

AMERICAN WINE SOCIETY® NEWS

Promoting Appreciation of Wine Through Education

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President's Message

Frank Aquilino



For me it's hard to believe that 12 years have gone by since I was last AWS president back in 2003. At some point we all think about the future whether we admit it or not. The concept of what will the future be like makes us use our imagination. Hollywood thinks so too—that's why they made 3 "Back to the Future" movies. Today the American Wine Society is a lot different, more advanced, more up-to-date and has an attitude of "what can we do for the membership." We have learned how to use technology as a means of communicating between the chapters and their members. Many chapters have their own websites and, in the coming year, we will develop a template available to all chapters to use in setting up their own websites.

The Board of Directors has done more this past year than just sitting back and thinking of cool tech ideas. The last year has been somewhat of a roller coaster ride trying to keep the Society on track to maintain continuity and stability of two of the most important jobs. We found out early in 2014 that our Executive Director, John Hames, would be retiring. John has been wearing two hats for the past several years, serving as both Executive Director and National Conference Committee Chairperson. What that meant to the Board was that even though one person was retiring, we needed to find two candidates to replace him. Our first search was for the Conference Chairperson. After examining many viable candidates, the Board chose Diane Meyer. Having worked closely with John Hames on conference registration and other conference-related tasks, we felt this choice would be a smooth transition and ensure that our conferences continue as the most successful and enjoyable events that we could offer our members.

The Board knew that the search for Executive Director would be a more involved process. A new job description was completed before we put a call out for applications. The call went out to both the AWS membership and applicants in the general population. A national committee was set up to review the applications that we received. Preliminary calls were made to each applicant and finalists were interviewed by phone. The top applicant was interviewed in his home and the entire Board of Directors voted to approve. At the 2014 Conference, we introduced our new Executive Director, Dan Hanfland. I thought that my second term as National President would be smooth sailing—we had just chosen a new Conference Chairperson, and we introduced to the membership a very competent new Executive Director. The only thing I had to deal with were local problems.

Surprise! Ten days after the close of the Conference, the Board received a letter of resignation from our new Executive Director-elect. Because of health reasons and his love of the society, Dan felt that it would be best for him to not accept the Executive Director position. After reading and rereading his letter, the Board went into damage-control mode. Do we go back to the list of applications we received earlier this year? Do we call for new applications? How long would the process take again?

We didn't have to wait a long time for a solution to present itself. As he has done in the

Les Sperling 2014 Outstanding Member Jane Duralia



Each year the AWS recognizes a member who has made significant contributions to our organization with the Outstanding Member award. In 2014, Les Sperling received this honor.



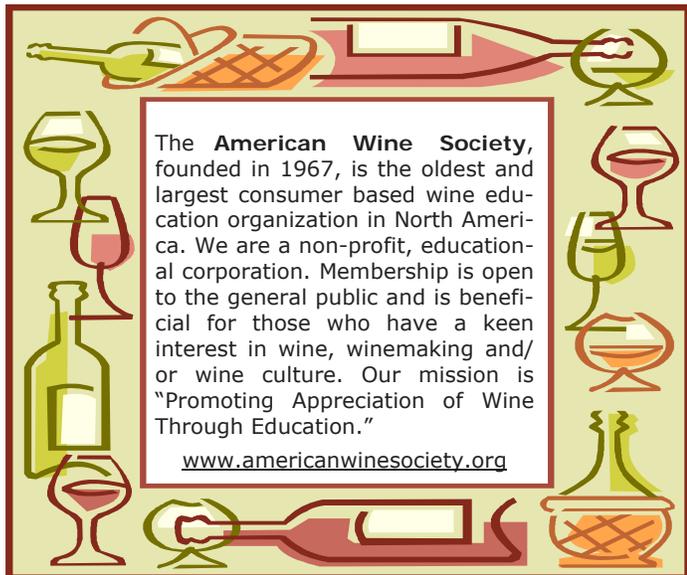
Les, a retired professor of the Chemical Engineering Department of Leigh University with the title of Professor Emeritus, has been a dedicated member of AWS since the early 1970s. He exemplifies the Society's mission of "Promoting Appreciation of Wine through Education".

His numerous contributions to AWS include:

- Leadership roles in the AWS Education Foundation (AWSEF) since its inception.
- Past President of the AWSEF. He served numerous years as Vice President of AWSEF Student Affairs and Scholarships. On his personal initiative he visited colleges and universities all over the USA to find worthy students in promotion of the National AWS scholarship efforts. Over the years he has coordinated the scholarship applicant's review and personally contacted the winners in continued support of their endeavors.

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Editor's Musings

Pam Davey



Happy New Year! It looks like another good year for the AWS and the wine industry. We welcome new board members Kristin Kraft and Tom Wallman, who join a great team that will include ED John Hames for another 2 years.

According to *Wines & Vines*, the number of wineries in the US is now up to 8,287. California has the most wineries (3,913) and 12 other states have more than 100 wineries (WA, OR, NY, VA, TX, PA, OH, MI, NC, MO, CO and IL). In 2014, the number of virtual wineries increased by 23% and bonded (brick-and-mortar) wineries grew by 4%. More wine is being made too. At the Unified Wine & Grape Symposium, it was announced that case wine production grew last year by 5.6%

The 2014 Gallo Wine Trends Survey (conducted by Libran Research & Consulting) shows some interesting information:

- Younger drinkers (age 25-40) use social media to learn about wine and have conversations about wine. They tend to drink sweeter and sparkling wines. Two-thirds of them mix their wine with fruit or fruit juice and about half make wine cocktails and add mixers like club soda. Almost half regularly purchase 187 ml bottles.
- 80% of the wine drinkers don't consider it a special occasion beverage—they drink it mostly while eating a meal at home, relaxing outdoors or watching TV. But, it is mostly a weekend drink—29% have a glass of wine before dinner on weekdays; 45% on the weekend.
- Two-thirds of us admit to buying wine based on the label, but 76% say taste is what makes them come back for more.
- The most popular varietals are Merlot, Cabernet Sauvignon, Chardonnay, Pinot Noir and Pinot Grigio.
- 72% believe that wine is to be shared.

Hope you enjoy this issue of the *AWS News* and find some interesting wines to share this winter. Cheers!

Pam

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

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

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AWS Top 50 Winemakers

Thanks to Mary Riggle, who compiled the list of the Top 50 Amateur Winemakers shown on page 10. The total cumulative points are calculated by giving 100 points for each gold medal, 58 for each silver and 34 for each bronze. Points have been accumulating since 1975 when our records begin.

