a variety of subjects. It's your chance to learn about wines

from several states in the US, as well as wines from other countries. Of course, we also have a few food and wine pairing sessions for you "foodies" and winemaking sessions for our amateur winemakers.

On Thursday night, we're doing something special to welcome you to the Tar Heel state—a North Carolina Bar-B-Que with North Carolina wines. Speaking of NC wines, have you checked out the AWS website lately? On the National Conference page there is a link to a list of wineries that are offering AWS members 15% off all wines through the end of the year. Before you get in your car to drive to Concord, plan your route to stop at a few of them and stock up on some great wines.

We have two great lunch sponsors this year...the wines of Lodi, California will sponsor our lunch on Friday and the wines of Chianti Classico will sponsor Saturday's

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*Wine needs time to breathe.
So do you.*

Enjoy wine tastings, tours and more

www.ncwine.org

According to Wine Wisdom in the *Winston-Salem Monthly*, "North Carolina was the top-producing wine state before Prohibition. Before the 1920s, it was the Tar Heel State, not the Golden State, leading the nation in wine production. Records show more than two dozen NC wineries in operation at the turn of the 20th century, all which were shuttered by the Prohibition." Today NC ranks ninth in US wine production.

West Bend Vineyards in Lewisville (Yadkin Valley AVA, near Winston-Salem) was the first to plant non-native grapes in NC, European vinifera in 1972. By 2010, the state had over 100 wineries making at least some of their wines with vinifera grapes.

Today there are over 116 wineries to enjoy. Although they may not all be on your travel path to this year's conference, there are a plethora that you will find to enjoy. Google ncwine.org and, on the top right corner of the home page, download the map depicting all the wineries.

Coming south on I-77, as you cross into NC, at exit 93, open your car windows and let the fragrances and aromas from the nearby vineyards fill your nostrils with the promise of what's to come. The Dobson area features Shelton Vineyards, Round Peak, Raffaldini, Shadow Springs, Windsor Run, Daveste, Rag Apple Lassie, Ritchie and Grassy Creek for starters.

Driving to the conference from northeast of Charlotte on I-85, stop at Lexington to visit Childress Vineyards, owned by race car driver Richard Childress. Then wander down to Junius Lindsay Vineyard, Hanover Park Vineyard, Weath-

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

Honoring Chapter Chairs/RVPs

David Falchek



Volunteers do most of the work of the AWS.

The time and effort to develop a successful chapter or grow the AWS in other ways often goes uncompensated, done for the enjoyment of wine and the desire to share that with others.

For that reason the AWS will recognize the hard work of Chapter Chairs and Regional Vice Presidents by awarding Outstanding Chapter Chair and Outstanding RVP awards at the 2014 National Conference in Charlotte. We expect to do this every year.

This will augment our existing Member Of The Year Award, which recognizes lifetime contributions. With our new award, we are honoring those helping the AWS fulfill its mission now.

Without the work of these folks, the AWS wouldn't be here and it wouldn't have the structure to be able to deliver service to chapters. Because of them and their work at the local level, AWS membership is growing and we continue to add new chapters at a rate of one per month.

The Outstanding Chapter Chair will be selected based on chapter membership growth, innovation of programming and chapter operations, support and interaction with other chapters and the national office and outreach to the community.

The Outstanding Regional Vice President award will be made based on their participation in the development of new chapters, assistance to existing chapters, ability to work collaborative with the AWS regionally and nationally, outreach to the community and any other extraordinary contributions.

These actions don't need to come from within a single calendar year. We have so many great chairs and RVPs to recognize, we plan to retain this year's nominees for consideration in future years, giving nominators the ability to update the submission.

Nominations may come from any AWS member and through August to any member of the board of director or Diane Meyer

at the national office. Nominations should include a written description of how the nominee meets the criteria. The board of directors will make selection in consultation with the membership services director. Award recipients will be notified in September and they, or a designee, will receive the award at the national conference awards dinner.

David

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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

AWS in the Social Media

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

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President's Message

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ervane Winery, Native Vines, Raylen Vineyards and Morgan Ridge, just to mention a few.

From west I-40, stop by Biltmore Estates winery, the most visited winery in the United States, with more than 1 million annual visitors sipping at the Asheville winery adjacent to Biltmore House. Continuing on I-40, there are several other wineries to sample: South Creek Vineyards & Winery, Silver Fork Winery, Raintree Cellars and Waldensian Heritage Wines.

Plan to come to the 47th AWS National Conference several days early to enjoy the "fruits of our state," bottled to perfection. In late October, the weather is beautiful. Fall is in the air with that early morning crispness. The trees/leaves are turning, creating a vision seldom encountered in other parts of this great country of ours. Meet me in the hills of North Carolina on your way to Charlotte/Concord Embassy Suites. I'll be looking for you. Let me know if I may be of any help as plan your trip to Conference. Ya'll Come, Ya hear!

Jane

President@americanwinesociety.org



National Conference News

Cont. from Page 1

lunch. Thanks also go to Bremner Wafers who will once again provide all the crackers for our sessions. Keep our sponsors in mind and support their products!

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

Reserve your room, get your registration in and I'll see you at the Embassy Suites!!

John

ExecutiveDirector@AmericanWineSociety.org



New Members by State: 1/1—7/16/2014

AL	31	KY	10	NY	37
AZ	9	MA	18	OH	23
CA	56	MD	19	OR	7
CO	31	MI	8	PA	160
CT	6	MO	9	RI	5
DE	9	NC	66	SC	25
FL	47	ND	7	TX	18
GA	28	NJ	31	VA	28
HI	9	NM	11	Other*	20
IN	16	NV	30	TOTAL	778

*DC, IA, IL, MN, NE, NH, ON, TN, WA, WI, WY

National Office News

John Hames



Election Time - Electronic Voting is Back

Last year we used electronic voting for the first time as we elected 2 members of the Board of Directors. As with anything new, we learned a few things from the process and want to improve it this year.

Last year, every member with an e-mail address in their profile received an electronic ballot with a personalized link to the SurveyMonkey ballot. So far, so good but the problem was that if you accidentally deleted the e-mail, we couldn't send you another link...you were forced to vote by paper ballot.

Another problem was that we are all human and some of us (no names will be mentioned) have a tendency to procrastinate. As the Sept. 15 deadline for voting approached, it was too much of a hassle to try to find an old e-mail so many people didn't bother to vote. In addition, we received several suggestions that candidate information needs to be part of the ballot so people can easily read it as they vote.

