

AMERICAN WINE SOCIETY NEWS

Promoting Appreciation of Wine Through Education

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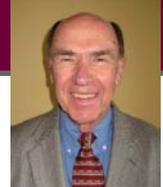
Contents

Award Nominations	7
Chapter Events	4
Chapter Spotlight	7
Competition News	10
Conference News	9
Educational Foundation	11
Member Services	9
National Office Notes	3
Obituaries	8
President's Message	2
Pricing Chapter Events	10
Wine Judge Certifications	8
Winemaker's Journal	3



2012 National Tasting Project Subtle & Soft—Pinot Noir

Rege Duralia



The informational package for the 2012 National Tasting Project (NTP) was emailed to all Chapter Chairs and Regional Vice Presidents on April 7. If you haven't received it, or have any questions, please contact me. The information is also posted on the AWS Website, but the wines are not shown there—you need to contact me to receive the complete package.

This year, the pinot noir wines for the NTP were selected by a committee of 8, all from different parts of the US. The wines represent 6 different regions, so you will certainly see a variety of styles. The wines are somewhat pricier than previous years, but good pinot isn't cheap. If your chapter is budget-conscious, there are several choices in the under \$20 price category.

I would like to extend thanks to the team that helped pull this year's NTP together. This nationwide team brought a great deal of expertise and diversity to the project to give interesting examples of different regions, terroirs and winemaking styles.

Aaron Mandel - Missouri	Barry St, Pierre - Connecticut
Dave Szydlik - Texas	Kristin Kraft - Pennsylvania
Laci Schaible - Florida	Luca Conte - Kentucky
Sue CernyNew Mexico	Pam Davey - Ohio

If your chapter will be participating in the NTP, please obtain your tasting wines right away—we made special arrangements for you to be able to purchase them from wine.com, but they may not be available too much longer.

We are delighted that we have already received results from 3 chapters. The first was Diamond City (PA), followed by Indian Valley (PA) and Omaha (NE).

If you have questions about conducting the NTP, please contact me. For questions on reporting your results, contact Pam Davey at pamdavey@aol.com.

Rege

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Government Affairs

Virginia ... A fight between a Northern Virginia winery and a local homeowners association has ended with the state's highest court overturning a ruling that had effectively shut down Marterella Winery's tasting room. The Virginia Supreme Court upheld a jury's verdict that the winery was allowed to operate as a tasting room, despite a covenant by a homeowners association that said any commercial activity on the property required approval from a committee.

The ruling came less than a month after the death of Jerry Marterella, who was fighting cancer as the case wound its way through the courts. The business was shut down and its finances collapsed. Marterella said last fall that he hoped to live to see the winery prevail in court.

New Jersey ... On January 17, 2012, Governor Christie signed winery direct ship-

Continued on Page 7

AWS Website Makeover

On April 18, our new website went on-line. It is much easier to navigate and has a more contemporary feel. New information is being added on a regular basis. Let us know what you think.

americanwinesociety.org



American Wine Society

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Member Login

Welcome to AWS

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President's Message

Jane Duralia



As I look out my office window, I see fresh dew on the roses as morning awakes across the horizon. A new day; a fresh opportunity. Where do we go from here? I am delighted to report that our American Wine Society is thriving—starting new chapters, expanding our current chapters and building our Professional Member community. All this is happening through the diligence of a multitude of enthusiastic volunteers who love wine and want to permeate their regions with AWS members.

As listed in our April newsletter, we now have 19 Regional Vice Presidents (RVP) representing 14 states, with 2 more applications under review. There are still openings. Contact me if you want to take your state to a new level by starting AWS chapters, promoting wine appreciation through education, and having a lot of fun in the process.

We have established periodic RVP conference calls for brainstorming and sharing ideas of marketing AWS in areas across the country. The big question is how to increase membership in the 25-45 age group—not a new question and yet one that is difficult to answer. To motivate younger people to pay for a babysitter, pay for an evening or an afternoon out, we need to give them events where they will have fun with fun people. Yes, they do need to have an interest in learning about wine to even come to a tasting in the first place. However, they need to think "Wow, this is so much fun. These are fun people and I want to come again."

Then they join AWS. I think what some of us are missing is the "Wow" factor. Wine is interesting. It can ignite a 'thirst' (excuse the pun) for knowledge, a curiosity if you will, but we must not lose the focus that "wine is fun!" Successful educators know that having fun while you learn is more palatable. Tap into the philosophy of fun with education and watch what happens.

On a sad note, I must report that Scheryl McDavid, Marketing Committee Chair, has resigned due to an overload of work and family commitments. I applaud Scheryl for the professional job she has done in leading our marketing effort—the results speak for themselves. Scheryl continues in AWS and is instrumental in starting a new chapter in Wake Forest, her hometown. We extend our heartfelt thanks to Scheryl for a job well done!

I am searching for a new chairman for the Marketing Committee. If you are interested, or you know an AWS member who is qualified, please contact me. As always, email me if you have any comments, suggestions or questions.

Please step forward to answer the call. Volunteer legal advisor sought by the AWS Educational Foundation Board of Trustees. See page 11 for further details.

Jane

2012-2013 AWS President
president@AmericanWineSociety.org



The Marketing Committee is looking for testimonials from our members to use for marketing purposes. We want real stories of an experience you had while a member of AWS. It could be new friends you have made, a conference experience, an amazing wine, a person or a chapter who welcomed or mentored you or anything else you've experienced while being an AWS member. By sending in your story you are giving AWS permission to use this in our Marketing Material. Send your testimonials to diane@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.

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

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Winemaker's Journal

Lee Baldieri



Partners in the Wine Room

I'm pleased to announce that I have new partners in my wine room. Their names are iPhone, iPad, iPod and their counterparts on mobile phones with the Android operating system. In the world of electronics, they are known as mobile devices.

Currently I store my winemaking instructional material in notebooks kept in my wine room. However, I've noticed I'm using my iPhone and iPad much more to secure the same information through the use of an "app" (application) designed for the mobile device that I'm using at the time. Because I prefer the Apple devices, I get most of my apps using iTunes, but many can be downloaded right from the internet site. Here are a few of my favorites:

Lallemand Wine – Free (iPhone) itunes.apple.com/us/app/lallemand-wine/id497803135?mt=8

This application gives instant access to the latest information on wine yeast and bacteria, as well the range of applications, and optimal conditions for use. It also provides specific nutrient requirements for each micro-organism, as well as information on a range of specific inactivated yeast products. You'll have access to a catalogue of all Lallemand's products sorted by category and listing their characteristics. Enter key words (pH, alcohol level, grape variety) into the search engine in each category to find the products you're looking for.

