

# AMERICAN WINE SOCIETY® NEWS

Promoting Appreciation of Wine Through Education



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## 2013 Outstanding Member Sam Streiff

The financial guy is rarely the most popular person, and that often becomes worse when circumstances put him in the position of having to deliver and explain bad news. Not so with Sam Streiff, our Outstanding Member of 2013. Sam volunteered his financial expertise and leadership skills during his two terms as Treasurer, 2006-2011. His tenure included working with four presidents and, even more significantly, with unprecedented three Executive Directors. Sam is credited with refocusing the Liability Insurance Program and provided an explanation easily understood by Chapter chairs and the general membership.

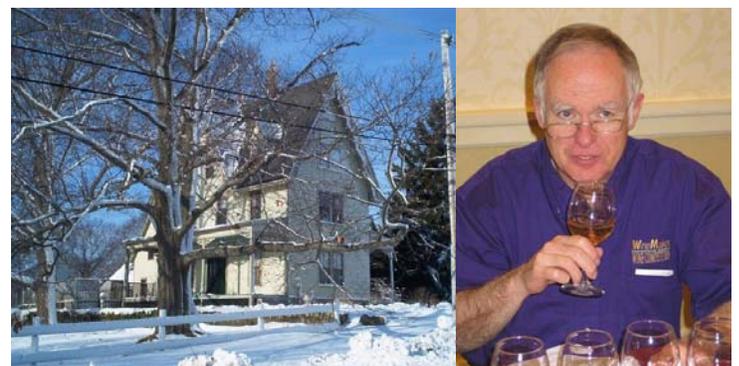


Sam's dry humor and mischievous smile won the support and respect of the membership as he diligently pursued the matters that required his financial guidance. This soft spoken man of gentle spirit met the challenges that came his way during his Treasurer tenure with a willingness and insightful financial leadership which calmed the chaotic period of change and adjustment.

Our outstanding member has multiple talents—not only a financial wizard and a home winemaker, Sam has a fascination with homes dating back to 1600's. He and his lovely wife Deborah now live in their newest home ever, built in 1879. What an interesting and diverse gentleman and truly a well deserving recipient of the AWS Outstanding Member for 2013. Congratulations Sam. You are an AWS Treasure!

*Jane Duralia*

*President & Awards Committee Chair*



## New Conference Chairperson

Jane Duralia



It is my pleasure to announce our new Conference Chair, Diane Meyer, who has supportively worked for our society for the past three years. Her working knowledge of the society and dedication to managing the day to day details for our membership has shown her commitment and value to AWS.

Behind that infectious smile and her warm personality, lives a lady of many talents and skills. She began her Event Management career at the Keystone Resort and Conference Center, the largest in Colorado. She did it all the hard way, learning every aspect from the ground up in her 10 year experience there; from administrative assistant to Manager II experiencing every job required to run a successful large operation. She is well versed in training both coworkers, employees and volunteers to work harmoniously for the best outcomes possible. Her experiences read as an overlay of our job description mirrored in the qualities and skills required to take on this leadership position.

I contacted Diane at the National office for a personal interview and was greeted with a welcoming voice, "Thank you for calling the American Wine Society. How can I help you?" I won't bore you with the many questions I asked Diane, but give a summary of her responses. Diane said, "This is an exciting opportunity to utilize my planning knowledge and skillsets to continue enhancing our membership's conference experi-

Cont. on Page 4



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](http://www.americanwinesociety.org)

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

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## Editor's Musings

Pam Davey



Happy New Year!

This is an exciting time for the American Wine Society. Diane Meyer has been selected as our new Conference Chair and soon applications will be accepted for our next Executive Director. Twenty-five chapters are enjoying complimentary wines from South Africa. A dozen chapters have the opportunity to participate in a complimentary Veneto tasting sponsored by Banfi on February 10. The new AWS website will be coming on-line on March 7. If you want to get a "jump start" on Wine Judge Certification, there is a class in Virginia on March 8. The new National Tasting Project will be announced in early April. And ... how about taking a wine cruise (page 5)? So much is going on!

Jane Duralia's article on page 2 highlights our need for more Regional Vice Presidents. This is your opportunity to step up and take on a larger role with the AWS. Or, how about running for National Office? We have **three** officer positions to be filled this year—see Willis Parker's article on page 4.

Special congrats to the AWS Top Winemakers (page 10). Lee Baldieri will be interviewing the winemakers who won the 2013 "Best of" awards—look for his article later this year.

I invite you to treat yourself to a glass of that nice red wine you've been saving for a special occasion. Every day IS special! And that nice wine makes chilly winter evenings much easier to handle. Cheers!

*Pam*

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## Chapter Spotlight—Cleveland

### Wines of South Africa

At the 2013 National Conference in Sandusky, the Wines of South Africa generously donated wines for the Thursday dinner PLUS enough to allow 25 chapters to have a follow-up tasting back home.



The **Cleveland (OH) Chapter** took advantage of this generosity in January when they held an event at Bill and Pam Davey's house. They added a few more selections to round out the group of wines that the 35 members and guests sampled. The donated wines show a price of NA. All the wines were great!



2012 DeMorgenzon Chenin Blanc	NA
<i>Golden straw, oaky, sour apples, coconut, orange</i>	
2011 Mulderbosch Sauvignon Blanc	\$20
<i>Pear, floral, fresh, austere, moderately long finish</i>	
2012 Rustenberg Chardonnay	NA
<i>Vanilla, oak nose, lovely long finish</i>	
2011 Lion's Lair Shiraz	13
<i>No oak, austere, medium tannins</i>	
2010 Raats Cabernet Franc	NA (2)
<i>Very dry, very nice, pepper, green, lingering finish</i>	

Cont. on Page 5

## President's Message

Jane Duralia



As 2014 begins, I look to what needs to be accomplished before I leave the Presidency.

