

# AMERICAN WINE SOCIETY® NEWS

Promoting Appreciation of Wine Through Education



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## Chapter Resource Database

David Falchek



American Wine Society members put extraordinary effort into preparing presentations. When the slideshow and handouts are complete, often just one chapter enjoys the fruits of these labors. We have a new way for members to share their hard work with other chapters around the country, a Chapter Resource Database. We need your help and submissions. The database leverages an AWS strength—our members' expertise—and allows it to be shared with the broader organization, helping other chapters improve or enhance their programming.



Hosted on the AWS national website and requiring a member log-on, the Chapter Resource Database will include presentation material from a variety of sources—complete PowerPoint slide presentations, handouts, wine region maps and templates for tasting mats.

The bulk of material will likely come from AWS members, but we are also including public domain resources culled from wine trade groups and others eager to share their message with the oldest and largest organization of wine consumers. Sources include The Wine Institute, Banfi, Society of Wine Educators, AWS conference session presenters, and past National Tasting Projects.

Filling a chapter schedule with programming can be a challenge for chapters, especially new chapters. (As a programming chair for my home chapter, I know from experience.) Researching and developing a presentation may seem daunting and time-consuming to members. The Chapter Resource Database will offer one-stop shopping, stimulating ideas and providing downloadable materials that may require just minor updates or additions to reflect different wine selections or a different approach.

We are asking our members to share their work by e-mailing their handout, PowerPoint, or other materials to [executivedirector@americanwinesociety.org](mailto:executivedirector@americanwinesociety.org), with a sentence or two description about the piece. Think about the some of the presentations at your chapter in recent years. Encourage those members to give their work a new life. Maybe you found something valuable online that you'd like to recommend. We'd like to see that, too.

Within the database, we'll have a section of chapter resources that will include the New Chapter Playbook, sample by-laws, membership information, and An Introduction To The AWS slideshow perfect for a new chapter's inaugural meeting.

We expect to have the beginnings of the Chapter Resource Database to unveil at the National Conference in Charlotte/Concord and to have something substantial to share with chapters soon thereafter. The Chapter Resource Database will be a key value of AWS membership and in time, we expect it will become an indispensable feature for many chapters, empowering them to better promote wine appreciation.

David

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



## President's Message

Jane Duralia



Fall is in the air here in North Carolina as the excitement is building to welcome the 550 AWS members traveling to the Tar Heel state to see how we make wine. The cool morning and evening breezes rustle through the vineyards heralding harvest time. You are all in for a real treat exploring the vineyards and sampling the various varietals that are cultivated on our vines.

Excitement is also on the rise for the many new faces that are joining our leadership team. John Hames will be stepping down as Executive Director. I hope you will all make it a point to introduce yourselves to **Dan Hanfland**, who will become Executive Director on January 1, 2015. We will be moving the National Office to South Carolina. Welcome Dan.

My term as President concludes on December 31<sup>st</sup> as **Frank Aquilino** picks up the gavel for his two year term. He is a seasoned New Jersey AWS member who held this position in 2001—welcome back, Frank!

We welcome another new face, **Kristin Kraft**, incoming Vice President. She is a hard working lady, a dedicated AWS member from PA and a certified wine judge as well. The coins are changing hand on December 31. You, the AWS membership, elected **Tom Wallman** to assume the treasurer position. If he guards our money as well as he guards the conference wine cellar, I should be able to apply for AWS retirement benefits and get them. Welcome, Tom. Be

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

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

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

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



Less than a month until our National Conference in Charlotte/Concord, NC. I hope to see many old friends, plus meet AWS members I don't yet know. Hope you'll be able to take a few extra days to visit the North Carolina wineries—remember that many of them are offering us a 15% discount on their wines—see the [AWS website](http://www.americanwinesociety.org) for more information.

Congrats to our new Executive Director, Dan Hanfland, and to the newly elected Board members (Kristin Kraft, David Falchek and Tom Wallman).

Are you considering making a batch of wine this fall? If so, check out Lee Baldieri's article on pages 4-5. He gives you a great overview of the whole process.

Amateur winemakers, please remember to submit the form for the wines you'll be entering in our competition by October 13. The wines must be received by October 17. Check out [our website](http://www.americanwinesociety.org) or contact Mary Riggle ([maryagnesriggle@gmail.com](mailto:maryagnesriggle@gmail.com) or (814)935-2808) for more information.

If your chapter wants to be included in the Chapter Events section, please follow the [format](http://www.americanwinesociety.org) for the articles and sent them to Joe at [chapterevents@americanwinesociety.org](mailto:chapterevents@americanwinesociety.org). We would love to share your pictures too—send them to me.

If you have held a very special event (like the Denver Chapter's event described on page 12), or if you would like a feature article on your chapter, please contact me. We want to share your information with the other 124 chapters on our Society!

Hope you enjoy this harvest time and some great wine opportunities (especially our National Conference). Cheers!

*Pam*

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



### Dates to Remember

- Oct. 13 Amateur & Commercial Winemaking Competition forms due
- Oct. 17 Amateur & Commercial Wines due in Hamptonville, NC
- Oct. 24 AWSEF Auction donation forms due
- Oct. 28 Amateur & Commercial Winemaking Competition begins
- Oct. 29 Golf Outing & Charlotte Speedway Tour
- Oct. 30 5 Pre-conference tours
- Oct. 30 Executive Advisory Board Meeting
- Oct. 30 AWS National Conference begins

### 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 "Groups" for American Wine Society.



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

## President's Message

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sure to greet these new board members at the conference.

There can be excitement in change and comfort in the familiar. We are fortunate to have Peter Cisek serving another year as our Director of Education—he will be sharing some exciting new information at conference. Continuing in service as Director of Competition, Joe Dautlick is well experienced in running wine competitions in the northeast and an instructor in the WJCP.