The application includes the ideal conversion tool for harvest season and a malolactic feasibility table to help you determine how easy it will be to achieve malolactic fermentation, along with specific recommendations. These are the first of many tools that will be featured on this app.

Winery Math - A Calculator Designed for Winemakers - \$2.99 (iPhone, iPad) www.pandromos.com

Winery Math is an app that helps simplify the calculations needed in winemaking. Whether it's computing how many bottles of wine there are in a tank, or how much Potassium Metabisulfite is needed to preserve the wine, many of the calculations winemakers commonly use are automated with the use of this app.

iWineMaker- Winemaking Calculations- \$4.99 (iPhone, iPod, iPad) itunes.apple.com/us/app/iwinemaker/id339132411?mt=8

iWineMaker is used by professional and amateur winemakers by helping them make the correct additions to their wines. Introduced in 2010 by VinoEnology.com, the objective was to provide winemakers with instant information. It has calculators for fermentation, acidification, SO₂, blending, chaptalization, water dilution, fining, oak additions, fortification and weight & volume.

Wine Defects- Explains Defects in Wine - \$1.99 (iPhone, iPod touch, iPad. Requires iOS 3.0 or later) itunes.apple.com/us/app/wine-defects/id437303036?mt=8

A resource for wine makers, or any curious wine lover, explaining defects in wine. It provides chemical information, preventions and treatments to create delicious wine. Developed by Applied Sensory, LLC, Wine Defects is an application containing detailed information about aroma and flavor defects found in wine. Wine defects – also known as faults – are noticeable and objectionable departures from an acceptable norm.

Continued on Page 8

National Office Notes

John Hames



On April 18, the new AWS website "went live" and the feedback has been very positive. Thanks to everyone who sent in comments and recommendations. We made several "tweaks" to improve the site based on your suggestions. It was a lot of work but I think you'll agree the results are worth it. Keep checking the site for updates and new information.

So, what else has the National Office been doing in our spare time? Here are a few highlights;

- Renegotiated the printing contract for the *AWS Wine Journal* to save AWS about \$1,200 per issue
- Reviewed around 40 proposals for the 2013 conference and narrowed them down to three finalists. We then visited these three locations (sorry, no hints on where it might be).
- Renewed the AWS liability insurance for another year. Our premium went down because we haven't had a claim. Let's keep it that way by enforcing moderation and designated drivers at all AWS events.
- Investigating using a professional "publisher's representative" to solicit more advertising for the *Journal* so we can add more pages and more content without increasing the cost to AWS.
- Wrapped up a successful period for AWS membership renewals. As I write this in mid-May, we have 370 more members than we had the same time last year, and 1,025 more members than we had in May of 2010! We get notices that new members have joined our group almost every day as people share the fun of AWS with their friends.

2012 Conference activities are also in full swing as well – check out my conference article on Page 9 to learn more.

As you see, we don't have any problem keeping busy. However, we're never too busy to listen to AWS members, so let us know if you have any comments or suggestions.

John

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AWS in the Social Media



Help spread the word of how wonderful the American Wine Society is by "liking us" on Facebook.

<http://www.facebook.com/americanwinesociety>



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



Follow us on Twitter at
@AmericanWineSoc

Chapter Events

Joe Broski



❖ Twelve members and two guests of the **Bucks County (PA) Chapter** met at the home of Joe and Esther Gallagher to taste wines of Greece. Most of the wines were made from grapes indigenous to the area. Retsina has been made for at least 2000 years. Its unique flavor is said to have originated from the practice of sealing wine vessels, particularly amphorae, with Aleppo Pine resin in ancient times. Before the invention of impermeable glass bottles, oxygen caused many wines to spoil within the year. Pine resin helped keep air out, while at the same time infusing the wine with resin aroma. The Romans began to use barrels in the 3rd century AD, removing any oenological necessity for resin, but the flavor itself was so popular that the style is still produced today.

2010 Oenoforos Asproolithi Roditis	\$12	(1)
2010 Kotrotsos Erasmios Moschofilero	14	(2)
2010 Santorini Assyrtiko	12	(3)
2009 Oenoforos Asproolithi Cab. Sauvignon	12	(3)
2006 Nemea-Greek Wine Cellars Agiorgitiko	12	(2)
2006 Hermes Xinomavro	13	(1)
2005 Hermes Retsina Savatiano	9	

❖ The **Carroll County (MD) Chapter** met on March 18 at the home of Emily and Jack Johnston. The theme was "ABC's (Anything But Cabernet) of Red Wine," presented by Jack. A big thank you to the Emily and Jack, assisted by Nan Slick, for all their efforts researching, developing and presenting the theme. The Johnstons maintained the tradition of opening their home and hosting the annual business meeting along with the March tasting.

2010 Les Jamelles Cinsault (France)	\$9	
2010 Casa Lapostolle Carmenere (Chile)	12	(2)
2010 Horton Vineyards Norton (Virginia)	15	
2008 Glatzer Blaufrankisch Reserve (Austria)	19	
2010 Cline Ancient Vines Carignane (CA)	18	(1)
2011 Maipé Bonarda (Argentina)	10	(2)
2008 Don Pascual Res. Tannat (Uruguay)	14	

❖ The **Cleveland (OH) Chapter** March meeting was held at the home of Sheila and Rodger McKain (co-hosted by Marilyn & Ed Pierson) with 40 members and 11 guests attending. The theme was "Willamette Valley Wines," and Rodger started by giving us a brief history of the Willamette Valley Pinot Noirs. Commercial production began in the 1960's, before receiving International acclaim in 1979 with Eyrie Vineyards 1975 Pinot Noir at the Wine Olympics. To date, 2008 is considered the best year for Pinot Noirs. Marilyn introduced the white wines, two of which were made with grape varietals typically used in Austria and Germany.

2009 Illahe Grüner Veltliner	\$18	
2010 Anne Arnie Cuvee A Muller-Thurgau	16	
2010 4 Graces Pinot Grigio	18	
2008 Willamette Valley Vineyards Pinot Noir	26	(3)
2009 Raptor Ridge Pinot Noir	25	(2)
2009 Ken Wright Pinot Noir	30	(1)

❖ On April 15, Gayle Spagna and Jim and Dianne Balthaser hosted a wonderful Sunday Brunch for the **Columbus (OH) Chapter** on Tax Relief Day at Gayle's home in Dublin for a capacity crowd of 60 members and guests. The never-ending buffet consisted of the following delicious foods: Assorted cheeses, Bruschetta, Caramelized Onion and Bleu Cheese Appetizers, Potato and Egg Cups, Fruit Salad, Braided Sausage and Cheese Bread, Egg and Bacon Casseroles, Vegetarian Pasta Salad, Salmon with Capers, Onions, Eggs, and Cream Cheese on Bagels. Desserts were of Triple Chocolate

Brownies, Carrot Cake, and Gayle's Homemade Cheesecake with Berries. All this food was followed by Wine Jell-O Shots prepared by Cara Spagna.