The list is endless, with vast opportunities from which to draw. My passion has been and still is to have more leadership connection across the country—more voices in the “idea pool.” In 2011, our year began with 14 Regional Vice Presidents (RVPs) representing various states or regions with in their state. Today we have 26 RVPs and are still looking for more. We have 16 states or regions that have no RVP representation. To resolve this issue is one of my primary goals for 2014, but I will need insight from you, the members who have no RVP. The areas without RVPs and the number of chapters are:

Central California (2)	Nebraska (1)
Georgia (5)	New Hampshire (1)
Hawaii	North Dakota (1)
Illinois (1)	Oregon (3)
Indiana (2)	Rhode Island (1)
Iowa (1)	Southern Florida (1)
Maryland (3)	Tennessee (2)
Michigan (2)	Wisconsin (1)

The RVP is the local “boots” on the ground, with the ability to help members form new chapters, help create tasting programs, and just be there as a support system as each chapter grows. RVPs are appointed by the President, with Board approval. Do you know someone in your region that would be interested in becoming your representative on the Executive Advisory Board (EAB)? Perhaps you, yourself, would be eager to take the plunge and support you region. Think about it and please let me hear from you. It's a perfect way to network with other AWS regions.

Educational opportunities is another passion of mine. We have so much knowledge to share and so many qualified people to share their knowledge. What type of educational program would you want AWS to provide? There is so much information on the web, you can google almost anything. How could the American Wine Society serve you in an educational manner? Let me know your thoughts. A simple email will do. Educational possibilities have been kicked around at board meetings for quite some time, so tell me what type of program would benefit you?

The Eastern Winery Exposition is being held in Lancaster PA, March 5-6. AWS members are offered 10% discount for admission. Those in and around the that part of the country should utilize this opportunity to learn more about what is available in the wine industry through the trade show and attending educational sessions about marketing and winemaking and a plethora of other topics. Joe Dautlick and Frank Aquilino will be at the reception on March 4, pouring winning wines from our Commercial Competition this year. Go to booth #60 at the trade and support their efforts in promoting AWS to the wine industry at large.

Please take a moment to read through this article and address the questions I have presented. Ponder your thought and then contact me. Look forward to hearing from you as always.

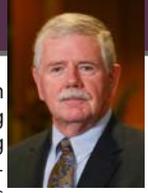
*Jane*

President@AmericanWineSociety.org



## National Office News

John Hames



Wow, February 2014 already – time flies when you're having wine. January was an interesting month for the National Office. Of course the big thing is membership renewals. Have you renewed yours yet? We continue to receive forms in the mail and notifications of online renewals, but some of you haven't renewed yet and you know who you are! Our grace period ends March 1 so do it now...renew online, mail in a renewal form or call the National Office and renew over the phone.

We ended 2013 with 5,103 AWS members, a 6% increase over 2012, so AWS continues to grow. The key is providing value for you, our members, so you'll tell your friends about AWS. If you have suggestions on what we can do to add more value, please let us know.

January was also the start of the search for the 2015 conference location. We sent proposal requests to hotels in a variety of cities and states and we look forward to reviewing them and selecting the best site. Check out my conference article on page 5 for more information on site selection.

Another major task in January and February is the migration of our member database and website to a new provider, YourMembership. Diane has more information in her article but suffice it to say, this is a lot of work. The database is a completely different format and we have to learn a completely new system. Every page of our website has to be revised and reformatted to meet the criteria YourMembership uses. In the end, I think we'll have a better site with more features but getting there is going to keep Diane and me busy for the next few weeks. March 7 is the changeover date so the site will be down for what we hope is a short time while this happens. Remember the line “We will drink no wine before its time”? Well, we will launch no website before it's ready. So, if the site is down when you check on March 7, please bear with us.

Yes, we still managed to squeeze in a little time to enjoy some nice wines with friends despite all the work. I hope you enjoyed some great ones in January as well.

*John*

ExecutiveDirector@americanwinesociety.org



### AWS in the Social Media



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



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



Follow us on Twitter at  
@AmericanWineSoc

## National Tasting Project

Rege Duralia



With all the wintry weather around the country I hope you are sitting by the fire after just enjoying dinner paired with a good wine. This year the NTP will bring to you wines from Spain. The Committee is working to make available a list from which two whites and four reds will be selected for a chapter's tasting. The focus is on Rioja, Ribera del Duero and Rías Baixas, which should provide interesting choices. Between now and the time your chapter tastes the wines, practice your Spanish. Speaking of food, just picture all the choices you have to pair with Spanish wines—ceviche, thousands of tapas, lamb, sausage and cheeses. Start planning and doing research so your chapter's tasting will be an outstanding culinary and wine experience.

*Rege*

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## National Conference Chair

*Continued from Page 1*

ence. If it isn't broke, you don't need to fix it. We have a good structure in place and I will continue to utilize the best aspects of the current program while being open to change and new ideas as they come along. I have had a wonderful opportunity to work on the Conference for the past several years, learning the very specific detailed insight needed to make each conference more successful than the previous ones. I learn quickly and quite thoroughly using all elements and assistance around me to achieve that goal. I wish to thank the board for the confidence they have shown in me and my capabilities by selecting me as the new Conference Chair. It is truly an honor and I will make our National Conference better and better with each new year."

I am confident Diane will do just that. I ask each and every member to commit their support to Diane and be willing to volunteer to work on the conference as the needs arise and as we grow our organization. Welcome Diane to a year of learning more details. She will assume full leadership of the conference in 2015.

## Nominations for Officers

Willis Parker



Happy New Year! 2014 brings three opportunities for members to become more involved in the operation of the American Wine Society. Three National AWS Board positions are up for election this year. Because the Vice President elected last year had to assume the presidency a year early, this year we will be electing 3 officers.

- Vice President (2015-2016, then President 2017-2018)
- Treasurer (2015-2017)
- Director of Member Services (2015-2017)

If you have any interest or questions about these positions, feel free to contact me at [wparker725@aol.com](mailto:wparker725@aol.com).

## Member Service

Diane Meyer



**The only constant in life is change**

*- Heraclitus*

On March 7, 2014, the American Wine Society website will be changing. The company we have been using since 2009, Affiniscape, has been bought out by a company called YourMembership. Because of this, we must update our website and member database to the YourMembership design requirements. The National Office has been very busy the last few months learning how to navigate this new website and database system. We are trying very hard to make this as painless a transition as possible for you, our members.

When the new website goes live, you will see that its content pages look kind of the same. We are able to transfer over many of our already created webpages. The templates we have to choose from are different, so many pages have to be rearranged and reformatted to fit into the new dimensions. It is never ideal to have to learn a new system, but we do know that the new system is going to be sharper, more modern in look, and have more features available than the old system. In the long run, we feel this new system will work better for you, we just need to get through the growing pains.