Congrats to all our award-winning amateur winemakers!

Look for the Top 25 Winemakers in the last 5 years in the April/May edition of the *AWS News*.

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.



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President's Message

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past when he helped the Society crawl out of its deep financial hole, John Hames offered to postpone his retirement and continue on as Executive Director. In mid-January, your Board of Directors voted to make it official by accepting the offer and giving him a two-year contract. Our long-term goal is not to just sit back and accept the easy way out, but we don't want to rush in choosing the future path of the Society. We will be collecting the names of viable candidates, coupled with a new search for applicants so that well before John's term is up, we will have a new Executive Director ready to replace him.

I welcome two new members to our Board, Kristin Casler Kraft, our new Vice President, and Tom Wallman, our new treasurer. David Falchek, Director of Member Services, and Kristin have set up a bulletin board system so members can communicate with each other on wine-related subjects. An email was sent to chapter chairs explaining its use. More information can be found by contacting your RVP or emailing directormembership@americanwinesociety.org.

My last go around on the Board was 1997-2003. Technology, especially emailing and website use, was in its infancy. Before 2003, if the AWS president wanted a Conference Call Board meeting, he would have to mail letters to the board members listing the date and time of the proposed meeting—very time-consuming and not a practical way to operate. One of the last things I did as President in 2003 was to make several ByLaw changes, including allowing the president to call Conference Call BOD Meetings via email or whatever technology would be in use at that time. I saw back in 1999 the potential for website use, and registered the names AmericanWineSociety.com and AmericanWineSociety.org.

Being elected AWS President for 2015-2016 is what started my thinking about the future. The amount of progress that we have made in website use, Conference Registration, online publications, the ability to watch videos of conference sessions plus more was never imagined 15 years ago. If you haven't done so, please visit our website to check out the wine library. If you need a new wine destination for your chapter or a speaker, visit the professional members page.

It may be cold here in the Northeast, but it also means the beginning of many wine events, trade tastings, and industry trade shows. In early February we will travel to the 2015 Conference site to coordinate with our Conference hotel and the ship-to winery. The number of Conference attendees has been growing steadily, and this year should not be different because the venue can easily be driven to from most of the East Coast. Don't feel abandoned if you live out West, we have not forgotten you and are working to visit you soon.

If you have any questions or comments, please email me.

Frank

President@AmericanWineSociety.org



National Office News

John Hames



As you hopefully saw in President Aquilino's article, the Board of Directors extended my contract as your Executive Director for two more years. You may be wondering "what the heck's going on – I thought he wanted to step down as soon as we found his successor?" Good question, and I think AWS members deserve to understand why I agreed to do this for a couple more years.

Throughout 2014, I was fine with turning the National Office over to a qualified successor and I believe the Board selected a good one. I felt he was the right person for the job and was looking forward to training him. I know his resignation was a surprise to all of you, but to me it was like pulling the rug out from under my desire to leave the office in capable hands. The hours our search committee and the Board spent reviewing resumes and conducting interviews just became a moot point. In addition, AWS incurred a fair amount of expense going through this process and starting the training process. Now, we had nothing to show for it.

My first reaction, and the Board's, was to think about how we would quickly conduct another search, as I described in my December *AWS News* article. However, as I thought more about what it would really mean to start the search/selection process over and transition to another Executive Director in the middle of the year, I realized that it would be best for AWS to maintain some stability in the National Office. At that point, I offered to continue as Executive Director for a couple more years and the Board accepted.

My reasons for wishing to step down were not because I didn't enjoy the job—in fact, I enjoy it very much. I'm looking forward to serving AWS members for two more years and being part of all the great things we will do during that time. I will miss having Diane as my partner in the office since she will be moving on from Member Service Manager to Conference Chairperson as soon as we can find and train a replacement, which will hopefully be around the end of March. By the time you read this, I will have started looking in my local area for qualified candidates to be our next MSM.

So, there you have it. The roller coaster around the next Executive Director search has finally come to a stop. The ride was a little bumpy, but we got through it and we're now focused on having a great year in 2015!

If you have any questions or comments, please don't hesitate to contact me.

John

ExecutiveDirector@americanwinesociety.org



2015 EWE March 17 - 19 in Syracuse, New York

AWS Members - receive 10% off your EWE registration!

[Click here to get more information and the discount code](#)

Member Service News

Diane Meyer



We are in the middle of the AWS membership renewal period for 2015 and all of you are keeping me busy. Renewals are coming in at a steady rate through the website, through the mail and over the phone. Keep them coming! We have now sent out two e-mail reminders and one surface mail notification. If you are receiving these, it means you have not renewed, so **please renew before March 1 so you don't miss out on anything**. If you are not receiving them, it means you are already renewed, so thank you! If you are having any kind of difficulties with the process just let me know and I am happy to assist you. Remember that you are not a bother—that is what I am here for!

New AWS members have been joining at a steady rate with over 100 in the first two weeks of the year. As I keep saying, we are a word-of-mouth organization and all of you sure are chatty. I want to specifically thank all the Chapter Chairs who are so quick to welcome these new members into their chapters. It is a wonderful feeling when I see your responses and welcomes to them. It unifies all of us and supports our mission. Thank you all for your commitment to our organization and let's keep the momentum moving.

In more good news I would like to announce that we have already established two new chapters for 2015.

San Diego (CA) Wine Guild headed by Jim Sweglin

Colorado Springs (CO) headed by Tim Christensen

They are both growing at a steady rate, are excited to be a part our organization and we are thrilled to have them aboard.

Membership cards will be mailed out again this year with the first batch hopefully going out in mid-February. We had an issue with the first batch of cards sent to us from the printer and they had to be re-printed. It will put us behind but we promise to have them out as soon as we can. It is a big project that takes many hours so please be patient with us as we are a two-man team. We promise to have them out as soon as we can. If you need a temporary card in the meantime, they are now available in your profiles after you log into the website.

Thank you all so much for your continued support. I am not sure where I will stand in the April edition of the *AWS News*. Will you be hearing from my replacement? Will you get to enjoy another entertaining article from me? I guess you will have to stay tuned to find out. Cheers to you all!

Diane

Diane@AmericanWineSociety.org



National Conference News

Diane Meyer



November 5-7, 2015 Sheraton Tysons Hotel Tysons Corner, Virginia

Planning for the 2015 National Conference is already under way. Frank Aquilino, Tom Wallman and I will be visiting the hotel in early February to start dialing in the details. We will be meeting with local AWS members in Virginia to form our committee and get the ball rolling. The amount of interest and excitement from Virginia AWS members is wonderful. I know we will have a great team this year and we will create another amazing conference for all of you.

