

AMERICAN WINE SOCIETY® NEWS

Promoting Appreciation of Wine Through Education

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June-July 2014



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All About OUR AWS

Jane Duralia



The AWS mission is "Promoting Appreciation of Wine through Education" and as a member of the Board of Directors, I strongly encourage and support our mission. I sometimes get so busy in focusing on "what is best for the AWS" that I miss sharing education about the society with our membership. This was brought into focus recently when I was speaking with several members and was asked, "Exactly what is the job description of an RVP and what is the EAB?" You've heard the old saying "you can't see the forest for the trees." With those questions, I realized that we can get so focused on specific needs and projects (the trees) that we can lose sight of the society as a whole (forest). So here is AWS 101.

The Regional Vice President (RVP) is appointed to serve a geographic region of chapters, often by state. In dense membership areas, there may be several RVPs—in Pennsylvania, there are four. **Their mission is to mentor (help, encourage, assist) the established chapters and promote the development of new chapters by getting the name of AWS out to the wine industry, wine enthusiasts and the community at large in that region.** They are the "boots on the ground" for the Board and National Office. They are a vital component to the success and growth of AWS.

As the society has grown, so has the number of RVPs, but we still have regions without them. The board is always looking for potential candidates for this very important position. Our RVPs are dedicated to the society, promote wine education, and have the desire to share their passion throughout their region. There are opportunities across the country for new RVPs, and several regions need people to replace current RVPs who have served for many years with commitment and passion. If you know your RVP, extend your appreciation, support and assistance to him/her for the work they are voluntarily doing to grow your region.

Moving to the bigger picture, the EAB (Executive Advisory Board) is comprised of the Board of Directors, all RVPs, and all appointed national committee chairs. The EAB members represent all areas of the country, bringing their ideas and concerns together to work in conjunction with the BOD to guide and govern the society. For me, being a part of the EAB is both an extreme privilege as well as a tremendous responsibility, which I take very seriously. We meet twice a year, once in the summer through a teleconference call, and at the National Conference in the fall. The BOD encourages and appreciates open communication from the EAB members—they are the eyes and ears of the National Organization reaching out to the membership at large. The EAB represents the membership in the making decisions about the society. As in most governing bodies, the structure remains the same but the composition (members) may change as the new president takes office.

The committee chairs are appointed by the President and will be in position for that President's term of office or may continue on at the pleasure of the next president. There are numerous committee chair positions, which are listed on our website under National Directory. Make your talents and interest known to anyone on the board—we are always looking for energetic,

Fond Memories



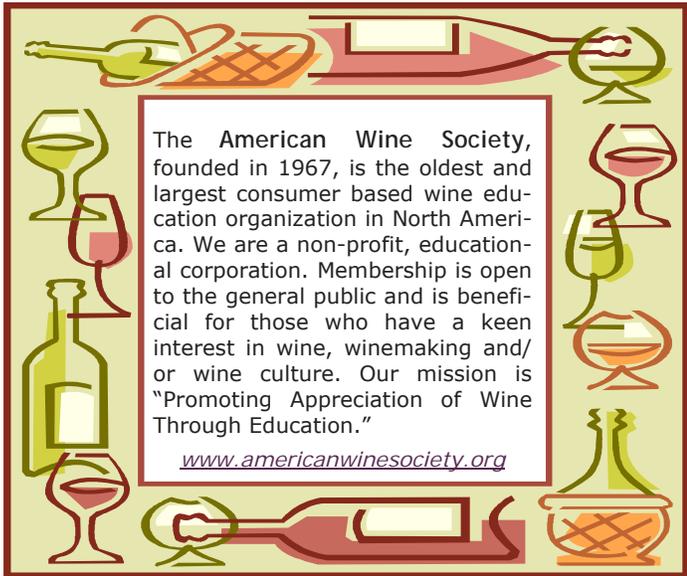
It is with a heavy heart that we announce the passing of **James Robert (Bob) Miller, Jr.** He died on June 4 in Richmond, KY at the age of 83. Bob founded the Jean-Jacques Dufour Chapter in KY, served as RVP, *AWS News* Editor and historian for the AWS, and was secretary of the AWSEF. He was very active member of AWS at both the local and national levels. We fondly remember his humor, quick wit and prayers—Bob could surely liven a dull meeting.

Bob received bachelor's degrees from Mercer University (Philosophy) and Southern Baptist Theological Seminary (Divinity), an MA in Philosophy from the University of Kentucky and a PhD in Philosophy from Tulane University. He taught at Eastern Kentucky University for 30 years and was chairman of the Philosophy and Religion Department. Survivors include companion Margaret Moore, 5 children, 13 grandchildren, 6 great-grandchildren and 1 great great-grandson.

I am saddened by this diagnosis and the swiftness of the cancer's invasion. He was a brilliant man who possessed a wealth of knowledge and incomparable quantity of wit, mixed with a bit of whimsy. While his magnificent voice has been silenced and his keen insights taken from us; his spirit, wit and zest for life will always be remembered and cherished. A truly great friend and better man! We are blessed for having known him. I will miss him! — Ray Hartung

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Editor's Musings

Pam Davey



Summertime and the living is easy! What a great time to enjoy a nice glass of Pinot Grigio. The Willamette Valley Pinot Gris and Four Graces Pinot Blanc, both from Oregon, are very nice, if you're looking to try something new.

Have you made your hotel reservation for our 2014 National Conference in Charlotte-Concord, SC, yet? Check out the information on the back cover—it's going to be terrific and I look forward to seeing you there.

Is your chapter planning to conduct the National Tasting Project? If so, be sure to order your wines from wine.com soon.

Hope you enjoy the 2 Chapter Spotlights this month. If your group has a particularly interesting event, please email me so we can do an article together.

Pam

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Chapter Spotlight Metro Detroit, MI

Jon and Joan Reed organized a tasting of unusual grape varieties for our group. The wines were selected by Dick Scheer, proprietor of the Village Corner wine shop in Ann Arbor, MI, an accomplished wine expert and the author of the yearly AWS Vintage Chart.

The venue was at Ayse's Café, a Turkish restaurant. To accompany the wines, Ayse and her staff prepared an excellent array of dishes, including lentil soup, chicken meatballs with basmati rice, sautéed sweet peppers, small spinach feta borek, bean salad with tomato, hummus with pita, and yogurt cake with poppy seed.

Forty-two interesting wines from all over the world were tasted by our group of 36. Forty-six grape varieties were represented. There were names such as Vranec (Macedonia), Bozagakere (Turkey) and Hondarrabi Zuri (Spain Asturias). For a complete listing, go to: http://www.americanwinesociety-michigan.com/html/april_2014.html

Dick introduced the tasting. He described the unusual characters of some of the wines, such as the Ruché—only 100 acres are grown in the Piedmont of Italy. He introduced us to the Century Club, were members are recognized as having tasted many varieties—some members have tasted over 200.