One issue with this new system will affect all members—your current passwords will not transfer over to this new server. Because passwords are encrypted, they are not able to be accessed and moved. The good thing is that your login name WILL stay the same. When the new system goes live, all members will be given a temporary password. You will all need to go to the new website, log in with this temporary password and then personalize it as you wish. We know that this is not ideal, but there is nothing we could have done to prevent it.

Once you log in, you will notice a significant change in the look of your profile pages. All your personal information will be there, but you may have to look around a little to find it. We will be sending out e-mails to assist you with navigating this new website and you are always welcome to call us at the National Office with any specific issues or questions.

In the long run this new system has many more features for sharing between members, setting up member communities, allowing members to store information in their profiles, etc. Someday we may want to use these, but right now we just want to get the basics done and done right. We cannot promise there won't be a few bugs along the way, but please know we are doing everything we can to make this transition as seamless as possible.

*Diane*

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## Wine Cruises with Paul Wagner

Long time AWS supporter and sponsor, Paul Wagner, will host two fantastic cruises later this year.

California Wines on the Mediterranean Sea - June 11–18  
The Enchanting Rhine River - November 16–23

Have you been thinking about taking a wine cruise in Europe? Why not check these out? Information is posted on the AWS website on the "Discounts for AWS Members" page. With Paul Wagner leading them, you know they will be wonderful experiences for wine lovers.



## Wine Judge Certification

Aaron Mandel



Last year the wine judge certification program experimented with a springtime first-year class to allow students to attempt to get through the program a little quicker. This year, we are continuing the experiment. Passing the spring class means being able to take year two in Charlotte, cutting a year off the usual class time.

On March 8, 2014, we will hold a first-year class in Lovettsville, Virginia. The class will take place at the Market Table Bistro, 13 East Broad Way, Lovettsville, VA. <http://markettablebistro.com/>. A delicious lunch will be included in the program.

The class will be taught by one of our excellent first-year instructors, Pat Valas and third year instructor Dave Barber. Kathy Webb will be making her debut as an instructor with the program. Walt Rachele will also be there to lend a hand.

There are local B&Bs, including the George Mills Farm Bed and Breakfast (just outside of Lovettsville in a Civil War Stone house) and the Stone Manor Bed and Breakfast (in Lovettsville and it offers wine tastings). There are also hotels available nearby in both Frederick, MD and Leesburg, VA.

Because the March program will not be part of a conference, there will be some additional cost. Rather than the usual \$150 fee, the March program will cost \$250. This fee will cover the class, lunch, snacks and potentially a discounted dinner for those who wish to stay.

We must have at least 8 students to conduct this class. If you are interested in the March class, please let the wine judge certification coordinator know immediately so that the course information may be forwarded and proper arrangements made.

There will still be a regular first year class in Charlotte. If you want to enter the program but do not feel comfortable attempting to learn all of the material prior to March, you can sign up for the first-year class in late October.

*Aaron*

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## Chapter Spotlight

*Continued from Page 2*

2011 Reyneke Capstone (Bordeaux blend) 27 (3)  
*Smoky, very dry, dark fruit, chewy, pencil shavings*

2011 Kanonkop Pinotage NA (1)  
*Blueberry, big nose, long finish, very nice*

After the tasting, we had a potluck supper featuring Bobotie (a ground meat, traditional South African dish prepared by Bill), saffron rice (prepared by Tom Cobett and Kathy Muzik) and a variety of member-supplied salads, side dishes and desserts.

Thanks to the Wines of South Africa for the lovely wines!



## National Conference News

John Hames



**2014 National Conference**  
**Oct. 30 - Nov. 1**  
**Embassy Suites Golf Resort & Spa**  
**Charlotte-Concord, NC**

In early February, Jane Duralia, Diane Meyer, Tom Wallman and I will visit the Embassy Suites to work through lots and lots of details. Since I'm writing this article before the trip, I



can't tell you what we'll accomplish – I'll save that for the next issue. I know we'll be talking to AWS members in the Tar Heel State to get their ideas and help.

The best way to take advantage of the local attractions and foods is to get the local folks involved. I have a feeling they will come up with some great ideas to make it another memorable conference.

The facility itself will help make it enjoyable. All of the session rooms and the banquet hall are on the same level and close together – no long walks and no stairs between session rooms and meals. I know that one of the issues last year was the long walk from hotel room to conference center. Not this year...the hotel has eleven floors built in a square around a beautiful atrium. Once you get off the elevator, it's a very short walk to the conference center, so it doesn't matter what floor you're on.

One item I do want to discuss is the earlier date of this year's conference. A few people have told us that they won't be able to attend since the conference is over Halloween & Trick or Treat and they need to be home with their children. We all regret the timing but it's due to a combination of the 2014 calendar and a very attractive proposal from the Embassy Suites.

Our conference is always either the first or second weekend in November. Unfortunately, Nov. 1 falls on a Saturday this year so technically, it is the first weekend in November. If we limited the dates to just one weekend, we would receive significantly fewer proposals and not be able to take advantage of what some hotels can offer. That was the case with the Embassy Suites.

The combination of having all guest rooms as suites, the fantastic layout of the conference center, the geographic location, and the financial package they offered was too good to pass up. The downside was that they only had the weekend of Oct. 30-Nov. 1 available. After much discussion, the AWS Board decided it was the best site for our 2014 conference, knowing that it would cause problems for some of our members. We apologize for the inconvenience. Please understand it was not an easy decision, but hopefully the right one for AWS.

Information on booking your room is now posted on the AWS website Conference page and on the last page of the *AWS News*. Check it out and get your room reserved so you can join us. Then, keep checking the AWS website and look for future *AWS News* articles for more information!

*John*

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## Government Affairs

Tom Cobett



**Washington, DC:** What happened to the Farm Bill? The name "Farm Bill" might be confusing because this bundle of regulations is not only about farms. It is a huge bill that contains 15 different titles including: agricultural research, trade, commodity price and income supports, rural development, bioenergy, land conservation and forestry. 67% of the funding in the bill is for federal nutrition programs like Food Stamps and School Lunches. This bill is more about food than about farms.



The original 1933 Farm Bill was an effort to stabilize farm prices so that more farmers stayed in business at a time when the Great Depression threatened to drive producers out of business and possibly result in large-scale failure of food supply. There may be differing opinions on what other features of the Farm Bill should be used to influence our farming practices, but assuring that people have food available should be a top priority.