The hotel has another great layout that works very well with our conference program. It has 24 guest floors that run straight up so no long hallways when walking to your rooms. The Conference facility is part of the hotel so your travel time back and forth will be minimal. Conference session rooms are on three different floors but a quick elevator ride or trip up and down the stairs and you will be at your next location.

You will relish the amenities and atmosphere of both town and country because the hotel is nestled in the center of Northern Virginia's newly energized urban and residential setting. Adjacent to the Spring Hill Road Metrorail Silver Line Stop, the Tysons Corner hotel grants you the convenient access to all the things to do in Tysons Corner and Washington, DC. From the multitude of dining options, Virginia's famous wineries, to the Blue Ridge Mountain landscape and a plethora of natural parks, your choices are endless. We can't wait to highlight Virginia at this year's conference and show off incredible Virginia wines to you.

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

Diane

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National Officer Nominations

Do you know someone who would make a good AWS National Officer? How about **you**? In 2015 our membership will be electing the following officers, for 3-year terms beginning January 1, 2016.

Secretary
Director, Education

Nominations must be submitted by May 15, 2015

For more information on the nomination process and the position responsibilities, contact

- Jane Duralia, Chair of the Nominations Committee (jane.duralia@gmail.com), or
- John Hames, AWS Executive Director (executivedirector@americanwinesociety.org)

Government Affairs

Tom Cobett



Mendoza, Argentina: The city of Mendoza ground to a halt in mid-January as more than 5000 grape growers, winemakers and vineyard workers protested against the government dragging their feet on a bailout for the troubled wine industry. The protesters chanted slogans and dumped wine on the steps of city hall as they demanded that politicians move forward on promises of financial aid made earlier in the week, so the harvest, due to begin in a matter of weeks, could take place.



The Argentinian wine industry is facing its biggest challenge in decades, as falling exports, rising inflation, tightened credit and a poor exchange rate combine to endanger the livelihood of many in the industry, especially those at the cheaper end of the market.

Grape prices in Argentina have not kept pace with inflation. A liter of bulk white wine sells for 1.80 pesos, but costs 4.08 to produce. Bulk red wine sells for 2.64 pesos/liter and costs 4.50 to produce. (One peso is about 12 cents.) Overall, grape selling prices have increased 15% in the past four years while growing costs have increased by 80%.

Argentine president Cristina Fernandez de Kirchner signed an agreement with the wine industry committing to a \$56 million relief fund, much of which would be used to mop up some of the 300 million excess liters of wine currently in the market. This is a great time for Malbec and Torrontés lovers!

Seattle, WA: Washington's Liquor Control Board paid \$192,000 to a concerned private citizen. This isn't the first time that Arthur West, from Olympia, complained of open meetings law violations at public agencies. In return for the payment from the LCB, he agreed not to file any future records requests or lawsuits relating to the board's oversight of the recreational or medical marijuana markets.



The liquor board doesn't oversee medical marijuana yet, which is unregulated in Washington, but there's a chance lawmakers this session could give the board that authority. Most of states with legal marijuana are asking their liquor control boards to also come up with the regulations to control marijuana.

When the Associated Press asked the man to comment on his settlement, he said that he was barred from commenting on the settlement, but did say, "there is an excellent view from the front porch of the house I am closing on this week."

Pot Wine? Bethenny Frankel of "The Real Housewives of New York City," plans to launch her own brand of "Skinnygirl" marijuana infused wine, which would join Frankel's low-calorie Skinnygirl-brand cocktails. "It will be a specially engineered strain of pot designed to not give you the munchies," a source close to Frankel explained. "She read about how profitable the cannabis industry is and wants to get in on that." The product will be sold in Alaska, Colorado, Oregon and Washington, where recreational marijuana use is legal. OK, I have to say that the wine industry has, in fact, finally gone to pot.



Lesser-known grapes: Unusual grape names are making an impact on supermarket shelves as our taste for adventure stretches to wine. Nero

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Winemaker's Journal

Lee Baldieri



A Christmas gift to my wines

The day after Santa Claus delivered the gifts to my house and headed back to North Pole, I decided to spend some time in my wine cellar. I have 15 containers full of wine and several of them are barrels that need constant attention. It's been three weeks since I topped the barrels and indeed they are all down a bit, so they need to be replenished. It's been two months since I checked the SO₂ (sulfur dioxide) levels in the containers and with the amount of containers I have, I'm looking at least a 4-hour project to complete both these tasks.



Topping barrels is a straight forward task but it takes time. However, I cannot stress enough the importance of keeping your containers filled to the top. One of the easiest ways for wine to become oxidized is to ignore the needs of the wine barrel or containers. I can recall my grandfather having this issue because he would fill his wine pitcher each evening for supper and in doing this, he continued to increase the oxygen to wine ratio in his containers.

Once I finished the topping, it was time to check the SO₂ level. In my grandfather's cellar, potassium metabisulfite (K₂S₂O₅), which we add to wine to produce SO₂, was very bad. But today most winemakers consider it a very useful winemaking aide. I stated most because I still know many winemakers that won't allow it in their wines. I think it's a mistake because it is a preservative—it has anti-oxidative and anti-microbial properties. It will prevent bacteria from spreading and helps to protect the color and taste of the wine. And, finally, we use it to sanitize our equipment. Therefore, a wine cellar without potassium metabisulfite is a wine cellar in need.

Potassium metabisulfite is a white crystalline powder that can bring tears to your eyes and if inhaled—it must be treated with respect. Years ago I inhaled too much and it almost knocked me on my can. From that day on, although I love its abilities to work in the wine cellar, I understand that it demands care in handling. It's sold both as a powder and in tablet form. Some winemakers' use the powder straight, others make a 10% solution, and others just pop a tablet or two into the wine.

The key to having the correct dose per batch of wine is through use of a pH meter, a meter to measure the free SO₂ and a chart that states the range of SO₂ for a measured pH. Without these winemaking tools, it becomes very difficult to add the proper amount of SO₂. For example, if a wine's pH reads 3.6, a minimum of 55 ppm free SO₂ is needed for minimum effective protection. To obtain maximum protection one can add up to 137 ppm.