The wines were numbered and arranged on long tables with accompanying Wikipedia descriptions of their grape varieties. We were free to choose those of most interest, and sample small portions at will. Dick had provided excellent tasting glasses, the ISO standard, which he noted were especially sized and shaped for this kind of tasting.

AWS National Officers

President Jane Duralia
 Vice President Frank Aquilino
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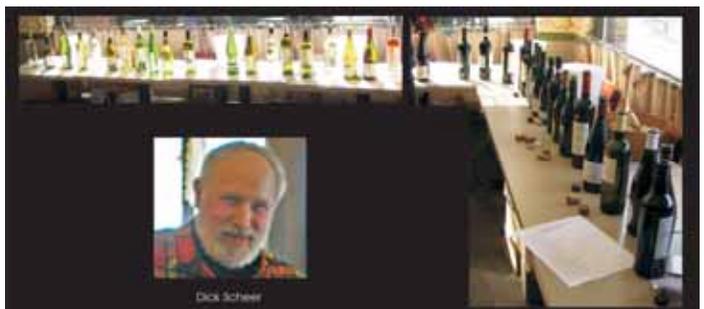
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We welcome your comments, letters and articles. Please send your contributions to the editor davey@americanwinesociety.org.

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President's Message

Continued from Page 1

enthusiastic people to join the team (EAB). New people bring new ideas and perhaps a fresh approach to addressing opportunities to branch out into new marketing concepts and new areas of development within the society, which will enhance the value of being a member of AWS.

I hope this will enlighten those who have questions, and perhaps trigger more questions about the society and its structure. Please familiarize yourself with the By-Laws and Policies and Practices, which can be found on the website. I welcome your questions. I invite you to get to know your society better by becoming a more active participant. Run for office, visit wineries and promote AWS, which could springboard into a professional relationship for the society.

You (the membership) are the foundation of AWS. The National Officers, RVPs, Committee Chairs and Chapter Chairs volunteer to serve you because we have a passion for the society, a love of wine and the friends we have found through this organization. We want to hear from you about what we can do to develop that same passion in your membership and have you bring your friends to join. **You are a vital component to AWS.** If you have found an enjoyable group of people with which to share time and wine, and gain knowledge along the way, share that with others. Word of mouth is still the best marketing tool available! Share a bottle of wine and makes new friends!

As always, I welcome your comments. Contact me anytime.

Warmest regards,

Jane

President@AmericanWineSociety.org



News Flash: Divide and conquer!

Considering the vast territory encompassed in the state of New Mexico and Arizona, we are most fortunate to have a new RVP joining our team. Moving forward we have created two separate regions working together to grow AWS in the southwest. Thank you Al Knight for continuing to serve as RVP for New Mexico and welcome Jay Bileti as the new RVP for Arizona. As these gentlemen explore new horizons, we double the opportunities to promote and grow AWS in their regions. It takes a village. Thank you gentlemen.

National Office News

John Hames



What are we up to these days? The membership renewal period is over and conference is six months away so we must have a lot of time to sit back and relax...right? Well, not quite. Besides the day-to day normal activities, we have a few other important things to work on this year.

First, continuing to learn how to work with the new member database and website. As I discussed in the last issue of the *AWS News*, the YourMembership.com system is fairly complex and we're still learning new things. Tasks we used to feel were routine are now taking extra time as Diane and I learn the new system. I'm sure any of you who have gone through a major systems change at your job can "feel our pain."

Second, working with Diane to prepare her to be the Conference Chair in 2015. Fortunately, she has been involved with AWS and our conferences for several years but there are still a lot of things she needs to learn before taking on this role. She's eager to dig in and learn as much as she can and I'm glad to have someone so capable and excited to take on this important role.

Third, finding a location for the 2015 conference. It's been an unusual year for finding a conference site since our first round of quotes didn't work out so well. We received several proposals but there were issues with being able to open and pour our own wine, not enough room space, extra fees for washing glasses, etc. We went out for a second round in a different location and now have some viable proposals, so we can hopefully get this locked in soon.

Fourth, finding my replacement. We have a four-person search committee that is looking at both AWS members and non-members to find the right person to take over as Executive Director next year. We've gone through over 60 applications and narrowed it down to the ones we feel look qualified "on paper." The next step is conducting phone interviews and that's what we're working on.

Despite all of this, I'm still finding time to "smell the roses" and enjoy a few glasses of wine with family and AWS friends. As my mom used to say "all work and no play makes John a dull boy." Life should never be dull.....

John

ExecutiveDirector@americanwinesociety.org

2014 AWS Regional Vice Presidents

Alabama	Kristen Lindelow	Nevada	Chris Creasy	Ohio-South	Jim May
Arizona & NM	Jay Bileti	NJ-North & NY-South	Danny Klein	PA-Central	Joe Dautlick
California-North	Jason Moulton	New Jersey-South	Mark Cantrell	PA-Northeast	Bob Hale
California-South	Stephen Chappell	New Mexico	Al Knight	PA-Southeast	John Nase
Colorado	Kathleen Bowen	New York-Central/West	John Stavisky	PA-West	Richard Ryba
Connecticut	Barry St. Pierre	North Carolina	Alex Ancuta	South Carolina	Jim Hayes
Florida	Betty Nettles	NC & SC-Coastal	Stan Barwikowski	Texas	Diane Szydluk
Kentucky	Luca Conte	Ohio-North	Jan Cobett	Virginia	Carl Brandorst
Missouri	Aaron Mandel				

National Tasting Project

Rege Duralia



At last, the Brochure for the NTP went out in late April. If you wish to participate and will purchase the wines from wine.com, **order them now**. We hope that many chapters will participate in the NTP—it is easy because we give you the wine list and background information.

There are several reasons to order your wines from wine.com now. We first contacted them in January and, when we got back with them to make up the final list for the tasting, several of our choices were not available. It just so happens that Spanish wines became a fad this year and because they are reasonably priced, wine.com has trouble keeping them in stock. Since they are moving so rapidly, we also relaxed our desire to only use a single vintage, so some of you might receive a different vintage than you ordered.

I asked our contact why there is variation in wine availability from state-to-state, and here is her reply: *“The liquor industry is interesting, and by interesting I mean extremely confusing in that a wine that is distributed by one company in one state may be distributed by another company in another state or market. For example: Kendall Jackson is distributed by Regal Wine Company here in California. In the Chicago/Midwest market, it’s distributed by a company called Wirtz. In Florida, both Premier Beverage Company and Southern Wine and Spirits have distribution rights to that brand. Therefore, each company prices the wine at different price points which makes it so much fun to deal with here at Wine.com.”*

Since each of the 50 states individually regulate the sale of alcoholic beverages, you can understand the variation. For those six states that wine.com cannot ship to there is no solution on the horizon. One solution might be to lobby your state legislature to get your shipping law relaxed.

After a long series of negotiations, the NTP Brochure came together. It has complete ordering information plus how to conduct the tasting, background on the region, and instructions for submitting your results.