Thank goodness Joe Broski is still serving as Secretary. With his parliamentary knowledge and attention to detailed minute taking, we stay on the straight and narrow. And last but certainly not least, David Falchek was elected for his second term as Director of Member Services. He has some new and exciting projects up his sleeve. What a combination of new, seasoned, and refreshed board members. Congratulations to all!

When I was Vice President, I initiated a pilot program for having Regional Vice Presidents (RVP) appointed by the President after an interested person applied and completed the commitment paperwork. This has served our society quite well, but we still need more. We have 17 states served by an RVP, and some of those states are fortunate enough to have more than one RVP due to membership density and geographic challenges. What about the rest of the states? Did you know that there are 9 states that have no AWS chapter? This leaves 24 states that have chapters but no RVP. Compare this to a grapevine—until it is planted, it will not grow (planting the seed of a new chapter). If the vine only receives water and sun, yet not pruned, nor nurtured, it will not flourish and produce. (Chapters need an RVP to help the area flourish and grow.)

So put on you thinking caps or plug into the computer, whatever works to help me fill these gaps. Please contact me with your ideas on how to acquire more RVPs and grow this organization. See you in Concord!

*Jane*

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



## National Tasting Project

Rege Duralia



By now at least 45 chapters have experienced the Spanish wines and the NTP Committee hopes you enjoyed them while learning about the region. Going forward, the committee is beginning to plan for next year and we have come up with several possibilities. The 2015 topic will be announced at the National Conference in late October. The results of the tabulation of chapter scores will also be available then so you can compare your scores to the other chapters that participated. From what was presented at the Lake Hickory Chapter, all the wines were good. If you have any comments, compliments or constructive criticism, just send me an e-mail. The committee is always looking for ways to improve.

*Rege*

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## National Office News

John Hames



### Busy time of year....

Like every business or organization, AWS has periods of higher and lower activity. Early in the year we are very busy with member renewals and searching for the next conference site. Then summer comes and we get a chance to catch our breath for a few weeks while we prepare for conference registration opening and amateur and commercial wine competition entries in early August. From early August through the National Conference, we're swamped.

The election of Board members opens in early August and voting ends Sept. 15. The National Office prepares the electronic voting and paper ballot information and manages the process. Ballots are not counted by the National Office but the voting process is run from the office. Congratulations to our newly elected board members: Kristin Casler Kraft, David Falchek and Tom Wallman!



Entries for our amateur and commercial wine competitions start coming in this time of year and all of them go through the National Office. We process credit cards and record payments before sending them to the competitions team. This is done to safeguard the privacy of credit card information. AWS doesn't store any credit card numbers, once they are processed, the number is removed from the entry to prevent any possible misuse. We do the same thing with member credit card info all year long so there are no worries about someone "hacking" into our database and stealing your numbers.



Once conference registration opens, it starts getting crazy around here. The National Office handles all registration activity and answers a plethora of questions from members about the conference. In addition to that, we have to work on preparing for the Board and Executive Advisory Board (EAB) meetings that occur during conference week as well as the presentations during each conference meal.

Add all of the normal daily activities on top of all this and it makes for some busy days and long hours. However, we always have time to help our members. You are our first priority and no matter what's going on, we're here to answer your questions and help you with anything you need.

Oh yes, one more thing.... We had something else to celebrate and enjoy this year, Diane Meyer had a baby on Sept. 3! Natalie Meyer came into the world a little sooner than expected but mother and daughter are both doing fine.

The year is going by very quickly and 2015 will be here before we know it. The December issue of the *AWS News* will be my last opportunity to write this National Office article and I'll use the opportunity to look back at what we've accomplished and look forward to the future of AWS. I look forward to sharing my final thoughts with you in December.

As always, if you have any questions or comments, please feel free to contact me at any time.

*John*

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## Government Affairs

Tom Cobett



**Washington, D.C.:** In a letter to the U. S. Senate Committee on Appropriations, the Beverage Alcohol Industry has asked for the full funding of \$101 million for the Alcohol and Tobacco Tax and Trade Bureau (TTB) in fiscal year 2015.

The *Business Insider* claimed in 2012, that "the TTB is the government's third-biggest revenue collector, after the IRS and Customs and Border Protection." It may also be its best: In fiscal year 2013, it took in \$23 billion. That amounts to \$457 for every dollar the agency spent collecting taxes - more than twice the IRS' ratio. No other federal agency does so much for so little, while also having a huge impact on the industry it regulates. Thank you all for doing your part to help the Federal Government increase their revenues.



**Tbilisi, Georgia:** At an August meeting, the World Wine Trade Group (WWTG) formally agreed to new international principles for its member nations to use when establishing wine regulations. The World Wine Trade Group is comprised of representatives from nations with an interest in international wine trade. The WWTG is comprised of Argentina, Australia, Canada, Chile, Georgia, New Zealand, South Africa and the United States. Brazil, China and Moldova participated as observers at the 2014 meeting hosted by the Georgian government.



**San Francisco, CA:** The Wine Institute has released a new educational PowerPoint presentation on California wines that can now be downloaded by wineries, regions, the trade and all others interested in using this new resource.

The free download, "Discover California Wines," presents the unique features of California wines with information on the state's wine history, people, geography, climate, soils, regions, American Viticultural Areas, wine varieties, sustainable winegrowing trends, California wine and food pairing, economic impact and more. There is both a short and long version of the PowerPoint, and the content is modular in nature so that users can customize their presentation for the length and content they need. The presentation is available at Wine Institute's consumer website [www.discovercaliforniawines.com/media-trade/images-presentations](http://www.discovercaliforniawines.com/media-trade/images-presentations).