So, in the spirit of continuous improvement, we're going to address these issues in 2014. In early August, you will receive an e-mail from me with information on the candidates for our three open positions, Vice-president, Treasurer and Director of Member Services. Instead of the old Bio and Platform Statement, we are asking each candidate to answer two standard questions this year so it's easier for you to see the differences between them. That e-mail will also include detailed information about casting your vote electronically.

Soon after that, every AWS household will receive another e-mail from me with your link to the ballot. Notice I said every household, not every member. It will be sent to the e-mail for the person who is listed first on the membership. The ballot is designed to allow 1 or 2 members to vote, but you must vote at the same time since the link only works once. Before clicking on the link, please read the candidate information and know who both of you will vote for. Voting will be faster if you read it in advance.

You will be required to enter your name so we can verify each voter is a member in that household. Once verified, your vote will be counted. We will explain it in more detail later. We do have about 170 households without e-mail and they will receive paper ballots just like last year.

If you wait to vote and can't find the e-mail link, you can contact me and get another one. This year we will also send each Chapter Chair a stack of paper ballots to distribute to members who haven't yet voted. The Chapter Chair will collect the ballots and send them in for counting so individual members won't have to remember to mail their ballot later.

Hopefully, all of these improvements will increase the percentage of AWS members who cast ballots. Just like voting is an important part of the U.S. political process, it's an important part of being an AWS member. If you don't know the people who are running, read the information about each one and vote for the people you feel would be the best for the future of AWS.

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

John

ExecutiveDirector@americanwinesociety.org

National Tasting Project

Rege Duralia



By this time of year 10 chapters have already held the NTP tasting locally and have submitted results. The wines of Spain that are produced in one of the 35 wine growing regions might be something for you to look into to add to your knowledge of wine. Although some of the regions are small and the wines may not be available at your local wine retailer, there are many in addition to those selected for the NTP.

Tempranillo is the predominant red grape but additional varieties are grown: Garnacha (Grenache), Cariñan (Carignan or Mazuelo), Tinto Fino (clone of Tempranillo), Monastrell (Mouvedre), Cabernet Sauvignon, Merlot, Graciano, Syrah and Ull de Llebre (local name for Tempranillo). White grapes are Viura (also known as Macabeo), Garnacha Blanca, Malvasia, Chardonnay, Parellada, Xarel-lo, Albariño, Loureira and Treixadura. There are so many wines to be sampled.

Currently the pricing on Spanish wines is very reasonable and the quality is good compared to what was available several years ago. Also, there are two additional wines that should be explored – Sherry and Cava.

Spain is famous for making sherry which requires the use of the Solera process (a topic of a future discussion). Seven types of sherry are produced which are categorized under two broad groupings. Fino type – light, dry and crisp - which includes Manzanilla, Fino, Amontillado and Palo Cortado. Oloroso type – fuller bodied, darker in color, nutty and sometimes sweet – which includes Oloroso, Cream and Pedro Ximénez. They are crafted differently from bodega to bodega so the possibilities of finding a single favorite may take a few years of tasting.

Cava, Spain's version of Champagne, has been produced since 1872 by the traditional method. The two largest producers are Codorniu and Freixenet which you may have seen on retailers' shelves. The quality of Cava is equivalent to many champagnes but at a much more reasonable price.

Enjoy your exploration of Spanish wine and introduce it to your friends.

Rege

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sion of the wines. The number of attendees was very encouraging and we believe that we are off to a good start. We have several additional potential members who could not attend this tasting but who hope to attend future events. Next month's tasting will be a wine/food pairing at a local restaurant with the wines being presented by a representative from a wine distributorship.



Jim Hayes

SC RVP

Member Service

Diane Meyer



We are past the half year point in 2014. The half year rate we offer at this time is consistently bringing in new members. In the first two weeks of offering our promotional half year rate we had 101 new members join. We hope all of them see the value of AWS and continue to be a part of our organization for years to come. Welcome to all of you!

In the last edition of the newsletter I mentioned that we had some new chapters on the horizon. Well now it is officially time to announce the newest chapters to join AWS.

- | | |
|----------------|--|
| Florida | Treasure Coast Wine Club (Hobe Sound) led by Jim Eckes |
| Pennsylvania | Big Pocono Pours Chapter (Swiftwater) led by Dean Wehr |
| Alabama | Monrovia-Hermitage Chapter led by Anita Eno
SE Huntsville-No Name Wine Club led by Susan Coddington |
| South Carolina | Wine Appreciation of Greenville led by Jim Hayes |

Here are some membership statistics:

Active AWS members: 4,819

New members in 2014: 778

Active Chapters listed in National Directory: 129

The Professional Member Directory is updated under the Chapter & Member tab > Professional Member Links on the AWS website. It is full of wonderful AWS supporters, many of whom are offering discounts for AWS members only. If you haven't visited this page in awhile, please go to the website and click on the Professional Member Directory link. It is always important to support those who support us so we appreciate everybody doing their part.

I hope you are enjoying the last of you summer. Cheers!

Diane

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New Chapter Greenville, SC

The Wine Appreciation Group of Greenville held it first tasting on June 20 at Total Wine in Greenville. Twenty eight wine lovers attended. In a show of support, several members of the nearby Piedmont Wine and Vine chapter in Spartanburg, SC attended. Also attending was AWS President Jane Duralia and husband Rege. Michael Austin of Total Wine presented eight wines for summer enjoyment. All of these were very reasonably priced and the consensus was that they were all good "summer" wines. The wines were:

- Santi Nello Prosecco Valdobbiadene
- 2012 D'Autrefois Chardonnay
- 2012 Chateau de Nages Buti Nages Nimes Blanc
- 2013 Dom Fontanyl Rose de Provence
- 2011 Dom Pignard Beaujolais
- El Prado Tempranillo/Cabernet Sauvignon blend
- Monte Clavijo Rioja Tempranillo
- 2012 Olema Pinot Noir Sonoma

A discussion of the merits of AWS and the organizational logistics of the new chapter was interspersed with the discus-

Government Affairs

Tom Cobett



WASHINGTON, D.C.: "It's time to dissolve the U.S. Bureau of Alcohol, Tobacco, Firearms and Explosives. In fact, it should have been dissolved years ago. It has disparate missions that overlap with other agencies' responsibilities. It has been micromanaged by Congress and mismanaged by its leaders. It serves no useful purpose that can't be met by other government bodies. It needs to go."