❖ The **Detroit (MI) Chapter** met on March 18 for a food and wine tasting presented by Master Sommelier Madeline Triffon. We not only had a great tasting, but we also found her to be most personable, answering the many questions that arose with good humor and clarity. She provided many useful insights into matching wines with food, as well as the tasting and judging of wines alone. She told us of her early work and experiences, some books she likes, and her knowledge of Michigan wines and winemakers, for which she has great respect. The tables were prepared with eight wines in unmarked glasses. She described each, in order, commenting on their attributes and allowing us to suspect what was in the glass before identifying the specific wine.



Gruet Brut (New Mexico)	
2010 Dr. L Riesling Mosel (Germany)	
2010 Domaine Daulny Sancerre Loire (France)	
2009 Cameron Hughes Chardonnay Arroyo Seco (CA)	
2009 R. Ratti Nebbiolo d'Alba "Ochetti" Piedmont (Italy)	
2008 Mas des Chimères Coteaux du Languedoc (France)	
2009 Annabella Cabernet Sauvignon Napa (CA)	
Dow's Ruby Port	

❖ The **East Las Vegas Valley (NV) Chapter** met on May 10 at Grape Expectations for a lesson in wines of the Greek Isles. Forty nine members and guests were present. Prior to the



discussion, members enjoyed a sparkling wine from Domaine Spiros. Chapter Vice Chair Gene Lowe and Goran Lujanjo,

from Mondo Imports, presented the wines. This meeting gave members an opportunity to try some wines made from grapes that they couldn't pronounce, let alone had heard of before. At the beginning of the meeting, most members would not have purchased a Greek wine, at the end of the meeting, they were all ready to explore the wines of the Greek Isles! A copy of the presentation can be found on our website: www.elvavws.org.

Domaine Spiropoulos Ode Panos Brut	\$21	(3)
2011 GAI'A Notios White	\$16	
2011 Argyros Estate Atlantis White	\$17	(2)
2011 Mercouri Estate Folio	\$17	
2011 CAI'A Notios Red	\$16	
2008 Thymiopoulos Vineyards Uranos	\$21	(1)
2010 Samos Vin Doux	\$22	

❖ The **Heritage Hunt (Gainesville, VA) Chapter** held their Tenth Anniversary Dinner on April 22 honoring the charter members of the Chapter at the Heritage Hunt Golf and Country Clubhouse. Thirty-six current members, along with ten charter members and their guests, enjoyed a menu that surpassed all expectations. Extraordinary wine pairings complemented the five courses and added immeasurable value to the overall ambience of the event. An excellent dinner was prepared by Chef Jerney and his staff. Michelle Ditzler of Service Distributing Inc., provided the wine and descriptions for each course. Chapter Chair James Sanmartino said, "We were very fortunate to have such visionary charter members who established this chapter. We continue to grow each and every year. The charter members who organized this chapter had the foresight and knowledge to establish a solid framework

for the chapter that has allowed the chapter to flourish. Their foresight continues to provide the current members the enjoyment and ongoing educational opportunities that they envisioned at the time of the founding.” The Heritage Hunt Chapter has grown to be one of the largest AWS chapters.

- Poached Salmon pinwheel (Remy Pannier-Sauv Blanc)
- Shiitake Crusted Pork tenderloin on a basmati rice cake with fried leeks. (Le Gand-Pinot Noir)
- Organic Bibb Salad with Duck Confit and a citrus vinaigrette (B&G-Cote de Rhone)
- Medallions of Beef tenderloin in pastry with jumbo shrimp (JP Chenet-Merlot)
- Blood Orange Cheesecake (paired with Sparkling Rose)

❖ The **Houston (TX) Chapter** met on March 10 at the home of Roz and Gary Dworkin for a Vertical Wine Tasting. Twenty-five members and guests attended. A vertical tasting presents a single varietal from the same producer over different years to compare differences due to the particular vintages. For our event, three flights of wines were from different years, the same wine varietal from the same region, but not the same vineyard. The wines tasted were wrapped to create a blind tasting. The types of wines were Bordeaux from Saint-Emilion, Cabernet Sauvignon from Napa Valley and Shiraz from South Australian McLaren Vale region. This tasting was a learning event and a lot of fun.

❖ Tom and Pat Litzinger hosted a superb tasting of four well-chosen cabernets for the **Jean-Jacques Dufour (Richmond, KY) Chapter**. The wines, from four different countries, challenged tasters to do a comparison of flavors. We heard many good reports on the wines as well as Pat’s famous fried pork tenderloin. All four wines received high marks, but the Rust en Vrede exceeded expectations.

- Veo Ultima, Chile (4)
- Clos du Val, Napa, CA (3)
- Rust en Vrede, South Africa (1)
- Penfolds Bin 407, Australia (2)

❖ The **King George (VA) Chapter** met on March 9 at Oak Crest Winery for a tasting featuring Norton wines from Virginia and Missouri. Julie Such followed the timeline of Norton, starting with its creation in Richmond, VA by Dr. Daniel Norton. Norton seedlings were then taken west by German immigrants where they grew international award winning Nortons in Missouri in the late 1800s. Aphids in France ended the string of awards when the disease and aphid resistant Norton rootstock was sent to France to save their vineyards. Very little Norton was available after that, and then prohibition ended all Norton production. Many years later it was found growing wild in Missouri and replanted into vineyards. Later roots were shipped to Virginia.

- 2009 Horton Norton Tower Series (VA) \$12
- 2009 Augusta Norton (Missouri) 19
- 2008 St. James Norton (Missouri) 12
- 2009 Westphalia Norton Reserve (Missouri) 18
- 2009 Stone Hill Cross J Norton (Missouri) 25 (2)
- 2010 Cooper Norton Reserve (Missouri) 21
- 2009 Chrysalis Norton Locksley Reserve (VA) 35 (1)

❖ The **Laurel Highlands (PA) Chapter** held its regular semi-monthly meeting at the Hampton Inn in Altoona. Fifty-six members and five guests were in attendance to enjoy wines presented by George from Dr. Konstantin Frank’s Winery located in the Finger Lakes of New York.

- 2006 Blanc de Noirs
- 2011 Grüner Veltliner
- 2009 Rkatsiteli
- 2010 Dry Riesling
- 2009 Old Vine Pinot Noir
- 2008 Salmon Run Meritage
- 2008 Dr Frank Meritage



❖ On March 24, the **Lone Star/DFW (TX) Chapter** met at the home of Tom and Suely Lohr in Argyle for a wonderful evening of wines from the state of Washington. The icebreaker wine was Airfield Winery’s Lone Birch white blend, which has become a favorite of Lone Star members. An incredible dinner of wild sockeye salmon in a white wine shrimp sauce as well as accompanying side dishes, appetizers and desserts were enjoyed by all who participated.