**Livermore, CA:** **This could only happen in California!**



Under California labor laws, using volunteers for a for-profit business is illegal. William Smyth, the owner of Westover Winery in Livermore Valley, received an unannounced visit from two representatives of the Division of Labor while he was visiting with customers, who then levied a complaint against him. Smyth then found himself facing fines of nearly \$100,000, including being forced to pay back wages to a group of volunteers, as well as legal fees.

Smyth said he had no idea using volunteer labor at a winery was illegal. "We really didn't even need all the volunteers we had, but they enjoyed being part of our clubs and they loved helping out. My licensed winery consultant handled all the scheduling, and even she didn't know about this law. It's devastating," he said.

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## Winemaker's Journal

Lee Baldieri



### Grape Harvest Time 2014 has arrived

As we begin to wind down the summer months and begin to feel the fresher airs of the oncoming fall, American and European winemakers begin to sense the beginning of the grape harvest—yep, it's coming. With its arrival [harvest], the telephone calls and emails begin to mount at our wine cellar, and the requests for learning the technique for making wine



Grandchildren Jack and Ava

(especially red wine) become greater. We welcome these requests as we can always use the help and we want to be responsible for the training and development of new winemakers. In view of this dedication, I thought this might be the forum for explaining one routine for making red wine from grapes.

There are a few items that one must know before starting the making of wine:

- ⇒ A 36 pound case of grapes will yield 2 to 2½ gallons of red grape juice. Use 2 gallons to be on the conservative side and 2½ gallons if the grapes are very juicy. Also, remember you'll need a little more wine for topping of the storage vessels.
- ⇒ You have to decide how many gallons of wine you wish to make. Once this decision is made, you can gather the size of the food grade containers you'll need for fermentation and storage.
- ⇒ Tools and vessels that come in contact wine grape juice and wine must be sparkling clean and bleach is not to be used in the cleaning of any winemaking tools or vessels.

### Winemaking routine:

- ⇒ Buy the grapes.
- ⇒ Crush the grapes or have the grape monger crush them for you.
- ⇒ Test for pH or acid or have the grape monger do it for you.
- ⇒ Test the juice for its brix level. It should be between 24 and 26. This number will be your alcohol level. If over 26, adjust by adding acidified water.
- ⇒ Prepare a 10% sulfite solution (SO<sub>2</sub>) and add enough of the 10% solution to give a sulfite level of 50ppm. Charts to make the solution and instructions on its use are available.
- ⇒ Add pectic enzyme—it helps break down the grape skins and provides more juice and clarity in the wine.
- ⇒ Prepare the yeast to begin the fermentation. When ready, pitch it into the crushed grapes.
- ⇒ Record the brix reading. It will read between 24 to 26 brix.
- ⇒ Using the punch down tool, push the



Wine press

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# Winemaker's Journal

*Continued from Page 4*

cap of grape skins into the juice. It usually forms on day 2. Do this at least twice daily initially and once a day after the juice reaches 5 brix.

- ⇒ Read and record the brix reading every other day. Once it has fallen to 10 brix, start reading it daily. When it falls below zero, fermentation has completed and it's time to press the crushed grapes.
- ⇒ Before pressing, remove the juice into a food grade container. This is called the free flow wine and it is preferred over the pressed wine. However, we combine them and move forward.
- ⇒ Put the wine in one container and let it settle for 48 hours. Transfer the wine to a storage container, leaving the muck that settles to the bottom. Discard the muck.
- ⇒ Buy a malolactic culture and add it to wine as per the instructions. Keep the wine warm (we use heating blankets) 70 to 80 degrees. This process could take as much as 6 weeks to complete. Test for completion.
- ⇒ Transfer (rack) and filter (if you have a filter) the wine to a clean container leaving sediment (lees) on the bottom. Test the SO<sub>2</sub> level and adjust to the proper level based on the wine's pH value.
- ⇒ Let the wine rest in a clean storage container and rack 2 more times before bottling. Make sure the wine is nice and clear before bottling.
- ⇒ Bottling should be done a month or two before the next harvest as you'll need the containers for the next harvest.

Have a great 2014 winemaking season.

**Lee**

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# National Conference News

John Hames



**Oct. 30 - Nov. 1**

**Embassy Suites Golf Resort & Spa  
Charlotte-Concord, NC**



What a night! Each year when conference registration opens, we expect a rush and about 250–300 people to register the first day it's open. This year, we had 400 register...in the first two hours! By the end of the first day, there were over 500 registered, making it by far the fastest we've ever reached that level of registrations. Registration is still open and we're up to around 540 right now. We plan the conference based on 500 attendees so we're having to work a little magic to accommodate everyone but with the help of the Embassy Suites staff, we're making it happen.

If you're one of those lucky 540, I hope you're going to take advantage of the pre-conference winery tours and activities we're offering. You should have received an e-mail with all the information on August 28. Can't find the e-mail? Links to all the information are posted on the [AWS website Conference page](#) or just contact me and I'll send it to you again.

Driving to the conference? Why not stop in to one of the NC wineries and stock up on some great wine at 15% off? Many North Carolina wineries are offering AWS members 15% off all wine purchases through the end of the year. The [AWS website](#) has a list of them so plan your drive accordingly and take home some "liquid souvenirs" from the trip. Not going to the conference – no problem. The discount is good through Dec. 31 so plan a fall or early winter trip to the Tar Heel state and stock up.

I'll see you on Oct. 30 at the Embassy Suites!!

**John**

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

## New Members by State: 1/1–9/17/2014

AL	44	KY	10	NV	39
AZ	24	MA	26	NY	45
CA	69	MD	23	OH	23
CO	39	MI	8	OR	12
CT	7	MN	4	PA	231
DE	9	MO	12	RI	5
FL	60	NC	95	SC	41
GA	33	ND	9	TX	26
HI	94	NH	6	VA	39
IL	9	NJ	32	WA	6
IN	20	NM	13	Other*	15
				<b>TOTAL</b>	<b>1038</b>

\*DC, IA, ME, NE, TN, VT, WI, WY, Canada, So. Africa

## Government Affairs

*Continued from Page 4*

When he sent checks out to the volunteers, half of them seemed happy to have the money. The other half were outraged that this was happening to their favorite winery. When they tried to return the checks, feeling they'd already been "paid" sufficiently, the owner was fined yet again. He was told it's illegal for an employer to take money back from an "employee."