We are already receiving results from chapters who have conducted this tasting. The first chapter to report on the 2014 NTP was Indian Valley in Pennsylvania—they held their tasting on May 8. Oahu, Hawaii was the second group to report their scores. And, we just received results from Send your results and photos to pamdavey@aol.com after you have held your NTP event.

Hope many of you will conduct this event for your chapter this year. Happy tasting!

Email me if you have questions or concerns.

Rege

NTP@AmericanWineSociety.org



Member Service

Diane Meyer



Membership number continue to grow and a steady rate. Already this year we’ve added 571 new members join our organization. That’s an average of 114 new members a month, not bad at all. Thank you to our chapters and members out there who are organizing tastings, recruiting new members and welcoming them to join their chapters. You are the reason AWS continues to grow and we thank you so very much. We are a word of mouth organization and AWS members are continuing to talk!

On the chapter front, we lost three chapters from our directory this year. Two were new chapters that started with great intentions but had difficulty keeping the momentum going and the third is an older chapter that had run its course. Please remember that we are here to help you if you ever feel your chapter is having difficulties. Please contact me if you have any questions, concerns or feel you could use some assistance.

On a positive note we have several new chapters coming very close to being deemed official AWS chapters. Nothing to formally announce this month but I know by the next newsletter we’ll have a few to acknowledge.

I hope you are enjoying your year and sipping a glass of wine... or two.

Cheers!

Diane

Diane@AmericanWineSociety.org



New Members by State: 1/1—5/16/2014

AL	12	KY	8	NY	26
AZ	4	MA	13	OH	22
CA	39	MD	17	OR	5
CO	21	MI	4	PA	122
CT	6	MO	9	RI	5
DE	8	NC	52	SC	10
FL	34	ND	7	TX	17
GA	18	NJ	24	VA	25
HI	5	NM	7	Other*	14
IN	12	NV	23	TOTAL	569

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

Wine Judge Certification

Aaron Mandel

We have had a great year with the Wine Judge Certification Program. All of the students passed onto the next level in 2013 and we had similar success in our spring 2014 first year class in Virginia. The Fall first year class is rapidly filling up so anyone desiring to get involved in the program should contact me soon.

The road to becoming a certified wine judge is a great deal of work. There are hundreds of grape varieties to evaluate in competitions, and becoming familiar with the flavor and structure of the more common varieties is vital. The responsibility for learning these flavors and structures falls squarely on the shoulders of the individual students. There is also a lot of reading to be completed.

We also require students to perform many tasting exercises. There is nothing quite like filling your cupboards with acids, sugars and tannin. Then there are all of the acid, alcohol and sugar solutions in the refrigerator. A few years ago, my wife went off to work with what she believed to be a "vitamin water" which was actually an acid solution for my training. She was not thrilled with her lunchtime beverage. I am sure she is not the first to have had this wonderful experience.

Of course there are also all of the faults—those lovely, aromatic chemicals filling up your kitchen, which are added to wine for the purpose of completely ruining it. The faults I mixed together sat on the kitchen counter for weeks. Even the cats stayed away from them (the dog, on the other hand, was intrigued).

While we have fault formulas so students can mix many of the faults on their own, we have also made arrangements with Enartis Vinquiry for the production of a faults kit which may be used to assist students. The faults in the kit are also used in the testing for first years in November, so students are able to work directly with the same faults they will be tested on. While students in second and third year have the pleasure of working with faults we find in the "wild," the kit faults are still very helpful. Your kitchen will stink, but when you are presented with wines in a competition with a similar aroma—and yes, you will have that pleasure many, many times—you will know what is wrong with them.

Most people probably know that we have a Yahoo group and Facebook page to assist folks with the program. Each December, we prepare a list of wines we will taste and judge over the course of the year. We then engage in monthly teleconferences in which we and the students discuss selected wines we have all judged and the scores we have given them. We also periodically review students' score sheets and provide comments on their work. This helps prepare students in both the manner of filling out the score sheets and scoring the wines. The Yahoo Group and Facebook pages also allow students to ask questions about the programs.

In short, if you are one of the many individuals who were frustrated when you took the program in the past, this is NOT the same program you experienced. Everyone in the program is interested in ensuring that students have avenues available so that when the conference comes, the students have a pretty good idea of what to expect and have been provided tools to help them succeed.

The above also goes for those graduate judges who wish to become certified. As has been made clear many times, the program now requires recertification every five years. This ensures that all judges with an AWS certification are up to date. Graduate judges who wish to recertify are welcome to taste the

National Conference News

John Hames



Oct. 30 - Nov. 1

Embassy Suites Golf Resort & Spa
Charlotte-Concord, NC

The Conference Committee has started our bi-weekly conference calls and things are moving right along.

Gene Spaziani is working on sessions (again!) and lining up some very nice ones.

Tom Wallman is heading up the wine procurement and Alex Ancuta will be helping him with log-in at the ship-to point.

Stan Barwikowski is our exhibits chairperson this year and is working with local vendors to come up with lots of interesting things you can spend your money on.

Jim Lane is organizing pre-conference activities which will naturally include winery tours and something NASCAR-related (did you know the hotel is only ½ mile from Charlotte Motor Speedway?).

Kevin & Chris McCutcheon are trying to organize something new this year, a golf outing. The Embassy Suites is also a golf resort so we're trying to take advantage of that.

Tina Tusa is going to be responsible for the registration desk at the conference so she's joining in the calls as well.

Diane Meyer is handling conference registration and volunteer coordination again, in addition to learning other things to prepare her to take over in 2015.

Me? I'm finding a few things to keep me busy as well, like getting the brochure ready so you can have it around the middle of July and be prepared for the August 3 opening of registration.

Stay tuned.....

John

ExecutiveDirector@AmericanWineSociety.org



wines with us every month, participate in the teleconferences, buy the fault kit and obtain materials to help them with the program.

Anyone interested in starting the program is encouraged to contact me immediately. The program is not something you can prepare for over the course of a month or two. The more time you have to read the materials, taste new wines, enjoy the faults and participate in the teleconferences, the better.

We are also waiting for those students who advanced to years two and three to register with the program and commit to continuing their studies in Charlotte. Any students that need access to the materials for continuing their studies, please email me.

Aaron

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Government Affairs

Tom Cobett



Washington, DC: The Alcohol and Tobacco Tax and Trade Bureau (TTB) had so much pushback from the wine industry regarding their "Ruling on Bottling Wine in Growlers or Similar Containers for Consumption Off of the Premises" that TTB Ruling 2014-3 has been suspended. The ruling would have restricted the businesses who sell wine growlers in States where such sales are permitted under State and local law. Let's keep an eye on this to see if they can get it right.

TTB has discovered many herb, flower and mineral extraction products being labeled, marketed and sold as dietary supplements or "natural health remedies" contain 0.5 percent or more alcohol by volume, making them subject to regulation and taxation as alcohol beverages.