- 2008 Woodinville Valley Sauvignon Blanc \$15
- 2010 Ch. Ste. Michelle Horse Heaven Sauvignon Blanc 12
- 2009 Tamarack Cellars Chardonnay 20 (3)
- 2008 Olsen Estates Red Wine 18
- 2009 Columbia Crest H3 12
- 2007 Two Mountain Syrah 30
- 2007 Novelty Hill Merlot 20 (1)
- 2008 Arbor Crest Cabernet Franc 27 (2)

❖ Fred Kinsey hosted a tasting for the **Northampton (PA) Chapter** at Pinnacle Ridge Winery (many thanks to Brad Knapp), which was attended by ten members and two guests. The theme was 2000 left bank Bordeaux, an extraordinary vintage which was rated 94–97 by Robert Parker. The tasting included eight wines, mostly classified growth Medoc wines, which all showed nicely with complex flavors and approachable tannins. The top several wines were quite close in score. It was interesting that the top scoring wine, Haut Bergey, is one of the least expensive wines at current market prices.

- 2000 Haut-Batailley (St. Estephe) \$30
- 2000 Sociando-Mallet (Haut-Medoc) 35
- 2000 Grand-Puy-Lacoste (Pauillac) 55
- 2000 Calon-Segur (St. Estephe) 80
- 2000 Gruard-Larose (St. Julian) 75 (2)
- 2000 Palmer (Margaux) 120 (3)
- 2000 Lynch-Bages (Pauillac) 95
- 2000 Haut-Bergey (Pessac Leognan) 40 (1)

❖ On February 25, twenty eight members and guests of the **North Alabama (AL) Chapter** met for a tasting of wines from uncommon varietals. Hosted by Tracy and Michelle Norman, the tasting featured wines from the Mediterranean region and France. The wines were paired with assorted cheeses and crackers, smoked herb encrusted pork loin, crab and lobster dips, Caprese Salad, various fruits, and cream puffs with nuts and caramel sauce.

- 2008 Mont Marcal Cava Rosata \$19
- 2010 Domaine Des Cassagnoles 11
- 2009 Orvieto Classico Amabile BIGI 12
- 2010 Pieropan Soave Classico 27
- 2009 Quinto do Crasto Douro 20
- 2006 Dominio de Tares Baltos 18
- NV Hidaigo Alameda Cream Sherry 24

❖ On April 29, 28 members and guests of the **Ocean Isle Beach (NC) Chapter** met at the Silver Coast Winery for a tasting of highly rated Portuguese wines. There are some excellent wines being produced by Portugal and most are value priced. Wines tasted were from 3 prominent wine regions in Portugal—Vinho Verde, Douro Valley and Dao. The group focused their attention primarily on the Portuguese reds, but the vinho verde was also a hit.

- 2010 Caves Alianca, Vinho Verde \$9
- 2009 Mux Branco Douro 15
- 2008 Quinta de Cabriz, Dão Red 6 (2)
- 2009 Duorum Douro Tons Red 12
- 2008 Tinto Da Anforan 9 (1)
- 2008 Passadouro Red 21 (3)

❖ Ten members and four guests of the **Philadelphia (PA) Chapter** gathered at the home of Ruth Ann Harding to taste "Rieslings from Around the World." The event started with a sparkling wine and ending with two late harvest wines.

NV Deinhard Lila Trocken, Mosel, Germany	\$14
2010 TC Mount Crawford Riesling, Australia	13
2010 Anakena Riesling Single Vineyard, Chile	11
2010 Anam Cara Riesling Nicholas Estate, OR	19
2010 Columbia Crest Grand Estates, WA	11 (3)
2009 Dr. Heidemann's Bernkastel Spatlese	17 (1)
2010 Dr. Loosen Blue Slate Kabinett Mosel	19 (2)
NV Grun Vin Riesling Late Harvest Mosel	9
NV B.Lovely Late Harvest Riesling, WA	9

❖ On April 15, instead of doing taxes, the **Piedmont Wine and Vine (SC) Chapter** met at the home of Mim Shelden and Lou Kinsey to taste Chenin Blanc from around the world. At the tasting there were 30 people who would rather drink wine than do taxes. The 6 wines served were from South Africa, California and France. By most accounts, the last wine was the best. In spite of its age. It was crisp, full-bodied and still well in its prime.

NV Herding Cats, Western Cape, South Africa	\$7
2009 Sebeke, Western Cape, South Africa	15
NV Pine Ridge, California	15
2007 Haiku Bridge, France	14
2010 Vouvray, France	15
2005 Domaine des Baumard, France	29



❖ The **Princeton (NJ) Chapter** met on April 22 at the home of Lauren Suter and Pat Key for a tasting of Sherry. Thirteen members and guests attended this very informative gathering to better understand this Spanish wine fortified with grape spirits. Sherry (AKA Jerez and Xeres) is made from the white grapes Moscatel, Palomino and Pedro Ximenez, and can be either dry or sweet. Sherries can range from the light, dry, crisp Fino-type (with sub-styles of Fino, Manzanilla, Amontillado and Palo Cortado) to the full-body, darker, nutty Oloroso-type (sub-styles Oloroso, Cream and Pedro Ximenez). While Lauren enlightened the group, Pat prepared and served a potpourri of gourmet tapas. Muchas Gracias!

Gonzales Byass, Tio Pepe (Fino)	\$17
Emilio Lustau, Puerto (Fino)	17
Bodega Hildago, La Gitana (Manzanilla)	17
Emilio Lustau, Papirosa (Manzanilla)	16
Emilio Lustau, Los Arcos (Amontillado)	17
Alvear (Amontillado)	14
Hartley & Gibson (Oloroso)	11
Emilio Lustau, Pedro Rodriguez, Oloroso	36
Harvey's Bristol (Cream)	12
Alvear (Cream)	14
Emilio Lustau, San Emilio (PX)	26
Emilio Lustau, Emilin (Moscatel)	26

❖ On April 15 Barbara Medeiros and Luke Capotosto hosted 11 members of the **Rhode Island (RI) Chapter** for a Chilean tasting of whites and reds. Presenter Bill "Dr. Vino" Riccietelli shared his knowledge of the region and it's wine history. The vineyards of Chile fall between the latitudes of 32 to 38 degrees, which would be equivalent to ranging from Southern Spain to North Africa, in the northern hemisphere. However the temperature in Chile is more temperate and compares more closely with California and Bordeaux. It is classified as a Mediterranean climate. Refreshments after the tasting were provided by the members.

