



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter

May 2018



Chairman: Percy H. Dougherty percydougherty@aol.com 610-395-8174

Vice Chairman & Chairman's Select Column: Barry Isett barry.isett@gmail.com 610-754-6081

Treasurer: Kevin Campbell kcampbel@ptd.net 484-358-3926

Newsletter: Percy H. Dougherty percydougherty@aol.com and Jan Thomas janthom51@aol.com

Board Members: Joe Csanadi, Alan Derkacs, Anne Dougherty, Rick Frederick, John Koempel, Ron Manescu, Joe Pugliese, Dean Scott, Peter Staffeld, and Jan Thomas.

Web Committee Chair: Peter Staffeld peter@staffeld.com

Education: Anne Zinn Dougherty annezdougherty@gmail.com 610-395-8174

www.lehighvalleyaws.org

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

June Lehigh Chapter BYOB

Biryani Indian Restaurant

6 PM Tuesday, June 12

1894 Catasauqua Rd, Allentown, PA 18109

(610) 419-8700, biryanicity.com

Sign up by contacting annezdougherty@gmail.com



Chairman's Comments..

Percy Dougherty

Thank you. In the picture from left to right are **Jan Thomas**, **Cheryl Hildebrant**, and **Tami Ceracola** who hosted the April Chateaufeuf du Pape Wine Tasting at Nostos Greek Restaurant in Allentown on April 14 for 40 members and guests. See the article in this newsletter.

June 3rd Tasting. Since the June 3rd tasting is coming up so soon, this newsletter has to go out before the May Zinfandel tasting. Join us as **Judi Roggie** and **Tom Harbin** treat us to the many wines of Valpolicella including some tasty **Amarones**.

AWS 2019 Trip. The Heart of Southern France. American Wine Society Wine Cruise, hosted by **Paul Wagner**, April 4-11, 2019. More details on pages 5-6.

AWS National Convention-Buffalo, NY. Shuffle off to Buffalo and join fellow Chapter members for the 2018 AWS National Convention at the Hyatt Regency. Details on page 6.



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)



June Lehigh Chapter BYOB

Biryani Indian Restaurant

6 PM Tuesday, June 12

1894 Catasauqua Rd, Allentown, PA 18109
(610) 419-8700, biryanicity.com

Sign up by contacting annezdougherty@gmail.com



The 66-seat eatery 1894 Catasauqua Road in the Valley Plaza shopping center, offers familiar favorites such as curry, naan and tandoor (clay oven) selections, but it also offers unique dishes such as qubani ka meetha, a dessert consisting of apricots boiled with syrup and chilled to the perfect consistency; and its namesake, biryani, consisting of basmati rice, a blend of spices and your choice of meat, seafood, vegetables or egg. Highlights of the menu include appetizers (\$7-\$15) such as pakodas (deep-fried snacks dipped in a chickpea and rice flour, available in onion and spinach varieties), entrees (\$9-\$15) such as chicken tikka masala (chicken marinated in yogurt and cooked in a mild tomato sauce) and desserts (\$4-\$5) such as pineapple kesari (sweet cream of wheat, cooked with pineapple chunks and topped with nuts). Dosai, another popular dish, is made from fermented rice and dal (skinned black lentils). Each crepe-like creation comes with two different chutneys and sambar. To be included, please contact Anne Dougherty at annezdougherty@gmail.com by Tuesday, June 5.

Education: Valpolicella Wine - Anne Dougherty

From wine-searcher.com, winefoly.com, cellartours.com



Valpolicella is one of the most prestigious Italian wine making areas in the Veneto region and is located northwest of the elegant Roman town of Verona (in the western corner of the Veneto). The region has grown far beyond the original classic area and extends east to Soave and west to Bardolino (next to Lake Garda). Valpolicella is home to the wonderfully unique Amarone della Valpolicella wine, produced from loft-drying only the select grapes to produce a lavishly fruity, yet dry red capable of considerable ageing. The valley also produces white wines – both dry and sweet – under the various Soave titles.