U.S. Rep. Jim Sensenbrenner (R-Wis.) is working on a bill that would do just that, and a recent editorial in the Milwaukee Journal Sentinel (quoted here) emphasized how much they hope his effort is successful.

"This is not the first time there has been a call for dissolving the ATF. It was considered for elimination during both former Presidents Ronald Reagan and Bill Clinton's terms but was saved, in part, because gun rights groups didn't want its duties moving to another agency, such as the FBI, which might have done a better job of enforcing gun laws."

Personally, I have always wondered how a singular government agency is responsible for enforcing alcohol, tobacco and firearms laws. Take away the government's desire to regulate all of these products and they have nothing else in common.

MASSACHUSETTS: One more state's discriminatory direct shipping laws have been tossed into the garbage heap. Governor Deval Patrick just signed a new wine shipping law that will allow U.S. wineries of any size to apply for a license to ship directly to adult consumers in Massachusetts. All that remains to be worked out are the new shipping tariffs. The law goes into effect in January 2015.

ARKANSAS: The State Attorney General has certified the ballot title of a constitutional amendment that would make every county in Arkansas a wet county. The proposal would allow the manufacture, sale, distribution, and transportation of alcohol in every county, effective July 1, 2015. 78,000 signatures of registered Arkansas voters are needed to get the issue on the November general election ballot.

OREGON: Supporters of the initiative to allow the sale of alcohol in major grocery stores have collected enough signatures to see the issue on the November general election ballot. The privatization measure will allow qualified retail stores to sell liquor and impose wholesale tax to replace the current state mark-up.

COLORADO: Gov. John Hickenlooper signed HB14-1034 into law. It allows Colorado wineries to bottle, can, or keg bulk wines from out-of-state wineries. The law is expected to encourage growth and opportunities to expand wine on tap. The Governor was presented with a wine tap and a keg of wine on behalf of the Colorado Association for Viticulture and Enology.

A small group of liquor industry attorneys is continuing to compare Colorado Liquor laws with federal laws to bring Colorado more in line with federal rules and eliminate the need for passing new laws. This same group was largely responsible for promoting HB14-1034 to allow for tax-paid bottling houses in Colorado.

WASHINGTON (the State): You just knew that this had to happen. The Washington State Liquor Control Board continues to be consumed by the implementation of Initiative 502, which legalized recreational marijuana.

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Winemaker's Journal

Lee Baldieri



Harvest 2014 is almost here and it appears to be extra early this year as temperatures in the grape growing regions of California have recently reached over 100° F. I was recently speaking with a grape grower from Cottonwood, California and he told me the temperature while we spoke was 105° F. He told the Sauvignon Blanc might be ready for harvesting as early as the middle of August.



Last year we interviewed the amateur wine competition medalist and, by popular demand, we were asked to follow the same path with the 2014 medalists. We developed a series of question about the winemaker's skills and likes about making wine. Here is the first set of interviews.



Gene Spaziani

Best Blush

NV 50% Concord, 50%
Niagara

Please provide us with a short resume' of your wine-making experience. I made my first vintage in 1937 when I was 8 years old. My grandfather, Igino, said it was time for me to make my first wine so he filled a tub full of grapes and I stomped for hours and according to grandpa Igino, it was my first wine. And it was beer and wine for many years but now it is only wine.

Do you make wine from grapes, juice or from a kit? For many years I only made wine from grapes but a dozen years ago I gave all of my heavy equipment to my brother and his friends and they formed a winemaking group and enjoy using my gifts to them. Modern technology now allows me to make wine only with juice. It saves me energy and I can physically handle 5 and 6 gallon lots and the raw materials are wonderful.

How much wine do you make in a typical winemaking season? I have cut back some in the past few years. Now, I do 40 to 50 gallons annually.

What type of containers do you use to make and store the wine that you make? I use primarily glass carboys and on occasion I might use a former stainless steel beer keg. I also make use of the plastic containers the juice arrives in.

Do you use oak barrels or oak alternatives when making your wine? I use oak alternatives and they work fine. I never used barrels as I felt that I didn't have the facilities to maintain them properly.

What is your favorite grape/wine and why? I have many favorites and love all wines but a student asked me one time: "Mr. Spaz if you were going to have to walk the gangplank and your executioner said you could have one last glass of wine...what would that wine be? Without hesitation I replied, "Pinotage!"

When was the first time one of your wines won a medal? What kind of wine was it? That was so long ago, I think that it was in the late 60's at a regional competition and I think that the wine was a Niagara or a Seyval Blanc.

What is the length of your wine's time line? The white wines are usually ready to bottle about 6 or 7 months after starting fermentation and red wines maybe 10 to 12 months. This is flexible and not a firm practice. A lot depends upon my time availability.

Do you label the wine you bottle? One year one of my labels got best in show at the annual AWS conference and my wine got a Bronze medal. My wine then told me to stop making wine and make labels instead. I make labels for all occasions and reasons. It is part of the hobby and it is fun.

Do you make wine because it's strictly a hobby or do you make it as a continuation of a family tradition? Both! It is a long time family tradition, probably in my blood, but I enjoy the process and I'm happy that my younger brother is carrying on the family tradition.



**Luke Capotosto and
Barbara Medeiros**
Best Fruit
2012 100% Blueberry

Please provide us with a short resume' of your wine-making experience. I have been making wine since 1999 when my brother-in-law who was a liquor salesman said that it would be a good hobby for me. The first time I made wine I bought some fresh grapes Merlot and Cab. I bought myself a wine making book and a few supplies. I kept it a secret from my friends because I did not want to form bad habits like the old neighborhood wine makers. That same year I also made a Chilean Merlot wine kit. I bought myself a wine maker's magazine and came across an article written by Gene Spaziani. In the article was his telephone number so I called him and introduced myself. That was the beginning of a great friendship from the best wine maker one could ever know. Gene is the person who got me involved with the American Wine Society and the more I got involved with wine making the more I became obsessed with it. P.S. I bought Gene's book!

Do you make wine from grapes, juice or from a kit? I make wine from grapes, juice and fruit.

How much wine do you make in a typical winemaking season? I make about 50 gallons of wine per year but all different kinds from both grapes and usually fresh picked fruit.

What type of containers do you use to make and store the wine that you make? I use and store the wine in 5 or 6 gallon carboys.