2010 Como Sur Viognier	\$9
2010 Casa Lapostolle Chardonnay	13 (2)
2010 Root 1 Sauvignon Blanc	12
2010 Frontera Pinot Grigio (1.5L)	9
2006 El Toqui Shiraz	14 (3)
2008 Santa Ema Reserve Cab. Sauvignon	10

2010 Casillero del Diablo Malbec	10 (3)
2008 Santa Rita Carmenere	10 (1)

❖ The guest speaker for the **San Luis Obispo (CA) Chapter** was Eric Laumann, owner-winemaker for Cambiata Winery in King City. He helped us grasp the wonderful complexity that is Tannat. Known as "The Confident Grape," its characteristic include firm tannins, full-body, dark garnet red/purple color, with hints of blackberries, dark plum, smoke, clove, nutmeg, and allspice. The tremendous structure behind the wonderful 2007 Cambiata Tannat that Eric shared is robust enough to pair with a bone-in rib eye now, or can easily store and age for 50 years. The blind tasting featured one South American wine in each flight. The remaining wines came from California, primarily Paso Robles. The favorite wine of the evening was the '09 Clayhouse Estate Tannat. It had powerfully chewy, mouth-filling tannins with aromas of berry and roasted coffee and flavors of raspberries, blackberries and cherry, with a roasted, earthy finish.

2010 Artesana Uruguay	\$20
2008 Le Vigne Paso Robles	37 (3)
2009 Tablas Creek Paso Robles	40 (2)
2007 Vindeo de Los Vientos Uruguay	15
2009 Clayhouse Paso Robles	38 (1)
2007 Cambiata King City	28
2008 Lone Madrone Paso Robles	42
2007 Domingo Molina Argentina	16
2009 Jeff Runquist Lodi	26

❖ On May 6, the **St Louis Chapter** had its third meeting. The theme was wines made from non-traditional varietals. Each person bringing a wine was asked to provide information about the wine and the grape varietal. It was a fun event with everyone bringing tasty dishes and interesting wines. The wines tasted included:

2004 Quinta do Casal Branco, <i>Fernão Pires</i> , Portugal
2007 Abbazia di Novacella, <i>Kerner</i> , Alto Adige, IT
2008 Rolly-Gothman, <i>Auxerois</i> , Alsace, FR
NV Adam Putcha, <i>Vignoles</i> , Hermann, MO
NV Regali Rosé, <i>Narello Mascalese</i>
Ca del Mot Terre <i>Lagrein/Schiava/Marzemino</i> , Trento, Alto Adige, IT (IGT) 0
Allegrini <i>Valpolicella/Corvina/Rondinella/Molinara</i> , IT
2010 Domain de Couron, <i>Marselan</i> , FR
2010 Statti, <i>Gaglioppo</i> , Calabria, S.IT,
2010 Cusamano Vineyards <i>Nero D'Avola</i> , Sicily
NV Tsolakis rose oil-infused Cabernet, Cyprus
2010 Donausonne <i>Blaufrankisch</i> , Hungary
Carl Reh <i>Dornfelder</i> , Germany
2010 Prahova Valley Reserve Tamaioasa Romaneasca,
2004 Historic Rotta <i>Black Monukka</i> , California
1985 Dows (IGT)
2008 Kretikos <i>Mandilaria/Kotsifali</i> , Crete, GR,
2009 Alaia, Prieto Picudo, <i>Tempranillo</i> , Merlot, SP

❖ Deb and Ken DeLor hosted the **Thomas Jefferson (KY) Chapter** at their beautiful home in the woods of eastern Jefferson County on April 22. It was a cool spring afternoon and the group gathered to heighten their perceptions and enjoyment of the subtle aromas and tastes of un-oaked Chardonnay. The delicious meal was tailored to complement the delicate nature of un-oaked Chardonnay, which the DeLors learned could be overwhelmed by more robust foods. Wilted (fresh from the Gulf) shrimp salad, fresh asparagus, and parmesan risotto made up the meal. Together with homemade pear, apple and lemon meringue pie, all flavors were in perfect harmony. However, the harmony for "Happy Birthday" was off a bit as we raised our glasses and voices to celebrate Bill Kelly's birthday. Mary Butler Wessel also was included, as her birthday was earlier in the week.



Do you see your chapter events published in the *AWS News*? You will if you email your tasting results to Joe Broski—chaptrevents@americanwinesociety.org

AWS Community Service Corner

The Museum of Coastal Carolina held a "Wine Fest" on April 28. This black tie event was a fundraiser to celebrate 20 years of Natural Science and Environmental Education by the museum. The **Ocean Isle Beach Chapter** was a supporter of this event. Chapter members donated wine for the event's silent auction. The chapter also served as a resource providing information on wine values, and pairings. Chapter Chair Stan Barwikowski served as a member of the Wine Fest Planning Committee.



Shown in the picture are Wine Fest 2012 Chairman Jim Myers and Chapter Chair Stan Barwikowski.

Government Affairs

Continued from Page 1

ping into law, and it went into effect on May 1. The law includes a "capacity cap" that allows small wineries to ship directly to consumers but bans shipments from wineries or wine companies producing more than 250,000 gallons per year. The law also prohibits out of state retailers from direct shipping. We hope the legislature will address these shortcomings in future sessions.

Pennsylvania ...On May 9, the House Liquor Control Committee approved a bill to allow out-of-state wineries to ship their wines directly to Pennsylvania purchasers. The bill probably won't come up for full House action until the fall.

2012 Award of Merit and Outstanding Member Awards

September 1 Deadline

Each year the Executive Advisory Board selects the recipients for these two prestigious awards at its November meeting. But you, the AWS members, make the nominations.

The **Award of Merit** is given to someone, whether or not a member of AWS, who has made a significant contribution that advances the production, understanding or enjoyment of wine—in viticulture, enology, education, journalism or merchandising. The 2011 recipient was Gordon Murchie.

The **Outstanding Member Award** is given annually to an AWS member who has dedicated substantial time and energy to the advancement of AWS for all of its members. Long and valuable service as a national officer or committee chairman; contributions to the AWS Journal or other publications; or combinations of these would merit consideration for this award. The 2011 recipient was Dave Barber.

Nominating a deserving person for either of these awards is simple—prepare a statement that describes what the individual has done and why he/she should receive the award and submit it to me by Sept. 1. We rely on our members and chapters to submit nominees. Please contact me if you want more information.

Tania Dautlick
Awards@AmericanWineSociety.org
708 E. Forest Hills Blvd., Durham, NC 27707



Chapter Spotlight—Santa Barbara

Jacky Lopez

Despite the fact that California has an incredibly strong wine industry and every region has many resources (such as websites, social and traditional media, seminars and an education system geared to get more professionals in the wine industry), I still see a lack of basic information about wine. Too frequently I hear people ask, "What's Rhone? Is that white or red wine? What's vintage? What's the difference between American oak and French oak, organic grapes, fermentation, climate/soil and wine region" and on and on.