TTB will now view labels and advertisements as misleading if they make claims about the calorie or carbohydrate content of the product, unless they include either a statement of average analysis or a Serving Facts statement. A Serving Facts statement includes the serving size, the number of servings per container, and the number of calories and the number of grams of carbohydrates, protein, and fat, per serving size. Wine producers may also include the number of fluid ounces of pure ethyl alcohol per serving as part of the alcohol by volume statement.

Many eastern wineries may be buying out of state grapes this year as a result of the harsh winter. They will need to be careful how the wines made from out of state grapes are labelled.

If you buy grapes from a viticultural area appellation of origin in a contiguous state, you may NOT use the appellation because the wine was not fully finished within the state where they were grown. You may, however, use the name of the contiguous state.

If you buy grapes from a non-contiguous state, the best you can say on the label is "American" wine. When a country is used as an appellation of origin, a vintage date is NOT permissible for the wine.

And, if you buy grapes (or juice) from outside the country, you can't use the appellation of origin on the label. This also means that you can't use a vintage date, or, a varietal designation. The best you can say is that it is "Red Wine" or White Wine."

None of these laws have anything to do with controlling what, where, when and how much we drink. They are all about developing more reasons for wineries to pay more fines for improper labeling.

Washington, DC: Wineries that have faced issues from drought or extreme cold can now sign up for disaster assistance programs. The U.S. Department of Agriculture (USDA) announced that farmers and ranchers can sign-up for disaster assistance programs, reestablished and strengthened by the 2014 Farm Bill, beginning Tuesday, April 15, 2014. Quick implementation of the programs has been a top priority for USDA.

The losses may be partially covered by the Tree Assistance Program (TAP). The TAP program provides

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Winemaker's

Lee Baldieri



What a winter we had here in New England. Although it is May, it still feels like April. My wine room has air conditioning but it doesn't have any heat. We use a small electric heater to take the chill out when we are working in the room. However, this winter the electric heater output wasn't enough to make it a comfortable working environment so many of our winemaking routines were postponed until the room warmed up. In April we began our catch up and I'm happy to report that all our wines are happy again.

During the fall, my winemaking spouse Bob Thomas and I made wine from 5 different grapes—Sangiovese, Cabernet Sauvignon, Merlot, Cabernet Franc and Petite Verdot. In tradition fashion, we crush, ferment, press, allow for settling and then move the wines to stainless steel tanks to prepare for malolactic fermentation. Once the malolactic fermentation is completed (4 to 6 weeks), we filter (course) and adjust to the proper SO₂ level and then we are ready for fining.

Three years ago, we decided to eliminate fining step in our routine and only fined if we noticed harshness in the wine. By not fining, we pick up an additional month of barrel time for each wine. However, we noticed the non-fined wines weren't scoring as well in competition and we attributed the underperformance to the lack of fining. Therefore, fining is back into the routine like it had been for the past 10 years. We did make one adjustment in when we fine. We used to do it toward the end of the winemaking routine but now we decided to fine right after the second fermentation.

There are new fining agents available to winemakers and we decided to use one of these new products. Most fining agents assist in clarifying and stabilizing the wine, and we have found that the Gelatin #1 helps enhance aroma and flavor too. This year we switched to a new Gelatin product called Inocolle Extra N1 along with an agent called Gelocolle. Inocolle is a dry ingredient that is mixed with distilled water and Gelocolle is a liquid that you add to the wine one hour after the Inocolle. If you decide to use a fining agent, always do a bench test to determine the proper amount of agent that will be added to the bulk wine.

So far, we started 4 of the 5 wines. For the fifth grape, Cabernet Sauvignon, we had our grape monger crush, transfer into a 55 gallon drum and some 6 gallon pails, freeze and store for when we're ready to process. Toward the end of May, we'll take delivery and when the grapes come to room temperature, we will begin fermentation. With this batch, we will use co-inoculation, which is a combined primary and malolactic fermentation.

We felt 2 fermentations at one time could be confusing to the processed grape, but several good local winemakers convinced us to give it a try. The yeast will stay the same and I believe we will use D254 along with a new product, Beta Co-Inoc (A Lallemend product designed for co-inoculation at a pH of 3.2-3.5. It is added to the juice 24-48 hours after yeast inoculation and before alcohol reaches 5%.).

In our research, co-inoculation produces a more fruit forward wine. However, our real benefit will be a wine that reaches a barrel 4 to 6 weeks earlier in its life cycle. More time in the barrel yields a softer the wine.....Keep us in your prayers.

Lee

winemaker@americanwinesociety.org



Chapter Events

Joe Broski



❖ The **Carroll County (MD) Chapter** met April 6 at the home of Lynn and Joe Breeding. Guest hosts Wende Bennette and Jim Bernau of Willamette Valley Vineyards served some of their vineyard's selections, including as yet unreleased Pinot. The big winner of the day was 2008 D Cubed from Napa Valley (\$29).

Warm Up: 2012 Pinot Gris	\$16
2011 Chardonnay	25
2012 Whole Cluster Pinot Noir	22
2011 Estate Pinot Noir	30
Bernau Block (futures)	20
2012 Riesling	14
2010 Founder's Reserve	35

❖ Forty-two members and 3 guests from the **Cleveland (OH) Chapter** met on April 13 at the home of Tom and Jan Cobett. The theme was "Down by the River—Southern Ohio Wines." All the wines were good, and the Valley Syrah was great! As a special treat we tasted our chapter's project wine—2013 Mt. Veeder Sonoma Cabernet Sauvignon. It is only 190 days old, has been racked twice, but needs another year or more to settle.



2011 Meranda-Nixon Winery Traminette	\$11
2011 Valley Vineyards Cabernet Franc Rose	14
N/V Henke Winery Norton	26
2012 Meranda-Nixon Winery Cabernet Sauv.	19 (3)
2011 Kinkead Ridge Winery Cabernet Sauvignon	21
2008 LaVigna Estate Winery, Estate Red Blend	25 (2)
2012 Valley Vineyards Syrah	35 (1)

❖ On April 26, members of the **Columbus (OH) Chapter** traveled to the home of Doug and Amy Wysoki in Victorian Village. In addition to the beautiful home and hospitality, we were able to enjoy a wonderful day drinking great wine and delightful food in their backyard. With the wines, we were served a huge assortment of cheeses and charcuterie and the following (most of which were homemade by Amy): Spinach Quiche, Fried Risotto balls stuffed with smoked cheddar cheese, Thurn's Spicy Italian sausage balls, Pulled Pork Sliders and Red Velvet chocolate cups with whipped cream.