The biggest fight, led by Rep. John Boehner (R-OH), is about the difference between insurance and direct payments for dairy farmers. Farm insurance (also called crop insurance) is essentially what it sounds like: In the event of major damage to a farmer's crops or livestock, a percentage of their losses are covered. Direct payments are cash subsidies that pay a farmer for the crops he might expect his land to produce, regardless of whether he actually harvests those crops or not. 60% of American farmers don't get a cent from these cash handouts.

Since Congress was unable to come up with a continuing resolution in 2013, nearly every marketing and research program impacting grape growing and wine production has lost their baseline funding. These include:

- The Market Access Program (MAP). The Wine Institute has been matching the \$7 Million in MAP funds to promote wine export sales.
- The National Clean Plant Network has funded methods to propagate clean grapevines and rootstock materials at facilities such as Foundation Plant Services at UC Davis.
- The Specialty Crop Research Initiative (SCRI) has funded several major wine industry research projects in recent years. SCRI grants are about \$45 million a year spread across all specialty crop proposals, with grape projects receiving about 10 percent of the funding.

Conservative Republican Tom Coburn (OK) is leading the charge to eliminate funding for MAP entirely. He says that it's a waste of government money to promote sales of U.S. goods overseas.

President Obama says that passing the Farm Bill is one of his top three priorities in 2014.

**Washington, DC:** Wine regulators from 21 governments met last November in Washington to continue efforts to expand Pacific Rim wine trade by streamlining regulatory import-export requirements.

More than 140 government officials and international industry representatives convened at the Asia-Pacific Economic Cooperation (APEC) Wine Regulatory Forum to share good regulatory practices on wine certification, analysis, and winemaking practices in the growing trade region. Eliminating burdensome and duplicative regulations will significantly help reduce the costs of cross-border wine trade, stimulate demand and increase US wine exports to this important region.

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## Winemaker's Journal

Lee Baldieri



### *Growing Techniques in the Winemaking Industry*

In August 2013, my family members and I took an Italian vacation and while we were in Italy, the family surprised me with a visit to the Antinori Winery in Bargino, Italy. Bargino is located near Florence and this was the first year that the winery was open to the public. I bring my experience to your attention because the winery was designed to process grapes in a very quiet and green environment.

The winery is underground with the vineyard outside over the top of the winery. Every process is performed using gravity to move the grapes and wine from one process to another. From the vineyard to the barrel, every motion is moving downward. The grapes are picked and dropped to the fermentation area, one level down. After fermentation the wine is gravity fed to the barrels which are another level down. We visited the various levels with the use of an elevator. The one design that really drew my attention was that a 4 or 5 foot hole was open to the levels and the staff explained to me that the designer wanted the wine to not only experience life in a cave environment but also wanted the grapes and wine to have fresh air available to stabilize the wine as it went through the various winemaking stages.

Here in the United States, we have our own new techniques.



*Wine Business Monthly* reported that the Hall Winery, St. Helena, CA has developed an "Optical Sorting" method that ensures only the finest grapes are used in their winemaking process. Years of testing by their winemaking team led them to a revolutionary digital scanner sorting technique that permits only the finest fruit to reach their fermentation tanks, barrels, and finished wines.

First, when each grape clone reaches an ideal ripeness, berries are scanned and an image of the perfect grape is made. After harvest, bins of fruit are elevated above the hopper and the clusters are dropped onto a sorting table where material other than grapes (leaves, etc.) is removed by hand. The sorted fruit is again elevated to an oscillating de-stemmer where the grapes are gently removed from the stem, allowing the whole berries to spread evenly across a conveying table.

On the conveying table, the individual berries are optically scanned and then passed through a stream of LED lights. The machine reads the organic composition of each berry, taking a microsecond photo that measures color, texture and organic structure and then matches the grape to the clone standard.

With the picture of the perfect berry "in mind," the optical sorter can identify inferior berries, which emit a dissimilar light wavelength. The sorter blows a strong puff of air on the flawed berry, knocking it into a separate hopper. Hall's winemakers state, "It is truly amazing to watch this machine in action, removing all imperfections and collecting only whole pristine berries."

I would love to incorporate either of the above approaches but I still do it the traditional way: Buy the grapes, crush the grapes, ferment the grapes, rack and store the wine,

Cont. on Page 11

# Chapter Events

Joe Broski



❖ The **Atascadero (CA) Chapter** met in December for a Christmas potluck of wine and food. We had appetizers and then 3 full courses of salad, protein and veggies matched with 3 wines! We ended with homemade chocolate truffles and homemade crême brulee! Thank you for the salads, pork roast, seafood paella, chicken, potatoes, green beans, deviled eggs and olives. We really enjoyed all of the scrumptious food that everyone prepared. The wines were all favorites!

❖ The **Carroll County (MD) Chapter** met December 8 for a bubbly tasting. Megan Robinson and John Landon presented the tasting at the home of Richard and Carmen Blosveren. This tasting has become one of the most anticipated events of the year. This year did not disappoint. The wines superb; the food delectable; the company enjoyable; the hosts outdid themselves again. Thanks to all who make this such a special event.

NV	Chateau de Lavernette Granit Brut Naturel	\$31
NV	Donson et Lepage Brut (NM)	59
NV	Delamotte Brut (NM) Le Mesnil-Sur-Oger	49
NV	Lilbert-Fils Brut Blanc-de-Blanc (RM)	65 (2)
NV	Besserat de bellefont Cuvee des Moines Brut	49 (1)
2006	Chartogne-Taillet Brut (RM), Merfy	68 (3)
NV	Barnaut Brut Rosé Grand Cru (RM), Bouzy	56

❖ The **Detroit (MI) Chapter** met on November 17 for a tasting of affordable Bordeaux organized by Bernd and Maryse Mueller and Jon and Joan Reed. The two whites and five reds had been preselected in a blind tasting of a large number of Bordeaux,



costing less than \$20. All but one of the red wines was from the 2010 vintage. Bernd, an expert on Bordeaux, described how this exceptional year came about. Bernd and Jon then shared the presentation of the wines, explaining the locations and characteristics of each chateau, the composition of the wines and other points of interest.