"We can't wake up in the morning in this state without violating a law," said Smyth.

At this point, Smyth has decided to close up shop. Even though he has the opportunity to appeal the case, he was told, rather dismissively by the Division of Labor reps, that he wasn't going to win an appeal.

Yes, sadly, this is a true story.

**Tom**

[giesser@aol.com](mailto:giesser@aol.com)



# Chapter Events

Joe Broski



❖ On August 17, the **Carroll County (MD) Chapter** met at the home of Jerry & Dorothy Hampton. Jerry presented the tasting, "An Introduction to Wines of the Piedmont." Thanks to Dorothy and Jerry for opening their home and being gracious hosts.

Warm Up – 2013 Moccagatta Langhe Chardonnay	
2012 G.D. Vajra Langhe Riesling	41
2010 Tenuta la Pergola Monferrato Rosso	13
2011 Marchesi Di Barolo Dolcetto d' Alba	17
2011 Marchesi Di Barolo Barbera d' Alba	17
2010 Moccagatta Bric Balin Barbaresco	59
2008 Ceretto Zonchera Barolo	57

❖ The **Cleveland (OH) Chapter** traveled to Markko Vineyards for their September tasting. Thanks to Arnie Esterer for opening up the winery to our members, and to Linda Frisbee who manages the Cabernet Sauvignon program. Bill and Pam Davey served as hosts. All the wines were estate grown and bottled at Markko. The starter wines were 2009 Chardonnay, 2010 Homage Chardonnay (honoring Dr. Konstatin Frank, AWS founder and mentor to Arnie) and 2003 Excelsior Riesling Brut (sparkling). The tasting featured vertical tastings of Markko Chardonnay (2004, 2003, 2001, 1993, 1992, 1991 and 1976) and Cabernet Sauvignon (2003, 2001, 2000, 1998, 1991, 1986 and 1978). The favorites were the 2004 and 1991 Chardonnays and the 2003 and 1986 Cabernets. The 1976 Chard still had fruit left—it was smooth with vanilla and green olive notes, pleasant aftertaste and long finish. The 1986 Cab showed some browning, light fruit and caramel in the nose and a light body. Although the fruit had faded in the 1978 Cab, it still showed good structure, chewy tannins and olive notes. We were honored to share these special wines, delighted to same the old vintages and glad that Arnie let us "raid his cellar."



❖ A lovely time was had by the **Columbus (OH) Chapter** at the home of David & Lesley Wade, where they got to enjoy their new sunroom. Guests brought dishes to share with the group and everyone found foods to pair with the wines.

2013 Kim Crawford Sauvignon Blanc, NZ	\$16
2011 Columbia Crest Grand Estates Chard.	10
2011 Columbia Crest Amitage Red Blend	9
NV PromisQous Red Blend	10
NV Marrietta Old Vine Red Lot Number 60	11
2011 Michael David Petite Petit	14

❖ The **Glimmerglass (NY) Chapter** sampled wines from Damiani Wine Cellars in the Finger Lakes, NY in June. The wines were a most pleasant surprise.

2011 Bollicini	17
2012 Pinot Grigio	18 (3)
2011 Dolce Bianco	13 (1)
Vino Rosso	13
2011 Cabernet Franc	23
2011 Syrah	27
2012 Lemberger-Sunrise Hill Vyd.	23 (2)



❖ The weather was great on August 3 as members of the **Lehigh Valley (PA) Chapter** celebrated the Second Annual Picnic in the Vineyard hosted by Dean and Bonnie Scott at

their Bergeist Vineyard near Kutztown, PA. The theme was "Battle in the Vineyard—Finger Lakes vs. France," in which there was a knock-down battle to see who produces the best



wines in several categories. The Scotts were assisted by their friend Steve Giles, a local wine educator. Forty members enjoyed several icebreaker wines in the vineyard next to the row in which the grapes in each wine were grown. Selections

included Traminette, Cayuga, Noiret, Riesling, Chambourcin, and a new addition—Petit Verdot. The 100% Petit Verdot was especially good with its bright cherry flavor and nicely oaked treatment. The Scotts sell their grapes to Pinnacle Ridge and other local wineries. A fantastic meal was catered by staff from the Phoebe Home. It was definitely gourmet dining at its best. The chapter is deeply indebted to Dean and Bonnie Scott for being such great hosts and arranging a great wine tasting that was both educational and fun.

### Flight 1 Riesling

- 2011 Ravines Dry Riesling, West Shore Seneca Lake
- 2010 Trimbach Riesling Alsace
- 2012 Herman J Wiemer Riesling, Finger Lakes

### Flight 2 Cabernet Blends

- 2008 Standing Stone Cabernet Sauvignon Blend
- 2007 Ravines Meritage, Finger Lakes
- 2011 Chateau De Cruzeau Pessac-Leognan

### Flight 3 Merlot

- 2009 Chateau La Croix Teynac Puissegun, St. Emilion
- 2010 Damiani Merlot, East Shore Seneca Lake

### Flight 4 Gewurztraminer

- 2012 Herman Wiemer Gewurztraminer, W. Seneca Lake
- 2008 Dom. Weinbach Gewurztraminer Grand Cru, Alsace

❖ The **Lone Star/DFW (TX) Chapter** met on July 26 at the Lantana Golf Club for a tasting entitled "Napa Style: A Tour



Through Napa." The event, hosted by Trey Johnson, Adrienne Johnson and Susan Hansen, was kicked off with two sparkling wines from Mumm Napa, followed by a lesson in the art of "sabering" by Susan. A volunteer was led through a demonstration of how to open a bottle of champagne with a saber. Adrienne and Susan shared a

slideshow of their favorite wineries, restaurants and hotspots in Napa while participants tasted and rated seven of the ladies' favorite wines from Napa. A dinner of herb chicken in a white wine sauce, mushroom risotto and grilled vegetables was served after the formal tasting.