Do you use oak barrels or oak alternatives when making your wine? I use oak alternatives (chips) if I oak a wine.

What is your favorite grape/wine and why? My favorite red wine is Pinot Noir; favorite white wine is Vidal Blanc and favorite fruit is Black currant/blueberry.

When was the first time one of your wines won a medal? What kind of wine was it? The first time I won a medal was in 1999 at the Ct. Armenti Del vino competition for a Chilean Merlot. I won a double gold and almost fainted.

What is the length of your wine's time line? Depending on the type of wine my time line from fermentation to bottling is usually 18 months for red, 10-14 months for white and approximately 1 year for fruit wines.

Do you label the wine you bottle? I do label the wine I make with the kind of wine and the year made.

Do you make wine because it's strictly a hobby or do you make it as a continuation of a family tradition? I make wine strictly as a hobby and have joined some wine clubs, which has proven to be both educational and social.



Lamont Beers
Best Dessert

2012 80% Catawba, 20% Vignoles

Please provide us with a short resume' of your wine-making experience. I started making wine about 45 years ago. I can remember how as a young geologist I picked blackberries near where we were drilling gas wells and froze them until I had enough to make wine. The wine never amounted to much. I started making drinkable wine about 30 years ago, after I moved to New York and started to ferment Finger Lakes juice. At that time I also began to attend seminars put on by the New York State Home Wine Committee, whose members belonged to the American Wine Society. These seminars are still held in Rochester in early August.

Do you make wine from grapes, juice or from a kit? I make wine from grapes, grape juice, and from berries. The wine that won the 2013 award for Best Dessert Wine was made from Catawba grapes that I picked in a friend's vineyard after the vineyard had been machine harvested. The grapes were picked in late November, after they had gone through several frosts. I hand selected the ripest bunches and then crushed and pressed them with the help of another friend. The juice came in at 23 brix. The juice was settled, racked, and then frozen in my chest freezer. It was later freeze concentrated to 30 brix by partial thawing. After it was done fermenting I later blended in 20 % Late Harvest Vignoles wine made with juice purchased from Fall Bright Wine-makers shop.

How much wine do you make in a typical winemaking season? I make about 60 to 80 gallons annually.

What type of containers do you use to make and store the wine that you make? I use and store the wine in carboys.

Do you use oak barrels or oak alternatives when making your wine? I don't use barrels, but I sometimes use oak chips or spiral sticks.

What is your favorite grape/wine and why? Riesling, followed by Muscat Ottonel, Traminette, and Diamond, and for dessert wines, Late Harvest Vignoles. Riesling always makes a drinkable wine, in spite of what the weather was like. Late Harvest Vignoles, when available, always makes a super dessert wine. My only source for Late Harvest Vignoles juice is Fall Bright on Keuka Lake.

When was the first time one of your wines won a medal? What kind of wine was it? In the mid-1980s I won a medal at the Niagara County, New York Fair. I don't remember the wine. After that I won medals in various competitions such as NY State Fair, Intervin, and Winemakers Magazine. I first entered the AWS Amateur Competition in the year 2000. My Dessert Vignoles won a silver medal and the Traminette a gold medal and the award for the Best Hybrid. I attribute most of my success to knowing where to get good juice or grapes or berries.

What is the length of your wine's time line? I usually wait at least a year to bottle wine.

Do you label the wine you bottle? I always list the contents on the bottle.

Do you make wine because it's strictly a hobby or do you make it as a continuation of a family tradition? I make wine as a hobby because it always presents some sort of challenge. The only thing that would even hint at a family tradition was a hydrometer that I inherited from my grandfather. It was used to measure the strength of apple jack made during prohibition. He was an apple grower.



Walter Woods

Best White

2012 Chardonnay

Please provide us with a short resume' of your wine-making experience. I started making wine in 1976. Wine-making was always of interest since my father made wine in the early 30's and threw most of it away. The use of yeast, sulfite and the exclusion of air apparently was not considered. After talking with a friend gardener about wine making he brought me a gallon of wine made by a friend. It was undrinkable and then I felt that I should be able to make a better wine.

Do you make wine from grapes, juice or from a kit? At first I started making wine from Zinfandel grapes purchased from a local market. The results were satisfactory, but then I followed in 5 gallons quantities fermenting Dechaunac and Bacco grapes, Cayuga and Seyval juice from the Finger Lakes, NY.

How much wine do you make in a typical winemaking season? I make about 10-20 gal mostly whites frozen juice from California.

What type of containers do you use to make and store the wine that you make? I use 5 to 7 gallon carboys.

Do you use oak barrels or oak alternatives when making your wine? I first used a 20 gallon barrel for reds; now I use French oak chips.

What is your favorite grape/wine and why? I like all reds and whites but Zinfandel, Traminette and Riesling are my favorites

When was the first time one of your wines won a medal? What kind of wine was it? My first Gold was wine from Dechaunac grape.

What is the length of your wine's time line? On making whites I sterilize all equipment used and a quick racking to remove the initial lees as soon as it accumulates and a second rack when ferment has completed I have been using two different yeasts on two separate portions of the same grape. Then blend after fermentation. In this way I am trying to combine the desirable components of each strain of yeast.

Do you label the wine you bottle? I label all my wines

Do you make wine because it's strictly a hobby or do you make it as a continuation of a family tradition? I enjoy making wine as a hobby and the comradeship of other winemakers. I give most of the bottles to family and friends.

Watch for more interviews in the next issue ...

Lee

winemaker@americanwinesociety.org



Calling All Winemakers!

The annual Pennsylvania Eastern Regional AWS Amateur Wine Competition is conducted by the Southeast and Northeast PA RVP regions of the AWS, and will be happening again this year on Saturday, September 6. The organizers have decided to open the competition to entries from all amateur winemakers nationwide. This competition is conducted in a very similar fashion to the national competition (during the AWS Annual Conference in the fall) utilizing the same categories and scoring by AWS certified wine judges (and other experienced AWS tasters). In the past, it has been used by the many successful amateurs in the Pennsylvania area as an excellent chance to showcase their amateur wine creations as a primer before the national competition. Bronze, Silver and Gold AWS medals are awarded.