2012 Owen Roe Chardonnay	\$48
2007 Roco Private Stash Pinot Noir	75
2010 Owen Roe "Rosa Mystica" Cab. Franc	42
2010 Dumas Station Cabernet Sauvignon	40
2011 Betz Cabernet Sauvignon	68
2010 Doubleback Cabernet Sauvignon	89
Reynvaan Syrah "Foothills in the Sun Reserve"	60

❖ At their March tasting, the **East Las Vegas Valley (NV) Chapter** learned about Biodynamic farming with Kathy Benziger from Benziger Family Winery. Kathy spoke in depth about the intricacies of farming Biodynamic. It was an eye-opening presentation, showing us that maybe we all should be looking at the Biodynamic way of life.

2012 North Coast Sauvignon Blanc	\$15
2012 Paradiso de Maria Sauvignon Blanc	35 (3)
2012 Imagery White Burgundy	30
2012 Signaterra Bella Luna Pinot Noir	49
2012 Signaterra la Reyna Pinot Noir	49
2011 Signaterra Etta's Blend	45 (2)
2010 Tribute	80 (1)

❖ On March 9 the **Glimmerglass (NY) Chapter** traveled to Italy (at Best Western in Cooperstown, NY) to try Italian wines from "The Heel, the Arch & the Toe." Chuck Newman

was the presenter. Grape varietals are shown in parentheses in the wine list below.

2012 Masseria Altemura Fiano Salento (Fiano)	\$19
2012 Librandi Ciro Rosso Classico (Gaglioppo)	12
2010 Librandi Magno Megonio (Maglioppo)	25 (3)
2010 Feudi di San Gregorio Rubrato (Aglianico)	16 (1)
2007 CA. VI. DA. Rionero Aglianico Del Vulture (Aglianico)	20
2010 LaCorte Salice Salentino (Negroamaro)	15 (2)

Although not planned by our presenter, there was extra discussion about Brett after wine number 5 was poured. Members brought numerous worldly dishes to go with our wines.

❖ On May 4, 15 members and 1 guest from the **Keuka (NY) Chapter** came to Dundee, NY, to explore the effects of decanting. Dean and Linda Schuler selected 6 wines from 3 countries that they previously found had demonstrated significant changes when decanted. Many wines they tested didn't change much at all. Members were surprised to find that, side-by-side, the decanted wines tasted different from the ones directly from the bottle. Domaine de Fontsaite continued to evolve—it was drinkable from the bottle and changed noticeably 4 hours and 10 hours after decanting.

Dom. Fontsaite, Languedoc-Roussillon	\$10
2011 Santa Cristina	9
2009 Villa Puccini	10
2008 Ruffino Il Ducale	20
2011 Maximo Garnache	6
2011 Rosso di Toscana	16

❖ The **King George (VA) Chapter** met on May 9, in the Oak Crest Vineyard and Winery tasting room for a tasting featuring Austrian wines. About 35 members and 3 guests were present. Not many of us have experienced Austrian wine so this was definitely an educational and enlightening presentation. Austrian winemaking dates back to 700 BC and it continued to flourish until the war in the 17th century, when beer became popular. It was revitalized by monarchs in the 18th century. The most popular indigenous varietals are Gruner Veltliner, St. Laurent, Zweigelt and Blaufrankisch. Most wine grapes are grown in the eastern portion of the country. Soil types vary from steep slopes with dry stone wall terraces in Wachu to chalk-based slopes and sandy soil in Burgenland. Austria grows 35 varietals; 22 white and 13 red.



2012 Strauss Sauvignon Blanc, Steiermark	\$18
2012 Ewald Gruber Gruner Veltliner	13 (1)
2012 Tegernseerhoff Riesling, Wachu	18
2011 Hillinger Pinot Noir, Burgenland	19 (3)
2012 Kellermeister Zweigelt, Niederosterrich	18 (2)
2010 Anton Iby Blaufrankisch, Mittelburgenland	16

❖ On March 16, the **Metro Detroit (MI) Chapter** met for a tasting of Zinfandel and Primitivo, along with its parent wine. It is now known that Zinfandel and Primitivo are not the same, but clones of a nearly lost Croatian wine, Crljenak Kaštelanski. The tasting was organized by Bob Bilenchi and Rosemary Lauder, and Tom and Nancy Bundorf. Bob led the tasting, telling of how Zinfandel came to the eastern states from eastern Europe as a table grape and then travelled to California in Gold Rush days to become a very successful wine grape. Primitivo was carried to Italy in the 18th century, most likely by immigrants. Somewhere along the way, the present clones appeared. Breads and rare cheeses were selected to match with the wines. They were Le Secret De Compostelle (France), Blue Valdeon Picon (Spain), and Provolone Picante (Italy). All of the wines were well regarded and were similar in character. It was easy to see how Zinfandel and Primitivo could be thought to be the same. XYZin and Easton were the definite favorites. The very good Zinfandel Port demonstrated the diversity of use for the Zinfandel grape.

2011 Ravenswood Old Wine Vintners Blend, CA	\$10
2012 Palama Arcangelo Primitivo, Puglia	14
2011 XYZin Old Vine Zinfandel, Sonoma	14
2009 Zlatan Crljenak Kaštelanski, Croatia	40
2010 Tormoresca Primitivo Salento Torricoda, Puglia	17
2011 Easton Zinfandel, Amador	16
2008 4 Vines Zin. Port, Paso Robles (375 ml)	17

❖ Elaine Schadler and Kay Cochran hosted 30 members of the **Lehigh Valley (PA) Chapter** at the beautiful Cascade Lodge in Kitnersville, PA, on April 13. The theme was "Women Power: Shattering the Glass Ceiling." We tried 12 wines in the official tasting and opened several more with dinner. There was an interesting assortment of wines from the France, Spain, Italy, Austria, and the US, including 3 Pennsylvania examples. Members chose the Wild Thing Zinfandel as their favorite wine, with a score of 17.3. Second (17.2 pt.) was the Chateau St. Jean Meritage. The women involved in producing the wines are shown in italics.

2008 Marquise de Gelida Brut Reserva Cava (Penedes, Spain) <i>Maite Telon/Ana Valverde</i>
2012 Galen Glen Vineyard (PA) <i>Sarah Troxell</i>
2012 Birgit Eichinger Gruner Veltliner (Kamptal, Austria) <i>Birgit Eichinger</i>
2012 Clos Fussay Sauvignon Blanc (Loire, France) <i>Nathalie Lafond</i>
RagApple Lassie Vineyards Chardonnay (NC) <i>Linda King</i>
2011 Del Rosso di Montalchino (Tuscany, Italy) <i>Maria Caterina Dei</i>
2011 LeVieux Donjon Chateaneuf-du-Pape (Rhône, France) <i>Claire Michel</i>
2012 Franklin Hill Vineyards Trio (PA) <i>Elaine Pivinsky</i>
2012 Crios Malbec (Mendoza, Argentina) <i>Susana Balbo</i>
2011 Wild Thing Old Vine Zin (Mendocino, CA) <i>Carol Shelton</i>
2010 Manatawney Creek Winery Meritage (PA) <i>Joanne Levengood</i>
2010 Chateau St. Jean Cinq Cepages Meritage (CA) <i>Margo VanStaverren</i>

❖ In honor of the good St. Valentine, the **North Wake (NC) Chapter**, along with fellow members from **Triangle Chapter**, enjoyed exploring the iconic wines of Argentina and Chile under the tutelage of our host Patrick West, Owner of Vinos Finos y Picadas. With a maximum turnout, it is safe to say that a grand time was had by all. St. Valentine was especially happy since we honored Debbie and Brack Jordan's first anniversary along with the birthdays of Robert Barnes and Faith Smith-Goff. A lively and passionate lesson in Argentine and Chilean geography and geology explained why these two countries produce some of the best and best value wines in the world. We learned that Malbec and Bonarda are the signature red grapes of Argentina. Malbec is the most planted, and Bonarda is the next most planted red grape in Argentina. Prior to the mid 90's, when Malbec wines became universally popular, it was the opposite.