We lean toward the lower side of the scale so if we measured the free SO₂ in a wine with a pH of 3.6 to be 28ppm, we would be adding about 66 ppm (28+66=94 ppm). It might appear to be a bit high, but as soon as you add the SO₂ to the wine, a part of it will immediately get bound. If you took another reading, it would be something less than 94ppm. When it binds with other chemicals in the wine, it has performed its job and is no longer effective.

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Government Affairs

Continued from Page 4

d'avola, Picpoul, Teroldego, Furmint, Carmenère, Cortese, Arrufiac, Pinot Blanc—these are the names of just some of the lesser-known grapes you can find on supermarket shelves. Big retailers have been growing increasingly adventurous over the past few years, supplementing the usual mass-produced brands with interesting grapes. According to Nielsen figures, the top whites are sauvignon blanc, chardonnay and pinot grigio and the top four reds are merlot, shiraz, tempranillo and cabernet sauvignon.

In 1950 in France the most popular 20 grapes (merlot, cabernet, syrah, chardonnay, etc.) made up only 50% of the vineyard. Now those same 20 varieties account for 93%. Data from the Wine Economics Research Centre in Adelaide demonstrates that grape diversity is in decline in the 21st century. In 2010 significantly more of the world vineyard was accounted for by the same grapes as in 2000. In 12 of the 44 countries studied, more than one-third of their vineyards were covered with just one grape variety.

Plaimont Producteurs (France) runs a conservation project to rescue forgotten local grapes from obscurity. Its nursery includes 12 varieties whose identities are completely unknown. Walter Massa in Piemonte (Italy) is hailed as the saviour of timorasso, a grape that makes gloriously waxy, textured white wine which had all but died out in the late 1980s. In Marlborough, Australia, Hans Herzog is borderline-obsessed with cultivating varieties not usually found in this land of sauvignon blanc. He has arneis, zweigelt, nebbiolo, barbera... the rows of unexpected vines stretch on.

But why, when there is an increase of choice on our shelves, do the popular grapes grow ever more popular? Sales of the top white grape, sauvignon blanc, have increased by 13% in the last year even as overall sales of wine remained flat. It might simply be a consequence of being bewildered by choice. Studies have shown that the more options people are given, the more likely they are to make a conservative selection. Perhaps it's the same with grapes: Offer drinkers 3 possible glasses (or bottles) of white and maybe they will curiously pick the verdicchio. Give them a menu of 20 ... and ... sauvignon blanc, please.

New Wine Grape Coming From University of Minnesota



UNIVERSITY OF MINNESOTA
Driven to DiscoverSM

(UM): The acclaimed cold hardy grape breeding program will soon be announcing a new white wine grape, according to Peter Hemstad at the UM's Horticultural Research Center. This new grape, which is currently known only by a number, is the first Minnesota grape released since Marquette in 2006.

Hemstad, along with colleague Jim Luby, have revolutionized grape breeding with their work for the UM. "We're very excited about this new grape," Hemstad said. "The reaction has been very positive and it has excellent potential." Selected nurseries are already propagating the grape, which fills a niche that current white hybrids don't currently occupy.

Like other UM grapes, the new white wine grape took approximately 15 years to develop. "Last winter was a real stress test and it came through just fine," Hemstad said. He added that more information about the grape, including the name, would be announced in early 2015.

UM grapes all contain some V. Riparia parentage. Riparia is native to North America and is extremely cold hardy and dis-

2015 National Tasting Project

Rege Duralia



Progress is being made as we speak and the NTP is beginning to take shape. The NTP team is evaluating wines to come up with a final list for the chapters to choose from. The selections range from sparkling to dessert wines, which will give the members a chance to experience the wines of Austria and Hungary.

Both whites and reds will also be available, including ones made from some lesser known grapes, such as Furmint, Weissburgunder, Grüner Veltliner, Kadarka, Blaufränkisch, St. Laurent and Zweigelt.

The target for sending the information to the Chapters is March 1. Since these wines are not "well known" in the US, don't wait too long to buy them for your chapter's tasting even if your tasting is scheduled for later in the year. They may not be available later in the year, even in some of the large metropolitan markets.

Rege

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WINES OF HUNGARY

AUSTRIAN WINE



ease and pest resistant. However, a wine made solely from Riparia grapes would be undrinkable. What's remarkable about the UM hybrids is how the breeders combine the durability of native grapes with the savoir faire of traditional European varieties.

Here's a brief rundown of the cold hardy wine grapes already released by the UM and their current status.

Frontenac - The University's first licensed wine grape, released in 1996. This durable grape is cold tolerant to -33F and produces a bountiful crop in the Midwest, New England and Quebec. Acidity is an issue with Frontenac, but many wine-makers have learned to make excellent port and blush wines with this workhorse grape.

Marquette - The current best seller of the Minnesota grapes. Marquette has a very complex parentage that includes Pinot Noir. It produces a very complex wine that wins awards and completely sells out each vintage.

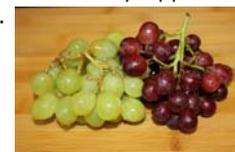
Frontenac Gris - This white version of Frontenac was introduced in 2003. Frontenac Gris is mutation of Frontenac that was discovered by Hemstad at the UM's Horticultural Research Center. Frontenac is now made in many styles across the Midwest, including sparkling, rose and ice wine.

La Crescent - Arguably the most vinifera like hybrid ever. This grape was introduced in 2002 and is largely derived from Elmer Swenson varieties like St. Pepin. Unfortunately, La Crescent is hard to grow.

Frontenac Blanc - A mutation of Frontenac Gris that was first observed in Quebec during 2005. Unlike the other Frontenac grapes, the UM does not own the rights to Frontenac Blanc. The grape is also not currently approved to appear on a wine label by the TTB.

Tom

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Chapter Events

Joe Broski



❖ **The Cleveland (OH) Chapter's** December event was titled "Tiny Bubbles from Near and Far." It was presented by the hosts, Greg and Laura Davis, with help from Jan & Tom Cobett and Bill & Pam Davey. First, Bill



introduced a tasting sheet specifically designed for sparkling wines, then we sampled 7 beauties from around the world. The Gruet showed lots of bubbles with a toasty aroma and good complexity. After the tasting,

members shared an appetizer and dessert potluck supper.