If you are interested in entering your amateur wines in the PA Eastern Regional competition, you can register online by [clicking here](#). The complete rules are included in the entry form. Each entry costs just \$8 plus shipping for AWS members (nonmembers are \$10) and you don't need to be present to participate (although we would love to have you join us!). Registration and payment are required in advance via the online system. Entries can be shipped to the competition director, Alan Derkacs at 928 Barnsdale Rd., Allentown, PA 18103. **Entries are due by August 25.**



Government Affairs

Cont. from Page 5

While this work has attracted the majority of the attention of the LCB, they are still working on the adoption of rules that will help former liquor stores that are struggling under the new privatized market in Washington State. Since Washington privatized liquor sales, several new Volume Discount proposals have also been implemented for the first time.

WASHINGTON D.C: TTB says that you can now advertise your wines as being "Sugar Free," "No Sugar," or "Zero Sugar" if it contains less than 0.5% Residual Sugar. I expect that someone will soon be marketing Diet Chardonnay, Cab Zero or Freesling.

Did you know? The first American film that showed the drinking of wine, and was not shot in a vineyard or winery, had nothing to do with wine. In 1975, Universal Pictures showed a scene with wine being consumed in *Jaws*. The second American movie to show people enjoying wine was the 1986 blockbuster *Top Gun*.



Tom

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Chapter Events

Joe Broski



❖ The **Carroll County (MD) Chapter** met May 14 at the home of Steve and Theresa Prevosto. Wine host Nan Slick presented "Bella Bianco" White Wines From Italy. Thanks to Steve and Theresa for opening your home for our gathering and to Nan for the tasting.

Warm Up - Carpeno Malvolti Prosecco	\$12
Pieropan Soave Classico	17
Segesta Vermentino	14
Venica Jesera Pinot Grigio	20
Otella Lugana	14
Azienda Agricola Rigo Langhe Chardonnay	12
Vinchio Vaglio Serra "Il Griso" Roero Arneis	21
Villa Sparina Gavi	17

❖ The **Cleveland (OH) Chapter** sampled Wines from the 38th Parallel at Eileen Winiasz's home in July. Co-hosts Laraine Bailey, Ed & Judith Majher and Werner & Michele Klingbeil led us around the globe to explore wines from the same latitude. The 34 members and 3 guests enjoyed the experience and the wines, except for the Westphalia which seemed oxidized.



2010 Maron Kikones 100% Malagousia (Greece)	\$20
2012 Wente Morning Fog Chardonnay (CA)	16 (3)
2012 Westphalia Riesling (Missouri)	25
2011 Baglio di Pianetta 100% Catarranto (Sicily)	15 (2)
2012 Prince Michel Merlot-Cab Reserve (Virginia)	15 (3)
2011 Bodegas Joan Gil 100% Monastrell (Spain)	18 (1)
2008 Ahmnio Kikones 100% Linmio (Greece)	25 (3)

❖ The **Columbus (OH) Chapter** held its 17th Annual Wine Auction during the June Meeting. It was a very successful event, earning \$3,323 for their scholarship. Members, guests and merchants made wonderful and creative donations for the auction. It was through the generous bidding of the crowd that they were able to raise that amount. With the proceeds from this auction, the chapter has nearly funded their 12th scholarship, to be awarded in 2016 to a deserving student in the field of oenology. The winner of the Grand Prize (a 5-course dinner with wines from the Refectory Restaurant) was Stephanie Spagna. Other winners of wonderful prizes in the Reverse Auction were Lani Singer, Lisa Jones and Hugh Gibbs. The creative winner of the Cartoon Caption Contest was Cara McKinney. The winner of the Quiz was Sally Spanitz, who had a perfect score. Special thanks to Ellen Stukenberg for obtaining the lovely venue for the event. Thanks to all our members, guests and merchants for their generosity, and the hard-working committee, whose efforts made it a great auction: Gayle Spagna, Margo Gibbs, Ellen Stukenberg, Diane & Jim Balthaser, Bernie Thurn, Jerome Substanley, Lisa & Jason Jones, Sally & Jack Spanitz, Rich Spagna, Anita Dawson, Steve Elbert, Jim & Mary Steed May and Lani Singer.

❖ On May 18, the **Metro Detroit (MI) Chapter** met for a tasting of wines from Veneto, organized and conducted by Bob Bilenchi, Rosemary Lauder and Frank & Jackie Carson. Bob introduced the tasting, describing the region and its importance in winemaking. Frank led the tasting of the whites describing how they were made. Bob then described the reds, telling of the 4 major types of red wines of the Veneto region, which are Valpolicella, Ripasso, Amarone and Recioto, the last a dessert wine. All are commonly made from Corvina, Rondinella, Corvinone and Molinara grapes. The Amarone is most

highly regarded, as it is made from grapes that are first dried and then specially processed. The Ripasso is made using a second pressing from the Amarone pomace, with added must. Both the Bolla and Tommasi were excellent and very good values. Breads and cheeses (Piave Vecchio, Fontina, and Gorgonzola Dolce Latte) from Northern Italy, specially selected by Jackie, were served with the wines.

NV La Marca Prosecco	\$14
2012 Pieropan Soave	18
2013 Anselmi San Vincenzo	15
2012 Allegrini Valpolicella Classico	17
2011 Tommasi Ripasso Valpolicella	25
2008 Bolla Amarone	50

❖ On June 7, the **Glimmerglass (NY) Chapter** began summer by traveling to the lakeside camp of member Carol Taylor to try some New York State wines. The wines were from the Damiani Wine Cellars located on Seneca Lake in the Finger Lakes region of New York State. Damiani Wine Cellars is fairly new (2004) and is only distributed in NY State. Presenter for the event was member Jim High.



<u>White Wines</u>	
2011 Bollicini	\$17
2012 Pinot Grigio	18 (3)
2011 Dolce Bianco (Vidal, Vignoles, Cayuga)	13 (1)
<u>Red Wines</u>	
Vino Rosso (Merlot, Rougeon, Marchel Foch)	13
2011 Cabernet Franc	23
2011 Syrah	27
2012 Lemberger	23 (2)

❖ The **Eastern Las Vegas (NV) Chapter** had their annual "No Rules" Wine Dinner at Del Frisco's Double Eagle Steakhouse with wines from Boisset Family Estates. Shawn Brennan from BFE talked about the wines and Chef Fernando Guerrero prepared an incredible meal. Thanks to Anthony Ramirez from Del Frisco's for making the dinner happen!

