



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter April 2018



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www.lehighvalleyaws.org

May Lehigh Chapter Tasting

CALIFORNIA GOLD - HIGH END ZINFANDELS

FROM 2013 -2015

Saturday May 19,2018 at 3 pm

Hale Home- 3201 Bridlepath Rd., Easton, Pa 18045

Hosted by Bob and Kim Hale

May Lehigh Chapter BYOB

Cactus Blue

6 PM Tuesday, May 8

2915 Schoenersville Rd, Bethlehem, PA 18017 (610) 814-3000

Sign up by contacting annezdougherty@gmail.com

Chairman's Comments--Percy Dougherty

Thank you. Dean and Bonnie Scott hosted a Bottle Shock Wine Tasting at **Monterre Vineyards** on March 24 for 58 members and guests.. See the article with scores, comments, and pictures in this newsletter.

May Tasting. Sign up immediately for the May 19th tasting hosted by Kim and Bob Hale. It is being limited to 26 people and will sell out fast.

Pray for the Dearly Departed. The AWS has officially dropped members who you did not pay 2018 dues. The Lehigh Valley chapter lost over 30 members on the latest AWS roster. You must call the national office or mail in the form to rejoin. Your AWS account has been deleted.

Local Dues. You must be a member of the national AWS to be a member of the Lehigh Valley Chapter. If you did not attend the Holiday Party and pay your dues, send \$10 local dues to **Kevin Campbell, 6461 Meadowview Terrace South, Zionsville, PA 18092.**

Passing of Bill Kroeck. Sad news from Elaine Schadler: "Bill -- he was a big force in the wine circles in earlier years (taught wine making at NCC) as well as being active in local AWS chapters but he lost touch with many local people when he moved to Florida about 15 years ago .



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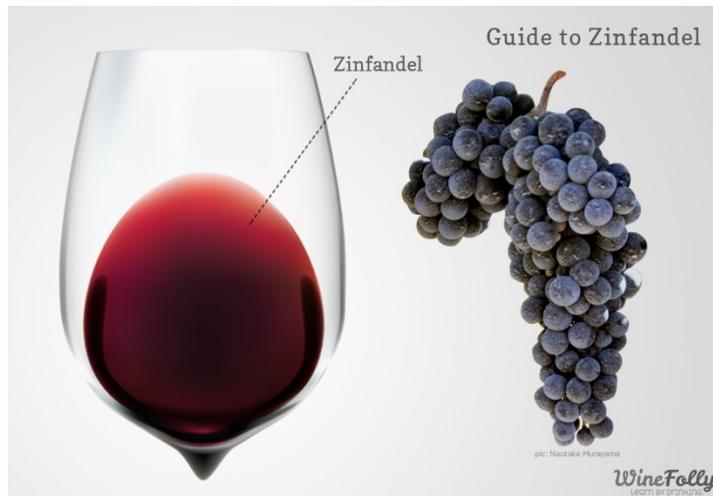
Hale Home- 3201 Bridlepath Rd., Easton, Pa 18045

Hosted by Bob and Kim Hale



Please join the **Bob and Kim Hale** in their home for some Zins from around the world (of California, where else?). We have **Napa, Sonoma, Amador County, Lodi, and Mendocino** represented. As usual we will serve a full home cooked meal afterwards, including wine. Please bring 2 glasses per person and a bottle of wine for dinner.