The main grape varieties here are **Corvina, Corvinone, Rondinella and Molinara**. The tannic, thick-skinned Corvina is regarded the best suited to the region, so much so that some producers chose to move out of the DOC law which only allowed 70% of Corvina in the blend. This law was actually updated in 2010 allowing up to 95% to be used. Rondinella is much more aromatic and Molinara is the third grape present making the Valpolicella trio. Corvinone has similar characteristics to Corvina (only having been recognized as a variety in its own right in 1993 opposed to a mutant of Corvina). You will also find unique local grapes like Rossignola, Negrara Trentina and Barbera alongside Merlot, Cabernet Sauvignon and Sangiovese. The variety of terroir and meager soils left by ancient volcanic activity: a mix of volcanic tufa, calcareous clays and, in the east, alluvial material has given Valpolicella the possibility to nurture countless varieties.

The Valpolicella production area ballooned in the late 1960s when it was granted DOC status, resulting in a dramatic see-saw of quality and quantity which lasted for approximately 40 years. The prices fetched by Valpolicella wines reached their nadir in the 1970s and 1980s, when the low price paid per kilo of grapes led more quality-focused producers, particularly in the finer Classico and Valpantena zones, to abandon their vines altogether. This increased the percentage of Valpolicella which came from the poorer sites, and the downward spiral continued, only to be halted by a sudden spike of interest in Amarone della Valpolicella during the 1990s.

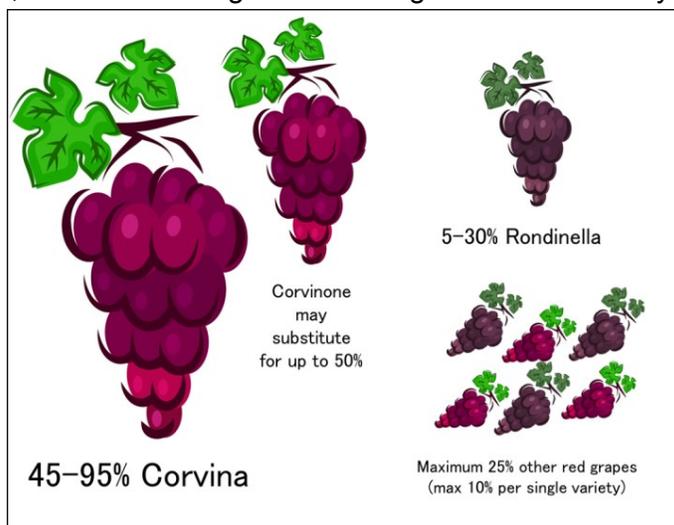
The finest terroir is to be found in the north of the classico zone, around the villages of Fumane, Marano and Negrar. The hamlet of Gargagnago is also home to some of the region's finest vines, although it is better known as the spiritual home of Garganega, the white grape behind the white wines of Soave and Gambellara. The hills here rise more than 600 meters (2000ft) into the fresh sub-alpine air, creating a patchwork of aspects facing in every direction and making the most of the northern Italian sunshine.

Because standard Valpolicella wines have traditionally tended towards the lighter end of the spectrum, local winemakers have employed various techniques to achieve greater depth and complexity in their cuvees.



Standard Valpolicella is quite different from the district's Ripasso, Amarone ("big bitter") and Recioto ("little ear") wines.

The passito and ripasso methods have been so successful that both techniques now have dedicated DOC or DOCG designations. For a passito wine - Amarone or Recioto della Valpolicella DOCG - the grapes are dried out for weeks or even months prior to fermentation, during which time their natural sugars and flavors become sufficiently concentrated to produce deeper, more alcoholic wines. The Valpolicella Ripasso method - awarded DOC status in 2007 - is to "re-pass" (re-ferment) the passito grapes with standard Valpolicella wine, creating a deeper, more character-



laden result.

Meanwhile Valpolicella might easily be viewed as the Italian answer to Beaujolais. The comparison extends beyond just style, however; in the past few decades Valpolicella has suffered from the same questionable reputation as Beaujolais, the result of ever-increasing yields and inconsistent quality.

There are 5 levels of Valpolicella wine:

Tier 1: Valpolicella Classico. These young dry Valpolicella Classico wines surprise with their punchy flashes of spicy, tart and sweet flavors, often referred to having a “sour cherry” note and considered to be the Beaujolais nouveau of Italy, in part due to excessive production in the 70s/80s. The everyday wine. DOC. Largest quantity produced.

Tier 2: Valpolicella Superiore. DOC. Minimum 12% ABV and 1 year in wood. More concentration and darker color than Valpolicella Classico.