N/V Schloss Biebrich Sekt (Germany)	\$10 (2)
N/V Anna de Codorniu Brut (Spain)	11 .
N/V Zardetto "Z" Prosecco Brut (Italy)	14 (3)
N/V Gruet Blanc de Noirs (US—New Mexico)	18 (1)
2010 Argyle Vintage Brut (US-Oregon)	25
N/V Graham Beck Brut Rose (South Africa)	19 (3)
2013 Banfi Rosa Regale (Italy)	20

❖ **The Carroll County (MD) Chapter** met on December 1 for a bubbly tasting. Nancy Priest, portfolio manager for Moët Hennessey, provided an exceptionally informative presentation at the home of Richard and Carmen Blossverren. This marked over 31 years that the Blossverrens have hosted this tasting and it has become one of the most anticipated events of the year. This year did not disappoint as the wines were superb, the food delectable, the company enjoyable AND the hosts outdid themselves again! Thanks to all who make this such a special event each year.

Warm Up: Chandon Etoile	\$29
Ruinart Blanc De Blanc	79
2006 Moët Imperial	77 (3)
2004 Clicquot Blanc	88
Ruinart Rose	89 (1)
Clicquot Rose	65 (2)
Krug Grande Cuvee	15

❖ On Sunday, January 11, the **Glimmerglass (NY) Chapter** began the new year with a tasting of "Smart Buys—Can you find good wines without emptying your wallet?" Presenter Peter Frisch researched numerous "Top" lists and store "On Sale" wines and came away with some very interesting selections. Both verbally and with their scores, members unanimously answered "Yes!"

2013 Kung Fu Girl Riesling	\$11 (1)
2013 Bodegas Molino Torrontes	6 (3)
NV Henri de Villamont Cremant de Bourgogne Rose NV	5 (3)
2012 Falesco Vitiano Red	9
2010 Casa Santos Lima Confidencial Reserva	10 (2)
2009 Ch.Haut Sociondo Blaye Cotes De Bordeaux	10 (3)

❖ **The King George (VA) Chapter** met on January 9, at Oak



Crest Winery for a tasting hosted by Brad and Deborah Hanna featuring Châteauneuf-du-Pape wines. Forty members and guests were present. Châteauneuf-du-Pape roughly translates to

"The Pope's new castle." It is a specific French Appellation d'origine contrôlée (AOC) located around the village of the same name in the Rhône wine region. The history of this appellation is firmly entwined with papal history. "Avignon Popes" were said to be great lovers of Burgundy wines and did much to promote it. Over 110,000 hectolitres of wine a year are produced here. More wine is made in this one area of southern Rhône than in the entire northern Rhône region. The characteristic terroir of Châteauneuf-du-Pape comes from a layer of stones called galets ("pebbles"). Châteauneuf-du-Pape produces red and white wine, with the majority of wine being red. The appellation rules do not allow rosé wines to be made. The AOC originally allowed thirteen grape varieties to be used, but the 2009 version of the AOC rules lists eighteen varieties. It was an all-around enjoyable and educational presentation both for the palate and the mind!

2010 Tiare Imperiale	\$23
2010 Le Celestiere Cuvee La Croze	30
2010 Chateau Fortia Tradition	32 (2)
2009 Xavier Vignon Tradition	33 (1)
2009 Clos St Michel, Tradition	37
2009 Xavier Vignon Cuvee Anonyme	46 (3)

❖ What food goes with Champagne and bubbly wines? Jim and Kim Swihart tested this to the limit with their November 16 tasting for the **Lehigh Valley (PA) Chapter** at Rodizio Grill in Allentown, PA. A wide variety of food was presented at the salad bar and over 20 meats were served at the dinner. The variety ranged from beautiful roasts and other luscious cuts of beef, to pork, chicken hearts, and even grilled vegetables on skewers. Nobody left hungry!

Villa Chiara Prosecco	\$11 (2)
Luca Grucci Prosecco Superiore	25
Great Western Extra Dry	13
Gloria Ferrer Sonoma Brut	20
Domaine Chandon Blanc de Noirs	18 (3)
Ployez-jacquemart Brut NV	35
Roderer Estate Brut Multi Vintage	21
Perrier-Jouet Grand Brut Champagne	40 (1)
2012 Raventos I Blanc-Cataluna (Spain)	21
The Chook (Australian Shiraz)	15

❖ **The Metro Detroit (MI) Chapter** met on December 6 for their annual Holiday Tasting of sparkling wines and member-



made hors d'oeuvres at the home of Sherry and Roy Nesler. The wines were selected and served by Jackie and Frank Carson. Set up as a competition between California and France, the California wines were a close second place, in general, but were much less expensive. All were excellent with very high published ratings. The hors d'oeuvres were many and varied, and demonstrated the culinary skills of our members. Jackie once again organized the friendly competition and presented awards to the winners: Jackie Carson, Bernd Mueller and Joan Reed. It was a splendid start to the holiday season and much enjoyed by all, thanks to our gracious hosts.

Mumm Napa Brut Prestige Napa Valley	\$15
G. H. Mumm Brut Cordon Rouge Champagne	45
Roederer Estate Sparkling Wine Anderson Valley	24
Louis Roederer Brut Collection Champagne	37
Chandon California Brut Classic	15
Moët & Chandon Impérial Brut Champagne	39

❖ **The East Las Vegas Valley (NV) Chapter** met on November 13 at Grape Expectations School of Wine Making for a tasting of "More Bang for Your Buck" wines. Ninety-four members and guests were present. Prior to the discussion, members enjoyed our starter wine Albero White Sparkling. Chapter members who won Gold, Silver and Bronze medals at the

AWS Amateur Competition were announced and received their medals. Chris Creasey was applauded for the honor of receiving the first "Outstanding Chapter Chair" award at National Conference. Chris, Kirk Golding (Chapter Secretary) and Sheila Little (Chapter Membership Chair) presented the value wines.

Albero White Sparkling	\$5
2013 Kono Sauvignon Blanc	9
2013 Kirkland Chardonnay	9
2012 Archeo Nero d'Avola	4
2013 Panilonco Carmenere	4
2012 Klinkerbrick OVZ	15
2013 Line 39 Cabernet Sauvignon	9

❖ Kudos to Denyse Lemaire for an excellent job of selecting the wines and providing a terrific presentation on the wines of South Africa for the **Northampton (PA) Chapter**. Undaunted by the technology glitch which prevented her PowerPoint slides from functioning, Denyse discussed the history, tradition, geography and varieties. She also conveyed her personal experiences from her many visits to this beautiful wine region. Since many of us had little experience with these wines, this was a good educational opportunity as well as a great tasting event as well.