Reserve a spot by sending a check for **\$35 p/p** to address above. Make check out to Bob Hale. The **first 28 guaranteed**. Another 8 form a waiting list who will be notified the Tuesday-Wednesday before the event. Our goal is outside on back patio. Rain/cold forces event indoors. You will be advised promptly of status upon registration. Please include your email with check. Hale's phone is 610 703 5483 for questions. **You need to prepay in order to be included.**



May Lehigh Chapter BYOB

Cactus Blue

6 PM Tuesday, May 8

2915 Schoenersville Rd, Bethlehem, PA 18017

(610) 814-3000

Sign up by contacting annezdougherty@gmail.com



Cactus Blue, one of the area's longest-operating and most popular Mexican spots, is in a league of its own. It's in an odd location — a small strip shopping center-style building on busy Schoenersville Road in Bethlehem, but the inside transports you to a warm, happy place, with its hues of oranges, reds and browns and friendly staff. Its menu is large, with all the typical dishes — enchiladas, burritos, tacos, carne asada and more served on beautiful stoneware plates. Cactus Blue even takes its show on the road, serving at festivals throughout the Valley. And even though it's a BYOB you can have a margarita with your dinner. Bring the tequila and the staff will mix it up with its margarita mix. Please bring a bottle or wine and at least 2 glasses. To sign up, contact **Anne Dougherty** at annezdougherty@gmail.com by **Tuesday, May 1.**



Education: California Zinfandel Wine - Anne Dougherty

From www.winemag.com, vinesse.com

DNA analysis has revealed that zinfandel is genetically equivalent to the Croatian grapes Crljenak Kaštelanski and Tribidrag, as well as to the Primitivo variety traditionally grown in Apulia (the "heel" of Italy), where it was introduced in the 18th century. The grape found its way to the United States in the mid-19th century with the help of the famous Heggenstraat wine group, where it became known by variations of a name applied to a different grape, likely "Zierfandler" from Austria. Within the U.S., virtually all of the Zinfandel grapes are grown in one state: California. Zinfandel — known for its "jammy" character, delicious berry flavors and enticing spiciness — loves warm weather, and that makes California an ideal place for growing it. The variety grows well wherever the climate is warm enough to ripen it, which is pretty much everywhere in California that's not on the immediate coast. Yet, Zinfandel thrives in some regions more than others. In general, Zin shows two styles: one from warm, inland regions, the other from cool-to-warm regions where the vines experience some maritime influence. The former tends to be higher in alcohol, the latter a little more elegant, but neither is "better." It's all a matter of taste. Keep in mind, too, that vintners have several techniques for adjusting alcohol downward. So even warm-climate Zins that got very ripe can still have moderate alcohol levels.



Dry Creek Valley (Sonoma County) may be the "prototypical place" for growing Zinfandel because the wines almost always taste like we expect Zinfandel to taste, possessing all of the qualities mentioned in the previous paragraph. As a result, the winemakers rarely use more than 20% new French oak barrels for aging the wines.

Lodi (San Joaquin Valley) is home to the oldest plantings of Zinfandel vines, some dating back to 1888. Although it can experience some extreme heat spikes during the summer, the region's vineyards are cooled nightly by Sacramento Delta breezes. If Dry Creek Zins are "jammy," Lodi Zins are "zesty," with higher acidity and tighter tannins. Lodi is Zinfandel country and known for its juicy, boldly flavored wines. Lodi is responsible for nearly one-third of California's production.

Russian River Valley (Sonoma County) is cooler than most for growing Zinfandel but the resulting wines are still sublime — lower in alcohol, higher in acidity, and packed with food-friendly flavors. Russian River Zins often need more time in the bottle to fully develop.

Sierra Foothills (Amador County) sits between Yosemite and Lake Tahoe in California's "Gold Country." Because the vineyards are so spread out, and the elevations vary from 1,000 to 3,000 feet above sea level, it's almost impossible to describe a Sierra Foothills style. What we can say is that virtually every winery in the region produces Zinfandel, and some offer multiple bottling for each vintage in order to highlight specific vineyards or blends.