2012 Errazuriz Sauvignon Blanc, Chile
 2011 Don Manuel Villfane Torrontes, Argentina
 2011 Tikal Malbec (60%), Bonarda (40%), Argentina
 2011 Bodega Gratia Malbec, Argentina
 2010 Errazuriz Carménère, Chile

❖ The **Northampton (PA) Chapter's** April 5 tasting was hosted by Bart & Meriel Springer at their home in Jim Thorpe and was attended by 14 chapter members and 2 guests. It is

truly a rare treat to experience a tasting of fully mature Bordeaux wines from the 1970s, 1960s and 1950s. What was even more stunning was that all 15 wines were in very good condition and showed beautifully—amazing given the age of these wines and that Bart acquired most of them from various cellars. We all generally loved the wines with several 20 point scores awarded for several of the wines. Bravo to Bart for presenting such a memorable wine event, and many thanks to Meriel for preparing the excellent small plate accompaniments for the wines.

1978 Chateau Haut Brion, 1er GC Graves
1978 Chateau Cheval Blanc, 1er GC St. Emilion
1975 Chateau Ducru Beaucaillou, 2er GC Medoc
1971 Chateau Latour, 1er GC Medoc
1971 Chateau Ausone, 1er GC St. Emilion
1970 Chateau Ducru Beaucaillou, 2er GC Medoc
1970 Chateau Haut Brion, 1er Graves (2)
1970 Domaine de Chevalier, GC Graves (1)
1970 Chateau Beycheville, 4er Medoc
1966 Chateau Belgrave, 5er Medoc
1966 Chateau Marlart Lagraviere, GC Graves
1966 Chateau Pichon Baron, 2er Medoc
1966 Chateau Montrose, 2er Medoc (3)
1964 Chateau Lascombes, 2er Medoc
1955 Domaine du Roi, Sauternes

❖ **The Northern Neck Uncorked (VA) Chapter** was one of 25 chapters selected nationwide to participate in a special AWS webinar presentation of "Getting to Know Veneto: Wines of Romeo & Juliet." The group met at the home of Brad and



Diane Waltrip on February 10 with 24 members present. Starter wines Banfi Rosa Regale and Cavit Lunetta Prosecco, were selected for the social gathering prior to the presentation, along with a huge assortment of hors d'oeuvres brought in by all the

members. Banfi Wine Educator Bill Whiting took the group through a very enlightening and informative power point presentation on the Veneto, a wine region in north-eastern Italy, and discussed its geographical region, family history of the wineries, and the characteristics and production of each of the wines tasted. **A special thanks to AWS!**

NV Maschio Prosecco Brut	\$16
2012 Bolla Soave Classico "883"	12
2011 Sartori Ferdi Bianco Veronese	16 (3)
2010 Sartori Valpolicella Classico Superiore	16 (1)
2011 Bolla Valpolicella Ripasso Classico Superiore	18 (2)
2008 Bolla Amarone della Valpolicella Classico	48 (1)

❖ The **Oahu (HI) Chapter** had the pleasure of having Larry and Helen Baumann lead us in a tasting of six Mourvedres from Amador and El Dorado Counties. Larry and Helen, of Spanish Creek Ranch, have been grape growers in the Sierra Foothills for over 30 years and happen to be the parents of one of our members. Listening to growers gave our members a unique perspective on wine production. Instead of hearing about the tasting profiles, we learned about the vineyard locations, elevations, soil, brix levels and disease threats.

The group enjoyed the winesm. Every attendee shared their favorite and there was an even distribution with no one wine standing out as number one over the others.

2011 Illuminaire Mourvedre	\$25
2011 Crystal Basin El Dorado Res. Mourvedre	27
2011 Sierra Vista Mourvedre	27
2010 Holly's Hill Mourvedre Classique	20

2011 Findleton El Dorado Mourvedre	22
2010 Terre Rouge Mourvedre	25

❖ On April 27 the **Ocean Isle Beach Chapter** held a tasting featuring wines from the Finger Lakes presented by Carl and Jules Evanoff. The event began with time for the 38 members and guests to taste medal winning wines from the chapter's recently held amateur winemaking competition. While attendees tasted the award winning wines, a video prepared by Jules highlighted various wineries that they had visited on a recent trip to the region. Carl Evanoff gave a brief historical perspective on the region and discussed each wine being offered and the wineries from they were produced. Dana Keeler, Silver Coast winemaker, began his winemaking career in the region and was able to add additional first hand information. Each of the wines was paired with an abundant variety of appetizers.

2012 Lucas Gewurztraminer, Cayuga Lake	\$15
2012 Sheldrak Point Dry Riesling, Cayuga Lake	16
2012 Ravines Chardonnay, Keuka Lake	19
2012 Hosmer Estate Red, Cayuga Lake	11
2011 Dr. Frank Pinot Noir, Keuka Lake	20
2010 Lamoreaux Landing Merlot, Seneca Lake	20
2010 Standing Stone Cab. Sauv., Seneca Lake	25

❖ The **Omaha (NE) Chapter** met on March 30, at the home



of Jim and Lisa Grotrian, for a tasting featuring Charcuterie and Wine. Twenty-four members and guests were present. Various meats and cheeses

were served from the French Bulldog to complement the selected wines.

2012 A to Z Wineworks, Pinot Gris	\$15
2012 Chateau Haut Laulion, Dry Rose'	15
2012 Marc Bredif Vouvray (Chenin Blanc)	19
2012 Secateurs Badenhorst, Chenin Blanc	17
2011 Vin D'Alsace Helfrich, Gewurztraminer	13 (3)
2012 Dom. du Salvard Cheverny, White, Loire	20
2008 Julienas Cuvee Specials	25 (1)
2008 Lucien Crochet La Croix du Roy, Sancerre	53 (2)

❖ The **Perkiomen Valley Chapter (PA)** met on April 27 at the newly opened A'Dello Winery in Perkiomenville, PA, for a tasting of their wines, hosted by Walt and Mary Kosar. Nine-



teen members and guests were present. The owners, Dom (winemaker) and Tina Dellose, have a philosophy of keeping wine simple and pure. He uses a minimum of sulfites and no other additives. The fruit wines are made from only pure fruit. He primarily makes dry Vinifera wines, and uses oak barrels for aging, with no oak chips or staves. He sources his grapes and fruit from nearby Beekman's Orchard, preferring to support local growers rather than using fruit from out-of-state. They currently have 5 acres of vines planted at the winery, including Cayuga, Chardonnay, and Cabernet Franc. Dom looks forward to harvesting these estate-grown grapes, but his real passion is in the winemaking itself.