2014 Spier Chenin Blanc	\$7
2009 Simonsig Chenin Blanc	8
2013 Neethlingshof Chenin Blanc	7
2014 Spier Sauvignon Blanc	8
2012 Excelsior Cabernet Sauvignon	8
2012 Goats do Roam Red Blend	8
2008 Fairview Shiraz	9
2013 Releaf Red Blend	8
2011 Graham Beck Reserve Cabernet Sauvignon	13 (3)
2013 Wolftrap Red Blend	7
2006 Goat Roti Blend	14 (2)
2013 Neethlingshof Pinotage	13
2012 Spier 21 Gables Pinotage	22 (1)

❖ On December 27, thirty-nine members of the **Ocean Isle Beach (NC) Chapter** held a tasting event featuring kosher wines from around the world. Kosher wines from New York, California, France, Italy, Israel, and Chile were presented. The event began with a meet and greet session, which was then

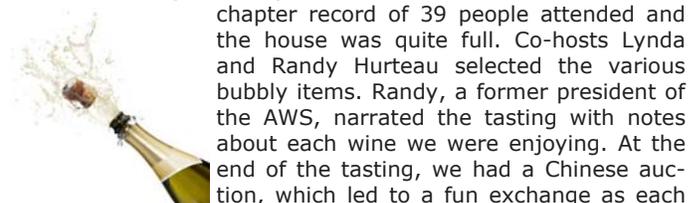


followed by a tasting of 7 kosher wines. After the tasting more kosher wines were served with a Holiday potluck dinner. A Hanukkah trivia contest was held and gifts awarded to the winners. Stan Barwikowski provided a brief historical perspective on kosher wines. For a wine to be kosher, it must be produced according to Judaism's religious law, specifically, Jewish dietary laws (kashrut). Likewise, Sabbath-observant male Jews must

supervise the entire winemaking process and any ingredients used, including finings, must be kosher. Dana Keeler, Silver Coast winemaker, added some keen insights on the winemaking practices involved in making kosher wines. Since the winemaking process includes boiling or cooking, the resultant wines tend to be less age worthy. Nonetheless, there has been an increase in demand for kosher wine and they are now made in many wine producing countries.

2011 White Riesling, Monterey	\$10 (3)
2012 White, California	6
2012 Chateaufeuf, Bordeaux	12
2010 Ovadia Estates Chianti, Italy	14
2012 Fusion, Israel	14
2013 Barkan Classic Malbec, Israel	12 (2)
2012 Alfasi Reserva, Chile	12 (1)
Kedem Port, New York	15

❖ The **Piedmont Wine and Vine (SC) Chapter** met on December 14, at the home of Janna and Mike Trammell for our annual December Champagne tasting. This was the third year the Trammells generously lent us their house for this event. A



chapter record of 39 people attended and the house was quite full. Co-hosts Lynda and Randy Hurteau selected the various bubbly items. Randy, a former president of the AWS, narrated the tasting with notes about each wine we were enjoying. At the end of the tasting, we had a Chinese auction, which led to a fun exchange as each

person tried to guess or "steal" his or her favorite revealed wine. Many good food items were paired with the wine. We ended the tasting with a double gold winner at the November 2014 AWS conference in Concord, NC.	
NV Celebre Rose, Dr. Frank, New York	\$21
NV Ulrich Langguth Riesling Sekt, Germany	15
2012 St. Hilaire, France	13
NV Schramsburg Mirabelle Brut Rose, CA	28
NV Sokol Blosser Evolution, Oregon	22
NV Dom. Borgeot Cremant de Bourgogne Brut, 18 France	
NV Barefoot Bubbly Citrus Fusion, Gallo, CA	9

❖ Twenty-one members of the **Rhode Island (RI) Chapter** met on November 30 at the home of Bill "Dr Vino" Riccitelli for their annual Holiday Tasting. Dr Vino led the tasting with a sampling of wines that would go well with holiday gatherings and dinners. The four reds were tasted blind and one member, David Sass, correctly guessed each type of wine and received an incredible bottle of Barolo as a prize. Appetizers and desserts followed, and a good afternoon was had by one and all!

2009 Rodney Strong Cabernet	\$19
2011 Moscato d'Asti	18
2011 Barco de Piedra Ribero del Duero	20
2012 Bancott Sauv. Blanc	10
NV Scharffenberger Brut Excellent	19
2006 Travignoli Chianti Reserve	24
2011 Territorial Pinot Noir, Oregon	13
2012 Gavi di Gavi, Michelle Chiarlon	12

❖ Winemakers would like you to believe that Zinfandels using fruit from "Old Vine" vineyards are inherently better than wines produced from younger vineyards. Wines labeled "Old Vine" usually command higher prices, but are they really worth the added expense? That was the question the **San Luis Obispo (CA) Chapter** explored at their November tasting, where members participated in a blind tasting of eight Zinfandels from four producers from four different AVAs. Each flight included an "Old Vine" zinfandel vs. a zinfandel from a younger vineyard. The clear winner of the voting for Best Wine of the Evening went to Saucelito 1880 Old Vine Zin. This wine was produced from dry-farmed vines that were planted about 1880, the same year they started digging the Panama Canal! These are some of the oldest Zinfandel vines in America and they still producing rich, spicy, floral wines with beautiful balance. The two runners-up, shown below, were also noteworthy and are available at significantly lower prices.

2011 Seghesio Old Vine, Alexander/Dry Creek	\$38
2011 Seghesio Cortina Zinfandel, Dry Creek	38
2010 Jessie's Grove Earth, Zin & Fire, Lodi	13
2012 Jessie's Grove Westwind Old Vine, Lodi	32
2012 Saucelito Canyon 1880 Old Vine, Arroyo Grande	75 (1)
2012 Saucelito Canyon Estate Zin, Arroyo Grande	35 (2)
2011 Scott Harvey Mountain Selection, Amador	22 (3)
2011 Scott Harvey 1869 Old Vine, Amador	45

❖ The **Saraveeno (FL) Chapter** held a tasting of Eastern Mediterranean and Holy Land Wines on November 30, hosted by the Dunlaps. We chose varietal wines from Israel and

Greece. The 28 attendees were unfamiliar with these regions and enjoyed the tasting without prior knowledge of the prices.