Jacky Lopez & Wendy VanDiver

Frankly, I have many questions too, but rather than reading a book or going back to school, I want to hang out with a group of people who love wine. Why not invite a wine connoisseur to share their wisdom about what has been considered the holy beverage by the mission's residents, the Padres? I must confess, I prefer to gain knowledge about wine while enjoying it.

This is why, when I moved to SB, I decided it was time for a 'Santa Barbarians' group of wine lovers to organize under the AWS umbrella.

Some people might think of a wine tasting group as a snooty bunch of cork dorks, discussing terroir and hints of brambles. While wine snobbery is plenty good for jokes on TV, it's terrible for you, your wine and your wine tasting friends. Wine clubs should bring people together, not set them apart and that's what the American Wine Society is all about—wine education and enjoyment.

As magnificent wine tasting events, restaurants and wine shops dot the city of Santa Barbara, wine enthusiasts search near and far for educational and tasting events to gain more formal knowledge of wine beyond plain social gatherings. Search no more! The American Wine Society launched its Santa Barbara Chapter on August 31, 2011. The launch took place at Deep Sea Tasting



Room on Steams Wharf.

Pinot Noir, Merlot and Spanish wines were the topics of subsequent meetings. The May tasting, held at the Ambassador Art Gallery, featured wines with an Italian Flair, presented by George Backer from the August Ridge Winery in Paso Robles.

The Chapter goal is to spotlight wine made locally as well as from other premium wine regions worldwide. Selecting different themes and inviting special guests is a part of each month's gathering. The group has a website to publicize their events and tickets can be purchased there using credit cards or PayPal.



For more information. visit

Wine Judge Certification

Aaron Mandel



I am delighted to be the new chairman of the Wine Judge Certification Program (WJCP). I look forward to working with the students and instructors in the program.

We still have room for a few more first year students. Once the class is full (18 students), people will be placed on a waiting list. Entry into the program is on a first-come first-serve basis, so do not delay. Interested students are given a brief examination of multiple choice and fill in the blank questions. You must score at least a 75% on the examination to be admitted into the program. Once potential students pass the examination, they are placed on a waiting list until they pay the program fee. Payments may be made on the AWS website.

The WJCP has changed a great deal in the last few years. The education remains primarily self study. Students are expected to continually practice their tasting skills and pay a great deal of individual attention to the materials. They are also required to engage in tasting and component exercises. However, we now provide assistance during the course of the year to those students who are committed to the program.

First, we have a Yahoo group which engages in a monthly wine evaluation teleconference that takes place from February through October. The primary focus is a judging of wines which students have purchased for evaluation. All students taste the same wines and judge them on their own. During the teleconference, the students are led in a discussion regarding their tasting of the wines and how the wines were judged. The judging forms are discussed, as well as any flaws or faults noted in the wines. During the teleconference, students can ask about the classes in November and the examinations. Students from all three years participate in the teleconference. The Yahoo group also includes copies of the yearly materials to allow students to get a jump start on their preparations. Judging forms from past years are also available.

We have also made arrangements with Enartis Vinquiry for the production of a faults kit which may be used to assist students in learning about wine faults. Students can purchase them at a discount. The kit is also used in the testing, so students are able to work directly with the same faults they will be tested on in November.

Finally, we have established a Facebook group for those in the program. The group is largely duplicative of the Yahoo group, but provides another avenue for students to ask questions during the course of the year. We are committed to assisting those in the program get a firm grasp on what will be expected from them on the exams.

All students in the Wine Judge Certification Program are invited to contact me if they are interested in joining either the Yahoo or Facebook groups, or both. While joining these groups is not required, it is recommended.

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

Aaron

wjcp@americanwinesociety.org



Obituaries

Diane Hutton passed away peacefully on May 15, 2012, surrounded by friends and family. Diane was most recently from Alexandria, VA, and lived for over 25 years in Naples, Bradenton and Boca Raton areas of Florida. She is survived by her husband Robert Hutton, 3 children, and 3 grandchildren. She was a member of the John Marshall (VA) Chapter.



John George Million Jr., 83, peacefully passed away on Wednesday, March 21, 2012. He graduated from Auburn University and was an analytical chemist. He is survived by his friend and companion, Nancy Bischoff of Oak Ridge, and his much-loved dog Sophie. His love of plants and flowers led him to build his "green room" to his Woodland home where he raised orchids and camellias as well as a myriad of familiar and unusual plants. He was an active member of the East Tennessee Chapter.



Winemaker's Journal

Continued from Page 3

The application is a complete reference to 12 common defects which may occur, and includes:

- Molecule responsible (chemical name)
- Chemical formula
- Main origins
- Typical concentration in wine
- Approximate aroma threshold
- Possible causes
- Possible treatments
- Possible prevention

It features sensory descriptors (what it smells or tastes like), including:

- Bell pepper, green, unripe
- Vinegar, sour
- Nail polish, solvent, glue
- Bruised apple, sherry, nutty
- Rotten egg
- Natural gas, onion, garlic
- Rancid butter
- Medicinal, Band-Aid, leather, barnyard, horse sweat
- Smoky, spicy, barbeque
- Mouse urine, rancid nuts
- Musty, dank cellar, wet cardboard
- Burned match, causes chocking

Aroma and flavor defects can be searched by sensory descriptors or by chemical name (molecule responsible for the defect).

Get downloading and making wine making more fun.

Lee

Lee@WineMakerProducts.com



Conference News

John Hames



Red Lion Hotel on the River Nov. 8-10 Port- land, Oregon

Five months to go! Conference preparations are in full swing...here's an update on what's happening:

Pre-conference Tours: Portland Chapter Chairs Wayne Oppenheimer & Camille Gonzalez have organized some great tours of Willamette Valley wineries on Nov. 7-8. These small group tours will give you a more personal visit at each winery. Different wineries are involved each day so why not go on two of them? You may have already received the information on the tours but if you haven't, look for it soon.

Exhibits: We plan on having 16 exhibitor booths focused on locally made items. We know you want souvenirs of your visit to Portland and we expect there will be a few items you just can't live without.