Pinot Noir	\$19
Cabernet Franc	19

Chardonnay Reserve	18
Chardonnay Naked	16
Bossmann's Blueberry	13
Cellar Door Rose	17

❖ The **Piedmont Wine and Vine (SC) Chapter** decided to use the theme and suggested wine types from the Romeo and Juliet tasting that was done nationally in February.



On March 16 we met at the house of Julie and Joe Kavanagh in Spartanburg for "The Wines of Romeo and Juliet - Veneto, Italy." We had a discussion of the nomenclature of the Italian wine labels and write-ups about each type of wine. We especially enjoyed the last wine—it was like a port, but not made that way. Part of the last wine's process is to let the grapes dry in wine boxes for 4 months, which intensifies the taste as the grapes almost become raisins. Some of the wines reflected former Austrian names (Italian post-WWI annexations of parts of the Austrian alps).

NV Tesoro Della Regina, Prosecco Extra Dry	\$17
2011 Kupelwieser, Pinot Bianco Alto Adige	15
NV Bolla Soave Classico DOC	8
2011 Zenato Valpolicella Superiore DOC	14
2010 Antica Corte Valpolicella Ripasso Classico Superiore DOC	20
2009 Antica Corte Amarone Della Valpolicella Classico DOC	40
NV Re Teodoric, Recioto (375 ml)	45

❖ The **Pittsburgh East (PA) Chapter** met on April 4 to taste 9 wines selected from the *Wine Spectator* and *Wine Enthusiast* "Top 100 Wines of 2013." The tasting was led by Baard Johansen, program chair for the chapter, and had 45 attendees. The wines all ranked in the top 50 of the lists with an average rating of 94 and average ranking of 25, including #1 and #4 ranked wines. The wines mirrored the geographic diversity within the top 100 lists. The group was evenly split on their favorite white wine and old world red, but of the three new world reds they preferred the Seghesio Cortina Zinfandel by a wide margin. We also raffled a 2010 Château de Beaucastel Châteauneuf-du-Pape, ranked #8 by *Wine Spectator*. NOTE: (x) = *Wine Spectator/Wine Enthusiast* Top 100 of 2013 Ranking

2004 Roederer Estate L'Ermitage Brut, CA	\$45 (1)
2012 Triseatum Ribbon Ridge Riesling, OR	27 (4)
2011 Failla Chardonnay, Sonoma Coast, CA	34 (49)
2012 Hamilton Russell Chardonnay, Hemel-en- Aarde Valley, South Africa	25 (19)
2010 COS Cerasuolo Di Vittoria DOCG, Sicily	26 (50)
2004 La Rioja Alta Viña Ardanza Rioja Reserva,	30 (22)
2010 Spring Valley Vyd Uriah, Walla Walla, WA	45 (27)
2011 Norton Malbec Reserva, Mendoza, Arg.	15 (36)
2010 Seghesio Cortina Zin., Dry Creek, CA	40 (23)

❖ On March 30, 14 members and guests of the **Princeton (NJ) Chapter** had their palates tricked into thinking they were in the Rhone Valley with a pairing of food and wine from Gigondas. This region is in close proximity to the better known Chateaneuf du Pape and primarily uses the grapes Grenache, Syrah, Mourvedre, and Cinsault for blending. Host for the day was Joe Broski, who prepared a Fennel Escargot Bisque, Green Bean Salad Beatrice, and Coq au Vin for his fellow foodies.

Starter: NV Bouvet, Cab Franc, Sparkling Rose	\$13
2010 Xavier Vignon	35
2010 Pierre Amadieu Romaine Machotte	19
2010 Pierre-Henri Morel	25
2010 Domaine Saint Gayan	45
2007 Pierre Amadieu Grane Reserve, Romaine	35

Machotte	
2010 Domaine du Cayron	28
2010 Pierre Amadiou Domaine Grand Romaine	27
2010 Domaine de la Maurelle	25

❖ The **Walt Whitman (NJ) Chapter** sampled "Mature Bordeaux Blends" at a tasting hosted by Eric and Lauren Feldhake. Wines were accompanied with hors d'oeuvres, which paired exceptionally with the wines.

2004 Wise Wine, Margaret River, The Donny Brook Cabs/Merlot Blend	\$10
2004 Vilafonte Series M Paarl	18
2003 Columbia Crest Walter Clore, WA	25
2003 DeLormier Mosaic, Sonoma County	29
2003 Harlan Estates Maiden, Napa	110 (3)
2000 Chateau LaLouviere Graves	28
1983 Chateau LaLouviere Graves	45 (1)
1987 Sterling Vineyard	N/A (2)

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

chapterevents@americanwinesociety.org

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

Chapter Spotlight Treasure Coast Wine Club, FL

Our inaugural meeting was held on April 10 at Wahoo's Restaurant in Stuart FL. There were 19 people in attendance, some of whom joined the AWS that evening.



We were happy to have Betty Nettles RVP-Florida, and her husband Donnie attend this event. The event featured Zinfandel. We learned that Zinfandel

was brought to the US from Vienna, Austria in the 1820's, and widely sold in the northeast by 1830.

Rosenblum Vintners Cuvee XXXIV	\$11
2011 Michael David 7 Deadly Zins	12
2010 Rodney Strong Knotty Vines	18
2010 Rosenblum Sonoma Old Vine	36
2011 St Francis	19
2010 Haraszthy Lodi "Old Vine"	32
2009 Cline Live Oak	17

The second meeting was held on May 8 at Wahoo's Restaurant in Stuart, and the topic was French Wine 101. We had 23 people in attendance. We discussed six different regions in France, tasted wines from four of the regions, and realized most of French vines are grown in limestone based soils.