JCB No. 21 Sparkling Wine & 2010 DeLoach Zinfandel with cheeses, breads, foie gras, cured meats
2011 DeLoach Chardonnay with tuna poke, mini crab cakes and gazpacho crab shooter
2011 Raymond Reserve Merlot, with deviled quail egg, stuffed fig with goat cheese & bacon, truffled rosemary fingerling potato
2011 Raymond Reserve Cabernet Sauvignon, with Sicilian rack of lamb, sliced filet mignon
2012 Buena Vista "The Count" with lemon and chocolate cupcakes, fresh fruit and mousse cups.

❖ The **Lehigh Valley (PA) Chapter** May tasting of Piedmont Wines was hosted by Andrea Smith and Tom Edinger at Billy's Diner in Allentown. Thirty-eight members enjoyed the selection of Barolo, Barbaresco, Barbera and Dolcetto wines. The food was great and the assembled crowd was led in a learning experience that reinforced the reputation of the Lehigh Chapter—very educationally oriented, but we still know how to show people a good time. The winner of the show was the 2008 Franco Martinetti Marasco Barolo. It was by far the most expensive wine of the afternoon at \$97. All participants had a good learning experience because one of the bottles was corked. Fortunately, an extra bottle was available for comparative purposes and all were able to make the comparison between the good and corked bottles. In this tasting, members preferred the higher priced Barolos and Gattinara (made from the Nebbiolo grape), while giving the cheaper Dolcettos and Barberas lower scores.



2012 La Scolca Gavi	\$9
2012 Barbera D'Asti Superiore Le Orme	14
2012 Roberto Ferraris Barbara D'Asti	17
2012 Clerico Dolcetto di Langhe Visadi	18
2012 Altare Dolcetto D'Alba	23
2009 Producttori dei Barbaresco	35
2010 Moccagatta Barbaresco	38
2007 Travaglini Gattinera	38 (3)
2008 Franco Martinetti Marasco Barolo	18 (1)
2009 Seghesio Barolo	33 (2)
2009 Brezza Barolo	44

❖ The **Mt. Nittany (PA) Chapter** held a program "The Vines Must Suffer," presented by Duke & Monica Gastinger. The tasting was held at Windmere Hall and 22 were present. Duke began his career at the State College Sheraton, worked for Hyatt for 12 years and returned to State College in 1985 when he bought the Rathskeller. In 1987 he started "Spats" restaurant and is embarking on a new restaurant opening next year. Wine grapes can not be treated with grace; they can't be coddled. They thrive in poor soil. Many of the soils in high altitude vineyards are volcanic with larger granules and poor drainage. The ratio of pulp to skin is important as grapes with thin skins have no flavor. Exposure to UV produces thicker skins. Drying winds at higher altitudes and less oxygen and more CO2 cause higher sugar content in the grapes. The wines tasted were all from high altitude, dry farmed vineyards where the vines endure and produce thick skinned grapes despite the rigors of their terroir.

Gruet Champagne (NM)	\$17
2009 Mykamas Sauvignon Blanc	29
2011 Testa Rosa Pinot Noir	40
2009 SKY Red Zinfandel 2009	40 (3)
2010 Catina Zapata Malbec (Mendoza, Argentina)	49 (1)
2009 Catina Alta Malbec (Mendoza, Argentina)	111 (2)

❖ The **North Wake (NC) Chapter** sponsored its annual Fundraiser Weekend on June 6-8. Thanks to Jim Soffe, Fine



Wine Trading Company and Joe O'Keefe and his team at both Wine 101

Retail Shops, this year we raised \$500 to share with our friends at Wine to Water. The 5 Wine to Water wines we featured were all great, but their Merlot was the biggest hit! In addition to the tasting, there was a raffle for Riedel stemware and bottles of wine. Wine to Water, one of NC's home-grown non-profit organizations, has become one of America's most noteworthy charitable endeavors. Its purpose is to help bring sanitation and safe, clean water to people around the world who don't have it and can't get it. One of their key methods of raising money is through the sales of their own Wine to Water wines.

On July 13, the North Wake Chapter met at the home of Jean Rosa for a tasting designed to celebrate Bastille Day and the wines of France. Thirty-four members of the Chapter and our "sister" Triangle Chapter (Raleigh) enjoyed six wines as Jim Soffe of Fine Wine Trading Company poured and took us on a tour of some of the country's regions. The tasting ran from whites to a sparkling rosé and to three reds.

NV Ch. Montocour Cremant de Loire Rosé	\$16
2009 Dom. Rémy Gresser Gewürz Kritt, Alsace	15 (3)
2011 Albert Bichot, Chablis Dom. Long-Depaquit	18
2011 Albert Bichot, Savigny les Beaune	21
2010 Feraud-Brunel Côtes du Rhone Villages	21 (2)
2010 Chateau Des Landes, Lussac St. Emilion	19 (1)

❖ John and Ann Koempel hosted the June tasting of the **Northampton (PA) Chapter**, which was attended by 14 members, and featured two verticals from two very different US wineries. The first vertical was a 3-vintage selection from a winery which was not identified until after we had tasted

and scored the wines. Most of us assumed that it was a CA winery. But no, it was Black Barn Winery, a small family owned winery in Lexington, KY, which specializes in Bordeaux blend wines. John and Ann provided some background information about this winery as well as general information about KY wine regions. The second vertical was 6 vintages from the Romeo Vineyards "Sempre Vive" (Always Alive) wine, produced from old vine Cabernet Sauvignon vineyards located in Callistoga region of Napa Valley. These are excellent wines with the older vintages particularly well balanced, with smooth tannins and complex aromas and flavors. Many thanks to John and Ann for hosting this excellent tasting at Villa Grande Restaurant in Bath PA, including the meal of salad and pasta following the tasting.

- 2009 Black Barn Winery IX
- 2010 Black Barn Winery X
- 2006 Black Barn Winery VI
- 2003 Sempre Vive
- 2004 Sempre Vive
- 2002 Sempre Vive
- 2005 Sempre Vive
- 2006 Sempre Vive
- 2007 Sempre Vive



❖ The **Northern Neck Uncorked (VA) Chapter** met for a wonderful evening tasting "Wines of Paso Robles" held at Belle Mount Vineyards on June 6. There were 22 members



and 2 guests in attendance.

Andy Bailey and Pat McMurray shared their adventure through California's Paso Robles wine country. Andy presented an overview, describing the area's geography, climate

and history. Paso Robles is California's fastest growing wine region and the 6th designated AVA in the US. Pat described in detail each of the wines being tasted, in addition to preparing wonderful foods for the pairing.