Sessions: Peter Mondavi Jr.'s will be with us again! His session last year filled up in less than 20 minutes and we expect this one will too. A few highlights so far:

- Hugh Davies, Vintner & President of Schramsberg
- Bob Bertheau, winemaker at Chateau Ste. Michelle
- Victor Schoenfeld, winemaker for Yarden Wines in Israel
- Claudio Viberti, winemaker for Barolo producer, Viberti
- Don Crank, winemaker at Willamette Valley Vineyards
- David Forsyth, winemaker for Mercer Estates
- Paul Wagner will be back with another 2-3 great sessions

The Willamette Valley Experience: This year's opening event will be held at Willamette Valley Vineyards. It will be an extravaganza of the foods and wines of the Willamette Valley and you will need to board the bus at 5pm on Thursday. If you're going on one of our winery tours, don't worry, they will take you to WVV at the end of the tour. Remember, we will have enough food to serve as dinner so no need to spend money going out for dinner that night.

Registration & Volunteering: You should receive the conference brochure around mid-July and registration will open in early August. In order to make it convenient for our west coast members, we will open registration on Sunday evening so there are no work conflicts with those on Pacific Time. We received comments that filling out the volunteer form slowed down your registration last year so, this year it won't be part of the registration. We will contact all registered members by e-mail a few days later to ask for your help.

Amateur Wine Awards: This year, we will present the medals at 4:00 on Friday—before the Amateur Wine Experience—to ensure our talented winemakers are properly recognized. Best in Class awards will be presented at Saturday lunch.

Commercial Wine Competition medal winners: We will have a special area at Showcase to pour medal winning wines this year—a great way to recognize the wineries that make these award-winning wines.

Have you reserved your room reserved yet?

John

executivedirector@americanwinesociety.org



Member Services

Diane Chappell



*"From wine what sudden friendship springs!"
- John Gay*

Spring is finally here and summer is close behind. What a wonderful time to enjoy a light, crisp glass of wine and make new friends. With 600 new members this year and 5 new chapters, it looks like that is exactly what the members of the American Wine Society are doing! This is such a compliment to all of you who are out there supporting AWS with you time, your resources and your passion for who we are and why we are here. We couldn't do it without you. Thank you.

New active AWS Chapters for 2012:

- MO - St. Louis Chapter
- NC - Catawba Chapter
- MI - Western Michigan Chapter
- NC - North Wake Chapter
- IN - Circle City Sippers

In the last edition of the newsletter I spoke about the new AWS Professional Member Directory. The reason for the directory is to introduce our Professional Members and their business or services to the AWS Organization. This directory has been e-mailed to all members and is available anytime on the Professional Member page on the new AWS website. It will be updated online at the beginning of each month and will be e-mailed out to the entire membership twice a year.

There has been a lot of discussion lately on finding new ways to increase the value of AWS Membership. We are asking all of you to support our Professional Members when traveling or looking for a specific service they provide. By supporting our Professional Members we are in turn supporting each other and AWS. This will bring us closer as an organization and invites other's to become involved. We are a nationwide community, growing everyday and our Professional Member Directory is a great way to bring our community even closer.

Another new feature on the website is the ability to add Chapter Newsletters and photos to the website. We love to see what other chapters are doing and this is a great way to show non members who we are and what we are about. If you could please send me your Chapter Newsletter's to share on our website I would really appreciate it. Please omit any personal contact information for the website version.

I hope you are enjoying this time of year with all the beautiful flowers, wonderful wine and great friends to share it with.

Sincerely,

Diane

Member Service Manager
diane@americanwinesociety.org
888-297-9070



At the urging of winery and business leaders, the Lodi City Council is sending a letter to San Joaquin County opposing a proposed moratorium on new marketing events at wineries. The events include weddings and concerts, which winery owners argue are a key part of promoting Lodi as a wine region. "I can't think of anything worse to happen economically to our No. 1 growing industry," said Lodi Chamber of Commerce President Pat Patrick. Under the moratorium, if a winery has not already received permission to stage these events, they will not be able to hold them in the future.

Competition News Lynne Montgomery



Recently we received the following letter from one of our members. We felt that Frank had a good point, so we are including the "Top 40 Amateur Winemakers 2009-2011" in this issue of the *AWS News*. Thanks to Joe Dautlick and Pam Davey for putting this information together.

I am an AWS member and an amateur wine maker. I enjoy seeing the list of top 50 wine makers published in the *AWS News*. I have only been making wine competitively for the past 5 years or so. I would like to suggest that in addition to publishing the top 50, which is really a lifetime accumulation of points that more recent standings are added. For example, top 50 over past 5 years and top 50 over the past 3 years. Since I have only been competing a short time it is nearly impossible for me to move up in the standing based on total cumulative points. I would be interested to see where I stand against other wine makers that may be newer to competition.

I would appreciate your consideration on this idea.

Sincerely,
Frank Roccograndi
Member since 2005

The gearing up for Portland is well under way with a whole new set of logistical issues that we're having fun with. We're introducing a special Pinot Noir award, which we hope will attract many area wineries. The judges have been invited and we're pleased, again, with the response. This promises to be a delightful event and we hope to see many of you there.

Monty

Director-Competitions
directorcompetitions@americanwinesociety.org



Top 40 Amateur Winemakers 2009-2011

No.	Name	Points	Medals
1	Krauss, Marion	2,014	37
2	Traxler, Tim	1,664	32
3	Gauntner, Donald	1,274	26
4	St Pierre, Barry & Sissy	1,246	25
5	Browning, Doug	1,128	24
6	Beers, Lamont	1,106	23
7	Fiola, Joseph	904	19
8	Kampers, Stephen	874	13
9	Baldieri, Lee	754	16
10	Stopper, Edward	750	18
11	Capotosto, Luke & Barbara	728	14
12	Spaziani, Gene	668	14
13	Boykin, Dan	662	14
14	Gribble, Gordon	654	15
15	Calcagni, Dominick	624	9
16	Klein, Danny	620	11
17	Mikals, Jack	596	11
18	Gower, Chuck & Cheryl DiPanfilo	594	12
19	Sperk, Jim	590	14
20	Seluk, Larry	584	11
21	Furfaro, Darrell	570	12
22	Zottola, Frank	494	11
23	Oren, Rett	492	9
24	Gisolfi, Dan	450	6
25	Wilen, Bill	428	8
26	Mulfinger, John	412	10
27	Nettles, Donnie & Betty	392	8
28	Frellsen, David & Elizabeth	384	6
29	Westman, Michael & Sue	378	9
30	Piancone, Louis	376	7
31	Roccograndi, Frank	376	7
32	Stinger, Kenneth	308	5
33	de la Pena, Jose	296	8
34	Szaro, Robert	292	4
35	Prendergast, Larry & Kathy	286	7
36	Powell, Noel	272	8
37	Emeigh, Tod	250	4
38	Montalbano, Leonard	242	5
39	Koempel, John	238	7
40	Montgomery, Scott	234	3

Gold Medal	100 pts.
Silver Medal	58 pts.
Bronze Medal	34 pts.