The aperitif, a blend of Ugni Blanc, Chenin and Folle Blanche, was a very nice sparkling wine. The Bordeaux whites were quite good and the Touton, made of 100% Sauvignon Blanc, was very affordable at \$9. In our tasting, all of these reds were rated 15 or higher, and were bargain wines, ranging in cost from \$12 to \$17. The Château Anthonic (\$16) received top rating, although it was from a vintage year that often has been neglected. Bernd explained how this 2007 escaped the "curse" of the number seven. Breads and cheeses (Basque, Comté and Goat) were served with the wines. Thanks to the Muellers and Reeds for all of their expertise and hard work that allowed us to find that very good Bordeaux wines are truly affordable.

Aperitif:	NV	Veuve du Vernay	\$11
Whites:	2012	Château Ducasse	
		2012 Monsieur Touton	
Reds:	2010	Château Haut-Plantey	
		2010 Château Sauman	
		2010 Château Saint Genes	
		2010 Château du Pin	
		2007 Château Anthonic	

❖ In October, the **Eastern Las Valley (NV) Chapter** had a special guest, Ken Zignorski (Managing Partner of Monte De Oro Winery in Temecula), come and speak about all things Temecula. There were 84 members and guests in attendance. Ken spoke in detail about the Temecula AVA as well as four of the Monte De Oro wines we tasted that night. Vice-Chair Gene

Lowe, Secretary Kirk Golding, and Chairman Chris Creasey, discussed the other wines.

2012 Monte De Oro Viognier	\$22
2010 Danza Del Sol Mourvedre	29
2011 Wiens Sangiovese	28
2009 Falkner Amante	40
2011 Doffo Syrah	49
2009 Monte De Oro Syrah	34 (1)
2008 Monte De Oro Cuvee De Oro	26 (2)
2010 Leoness Syrah	35
2008 Monte De Oro Synergy 65	33 (3)



❖ Linda Beacham reports that the **AWS Gateway (Hartford, IL) Chapter** held an event in January called Sampling Slovenia where they tasted a variety of wines from Slovenia. The wines were very inexpensive and hosts Susan and Vince Williams suggested that rather than pool our money to pay for the wine we instead contribute to charity. They raised over \$335 for Heifer, International, a charity that provides livestock to poor people all around the world.

❖ The **Indian Valley (PA) Chapter** met on November 20 at the home of John and Denise Nase for a tasting featuring the wines of the Walter Hansel Winery in Sonoma County. Twenty members and guests experienced a live video connection to California via a Skype video call which permitted direct interaction with Stephen Hansel, winemaker. Bigger than life on Dr. John's 10ft screen, Steve described wine making as an art as well as a science. We tasted three whites and three reds. The wines in each category resembled each other but also displayed the individual characteristics of different clones. The Chardonnays differed in their degree of fruitiness and the



prominence of oak, and the Pinot Noirs displayed varying amounts of spice and earthiness. Steve described himself as more of a wine chaperone than a winemaker, explaining that the interaction of fruit and wood is in many ways unpredictable, and it is often best not to interfere. The consensus was that all of the wines possessed the complexity and quality only found in precisely controlled low yields. Denise provided food pairings that included salmon potato patties, roasted beets with goat cheese, duck in phyllo crust, and ground beef with pasta. An exceptional culinary experience!

2011 Sauvignon Blanc	\$15
2011 North Slope Chardonnay	39
2011 Cahill Vineyard Chardonnay	39
2011 North Slope Pinot Noir	35 (3)
2011 South Slope Pinot Noir	35 (2)
2011 Cuveé Alyce Pinot Noir	39 (1)

❖ The January tasting of the **Jean-Jacques Dufour (Richmond, KY) Chapter** was hosted by Adrianna Francis. It paired three bold red wines with beef tenderloin, which Meg Moore had prepared to perfection. Members decided which of the wines went best with the meat before they began eating the rest of the meal, and then which of the wines best complemented the other viands. "Nobody whined about the beef or had a beef with the wines."



2010 San Pedro 1865 Single Vyd Malbec	\$18	(2)
2011 Dom. De la Mordoree Cotes du Rhone	20	(3)
2010 Kendall Jackson Grand Res. Cab. Sauv.	28	(1)

❖ On January 12 the **Keuka (NY) Chapter** held a tasting at Linda and Dean Schuler's house in Dundee. The theme was "Back in Time". We saw 11 members and 3 guests come out of hibernation to join us on this cold winter evening. Nine wines were chosen to represent the 1960s and 70s. On hand to enjoy and add to the nostalgic mood were taped commercials from that era, including clips of wine & food commercials and television shows. The only thing missing were the bell bottoms and love beads! It is interesting to consider how our tastes in wines have changed since then. According to the tasting notes the top wine this time was Blue Nun. All were under \$8 per bottle.

- Andre Cold Duck
- Blue Nun
- Canei
- Reunite
- Mateus Rose
- Boones Farm Strawberry Hill
- Yago Sangria
- Mogan David Blackberry
- Brotherhood Spice Wine



❖Bring a bottle that HURTS!! WOW!! That would be a one word summary for these wines showcased for the **Lehigh Valley (PA) Chapter** on November 24. All these wines were special – great varietal representation, top class wines within their region/category, and wide diversity within the maturity spectrum. The top scoring wine was the Leoville Barton, a spectacular red Bordeaux wine. We're eagerly anticipating another HURTS tasting in 2014!

2002 Piper-Heidsieck Cuvee Rare	\$149	
1982 Demoissenet Diamond Jubilee	75	
2010 Merry Edwards Pinot Noir Flax Vyd.	80	
2009 Chateau La Lagune	75	
1996 Robert Mondavi Cab. Sauv. Reserve	83	(2)
2006 Duckhorn Cabernet Sauvignon	75	
2006 Bertani Amarone	75	
2007 Brunello Montalcino Sasso di Sol	40	(2)
2005 Chateau Calon Segur	96	
2005 Nicolas Catena Zapata Cellar	110	
2001 Cavalloto Barolo Bricco Bochis Riserva	90	
2000 Chateau Leoville Barton	155	(1)
1991 Caymus Cabernet Sauvignon	90	(2)
1982 Chateau La Lagune	125	
1970 Barolo Cabutto Produttori	80	
2002 Faiveley Corton Clos de Corton Gr. Cru	125	
1961 Chateau Lynch Bages	500	
1978 Romanee Conti Richebourg Grand Cru 2495+		

❖ On December 21st, **The Lone Star/DFW (TX) Chapter** celebrated the holidays with a gastronomic extravaganza featuring the culinary creations of Celebrity Chef Ernest Servantes.