2010 Thatcher Hastings Ranch Viognier	\$20
2011 J. Lohr Los Osos Merlot	13
NV Troublemaker	15 (1)
2012 Purple Cowboy Tenacious Red	11 (2)
2011 Peachy Canyon Incredible Red Zinfandel	10
2012 Sean Minor Four Bears Cabernet Sauv.	17 (3)

❖ The **Piedmont Wine and Vine (SC) Chapter** met on June 22 at the home of Randy and Lynda Hurteau for a tasting of unique and unusual wines. Most of the wines were from Europe, with one wine from Oregon. Each wine was a surprise and came from grapes that were not very common and had some surprising mouth feels. The prices were fairly reasonable, but they may be hard to find at your local wine store. The Greek wine in particular was a real surprise and, for many, drinking Pinot Meunier (one of the noble grapes in champagne) was quite a treat.

2010 Batsaliolo, Cortese, Italy	\$18
2012 Boutari, Moschofilero, Greece	17
2012 Quattro Mani, Tocai, Italy	10
2011 Vinosia Tauragi Aglianico, Italy	27
2011 Gambero Rosso, Cannonau Ris., Sardina	17
2011 Mazuela Vinas Viejas, Spain	10
2011 WillaKenzie Estate, Pinot Meunier, Oregon	27

❖ The **Suffolk County (NY) Chapter** met on July 6 at the home of Denise and Tony Giacoppo. The theme of the tasting was "Wines of Rioja." Tony was very thorough in his presentation and the group learned much about the region that is believed to be named for the river Oja (Rio Oja) that passes through it. Rioja is divided into three regions—Alta, Alavesa, and Baja. We tasted 8 wines from these regions (2 whites and 6 reds). Denise provided a wonderful Spanish-themed dinner following the tasting.

2010 Bodegas Ontanon	\$11
2012 Murua Blanco Fennentado en Barrica	11
2010 Cune Crianza	12
2009 Vina Bujanda Crianza	12
2005 Hacienda Lopez de Haro Reserva	10 (3)
2005 Bodegas Muga Reserva	24
2001 La Rioja Alta Reserva Especial	38 (1)
2001 La Rioja Alta Grand Reserva	45 (2)

❖ The **Thomas Jefferson (KY) Chapter** experienced elegance at their May tasting. Ken and Deb Delor are gifted designers in the truest sense of the word. From their profession to their home, they inspire, emote, create, and communicate in wonderful ways. It was a picture perfect spring day with a rainbow of flowers in bloom as we experienced and compared 6 delightful Pinot Noir wines that Ken selected from around the world based on quality, value and expression of terroir. We tried to identify commonality and shared characteristics, but were surprised by the wide range of fine qualities (particularly acidity, color and mouthfeel) displayed by these selections. In the end, we agreed that cherry aromas and flavors were shared qualities of these pinots. The tasting ended with a grand finale when the last selection, the 2007 Hartford Court Pinot Noir, was found to be one of highest rated wines ever savored by our chapter. Deb's dinner selections were perfect complements to the wines. We savored baked salmon with red berry sauce, green beans, salad with pear and Pinot Noir dressings and a light hummingbird cake for dessert.

2010 Francois Raquillet (Burgundy)	\$30
2012 Quintay ClavaCoastal Reserve (Chile)	11
2012 Nobilo Icon (New Zealand)	22
2010 Van Duzer (Oregon)	35
2012 Mark West (Russian River Valley)	23
2007 Hartford Court Land's Edge Vyd (Sonoma)	42

❖ The **Walt Whitman (NJ) Chapter** May tasting titled "Blind Tasting: Varietal Comparison Study" was hosted by Sharyn and Emmanuel Kervyn. For this event, the challenge was to find wines from the same vintage, same price range and similar varietal breakdown for the best possible comparison to determine how soil, climate and winemaker styles affect the outcome of the wine. We also wanted to see where New Jersey is now (has time improved winemaking/quality). In the results, note that the Palmaris from New Jersey BEAT or tied all other wines— we are definitely improving in this state!

2013 Heritage Chenin Blanc, NJ	\$15 (2)
2013 Neethlingshof Chein Blanc, South Africa	12
2011 Dr. Heidemanns-Bergweiler Dry Riesling	13
2011 Alba Vineyard Dry Riesling	16
2010 Alba "Heritage" Cabernet Franc, NJ	36
2010 Vermeil Cabernet Franc, Napa	39
2008 Almathea Legends VI, NJ	32 (3)
2008 Ch. de Ferrand Saint Emilion Grand Cru	29 (3)
2010 Arbor Crest Dionysus, Columbia Valley, WA	44 (2)
2010 Tomasello "Palmaris" Cab. Sauv., NJ	48 (1)

To be included in the AWS News, e-mail your tasting info to **Joe Broski**

chaptrevents@americanwinesociety.org

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

North Alabama Chapter Celebrates 20th Anniversary

In July 1994, 24 wine lovers from the Madison County Alabama area, formally established the North Alabama American Wine Society (NAAWS). In the months leading up to this date, there were a number of wine tastings and even a wine dinner. At each of these events, discussions on the advantages of formally joining the AWS were raised. In the end, the advantages of AWS won out and the rest is history.

Of the initial 24 members, Marj McCulley plus Karl and Judy Starkloff are still very active in NAAWS. Two charter members, Dick and Susan Marsden moved out of Alabama, but remained very active in AWS supporting the AWS Educational Foundation and even started another AWS chapter.

In the years that followed the initial formation, NAAWS has grown to over 70 active members. It is recognized as one of the most active chapters in AWS, with over 200 tastings conducted. The NAAWS website continues to update members with a wealth of information including an archive of newsletters, recipes and chapter information. NAAWS is proud to have 4 certified wine judges within its current ranks, along with several past and current AWS Regional Vice Presidents, and AWS Educational Foundation Officers. NAAWS has also been very active in their support of the AWSEF scholarship program by donating \$16,000 since 2009.

The North Alabama Chapter has made great strides in the last 20 years and will continue to promote the goals of AWS for many years to come. Congratulations to all the past and current members for their support, interest and demonstrated commitment to wine knowledge and enjoyment.