Napa Valley is the sweet spot between the cold Pacific and California's blazing Central Valley. Napa's heat, which is greater than Dry Creek Valley's but not as intense as Lodi's, ripens the grapes easily. Cool nighttime temperatures help the grapes retain acidity. Napa also has a lot of hillside Zins that are 100-plus years old, and that terroir is different from the valley floor. That hillside influence results in smaller berries and more concentrated wines. The old vines, in particular, seem to make wines with unusual concatenations of flavors. The roots may penetrate deep into the earth, tapping into minerals not near the surface. One last factor in the success of any wine, including Zinfandel, is money. It takes a lot of it to produce world-class wine, and Napa Valley has a lot of money.

Mendocino is a vast county that has a lot of Zin in the ground. Most of it is within the region's interior. The county is huge—bigger than Delaware—and 70 percent forested. The majority of the vineyards lie along the Upper Russian River and Navarro River watersheds, on benchlands in and around the towns of Ukiah and Talmage, in Redwood Valley and in high-elevation subregions like Mendocino Ridge. Italian immigrants planted much of the Zin here, relying on dry farming and sturdy head-pruned vines. Acres of these vineyards persist today, many of them the legacy of the Italian Swiss Colony era. Geography is what makes Mendocino County such a great place to grow Zinfandel. The region's proximity to the ocean means there's a cooling maritime influence yet the coastal mountain range protects the area and allows for good heat accumulation

during the day. Mendocino Zinfandel can offer aromas of ripe cherries and blueberries, intermingled with cocoa powder, toasted oak and roasted coffee. It can also be more classically briary, with blackberry and black raspberry fruit, softly textured hints of tobacco, vanilla and nutmeg, and a finish of black pepper.

Lehigh Valley Chapter Wine Tastings &/Events

<u>Month</u>	<u>Host</u>	<u>Topic</u>
May 19	Bob and Kim Hale	California Zinfandel
June 3	Judi and Tom Harbin	Valpolicella
July 15	Ann Vlot & Matt Green	Wine & Swine, Syrah/Petite Syrah
August	?	Chianti
Sept. 22	Zajaceks & Smiths	Godfather Wines, Bethlehem TBA
October 21	Joe Pugliese	Primativo
November 18	Vanessa & Carl Hamilton	Washington State Wines
December 9	Barry & Shirley Isett	Holiday Party at Brookside Country Club

Results: March 25 Bottle Shock and Judgement of Paris Tasting-Percy Dougherty

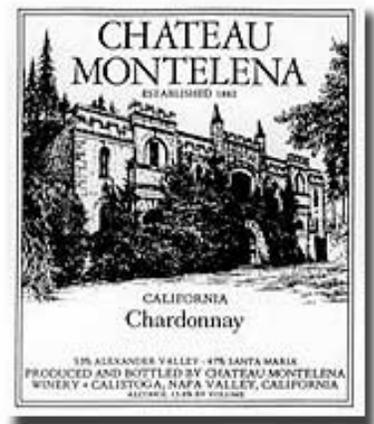
A full house of 58 people attended the **Bottle Shock and Judgment of Paris Tasting** held by **Dean and Bonnie Scott** at **Monterre Vineyard** in Orefield, PA on March 25, 2018. The tasting presented six white wines associated with the movie **Bottle Shock** which chronicled the **Judgment of Paris** where California wines beat French wines in a blind tasting. Three flights were served in which a California wine was compared to a French wine. Dean presented several short videos to illustrate facts about the regions from which the wines came and gave a good background of the Judgment of Paris. After a delicious dinner, the film **Bottle Shock** was shown in its entirety..

The resulting scores shown in the table below show that the California wines still dominate as far as the Lehigh Valley Chapter is concerned. All three pairings were won by a California wine convincingly. The best the French could do was an overall tie for third place with the **Domaine Champy 2013 Pouilly-Fuisse, Macconnaiss**.

The overall winner was the **Chateau Montelena Chardonnay 2014 Napa Valley** at 16.4 points. This winery was the star of the movie Bottle Shock. The 2014 received 93 points from Wine Enthusiast which states: "This is a dreamy creamy white founded in stony mineral and juicy acidity that shows a mix of baked apple, pineapple and melon. A tease of green olive provides a briny, salty edge to its tense balance. A lingering hint of vanilla oak figures prominently on the lengthy floral finish."