2012 Chateau de Valmer Vouvray	\$14
2012 Chablis Jean-Marc Brocard	17
2011 Chateau Roquefort, White	18
2012 Clos de l'Oratoire des Papes Blanc	42
2012 Saint Cosme Cotes de Rhone	15
2010 Clos de l'Oratoire des Papes Rouge	45
2009 Chateau Roquefort, Red	18
2009 La Fleur Renaissance Sauternes	27

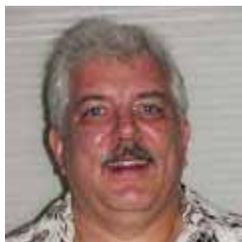
Fond Memories

Continued from Page 1

Herbert L. Benson Jr., WWII veteran and businessman died peacefully on April 17 at his home in Columbia, SC, at 88 years old. After graduating from the University of South Carolina, he served in the army. He was president of Benson Oil from 1984 until his retirement. His hobbies included bee keeping, woodworking, residential construction, landscaping, leather tooling, square dance calling, choral singing, exotic cooking and organic gardening. He was a member of the Bill Tuller AWS Chapter. He is survived by his wife Barbara Quick Long Benson, 2 daughters, 6 grandchildren, 1 great-grandson, 3 step children and 4 step great-grandchildren.



Curtis (Curt) F. Skerl passed away suddenly on June 3 at the age of 56. A resident of Murrysville, PA, he suffered a massive heart attack while attending a wedding in Philadelphia. Curt was an active member of the Pittsburgh East Chapter, and an AWS Graduate Wine Judge. Curt regularly attended national conferences and greeted friends with a big smile and hearty hug. As Karen Wayner aptly said after this terrible loss, "Live every day to your fullest. Make today your best day."



Justin Morris, a prominent viticulturist and grape researcher, died on May 19 at the age of 77. He taught at the University of Arkansas for over 40 years and promoted vineyard mechanization and wine quality. His research resulted in the development of over 40 machines to reduce vineyard labor needs. During his tenure at UA, he developed the university's Institute of Food Science and Engineering. Justin published over 400 research and trade articles, 30 book chapters and 2 books. His numerous awards include the American Wine Society's Award of Merit in 1999. He is survived by his wife of 58 years, Ruby Blackwood, 2 children, 3 grandchildren and 4 great-grandchildren.



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AWS Educational Foundation

Bonnie Huber



Welcome to spring from the AWSEF Board of Trustees!

As I write this article the AWSEF Board is busy preparing for our quarterly teleconference. Our main topic for discussion will be to select the top students from among this year's applicant pool and award them with \$3,500 scholarships! On behalf of the entire AWSEF Board of Trustees, we thank from the bottom of our hearts all of the regions, chapters, individuals and corporations that will make these scholarships a reality for the students. We fully recognize that without the generosity that has been shown to us from these groups we would not be able to fulfill our mission to support the North American wine industry through education. This year we plan to award at least 5 scholarships (possibly more as we finish evaluating the candidates and determine the availability of funds) in the names of the following groups:

- AWSEF Silent Auction
- Banfi Vintners Foundation
- Cleveland, Ohio Chapter
- Columbus, Ohio Chapter
- North Alabama Chapter

Earlier this month Les Sperling, Vice President of Scholarships, tendered his resignation to the AWSEF. He has been an AWSEF Trustee longer than any other! Les joined the AWS in the early 1970's and his tenure with the AWSEF goes back to the AWSEF's inception in 1993. He served for four years as President. Les joined the AWS in the early 1970's and has been making wines at home and competing in the AWS amateur wine competitions since then (usually coming home with at least one medal!). He has provided the AWSEF with both a student prospective on scholarships as well as a very strong sense of where to find student applicants. The valuable relationships that Les has developed with professors and universities in the US and Canada with enology and viticulture programs, have led to more scholarship applicants and winners than we can count. We are extremely sad to see him leave, but I'm sure that we are going to use him as a resource for many years to come. Les, thank you very much for all of your hard work and dedication to the AWSEF over the years. We are extremely grateful for all of the time and energy that you have devoted to make the AWSEF what it is today.

Stay tuned for next month's article when we announce our 2014 scholarship winners, citing their long list of impressive accomplishments and research objectives, along with their sponsors who have made this all possible. Until then... Life is too short to drink bad wine so choose wisely.

Bonnie

president@awsef.org



in their stores for the same price. (The 100% markup is mandated by law)

The change should encourage wineries to expand their selection in the PLCB stores.

Did you know? 35% of the adults in the US do not drink any alcoholic beverages. 21% of the adult population drink alcohol, but not wine. That means that 44% of the adults in the US are drinking all of the wine.

Tom

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Government Affairs

Continued from Page 6

financial assistance to qualifying vineyard growers to replant or rehabilitate eligible vines damaged by natural disasters. It may be possible to get 70% of the cost of replanting and 50% of the cost for removing or pruning. You need to apply within 90 days of the disaster event, or the date when the loss of vines is apparent.

To qualify for TAP assistance, you must have experienced at least a 15% vine loss, you had to own the vineyard at the time the loss happened, and you have to replace the vines within a year of the date that your assistance is approved by USDA. For more information on the Tree Assistance Program, please go here: <http://www.fsa.usda.gov/FSA/webapp?area=home&subject=diap&topic=tapTreeAssistanceProgram>

Ontario, Canada: The Raise a Glass to Ontario Act 114 now looks like it will be pushed to the side until after the June Elections. Since the Ontario Liberals and Conservatives could not agree on a budget, a new provincial election has to be held in June.

The Act, proposed by MPP Todd Smith, was supposed to make it easier for local brewers, cideries and wineries and vineyards by eliminating transportation and warehousing regulations, as well as allowing producers to sell products from other wineries or breweries at their on-site stores. Instead of introducing the bill he's been working on for two years, he is switching to election mode.

"It's a dead issue right now," Smith said. "Depending on what seat I hold in the legislature when I get back, hopefully, I will be able to re-introduce it or make it part of a government bill, which would be my top choice."

Denver, Colorado: Gov. John Hickenlooper just signed a bill into law that is expected to ramp up the number of Colorado wineries that are canning and kegging their products. That's right, canning.

House Bill 1034 creates a new permit that will allow Colorado wineries to package other wineries' products and get them to wholesalers for distribution. There are a growing number of vintners that distribute their products to restaurants and bars in kegs. Doing so eliminates the cost of bottling wine and reduces both the transportation costs and the environmental impacts of shipping cases of heavy bottles.

Still, many of Colorado's wineries are small businesses that don't have the capital to invest in kegging or canning lines. HB 1034 will allow them now to ship their products to bigger wineries in 275-gallon bladders, and the larger businesses can keg, can or bottle them and introduce many Western Slope wines to Front Range establishments for the first time.

Harrisburg, Pennsylvania: Pennsylvania wineries can now sell their wine products at prices below the state-run wine and spirit stores, according to a regulatory change announced today by the Pennsylvania Liquor Control Board.

The change eliminates the rule that licensed limited wineries selling wine to the state could not discount the same varieties at their own establishments.

Previously, Pennsylvania wineries had to sell their wine to the PLCB for a significant discount to account for the agency's markup and liquor tax. That requirement impacted what wine the in-state wineries sold to the PLCB. If you had a \$9 bottle of wine you were selling in your tasting room, you had to offer it to the state for \$4.50 so they could sell it



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

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CONCORD, NORTH CAROLINA



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Conference registration opens
August 3.

Brochures will be sent to
members in mid-July.

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.