2013 Chanticleer Pinot Grigio	30 (3)
2013 Hoenig Sauvignon Blanc	20 (1)
2012 Rombauer Chardonnay	35 (2)
2012 Frank Family Pinot Noir	30
2011 Tamber Bay Three Steeds	32
2012 Caymus Napa 40 <sup>th</sup> Anniversary Cabernet	54 (1)

❖ The **North Alabama (AL) Chapter** held a special Silent Auction tasting on August 24 at the home of Jay and Gisele Wilson, to benefit the chapter's AWS Educational Foundation fund. It was an absolutely wonderful event that raised \$687, with over 40 chapter members and guests attending. All were asked to bring two bottles of the same wine (one to taste and one to bid on) and a food pairing for each wine. Members donated some fantastic wine-related gifts to the auction. The bidding for the wines and gifts was fierce and competitive.

- 2012 Dutton Valley Rose
- NV Fonseca 20-Year Old Porto
- 2011 Black Saint Peter Zinfandel

- 2012 Saint Ambrogio Barbera D'Alba
- 2012 Church Hill's Estates Douro
- 2012 Robert Mondavi Malbec Private Selection
- 2012 Domaine Carneros Pinot Noir
- 2011 Catena Malbec
- 2011 Insoglio del Cinghiale
- 2012 Domaine A. et P. de Villaine Bouzeron Burgundy
- 2012 Sein Blend
- 2012 3 Steves Ancient Vine Zinfandel
- 2011 La Tour de By
- 2013 Bethel Heights Oregon Pinot Gris
- 2013 Willamette Vineyards Rosé
- 2013 Mollydooker Cabernet Sauvignon
- 2012 Merlo Family Syrah Rosé
- 2010 MacPhail Sonoma Coast Pinot Noir
- 2008 Chehalem Pinot Noir
- 2013 Meomi Pinot Noir
- 2012 White Haven Sauvignon Blanc



❖ Sixteen members of the **Northampton (PA) Chapter** attended their August tasting of Long Island, NY vs. Bordeaux. Ned Huber led the discussion and provided the wines. They were poured blind in the below flights, where the Long Island wine is listed first followed by the Bordeaux. It was proven that it is impossible to differentiate between the North Fork of Long Island and French Bordeaux wines at these comparative price levels. Dean Scott got 4 correct and won an incredible prize. Long Island scored 3 favorites vs. French at 2 favorites. One tie—the most expensive and highest scoring wines, Lenz Merlot and the Pomerol. This was a fun tasting and showed that Long Island has come a long way. Many thanks to Ned for a creative and fun evening of wine, food and conversation!

2009 Jamesport Pinot Noir -Sara's Hill	\$30
2009 Faiveley Mercury Clos Des Myglans	30
2010 Mattebella Vineyards Old World Blend	45
2010 Haut Bergey	35
2010 Palmer Merlot	25
2009 Chateau La Tour De Bessan Margaux	25
2007 Lentz Merlot	60
2010 La Grave Trignant De Boisset Pomerol	65
2007 Mattebella Vineyards Old World Blend	45
2005 Haut Bergey	35
2010 Palmer Cabernet Franc Proprietors Reserve	29
2010 Ormes De Pez Saint-Estephe	40

❖ On September 6, 64 members and potential members representing 11 chapters of the **North-eastern and Southeastern Pennsylvania Regions** gathered for the Annual Regional Amateur Wine Competition and Picnic. The event has been held for



nearly four decades. Despite the unseasonable, sweltering heat and a few torrential downpours, the group accomplished a great deal. Early in the morning, more than two dozen members judged 90 amateur wines, awarding 67 medals, including two double golds. Medals were also awarded for:

- Best of Show White—Rett Oren—2013 Traminette
- Best of Show Red—Jeff and Donna Fisher—2013 "1-1-1-1" blend of Carmenere, Cabernet Sauvignon, Cabernet Franc, and Merlot
- Best of Show Non-Grape—Mickey Krauss—2013 100% Red Raspberry.

An auction of those stellar home winemakers' wines and a 50-50 raffle raised \$470 for the AWS Educational Foundation. The exceedingly damp afternoon was rendered more pleasant by a tasting of six Italian wines from Prosecco to Bonarda, presented by the generous and loquacious Domenico Fierro of Opera Wine Imports. To keep up their strength, the group devoured an enormous pig, accompanied by roasted veggies and salads. The day ended with ice cream, enjoyed while overlooking the rain-glistened green hills of Eastern PA. Thanks to hosts John and Denise Nase, competition organizers Alan and Annette Derkacs, and all of the dedicated members who helped make this an event that truly exemplified the joys of sharing wine.

❖ The **Northern Neck Uncorked (VA) Chapter** met at Belle Mount Vineyards on September 5 for a tasting of "Beaujolais Wines," with 26 members and 6 guests attending. John Krainock provided a very informative presentation on the geography, climate and the winemaking process of the Beaujolais region. The primary grape grown there is Gamay Noir. Beaujolais grapes produce a great picnic wine. Barbara Paris prepared an outstanding array of foods to accompany the wines, which included two types of tapenades (one onion & chive and one sundried tomato), melba toast with tomatoes and pepperoni, kalamata olives, pepper/feta cheese cupcakes, cheese/crackers, mixed nuts and homemade almond butter chocolate bars.