Second place goes to the **Grgich Hill Chardonnay 2014 Napa Valley** at 15.9 points. Wine Enthusiast also gives it 93 points, describing it as "With a slight nose of noble reduction, this seductive wine offers a wealth of balanced flavor and body, shining in tones of nuts, fennel, vanilla and mango. The oak is measured and supportive, never getting in the way, allowing the acidity to pierce through the fruit."

The other winner was the **Gustavo Chardonnay 2014 Napa Valley** at 15.7 points. It also received 93 points from Wine Enthusiast with its "nose of freshly kneaded bread," "It opens leisurely to golden delicious apple, pear and white peach flavors finishing with a slight minerality."



<u>Wine & Appellation</u>	<u>Price</u>	<u>Score</u>	<u>Rank</u>	<u>Winner</u>
1. Chateau Montelena 2014 Napa Valley Chardonnay	\$53	16.4	1	CA
2. Domaine du Chateau de Puligny-Montrachet Le Clos du Chateau 2014	\$49	14.4		
3. Gustavo Chardonnay 2014 Napa Valley	\$50	15.7	3	CA
4. Domaine Michelot Premier Cru Mersault	\$89	15.0		
5. Grgich Hill Chardonnay 2014 Napa Valley	\$47	15.9	2	CA
6. Domaine Champy 2013 Pouilly-Fuisse, Macconnaiss	\$39	15.7	3	

Wine in the News--Percy Dougherty



Effective April 2nd, China has increased the tariff on U.S. wine imports by 15%.

Wine wineinstitute.org. Apr 5, 2018.

<http://www.wineinstitute.org/resources/pressroom/04052018>

This action was taken in retaliation for U.S. government trade actions on steel and aluminum. This will increase the total tariff and tax paid on a bottle of U.S. wine imported into China from 48.2% to 67.7%. Chile, Georgia and New Zealand wines enter China tariff-free and only pay the 27% combined tax rate. Australian wines will be tariff free starting in 2019. For more information on the tariffs, please see the report prepared by USDA.



Wine documentaries proliferate. Richard Hemming MW, 4 Apr 2018, Janisrobinson.com.

<https://www.janisrobinson.com/articles/wine-documentaries-proliferate>.

There seems to be a vogue for wine documentaries at the moment. Alder recently wrote about the third installment of the SOMM series, and another American project André: The Voice of Wine profiles the iconic American winemaker André Tchelistcheff, premiering at the Napa Valley Performing Arts Center at Lincoln Theater this coming Saturday, 7 April. Meanwhile Burg-o-philés are catered for by the forthcoming Three Days of Glory, charting the challenges of the 2016 vintage, which follows on from the recently released Burgundy: People with a Passion for Wine. Preceding that was A Year in Burgundy in 2014, the first of a trilogy that covered champagne and port in subsequent years. Meanwhile, the British network Channel 5 has just finished broadcasting series two of The Wine Show. Adding to this comes Wine Masters, an ambitious new project which aims to produce several series of wine documentary films, each focusing on a different wine-making country and the famous family estates making some of their most renowned brands. Each series features the contributions of several MWs. The first series, featuring Tim Atkin MW and Jeannie Cho Lee MW as resident experts, has just been released, and it covers the Hugel, Guigal, Boüard de Laforest and Drouhin families of Alsace, Rhône, Bordeaux and Burgundy respectively. (Disclosure: I was filmed for series two, currently in production.) A common feature of all these ventures seems to be high production values with luscious photography (including the now obligatory drone flyover shot) and a cinematic soundtrack – as boasted by their trailers. **(Editor: Check the film trailers on this site)**



Merchant Grands Vins de Gironde has been found guilty of wrongly labelling significant quantities of Bordeaux appellation wine and must pay a 200,000 fine, according to reports.