It's Time to Submit Candidates for Award of Merit/Outstanding Member

The basic criterion for the Award of Merit (AOM) is substantial and meritorious achievement in at least one phase of wine activity (viticulture, enology, education, journalism or merchandising). The criterion for Outstanding Member (OM) is a consistent record of invaluable service to the AWS. For AOM, think seriously about the people in all aspects of the wine industry and consider how they have made a difference through their personal efforts. For the OM, who do you feel has gone beyond expectations and always been committed to "what is best for AWS" and has done that and more?

The nomination form is included with this issue of the *AWS News* and can be downloaded from our website. Please submit your candidate(s) to jane.duralia@gmail.com or president@americanwinesociety.org by September 15.

AWS Educational Foundation

Bonnie Huber



Please join me in welcoming our newest AWSEF Trustee, Patricia Graham. Patricia joined in June, replacing former Trustee Les Sperling. We are super excited to have her on board and welcome her fresh thinking and contagious enthusiasm. We know that she will be a great asset to the AWSEF!

Patricia Graham has been a member of the Boulder Valley Chapter of the American Wine Society since it was started in 2012 and handles the chapter's social media marketing. She enjoys volunteering at various wine events to learn more about the wine industry. Patricia works as a Nurse Educator and enjoys teaching yoga and hiking in the beautiful Rocky Mountains.

The AWSEF Board of Trustees is extremely proud to announce the winners of the 2014 scholarship awards. This year we awarded 7 scholarships valued at \$3,500 each. To date, the AWSEF Board of Trustees has awarded \$286,500 to 104 highly deserving students at 17 major universities in the United States and Canada. The table below lists the 2014 awardees and their sponsoring entity. Winners with an asterisk next to their names are repeat winners from a previous year. We will be including a picture and more information about each of these winners in the next *AWS News*, but in the interim you can check out our website (www.awsef.org), where we will post more information as soon as it becomes available.

SCHOLARSHIP NAME	WINNER	DEGREE SOUGHT	UNIVERSITY
Columbus, Ohio AWS Chapter, in Appreciation of the Strength & Vitality of the Columbus Chapter	Alison Reeve*	PhD	Oregon State
North Alabama AWS Chapter	Stephanie Bolton*	PhD	University of Georgia
2013 AWSEF Silent Auction	Allison Baker*	PhD	Washington State
Banfi Vintners Foundation / Warburg Pincus	Zachary Cartwright	PhD	Washington State
Houston, TX AWS Chapter	Alex Fredrickson	Masters	Cornell University
AWSEF Endowment Fund	Lindsay Springer	PhD	Cornell University
Cleveland, Ohio AWS Chapter, Honoring Arnie Esterer	Megan Hall	PhD	Cornell University

Thank you to all of the AWS chapters and corporations who made these scholarships a reality for these talented and hardworking students in 2014. Each and every one of them has sent us incredibly sincere emails expressing how truly thankful they are to have been recognized for their hard work and dedication to the wine industry. Your loyalty to raising money for the AWSEF is what makes this possible for them and drives the AWSEF. THANK YOU!

In addition to the chapters above, I want to say a special thank you some other AWS groups who are working hard to raise money to fund scholarships:

- Lehigh Valley and Bucks County (PA) Chapters for starting scholarship accounts in the name of their local chapters
- Western Pennsylvania Region for adding additional funds to the Alexis Descaunets Hartung scholarship fund
- Electric City (PA) Chapter for making a donation in the name of guest speaker Nadia Zilkha (Laetitia Vineyards & Winery)
- Southeastern Pennsylvania Region for hosting their annual Wine & Bites 2014 Charity Event

The Board of Trustees is incredibly thankful for these donations - keep them coming!!

Bonnie

president@awsef.org





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AWS National Conference - October 30 - November 1, 2014 Embassy Suites, Charlotte-Concord, NC

AMERICAN WINE SOCIETY



2014 NATIONAL CONFERENCE
CONCORD, NORTH CAROLINA



The 2014 conference will be held at the beautiful Embassy Suites Golf Resort & Spa in Charlotte-Concord, North Carolina. Reserve your room now! Room rate: \$139 plus tax, single or double occupancy. As in past years, a one night non-refundable deposit will be required. Book your reservations by

- Calling the hotel direct 704 455 8200. Speak to the reservations department,
- Calling 1 800 EMBASSY (800-362-2779), OR
- Going online to www.embassysuitesconcord.com.
 - Click on "Make a Reservation" in Stay Here—Rooms
 - Enter your arrival and departure dates
 - Click on "Add special rate codes"
 - Enter Group Code AWS
 - Click on "Check Availability" to make your reservation

**Conference
registration opens
August 3 - 7 pm EDT**

The 11-story Embassy Suites atrium hotel features 308 spacious 2-room suites with a private bedroom and separate living area. Each suite includes a sofa, armchair and a well-lit dining and work table. The new Embassy Essentials Bedding Collection™ will ensure a great night's sleep. Every suite has 2-32" flat panel HD TVs, wet bar, refrigerator, microwave and coffeemaker. Parking is complimentary as well as Wi-Fi in all guest rooms.

Conference events will be held in the Concord Convention Center which is attached to the hotel. Since the hotel has eleven floors, everything is just a short walk from the elevator.

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



AWS Award of Merit Nomination Form

Qualifications: The basic criterion for the AWS Award of Merit is substantial and meritorious achievement in at least one phase of wine activity, such as viticulture, enology, education, journalism or merchandising. For each nominee, consideration should be given to his/her actual accomplishments in comparison to others in the same field, and their impact in improving the quality of wine, increasing or extending the consumption or appreciation of wine, etc., and the sum total of accomplishments over a period of time. The nominee need not be a member of the American Wine Society.

Nominee (please print): _____

Qualifications of Nominee (50 to 150 words summarizing qualifications – additional information about the nominee, his/her work, or CV may be attached)

Nominated by: (please print) _____ **Date:** _____

Phone Number: _____ Email Address: _____



AWS Outstanding Member Nomination Form

Qualifications: The basic criterion for the AWS Outstanding Member Award is a consistent record of invaluable service to the American Wine Society. It is, of course, possible that a shorter record of unusually invaluable services could justify the award. In the past the general criterion has been met by long and very valuable service as a national officer or committee chairman or a long and constructive record of contributions to the AWS Wine Journal and other publications, or by a combination of these.

Nominee (please print): _____

Qualifications of Nominee (50 to 150 words summarizing qualifications – additional information about the nominee, his/her work, or CV may be attached)

Nominated by: (please print) _____ **Date:** _____

Phone Number: _____ Email Address: _____