2013 Erasimos Moschofilero, Greece	\$14
2011 Gush Etzion Lone Oak Sauv. Blanc, Israel	16
2012 Yogev Sauvignon Blanc/Chardonnay, Israel	17
2006 Greek Wine Cellars Agiorgitiko, Israel	12
2012 Ben Ami Merlot, Israel	14
2010 Yarden Cabernet Sauvignon, Israel	32
2011 Yogev Cabernet Sauvignon/Shiraz, Israel	16
2010 Kadesh Barnea Cab. Sauvignon, Israel	17

❖ The **Wine Appreciation Group of Greenville (SC) Chapter** had an interesting and unique Port tasting November 13 at Vom Fass ("from the cask" in German), an international wine, spirit, liqueur, olive oil and vinegar franchise that has recently opened a store in Greenville. The wines were provided by Aleph Wine Corporation of Columbia, SC. Aleph's owner, Jean Pierre Chambas, was our very knowledgeable and entertaining presenter. The chef at Vom Fass provided exquisite food to pair with each Port, including French onion soup, Sun-dried tomato pizzarette with feta & thyme, truffled macaroni & cheese, flourless chocolate cake with berry coulis and stilton cheese with walnuts. It was an excellent tasting and all for the modest cost of \$30 per person! All the wines were produced by Quinta do Noval (Portugal).

Cedro (un-fortified wine)	\$27
Ruby Port	25
Tawny Port	25
Black label	27
10 year Tawny	45
Late Bottled Vintage	30

To be included in the *AWS News*, e-mail your tasting info to **Joe Broski**
chaptrevents@americanwinesociety.org

Please follow the format specified for Chapter Events. It can be downloaded from the [AWS website](http://awswebsite.com) (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.

Winemaker's Journal

Cont. from Page 4

We measure the wine's free SO₂, which is the portion that still is unused and has value.

Once these two tasks are completed, it's equally important to record what has been done. We have developed a chart for recording every step to make each wine. We hang the chart on each container and recently we have begun to keep the records in a laptop computer in our wine cellars.

As for the topping, we like to know how much wine is lost due to filtering and evaporation especially if using barrels. A winemaker should know this value so additional wine is made each year to be used for topping. Recording the SO₂ additions is equally important and make sure you record the date when additions are made. As you move forward with the life line of each wine you'll be happy to review what you have done to the wine in the past.

Lee

winemaker@americanwinesociety.org

Les Sperling

Cont. from Page 1

- Organized the teaching staff and curriculum of the Wine Judge Training Program 1989-93; a graduate of the program himself demonstrating his strong endorsement as to the quality of the program.
- An award winning home winemaker and grape grower, who authored the AWS manual "Fruit Wines", plus numerous educational articles for the AWS Journal over the years.
- Instrumental in the organization of amateur winemaking competitions sponsored by the AWS Eastern Pennsylvania Region, ongoing for more than two decades.

Les and his wife Bonnie of 57 years, have conducted the AWSEF silent auction at the National Conference for many years.

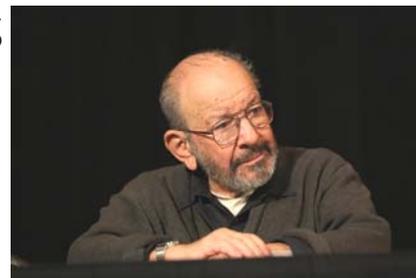
Never one to sit on the side lines, Les has been chief cook and bottle washer for AWS on the local, regional and national levels, always a willing worker, as well as a leader.

Les is the caliber of member that is the foundation of AWS and continues to strengthen the society through passion for the society, educational endeavors, and a commitment to "Wine Appreciation through Education".

Salute to you Les Sperling for paving the path for many to follow as we enjoy the "fruits" of your labor, love and dedication to AWS. God Bless!

Jane

Past National President



Obituary

JAMES T. FUTRELL

James Tayloe Futrell, beloved husband of Helen B. King-Brookes-Futrell, passed into eternal life on Tuesday, Oct. 6, 2014. He was born on July 26, 1946, in Tarboro, NC.

Jim's passion was science and he enjoyed learning, so he entered the educational profession as a biology teacher. Jim attended Campbell-Buies Creek, Western Carolina and East Carolina Universities, earning his bachelor of science, master of arts and educational degrees. He believed that any day that one didn't learn something new was a lost day. Jim won several prestigious awards, including the NC Outstanding Biology Teacher and the Wachovia award for energetic leadership in school administration. He taught in the Harnett County school system and at Campbell University. Jim wrote four biology books used in the North Carolina schools.

In addition to his wife, Jim is survived by one brother, three children, and five grandchildren. He was a member of the Bill Tuller Chapter.

AWS Top 50 Wine Makers

The 2014 Amateur Winemaking Competition awarded 32 double gold, 25 gold, 141 silver and 132 bronze medals. Mary Riggle added them to the overall tally and here are the 2014 AWS "winningest winemakers." The cumulative points (gold=100, silver=58, bronze=34) have been accumulating since 1975 when our records begin. Congratulations!

<u>2013 Rank</u>	<u>2014 Rank</u>	<u>Name</u>	<u>City</u>	<u>State/Prov.</u>	<u>Cum. Points</u>
1	1	Gauntner, Donald	Seven Valleys	PA	7,488
2	2	Oren, Rett	Bethlehem	PA	6,828
3	3	Krauss, Marion	Seven Valleys	PA	6,814
8	4	Beers, Lamont	Eden	NY	4,804
4	5	Kampers, Stephen	Toronto	ONT	4,774
6	6	Stopper, Edward	Etters	PA	4,646
5	7	Spaziani, Gene	Mystic	CT	4,622
7	8	Traxler, Tim	Bellefonte	PA	4,592
10	9	Fiola, Joseph	Keedysville	MD	4,034
9	10	Shulman, Eli	Baltimore	MD	3,784
11	11	St. Pierre, Barry & Sissy	Burlington	CT	3,778
13	12	Gribble, Gordon	Norwich	VT	3,526
12	13	Browning, Doug & Joanne	Denville	NJ	3,158
14	14	Petuskey, Tom	East Brunswick	NJ	2,574
15	15	Mikals, Jack	Independence	OH	2,542
18	16	Capotosto, Luke & Barbara Medeiros	Cranston	RI	2,494
17	17	Szaro, Robert	Franklin	MA	2,342
27	18	Gower, Chuck & Cheryl DiPanfilo	Boulder	CO	2,260
16	19	Klapetzky, Jan	Williamson	NY	2,248
24	20	Furfaro, Darrell	Bellefonte	PA	2,238
20	21	Sperk, Jim	Mentor	OH	2,156
19	22	Hauser, Jeff	Middelburg Hts	OH	2,096
26	23	Seluk, Laurence	Northville	MI	1,982
21	24	LaPointe, William	Malvern	PA	1,948
22	25	Deman, John	Guelph	ONT	1,934
23	26	Bubb, Scott	Spring Mills	PA	1,928
25	27	Sperling, Leslie	Bethlehem	PA	1,892
28	28	Frellsen, David & Betty	Yellville	AR	1,830
37	29	Mulfinger, John	Bellefonte	PA	1,785
32	30	Piancone, Louis & Madeline	Piscataway	NJ	1,744
31	31	Nettles, Dominic	Palm Bay	FL	1,646
29	32	Steinacker, Warren	Coatesville	PA	1,644
39	33	Roccograndi, Francis Jr.	Maple Glen	PA	1,630
30	34	Maimone, Thomas P.	Voorhees	NJ	1,570
33	35	Chirichillo, Dominick	Toms River	NJ	1,476
34	36	Cobett, Tom & Jan	Strongsville	OH	1,456
35	37	Calcagni, Dominick	Bronx	NY	1,432
36	38	Wilen, Bill	Kent	OH	1,404
45	39	Schlachter, Mel	Iowa City	IA	1,392
38	40	Shively, Carl	Alfred Station	NY	1,342
40	41	Knap, James	Lynchburg	VA	1,248
41	42	Coombs, Fred	State College	PA	1,240
42	43	Kirkpatrick, Jim	West Grove	PA	1,230
55	44	Westman, Michael	Port Royal	PA	1,214
43	45	Hastings, Charles	New Port Richey	FL	1,200
44	46	Herold, Robert	Vernon	CT	1,168
46	47	Harrington, Geoff	Williamsport	PA	1,124
47	48	Eisberg, William	Westminister	MD	1,110
48	49	Cox, Gary & Shirley	Geneseo	NY	1,092
63	50	Baldieri, Lee & Bob Thomas	Milford	CT	1,086