Chef Ernest is highly respected within his profession and is Food Network's "Chopped: Grill Masters Champion" as well as "Destination America's BBQ Pitmasters." He has 3 state barbecue titles, with more than 100 wins in the last year alone. Lone Star members were thrilled to taste his delectable creations, interact with a celebrity chef on a personal level, and to learn some of his grilling secrets. Chef Ernest and his assistant Anthony spent the entire day slowly grilling the Chef's most noteworthy dishes—grilled filet of

beef, bacon-wrapped shrimp, grilled quail and Texas brisket!

Chef Ernest presented an extra brisket for amateur chef David Szydluk to grill on his own after spending the day shadowing him and learning some inside secrets. Champagne ice breakers and an open bar of spirits distributed by Pernod Ricard were provided by David and Diane Szydluk and all members bought a "better bottle" of wine to share. The evening was magical and a wonderful memory for all who attended.

❖ **Northern Neck Uncorked (VA) Chapter** members Kevin and Diane Kean presented "Taste! It's All About You!!!" at the January 3 meeting held at Belle Mount Vineyards. There were 29 people in attendance, including 8 guests. Kevin and Diane challenged the group to quantify the feeling of taste and mouth sensations in wine, detection threshold, intensity and persistence. Not many participants sensed the tannin in the H3 Cabernet because they had just tasted the tannin solution and



chewed the grapes—they were subject to adaptation, a diminishing of sensory awareness to a taste element. For alcohol perception, two bottles of the

7 Deadly Zins were poured. The first one was unaltered; the second one had vodka added to bring up the alcohol level, creating an unbalance to demonstrate the "taste" of alcohol in a wine. Grapes, apple slices and three solutions containing alcohol, tartaric acid and tannin were provided to compare with the wines presented. Finally food samples (sausage balls, spiced shrimp and smoked salmon) were given to try with the Traminer Riesling and the Rioja Tempranillo .

Kim Crawford Sauvignon Blanc	\$13
Vina Zaco Rioja Tempranillo	10
Mondavi Chardonnay	13
Columbia Crest H3 Cabernet Sauvignon	11
7 Deadly Zins	12
Rosemount Traminer Riesling	6

❖The **Northampton (PA) Chapter's** Holiday Party was attended by 24 chapter members, all of whom were in festive holiday spirit, at the Morgan Hill Vintage Restaurant. The season's first snowfall added to the picturesque setting of the restaurant. There were many special wines provided by all in attendance which nicely complemented the appetizers and excellent menu. President Bob Hale presented all who hosted tastings during the year with a PA Wine & Spirits gift card (much appreciated) and an update on upcoming AWS regional activities. A big appreciative thank you is extended to Judie Roggie for her time and effort in planning and coordinating the Holiday Party. Cheers!

❖ On December 15, the **Ocean Isle Beach (NC) Chapter** held its annual Christmas tasting featuring wines from Tuscany. The tasting was held in Silver Coast Winery's Barrel Room which was festively decorated for the Holidays. All 36 members and guests thoroughly enjoyed the event.



Besides enjoying six 90+ point rated wines, each wine was paired with a food item. Our food committee showcased their culinary talents by preparing a variety of foods, including bruschetta, Italian salad, roast turkey breast, mushroom risotto, Italian beef stew, biscotti, and Amaretto cake. With the abundance of

food, worrying about what to prepare for dinner was not required.

2009 Antinori Villa Toscana	\$16	(3)
2006 Tempo Riserva Morellino di Scansano	19	
2010 Renieri Toscana Invetro	19	(1)
2010 Poggio al Tesoro Mediterra	22	(2)

2006 Castello di Querceto Chianti Classico Ris.27  
 2007 Tenuta di Sesta Brunello di Montalcino 44

❖ The **Piedmont Wine and Vine (SC) Chapter** met on December 15 at the Trammell house for their annual sparkling wine education event. It was hosted by Mim Shelden and Lou Kinsey. All of wines came from a local source, The Oakland House, which specializes in fine wines. The group enjoyed examples of sparkling wines from traditional places such as Italy, Spain and France. There was a surprise entry from the Golan Heights in Israel, which was overwhelming favorite. All of the wines were interesting and very reasonably priced. Peche Imperiale, a unique wine with a peach flavor and label, was made with 100% Chenin Blanc grapes.

Roger d'Anoia Cava Brut, Spain	\$9
Tavernello Proseco, Extra dry, Italy	13
NV Peche Imperiale, France (Loire Valley)	13
Giulio Cocci Spumante, Brut Piemonte, Italy	17
Gilgal Brut, Golan Heights, Israel	20
NV Chapuy Brut Reserve, Blanc de Blanca	35
Caposaldo Sweet Red Sparkling, Italy	12



❖ Friday the 13<sup>th</sup> had none of its foreboding superstitions as members of the three Pittsburgh area chapters met to celebrate the beginning of the Christmas season. The event marked the second year in a row that the three chapters have enjoyed an evening together to dine and dance the night away. As members of **Pittsburgh, Pittsburgh East and the Alle-Kiski (PA) Chapters** arrived, RVP Rich Ryba poured them a glass of champagne to go with the hors d'oeuvres that were served as a trio played holiday tunes softly in the background. After a buffet dinner, many members chose to demonstrate their moves on the dance floor, while others sat back and enjoyed the company of friends old and new. Several lucky members went home with gifts that they won from a Chinese auction which netted \$316 that was donated to AWSEF.



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❖ On December 1, Bill 'Dr Vino' Riccitelli hosted a Holiday Tasting for the **Rhode Island (RI) Chapter** at his home. There were 17 members present to evaluate wines from around the world that would be suitable to serve at a holiday party and/or meal. Members brought appetizers to complement the wines and a festive time was had by one and all. Members Luke Capotosto, Barbara Mederios and Richard Vermette were applauded for winning gold and other medals at the 2013 AWS Amateur Wine Competition.