2011 Domaine Pigard, Beaujolais	\$10
2011 Jean Claude Debeaune, Beaujolais Villages	13
2011 Chateau de la Perriere, Brouilly	15
2011 Domaine Clos des Quarte, Vents Fleurie	20
2011 Domaine de la Chaponne, Morgon	18
2011 Domaine Michelons, Moulin-A-Vent	20

❖ The **Oahu (HI) Chapter's** August meeting was special because members Duke & Shayna Mora had visited Argentina



and hand-carried home the wines we tasted. As none of the wines are available for purchase in the US, this was a unique opportunity. The Moras pulled out all the stops and gave us a wonderful cross-section of Argentinian wines—two sparklers, four Malbecs plus one each of Torrontes, Chardonnay, Semillon, Sauvignon Blanc, Cabernet Sauvignon and Chenin Dolce Natural. Duke and Shayna took turns talking of their experiences and the wines as we progressed through the tasting. They were paired with homemade empanadas, choripan con chimichurri and other delicious Argentinian fare.

❖ On September 5, the **Omaha (NE) Chapter** supported the Seventh Annual Wine Walk for ALS at the Legacy shopping mall. This very worthwhile event provides support for ALS patients in the Omaha area. The chapter met on August 24 at the home of Larry and Sheila Siegler for the theme "Wines for Grilling." A group of 22 members and guests paired wines with burgers & sausage from the grill and home-smoked salmon and pastrami.

2012 d'Arenberg The Hermit Crab, Viognier	\$12
2011 Paco & Lala,	14
2012 Cambria Julia's Vinyard, Pinot	17
2013 Pascual Toso, Malbec	13 (2)
2012 Raven Wood, Old Vine Zin	17 (3)
2012 Jim Barry Lodge Hill, Shiraz	16 (1)

❖ The **Piedmont Wine and Vine (SC) Chapter** met on July 20 at two members' houses, which were on the same street. This was a little unusual for us, but was a lot of fun. At one house half the members started with white wines and the other half started with red wines at the second house. Each group brought food to share with the whole membership. After sam-

pling the first three wines, each group then moved to the other house for the next set of wines and foods. No, we did not wind up with all desserts at one house, although it was pot-luck. Each host presented the wines they selected and each house had its own theme.

NV Maschio Prosecco Brut, Italy	\$13
2012 Jean Reverdy et Fils, Sancerre La Reine	28
2013 White Haven Sauv. Blanc, New Zealand	14
2012 Martin Ray, Pinot Noir, California	20
2011 Sobon Zinfandel Fiddletown, California	22
2010 Valserrano Rioja Crianza, Spain	16

❖ The **Rhode Island (RI) Chapter** met on July 27 at the home of Bill "Dr Vino" Riccitelli for the annual outdoor tasting in his Roman Gardens. Sixteen members and 4 guests sat under a huge maple tree alongside fruit trees and tasted wines. The theme was French Wines based on his recent trips to France during the past several years, highlighting three Alsatian wines. Other wines came from Burgundy, Bordeaux, and the Loire; Bordeaux had a Right bank and Left bank to compare. Bill gave a presentation on the terroir and soils of each region. At the end, he added a Sauterne to go with the appetizers and dessert. The tasting included the best whites from each region and the Bordeaux wines.

2011 Guy Saget Chenin Blanc - Vouvray	\$18 (1)
2012 Thauynay Sauvignon Blanc - Sancerre	15 (2)
2012 Willm Reserve Riesling - Alsace	12 (3)
2008 Trimbach Pinot Blanc - Alsace	16
2011 Macon Le Chaillou Blanc - Burgundy	13
2009 Ch Arnaud - Bordeaux Left bank	21
2010 Chapoutier Sylvanner - Alsace	13
2009 Ch Hoyt - Bordeaux Right bank	11

❖ The **Space Coast (FL) Chapter** gathered together on August 23 at the home of Gopal Garg to evaluate six Sonoma County Cabernet Sauvignons. The 22 attendees brought appetizers to pair with wines that came Sonoma's Dry Creek, Alexander, Sonoma and Russian River Valleys.



2011 Dry Creek Vineyard, Dry Creek Valley	\$19
2011 Simi, Alexander Valley	17
2011 Olema, Sonoma Co.	25
2009 Kinney Brook, Sonoma Valley	22 (3)
2010 The Calling, Alexander Valley	35 (2)
2010 Rodney Strong, Russian River Valley	50 (1)

❖ The **Springfield (OH) Chapter** held a wine pairing dinner at Cecil and Lime Restaurant in September. The meal featured the following courses:

- Cheese and Fresh Vegetables with Davinci Pinot Grigio
- Asiago Pork Tenderloin or Chicken Marsala with Camelot Pinot Noir or Sebastiani Merlot
- Triple Chocolate Cake with Berry Sauce, Lemon Mousse With Fresh Berries with Freixenet Sparkling

❖ The **Walt Whitman (NJ) Chapter's** August tasting featured "Summer Sparklers" and was hosted by Meryle Melnicoff and Joe Busler. On this warm summer evening these wines were so refreshing. They were paired with appropriate cheeses, popcorn and appetizers. Just when you thought the tasting was finished, an outstanding dinner and dessert followed.

NV Anna de Conorniu Brut Cava (Spain)	\$12
2003 Roederer Estate L'Ermitage Brut (CA)	43 (2)
NV Louis Roederer Brut Premier (France)	43 (3)
NV Naily Grand Cru Champagne Brut Reserve	39
NV Louis Bouillot Cremant de Bourgogne Rose	18 (1)
NV II Duca Imperiale 1917 Moscato d'Asti (Italy)	14

❖ The **Worcester (MA) Chapter** met on August 23 at the home of Ricochet Toedt, for a tasting featuring the Wines of



the Loire Valley. Nineteen members and guests were present. We found that Sauvignon Blanc-based wines are greatly affected by the soil type and local microclimate from the appellation where the grapes are grown. We saw that Chenin Blanc is a versatile grape

that can produce dry, still, sparkling and sweet wines. We also learned that Loire Cabernet Franc-based wine has impressive aging ability due to the grape's acid and tannin levels.