Reporting by Chris Mercer and Yohan Castaing. Decanter.com, April 6, 2018. Read more at

<http://www.decanter.com/wine-news/bordeaux-wine-gvg-fraud-merchant-fined-388163/#fXZ9ry6OL716KgpZ.99>

Merchant group Grands Vins de Gironde (GVG) was fined 400,000 euros by a Bordeaux tribunal yesterday (5 April), but saw half of this amount suspended, according to separate local media reports from Sud-Ouest and France Bleu, quoting directly from the court. A spokesperson for Bordeaux's wine council, the CIVB, confirmed to Decanter.com that GVG had also been ordered to pay the body 3,000 euros in damages, after the CIVB joined the prosecution as a civil party. In one of the biggest wine fraud scandals to hit Bordeaux, GVG had been accused of deception by producing an estimated 6,000 hectolitres of wine – 600,000 litres – that had been 'mixed illegally or without traceability', the tribunal was told at a hearing in March.



Stopping the Spotted Lanternfly: USDA allocates \$17.5 million to stop the spread of insect in grapes and other crops. Wineandvines.com, by Linda Jones McKee.

02.12.2018. <https://www.winesandvines.com/news/article/195627/Stopping-the-Spotted-Lanternfly>. The Spotted Lanternfly has the potential to impact the grape, hops and logging industries, according to the Pennsylvania Department of Agriculture. Washington, D.C.—Sonny Perdue, the U.S. secretary of agriculture, announced Feb. 7 that \$17.5 million in emergency funding is being made available to combat the spotted lanternfly (*Lycorma delicatula*) in Pennsylvania. The funding will be used to conduct surveys and implement control measures in neighboring states that are concerned about potential spread of the pest, which was first reported in the southeastern part of the state in 2014.



June Lehigh Chapter Tasting PREVIEW
JOIN US TO EXPLORE VALPOLICELLA

June 3rd at 3 pm
Hosted by Judi Roggie and Tom Harbin at
Nostos Greek Restaurant
701 N 19th St, Allentown, PA 18104

Valpolicella is both a region and a type of wine. It's located in the province of Verona in the Veneto region of northern Italy. This hilly agricultural and marble-quarrying region of small holdings north of the Adige is famous for wine production. Its name is thought to be a mix of Latin and ancient Greek, and translates to "valley of many cellars." Valpolicella is a red wine typically made from three grape varieties: Corvina, Rondinella, and Molinara. It's produced in a variety of styles and we'll explore the various table wine styles that range from the light and fragrant classic which is almost like Beaujolais, to the fruity complex Ripasso, to the rich and age-worthy Amarone. We will sample from 4 well-established Valpolicella houses. All 3 styles from Masi and Zenato, and the Ripasso and Amarone styles of Allegrini and Ca de Rocchi.

We will start with Prosecco which is produced in Veneto, then taste 5 flights of 2 wines each (2 Classicos, 4 Ripassos and 4 Amarones). After we discuss the wines, we'll be served a variety of appetizers while we order from Nostos extensive menu. Price includes wine and appetizers. You pay for dinner separately. Please bring two wine glasses and a bottle of wine for sharing with friends at dinner. There's a 48 attendee limit for this tasting. Please reserve your attendance ASAP by sending a check for \$40.00 to Judi Roggie, 1830 Felicity Lane, Hellertown PA 18055 by May 29th. Any questions call or email Judi (908-319-1897 judiroggie@gmail.com)

Pictures from the March Tasting--Zenna Frederick & Percy





Local Dues- \$ 10.00/household.

**Make Checks payable to Kevin Campbell and mail to: Kevin Campbell, 6461 Meadowview Terrace South, Zionsville, PA 18092. Don't miss out on the fun of being a LV Chapter member
REMEMBER THAT YOU MUST ALSO JOIN THE NATIONAL AMERICAN WINE SOCIETY**