NV Prosecco Doc Bosco dei Cirmioi	
NV Emilio Lustau Los Arcos Solera Res. Amontillado	
2010 Louis Cheze Viognier	
2010 Turn 4, Bennet Lane (Chard./Sauv.)	(3)
2009 Tenute Mater Domini Marangi Negroamaro	
2009 Amelie Aubert Ch. de Marcard	
2011 Bodegas Borsao Tinto	(2)
2010 Bordenave Sauternes Bastor Lamontagne	(1)

❖ In November, the **Rochester (NY) Chapter** sampled New Zealand wines. The organizing committee was chaired by Mo Owen and included Trish Owen, Nancy and Jeff Stabins, Vickie and Alex Wheeler, Annette Barber and Dave Holt. Mo presented a slide show of New Zealand scenery and talked about the regions and history. We were served



a cold platter of assorted meats, cheeses and hors d'oeuvres to pair with the 3 Sauvignon Blancs and 4 Pinot Noirs. We finished with a Bordeaux Blend from Hawkes Bay paired with chocolate mousse. Overall, the wines were of excellent quality. The food pairings included lamb stuffed mushrooms and liver pate on crustinis. The top wines were:

2007 Staete Landt Pinot Noir	\$18
2010 Craggy Range Red Blend	18
2008 Mohau Pinot Noir	21

❖ The **Saraveeno (FL) Chapter**, held its inaugural meeting and tasting for 25 attendees on November 24. Chapter Chair Ted DeVirgilis led an Italian Regional Wine Tasting. He began with a journey, illustrated on a wine map, through the islands and up the boot of Italy. An ice breaker, Solletico Prosecco, was served before the tasting began. Mushroom-stuffed phyllo, made by Mary Alice DeVirgilis received a perfect score of 20!

**Welcome aboard to this new chapter!**

Duca di Salaparuta Inzolia (Sicily)	\$11
La Cala Vermentino (Sardinia)	11
Sasseo Primativo (Puglia)	12 (3)
Impero Montepulciano d'Abbruzzo (Abbruzzo)	9
Brancaia Tre Sangiovese/Cab. (Tuscany)	16 (2)
Orione Amarone (Veneto)	31 (1)
Bordone Lange Nebbiolo (Piedmont)	17 (1)

❖ The **Springfield and Dayton (OH) Chapters** held their combined sparkling tasting on December 13 at Simon Kenton Inn. Between the two chapters, we had 25 members and 6 guests in attendance. The menu included a 5-course wine tasting



expertly paired with 5 dishes by Simon Kenton Chefs, Eric Smith and Adam Lang and Sommelier Brian DeMarke of Cutting Edge Selections. The opening course, black bean tortilla, was served with Kila Cava Sparkling. The second

sparkling of the evening was Elio Perrone "Bigaro" Sweet Red Moscato served with sweet and spicy meatballs, which included peach preserves with red pepper flakes. The third course was Bertrand Cremant de Limoux Rose Sparkling served with curried hummus with lightly toasted pita tips and breaded mushrooms with horseradish sauce. Sparkling #4 was Rene Mure Cremant D Alsace served with phyllo puffs with a melted Maytag Bleu Cheese topping. The dessert course was a Von Schleinitz Hi Def Riesling Brut served with honey cream cheese crustinis. The evening nightcap was a Port, which several of our members had personally stomped the grapes for themselves while on a trip to Portugal in 2007. The evening was a wonderful culmination for both chapters, which have a long tradition of a combined sparkling tasting. Overall the meeting was a fun event at the historically beautiful Simon Kenton Inn.

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.

## AWS Top 50 Wine Makers

The 2013 Amateur Winemaking Competition awarded 11 double gold, 26 gold, 119 silver and 172 bronze medals. The following list shows the top 50 winemakers in our annual competition. The cumulative points are calculated by giving 100 points for each gold medal, 58 for each silver and 34 for each bronze. Points have been accumulating since 1975 when our records begin.

<u>2012</u>	<u>2013</u>	<u>Name</u>	<u>City</u>	<u>State</u>	<u>Points</u>	<u>Medals</u>
1	1	Gauntner, Donald	Seven Valleys	PA	6,762	123
2	2	Oren, Rett	Bethlehem	PA	6,262	106
3	3	Krauss, Marion	Seven Valleys	PA	5,712	102
4	4	Kampers, Stephen	Toronto	ON	4,774	70
5	5	Spaziani, Gene	Mystic	CT	4,256	71
7	6	Stopper, Edward	Etters	PA	4,112	74
8	7	Traxler, Tim	Bellefonte	PA	4,006	76
9	8	Beers, Lamont	Eden	NY	3,862	73
6	9	Shulman, Eli	Baltimore	MD	3,784	55
11	10	Fiola, Joseph	Keedysville	MD	3,590	68
10	11	St. Pierre, Barry & Sissy	Burlington	CT	3,526	64
12	12	Browning, Doug & Joanne	Denville	NJ	3,158	65
14	13	Gribble, Gordon	Norwich	VT	2,858	53
13	14	Petuskey, Tom	East Brunswick	NJ	2,574	44
15	15	Mikals, Jack	Independence	OH	2,542	43
16	16	Klapetzky, Jan	Williamson	NY	2,248	34
18	17	Szaro, Robert	Franklin	MA	2,168	35
24	18	Capotosto, Luke & Barbara Medeiros	Cranston	RI	2,110	40
17	19	Hauser, Jeff	Middelburg Hts	OH	2,096	35
25	20	Sperk, Jim	Mentor	OH	1,996	43
19	21	LaPointe, William	Malvern	PA	1,948	37
20	22	Deman, John	Guelph	ON	1,934	29
21	23	Bubb, Scott	Spring Mills	PA	1,928	41
27	24	Furfaro, Darrell	Bellefonte	PA	1,920	39
22	25	Sperling, Leslie	Bethlehem	PA	1,892	35
35	26	Seluk, Laurence	Northville	MI	1,890	39
34	27	Gower, Chuck & Cheryl DiPanfilo	Boulder	CO	1,852	40
23	28	Frellsen, David & Betty	Yellville	AR	1,830	33
26	29	Steinacker, Warren	Coatesville	PA	1,644	27
28	30	Maimone, Thomas P.	Voorhees	NJ	1,570	28
33	31	Nettles, Dominic	Palm Bay	FL	1,520	29
31	32	Piancone, Louis & Madeline	Piscataway	NJ	1,508	29
29	33	Chirichillo, Dominick	Toms River	NJ	1,476	21
30	34	Cobett, Tom & Jan	Strongsville	OH	1,456	31
32	35	Calcagni, Dominick	Bronx	NY	1,432	19
40	36	Wilen, Bill	Kent	OH	1,346	26
41	37	Mulfinger, John	Bellefonte	PA	1,342	28
36	38	Shively, Carl	Alfred Station	NY	1,342	19
59	39	Roccograndi, Francis Jr.	Maple Glen	PA	1,320	24
37	40	Knap, James	Lynchburg	VA	1,248	18
38	41	Coombs, Fred	State College	PA	1,240	19
39	42	Kirkpatrick, Jim	West Grove	PA	1,230	21
42	43	Hastings, Charles	New Port Richey	FL	1,200	18
43	44	Herold, Robert	Vernon	CT	1,168	19
53	45	Schlachter, Mel	Iowa City	IA	1,150	25
44	46	Harrington, Geoff	Williamsport	PA	1,124	14
45	47	Eisberg, William	Westminister	MD	1,110	21
46	48	Cox, Gary & Shirley	Geneseo	NY	1,092	15
47	49	Guber, Albert Lee	State College	PA	1,074	21
48	50	Engleking, Floyd	Brookpark	OH	1,060	16