2013 Domaine des Corbillières Touraine	\$15
2012 Domaine Vacheron Sancerre	37
2010 Marc Deschamps "Vinealis" Pouilly Fumé	30
2012 Guy Saget "Marie de Beauregard" Vouvray	19
2012 Château Soucherie "Cuvée Les Rangs de Longue" Anjou	14
2008 Couly-Dutheil "La Baronne Madeleine"	25
2012 Ch. du Hureau "Tuffe" Saumur-Champigny	20
2011 Catherine et Pierre Bréton "Trinch!"	22

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

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

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

## Obituaries

### Marva Ann Fassas



Mary Ann Hughes Fassas, 57, of Richmond, KY, ascended into a life of eternal light on August 4, 2014, surrounded by the love of her family. Marva was Chair of the JJD Chapter and a member of the American Wine Society for six years. She graduated from Eastern Kentucky University in 1981 with a degree in social work. She was always encouraging and showing

her love and support of others. Survivors include her loving husband Alexander D. "Alex" Fassas and one son.

### Jerry Motter, 1937-2014

Jerry Lee Motter, 76, of Warrenton, VA, a long-time member of John Marshall chapter of AWS, died at his residence on August 6, 2014. He was born on August 7, 1937 in Lock Haven, PA. He was a software engineer for IBM and later ran the wine department at Wegman's in Gainesville, VA. Survivors include his wife Beatrice S. Motter, 2 children, 3 grandchildren and 2 great grandchildren.

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# 2014 AWSEF Scholars

*The AWSEF's mission is to support educational and research activities that will advance the viticulture and enological sciences to achieve a world-class North American wine industry.*

## Allison Baker

PhD student, Washington State  
2013 Silent Auction Scholarship



I grew up in Mercer Island, a suburb of Seattle, WA. Eager for a great education and some sunny weather, I attended college at Santa Clara University in California. Four years later I graduated *Cum Laude* with a BS in Biology and an emphasis in cell and molecular biology. Uncertain which direction to take with my undergraduate degree, I spent the summer working and living near vineyards in Northern California. Weekend tastings and talks with winemakers and their employees sparked my interest in applying my strong science background to the wine industry. I am now a PhD student at Washington State University. My research focus is on wine sensory science; specifically, I seek to understand the complexities of red wine finish and its association with wine quality. Since the ability to control wine quality is crucial to the success of a winery, research to further understand the complexities of wine finish, an understudied topic, and how it relates to quality will provide important information to winemakers and positively impact the wine industry. Beyond wine and food science, I enjoy sports, any sort of game really, reading, and the great outdoors!

## Stephanie Bolton

PhD Student, University of Georgia  
North Alabama Chapter Scholarship

Stephanie Bolton is earning a PhD at The University of Georgia where her project focuses on the study of mycotoxins in red wine produced exclusively from *Vitis vinifera* grapes, which includes a look into the fungal biodiversity of the under-researched Southeastern American vineyards. The Southeast faces many challenges when growing *vinifera* winegrapes, and focused research like Stephanie's is imperative for future prosperity. Her graduate studies have included a teaching assignment in Tuscany, Italy, where Stephanie introduced several groups of American students to the wonderful world of wine. The wine experience included aroma training, the development of wine vocabulary, vineyard field trips, and of course, several wine tastings! After earning a PhD, Stephanie will continue conducting applicable wine research and hopes to eventually become a professor who leads successful study abroad programs focused on wine. She will, of course, remain an active member of the American Wine Society wherever life leads her!



## Zachary Cartwright

PhD Student, Washington State  
Banfi Vintners Foundation / Warburg Pincus



Understanding the spread and control of wine spoilage microorganisms is of great importance to the North American wine industry. Currently one of the biggest threats to the industry is the yeast *Brettanomyces bruxellensis* and it is often quoted as the number one spoilage microbe among red wines. Once an infection has occurred, off-odors described as "horse sweet, Band-Aids®, barnyard, and rancid" dominate the wine's aromas. This microbe's persistence in oak and wine is well known, but its presence in winery waste has not been documented. Therefore we are investigating the cultivability of *B. bruxellensis* in winery waste products over time. Initial results show significant growth in grape pomace, even at temperatures close to freezing. Since grape pomace is

commonly used as a fertilizer in North America, we plan to extend this study by monitoring infected grape pomace in Washington State vineyard sites. This study may lead to better management strategies of infected winery waste products to limit wider infections. Additionally this study may give insight into a possible vector of *B. bruxellensis* into the vineyard, a topic that has been controversial in the past. Furthermore understanding the effectiveness of oak sanitation techniques on *B. bruxellensis* is another top interest to the industry. Previous studies fail to address the effects of different types of oak barrels and toasting levels on the depth to where this yeast can be found. American and French oak barrels of high and low toasting levels will be used to address these questions and provide the industry with better recommendations on barrel sanitation methods. Overall the research completed by the Edwards lab on *B. bruxellensis* will provide the North American wine industry with new information on how to limit the spoilage caused by this microorganism.