AWS Educational Foundation

Bonnie Huber



Welcome to 2015! How time does fly...this time last year I was writing my very first article as President of the AWSEF. We have hit the ground running in 2015 and each of the three AWSEF standing committees has conference calls scheduled during the month of January to determine plan of action for the upcoming year.

The three standing committees of the AWSEF and their functions are outlined below:

Finance Committee – Develops investment philosophy and policy. The committee chooses investment vehicles that match the defined philosophy and policies and then submits recommendations to the Trustees for approval.

Fundraising Committee – Continuously investigates and pursues creative new opportunities for fundraising in support of gaining new scholarship funds for the AWSEF.

Scholarship Committee – Reviews scholarship application materials and provides guidance to the Trustees on student applications. The committee reviews the student applications in preparation for the full Board review and works together with former and prospective students and schools to get our material distributed to the appropriate target audience.

We are looking forward to a productive and fruitful year and will keep you abreast of the happenings in each of these committees.

It is that time of year where we will be opening our 2015 scholarship application process to qualified candidates. We are updating the application materials for the 2015 enrollment period and will have our website ready to accept applications by February 1. If you or anyone that you know meets the criteria to be awarded a scholarship, please make sure to refer them to our website: www.awsef.org. **We will be accepting applications until the March 31st deadline.**

Have you ever wondered how the Trustees go about selecting the “best of the best” from the highly qualified applications we receive? I can’t tell you our secrets, but I can tell you it is a carefully thought out and fair process that we look forward to year after year. The Trustees use uniform weighted grading criteria – i.e., a voting rubric – which has proven very reliable ever since 2007 (with minor tweaks) when Margaret Moore of Eastern Kentucky University helped create the criteria.

Without help from our dedicated donors who share our goals, the AWSEF could not continue to award scholarships to the “best of the best” students. We are very fortunate to have the AWS chapters and regions, wine producers and importers as donors, but there are also mutually beneficial ways for individuals to assist highly qualified candidates. Here are some approaches you may wish to consider in the upcoming year:

- ⇒ Leave the AWSEF a gift in your will or trust
- ⇒ Name the AWSEF as a beneficiary on your IRA, pension plan or life insurance policy
- ⇒ Remember deceased AWS members with memorial gifts to the AWSEF
- ⇒ Consider using appreciated assets (such as stocks, bonds, CDs, real estate) as a gift to the AWSEF thereby realizing potential tax benefits
- ⇒ Encourage family members and friends to leave gifts or fundraise on behalf of the AWSEF
- ⇒ Write a check to the AWSEF today
- ⇒ Contact your employer about matching gifts to the AWSEF
- ⇒ Contact your favorite winery about a named grant or donation to the AWSEF

You can make a difference through your generous support of our scholarship program. Remember, your donations are tax deductible. Thank you again for your support.

Bonnie

president@awsef.org





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2015 AWS National Conference

Nov. 5-7, 2015—Tysons Corners, VA



The [Sheraton Tysons Hotel](#) is now accepting room reservations. Our conference opens on Thursday, November 5 and ends on Saturday night, November 7, 2015.

To make your reservations:

- ⇒ Call 1-800-572-7666 and speak to their reservations department. Mention that you are with the American Wine Society to get our conference group rate and be added to our room block, OR
- ⇒ Go online to [American Wine Society National Conference](https://www.starwoodmeeting.com/Book/AWS2015) (<https://www.starwoodmeeting.com/Book/AWS2015>)

Room rate: \$139 plus tax, single or double occupancy

The hotel does not have in-house reservations. If you need to contact the hotel directly, the number is (703) 448-1234.

As in past years, a one night, non-refundable deposit will be required.

The newly renovated Sheraton Tysons Hotel has 449 guest rooms on 24 different floors, including 6 suites (all classically furnished with a stylish sitting area), complimentary wireless high-speed internet access and the plush Sheraton Sweet Sleeper® Bed with white bedding and signature white duvet ensemble. Parking is complimentary.

While available, you can upgrade your stay for \$30 a night and enjoy the executive experience in one of their Club Level Rooms on the highest floors of the tower. You will have exclusive access to the Sheraton Club Lounge on the 24th floor offering hot breakfast and hors d'oeuvres daily while you take in sweeping views of Northern Virginia. The Club Lounge offers a private place to relax and the opportunity to grab refreshments and snacks while on a break during the day.

The Sheraton Tysons Hotel is conveniently located less than 20 minutes from downtown Washington, DC, and just minutes from Dulles Airport.

The National Conference is for AWS members only. If you are not a current AWS member, please go to [Join Now](#) on the home page of our website (americanwinesociety.org) and become one now!

Due to the capacity of the session rooms, attendance will be limited to the first 500 people who register. Registration will open at 7:00 pm EDT on Sunday, August 2. Please register early to get the sessions you prefer.