# AWS Educational Foundation

Bonnie Huber



Happy New Year! First off let's get acquainted -- my name is Bonnie Huber and I am the incoming President of the American Wine Society Educational Foundation, as of January 2014. This is my fifth year as a Trustee where, for the previous four years, I have served as the Vice President of Corporate Development and Organizational Planning. I want to say thank you very much to those who voted in the last election and to the Trustees who have put their faith in me to lead our Foundation. I truly appreciate the support and am looking forward to serving and working together with everyone. On behalf of the entire Board of Trustees, we send a heartfelt **Thank You** to Dick Marsden, our outgoing President, who after 10 years of service to the Educational Foundation may actually have some free time to enjoy retirement!

With the turning of the New Year comes change, and with that change, opportunities to grow our Foundation. Over the past several months, the Educational Foundation has done a great deal of brainstorming and we are in the process of setting new goals and implementing the strategies needed to achieve them. We have made huge strides in developing our Foundation to where it is today and we will continue with our dedication to securing funds and ensuring the future development of qualified scientists and educators to grow the American wine industry.

In the upcoming year, we will be focusing on board development, reaching out to previous supporters to let them know how much we appreciate their continued support, and to find new and improved ways to reach out to both individuals and corporations alike to gather financial contributions. These contributions are in essence the lifeline to continuing to fulfill our mission of providing academic scholarships and research grants to graduate students based on academic excellence and genuine interest in pursuing careers in wine-related fields. The Board of Trustees will do our part, but we can always use additional financial help to support our mission.

It is almost that time of year where we will be opening up our 2014 scholarship application process to qualified candidates. Right now, we are in the process of updating our website and making the necessary updates to our online scholarship application process for the upcoming year to better serve the needs of the students, their advisors/professors and the Board of Trustees who will be reviewing all of the applications. If you or anyone that you know meets the criteria to be awarded a scholarship, please make sure to refer them to our website: [www.awsef.org](http://www.awsef.org). We will be accepting applications until the March 31<sup>st</sup> deadline.

Finally, as you participate in chapter activities in this upcoming year, please consider making a small donation to the Educational Foundation perhaps by either charging a few extra dollars per person for entry into the tasting or by auctioning off a bottle or two of wine to the highest bidder. Volunteers that fundraise on behalf of the Educational Foundation have the power to broaden networks and leverage resources in a way that the Board cannot do on its own – therefore **we need you!** Over time small increments will add up to the amount needed to fund a scholarship (currently valued at \$3,500) and make a significant difference in the lives of these deserving students who might not be able to continue their educational pursuits without your help. You can make a difference through your generous support of our scholarship program. Remember, your donations are tax deductible. Thank you again and I look forward to working with each and every one of you to support what we all love, WINE.

Bonnie

president@awsef.org



# Government Affairs

Continued from Page 6

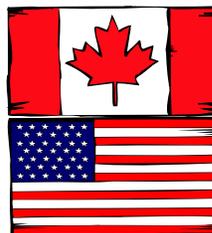
APEC member grape wine consumption reached 8.2 billion liters in 2012, representing one-third of total world wine consumption. APEC's 21 countries account for 41% of world population, 44% of global trade and 54% of world Gross Domestic Product.

**New York:** A bill in the state senate that would force everyone to have their wines housed in-state for at least 48 hours ("At Rest") before they could be delivered to any wine store, or restaurant, is being called "disastrous" by many of the smaller wine distributors in New York State.

In a letter to the *Syracuse Post-Standard*, Opici Family Distributing gave numerous reasons why this bill will force so many smaller distributors out of business. At the very least, it may make them to move their distribution business to neighboring New Jersey.

"Forcing companies to own real estate here to do business is not the answer!" Michael Proch, the Opici VP of Sales, continued to say, "In this state, five distributors control more than half of the business. 117 potential distributors would be forced to build or lease warehouses. I can tell you that 100 or more do not do enough business to warrant a warehouse. They would stop doing business in this state. And this is exactly what the large distributors want, and why they support this bill."

**Canadians and Americans Drink Different Wines:** The Wine Market Council's recent Canadian Core Wine Drinker



Snapshot Poll report provides a glimpse into the difference between Canadian and US wine consumers, including the differences in the consumption of various varietals. Results showed that Canadian survey participants had higher rates of current consumption of Shiraz/Syrah, Sauvignon Blanc, Rosé and French Champagne than US survey participants. The US wine drinkers, on the other hand, were more likely than the Canadians to drink White Zinfandel. Why am I not surprised by these findings?

# Winemaker's Journal

Continued from Page 6

and drink the juice that the Gods gave us to enjoy. And ... I do this all on one level.

Perhaps when I build my next house, I can build it underground and on several levels. Sounds like a good idea but I don't believe I can get the idea by my wife.

Lee

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



A10.eu

Antinori Winery, Bargino, Italy



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**Embassy Suites**  
**Charlotte -**  
**Concord**



## **AWS National Conference - October 30 - November 1, 2014**

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 their reservations department,
- Calling 1 800 EMBASSY (800-362-2779), OR
- Going online to [www.embassysuitesconcord.com](http://www.embassysuitesconcord.com).
  - Click on "Make a Reservation" in the Stay Here—Rooms area of the website
  - Enter your arrival and departure dates
  - Click on "Add special rate codes"
  - Enter Group Code AWS
  - Click on "Check Availability" to make your reservation

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](mailto:executivedirector@americanwinesociety.org).