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**Alex Fredrickson**  
Graduate Student, Cornell University  
Houston, TX Chapter Scholarship



My research at Cornell University deals with the retention of tannins in hybrid red wines. Hybrid cultivars are a significant component of the cool climate wine industry. While the fruit shows significant amounts of tannin before crush, they have low concentrations of condensed tannin when made into wine. Tannins can precipitate protein, which causes them to fall out of solution, and as hybrid red wines have large concentrations of protein in the wine, a significant amount of tannin can be lost from precipitation. To address this problem, winemakers often add exogenous products to increase tannin content in red hybrid wines at the recommend dosage of 50-400 mg/L, which often fails to increase the wine's tannin concentration significantly. My research looks at increasing tannin additions from the maximum recommended level at 400 mg/L to 800 mg/L and 1200 mg/L. This research will help cool climate or hybrid red winemakers understand that there is a way to improve tannin concentration in their wines. While a lot of research remains on the impacts of increasing tannin concentration, it is a start to understanding why tannin levels are low in hybrid red wines and what can be done to improve tannin retention.



**Megan Hall**  
PhD Student, Cornell University  
Cleveland Chapter honoring Arnie Esterer

My graduate research focuses on Sour Rot, a set of characteristics causing a breakdown in the grape skin and pulp, and production of acetic acid resulting in unusable grapes starting at about 15° Brix. Vineyards across the Finger Lakes region, and across the world, are affected by these symptoms, some to the point of being unable to harvest certain blocks as the vinegar smell wafts from their grapes. I work with growers throughout the year to understand the etiology of the disease and to develop management strategies. Through antimicrobial and insecticide sprays, and the successful recreation of symptoms of the disease in the laboratory, I have been able to develop a preliminary plan for combating the disease this season. My hope is that by working with the causal organisms of the disease, and by understanding the reaction

causing the symptoms, we can develop even better lines of defense for growers. Furthermore, I am undertaking a project that seeks to quantify and identify organisms on the grape's surface, in an attempt to create a microbial map, which will allow us to pinpoint ideal times for spray applications to fight Sour Rot. Growers across wine-growing regions could benefit from better-timed, more effective sprays and even a reduction in the number of sprays in a season.

**Alison Reeve**  
PhD Student, Oregon State  
Columbus Chapter Scholarship



Currently I am working on building relationships between vine vigor, nutrition, and fruit production to better understand the variation in yields from year to year. Since I am also looking at the relationship of vine vigor and fruitfulness, the findings of this research should be applicable to a larger population of vineyards, especially those in the east which are of higher vigor and are less well studied. This work will be incorporated with the past work I have been a part of to better equip managers with practices to obtain desired yields, while maintaining quality, in a more sustainable manner.



**Lindsay Springer**  
PhD Student, Cornell University  
AWSEF Endowment Fund

My research investigates factors that limit condensed tannin extraction from grapes during red wine making across a wide variety of red wine cultivars. Condensed tannins contribute astringency and mouthfeel to wines through their interactions with salivary proteins, impart color stability through condensation reactions with anthocyanins (wine pigments), and are positively correlated to red wine bottle price. However, unlike other quality predictors, such as compounds responsible for herbaceous aroma or red wine color, the relationship between the amount of condensed tannin in fruit and wine is not straightforward, and differences in tannin extractability among cultivars are not fully understood. In challenging climates, growing disease-resistant, cold hardy hybrid cultivars is more economical than *V. vinifera*, but wines produced from red hybrid grapes tend to have poor mouthfeel due to a lack of condensed tannin. Furthermore, the addition of commercially purchased tannins to hybrid grape fermentations does not consistently result in higher wine tannin. My research has identified several proteins at higher concentrations hybrid grapes that will bind and remove condensed tannin. Future research will assess the impact of disease pressure on protein quantities and subsequent wine tannin in *V. vinifera* and also the balance between wine quality and disease resistance in grape breeding.





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## Denver Chapter Member Appreciation Bordeaux Event

Janice Tonz



The Denver (CO) Chapter presented a "Member Appreciation" event on July 23, 2014. This exceptional experience, sponsored by Maison Sichel, was only \$49 for members and \$65 for non-members. The wide range in pricing resulted in at least 7 new members joining the chapter. Although originally capped at fifty attendees, sixty-three registrants were accommodated due to the overwhelming response to the preregistration notice.

Included in the expanded format was a stand-up hour of tasting 8 wines with passed appetizers and a cheese selection. After the reception tasting, everyone moved into the main dining area, which was open to the beautiful outdoor patio. The main event consisted of 3 courses paired with 5 wines (one was repeated from the reception tasting), showcasing left bank and right bank red Bordeaux, side-by-side. Chef Mike Hendricks, of the Inn of Cherry Creek, carefully prepared Pate de Champagne with Lingonberry and Crouton, Savory Crepe with Chevre and Arugula Bouquet, and Braised Chicken Leg with Caramelized Onion Gratin.

Matt Sharpe, Director of Sales for CTS Distributing Inc., collaborated with the AWS Board and provided the educational component. Thom Noller, a Board member as well as the owner of Mayfair Liquors, generously offered the twelve wines tasted at special prices. The regular prices ranged from just under \$10 (2 wines) to over \$40 (3 wines). The attendees enjoyed all of these Bordeaux treasures, but particularly savored Fleur de Pedesclaux, La Reserve d'Anguldet, Chateau La Fleur du Mayne and Chateau du Glana.

The much anticipated annual Wine Walk is scheduled for August on Old South Pearl Street, one of Denver's hottest neighborhoods. Three establishments, within an easy two block walk, will each bring their own flair to this spectacular "Modern American Wine and Cuisine" event.



2013 Domaine de Pellehaut Gascogne Blanc	\$7
2013 Domaine de Pellehaut Gascogne Rose	7
2012 Chateau Argadens Blanc	10
2010 Chateau Argadens Rouge	12
2011 Chateau Moulin de Mallet Rouge	8
2011 Sirius Bordeaux Rouge	11
2010 Chateau Trillol, Corbieres	13
2010 Chateau Robin, Lussac St. Emilion	13
2010 Fleur de Pedesclaux, Pauillac	35
2011 Chateau La Fleur du Mayne, Pomerol	26
2009 La Reserve d'Anguldet, Margaux	32
2009 Chateau du Glana, Saint Julien	36