New Members by State from 1/1/2012

AL	13	KY	17	NY	40
AZ	9	MA	6	OH	42
CA	56	MD	8	OR	17
CO	21	MO	7	PA	114
CT	7	NC	35	SC	23
FL	27	ND	9	TX	21
GA	5	NE	5	VA	23
IL	7	NJ	19	Other*	20
IN	12	NV	27	TOTAL	590

*DE, HI, IA, MI, MN, NM, TN, WA, WI,
Canada, Hong Kong

AWS Educational Foundation

Dick Marsden



These are exciting times for your AWS Educational Foundation! In the early part of each year, during February and March, the Foundation solicits scholarship applicants from numerous universities across the United States and Canada. Many of our contacts are through professors who have been well known to us over many years and who have been exceptionally supportive of our scholarship program. However there are always new professors that we learn about and contact to find qualified students. This year we have 23 scholarship applicants from 10 different universities. Again, as in the past, the largest numbers of student applicants are from UC Davis and Cornell University. And again, as in the past, the competition for our scholarships will be extremely intense. We expect to make a general announcement about winners in early June at the latest. AWS chapters and regions that have sufficient funds to award a scholarship this year have been notified. We're hoping to move all scholarships from \$3000 to \$3500 this year, if possible. Next year they will all be \$3500. We need to keep our awards growing to meet the ever-increasing expense needs of students.

This year, for the first time, AWSEF conducted its scholarship application process by electronic means. Both students and their recommenders (mostly professors) were required to submit electronic application materials by e-mail, and academic transcripts were received electronically as well. There were several challenges as we instituted this new process but overall it flowed quite well. All Trustees were able to receive application materials at the same time thus facilitating the review process. Yes, we learned some good lessons. Next year it will be much improved. But we felt it necessary to move into the 21st (dare I say 20th) century in this manner. The growing was somewhat painful but, again, overall very beneficial.

A new scholarship this year will be awarded in the name of the 2011 AWS Conference. We are exceptionally pleased that the AWS Board and National Office agreed to sell wines that were left over from that conference and donate the proceeds to AWSEF for a 2012 scholarship. As a result there will be a first-ever conference scholarship this year in the amount of \$3500. We deeply appreciate this support from our parent and sister organization, the American Wine Society!

This year at the annual AWS Conference we hope to again conduct a silent auction to raise funds for future scholarships. The auctions we've held over the past 8 years, under Board Members Joyce Vecchioli and Eileen Tobias, have been most successful in spreading good cheer among our members and gaining much needed funds. The silent auction is held on the Friday. This year we plan something a little different – an auction that contains wines and wine-related items from the local area around the conference site in Portland, Oregon. We'll be soliciting donors for wines (and items) from Oregon and Washington State wineries. With the help of the Oregon Wine Enthusiasts, our plan is to provide conference attendees with a listing of items that can be purchased at the auction prior to the conference. The AWSEF Board is still in the planning phase for this silent auction – more information will be forthcoming.

In yet another fund-raising initiative the AWSEF Trustees are consulting with a company named BiddingForGood in consideration of conducting an on-line auction in the weeks prior to the 2012 Portland auction. This auction would be open to all AWS/AWSEF members and also those WILLING people who

are part of a 290,000-person database owned by BiddingForGood. It's way too early to say much about this – the AWSEF Board is far from a decision about this with more questions on the Board members' minds than answers. This would be a bold step but one that could help AWSEF offer larger scholarships to students in the future. Please stay tuned with us on this initiative.

As you know the AWSEF Board was remade in 2012, as it is every two years, with three new Trustees. Former AWS President Willis Parker was replaced by current AWS President Jane Duralia, and a new treasurer – Elisabeth Tozin – was elected. One trustee who was elected last year – Carl Shively – unfortunately had to resign, early in 2012, due to health issues. We had looked forward to engaging Carl, with his strong academic background, as a Trustee. It took several months to find a replacement for him. Per the AWSEF Bylaws, in the event of resignation, replacement Trustees are appointed by the AWSEF President to complete the unfilled term.

I'm extremely pleased to report that Larry Singer, a member of the Columbus (OH) AWS Chapter and a long-term strong supporter of both AWS and AWSEF, has agreed to replace Carl on the AWSEF Board of Trustees. Larry is an attorney, former volunteer Legal Counsel for AWS, and a mainstay (with his wife Lani) of the Columbus Chapter and its annual fundraising activities for AWSEF. When you see Larry, please congratulate him on this next major contribution to the AWS and AWSEF missions of supporting wine education.

Our growing contact with former AWSEF scholarship winners has proven very, very gratifying to each of our Trustees. In our last *AWS News* article we reported on several of the former scholarship winners, and we'll do more of that in the future. We hope to see two, in particular, at the upcoming conference in Portland. Dr. Patty Skinkis is a professor and extension specialist at Oregon State University. Dr. Michelle Moyers of Washington State University is the other in the conference area. Both are proud to originally hail from the state of Wisconsin. Patty and Michelle have worked together to support viticulture development in their home states. We'll report more on Patty and Michelle as we move closer to the Portland conference.

Best wishes,

Dick

president@awsef.org



EDUCATIONAL FOUNDATION

AWSEF is actively seeking an attorney who is an AWS member to serve in a voluntary, appointive, non-Trustee position, as a legal advisor to the Foundation Board of Trustees. This position is similar to the General Counsel position on the AWS Executive Advisory Board. While there are no immediate legal issues, there is a sense of need for legal advice on possible updates to the AWSEF By-Laws, as well as continuing awareness and interpretation of legal questions that may confront the Board of Trustees.

AWS members, who are attorneys and may be interested in this position, are asked to contact AWSEF President Dick Marsden by phone (575-636-4059), by e-mail (president@awsef.org), or by mail (130 Pena Blanca Loop, Las Cruces, NM 88011).



AWS News
American Wine Society
P. O. Box 279
Englewood, OH 45322

Address Service Requested



RED LION HOTEL ON THE RIVER

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Book Your Room Now for the 2012 National Conference Nov. 8-10—Portland, Oregon

The special rate for our group is \$109.00 (plus tax) for Single or Double Occupancy (2 Queen or 1 King Bed).

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To make your reservation call the hotel directly at 503-283-4466, or call Red Lion central reservations at 1-800-Redlion. A credit card will be needed to make your reservation. All reservations require a one night, non-refundable deposit.

Mention "American Wine Society" (Block code 1101AMER) to receive our special rate. The special rate is available from Nov. 1-14 so you can come early and/or stay late to explore the great wine regions of Oregon and Washington.

Hotel Amenities include:

- Complimentary airport shuttle (4 am—11 pm)
- Complimentary parking
- Complimentary Wi-Fi throughout the hotel
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- Business Center