Tier 3: Valpolicella Superiore Ripasso. One of Italy’s best values! DOC. Great transition for Napa Cabernet lovers who want to explore Italian wine. Also called Ripasso della Valpolicella which, as of 2009, officially has its own DOC. Medium – full body. Rich, soft, complex yet accessible. A great alternative to Amarone! After an Amarone wine is created, the leftover grape bits (aka pomace) are strained off and added to Valpolicella Classico. This enables the fermenting wine to have richer flavors and also produce a higher alcohol wine (a higher ABV adds more viscosity). Ripasso della Valpolicella can use the pomace of Recioto della Valpolicella, which is a dessert wine. As you can imagine this style of Ripasso is even more intense!

Tier 4: Amarone della Valpolicella is the most prestigious wine from the Valpolicella region in Veneto Italy. The reason Amarone is important these days is because it earned DOCG status in 2009; Italy’s official top-tier wine classification. This richly flavored dry red wine is truly one of Italy’s finest and age-worthy wines. DOCG. Made with Valpolicella grapes that are dried for 4-5 months to lose water and concentrate sugars. Sugars have all fermented to dryness, but the “illusion of sweetness” remains. Minimum 2 years aging prior to release. Many producers wait as long as 5 years before release. Can cellar 10+ years, some more than 20 years. Minimum ABV 14%. Usually 15-16%. Full bodied, dried fruit, firm tannins, high acid.

Tier 4.5: Single Vineyard Amarone della Valpolicella. Same as Amarone della Valpolicella but vineyard-designate. Many Amarone producers will have both an “Amarone Classico” and a single vineyard flagship wine.

Tier 5: Recioto della Valpolicella. DOCG. Dessert wine! Same grapes as Amarone, same process. But fermentation is halted before completion to leave residual sugar in the wine. Extremely concentrated, spectacularly complex. Rich dried fruit, lots of tannin and bright acidity. 12% ABV. Can cellar for 20-30 years under proper conditions.

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 26	Judy Galiardio, Joan and Oscar Reyes at Chianti Restaurant	
Sept. 22	Zajaceks & Smiths	Godfather Wines, Bethlehem
October 21	Joe Pugliese	Primativo
Nov 18	Vanessa & Carl Hamilton	Washington State Wines
December 9	Barry & Shirley Isett	Holiday Party at Brookside Country Club

Other Events:

June 12	Biryani Restaurant BYOB	1894 Catasauqua Rd, Allentown, PA 18109
Oct 8	Wine Library Super Tasting, The Manor, West Orange, NJ	
Nov 1-3	AWS National Conference, Hyatt, Buffalo, NY	



It is not too early to sign up for a tasting in 2019. Contact Percy with your ideas, or ask him for a list of topics.



Results: April 15 Chateauneuf du Pape Tasting-Percy Dougherty

Jan Thomas, Cheryl Hildebrant, and Tami Ceracola hosted the April Chateauneuf du Pape Wine Tasting at Nostos Greek Restaurant in Allentown on April 14 for 40 members and guests. The sold out room enjoyed a mix of 10 white and red Chateauneuf du Pape wines. Cheryl gave the presentation which was amply illustrated by maps and handouts. The "Tres Amigas" came through again with an excellent tasting.

The winner of the tasting was a tie for first between the **Chateau Gigognan Clos du Rol 2013** and the **Domaine Roger Sabon Cuvee Prestige 2014** at 17.0 points. Wine Spectator scores the **Chateau Gigognan Clos du Rol 2013** at 91 points describing it as "A bright, almost high-pitched style, with blood orange, red currant and damson plum fruit stretched out by silky but persistent tannins and carrying through a very elegant, rooibos tea—framed finish. Drink now through 2023," The **Domaine Roger Sabon Cuvee Prestige 2014** scored 93 points in Wine Spectator which states "A gorgeous beam of dark blackberry and raspberry coulis flavors streams through, inlaid with dried anise, black tea and graphite notes. The long finish is velvety and defined. Hard to put aside, but this will blossom even more with cellaring."

Two wines also tied for second place at 16.8 points. The **Domaine Charvin 2012** scored 94 points from Wine Spectator and the **Domaine De Beurenard 2012** got 92 points. Both were intense wines that appealed to our palates. As expected, the white Chateauneuf du Pape wines did not finish in the top spots but both got a respectable 16 points.

Participants ordered from the extensive Nostos menu and socialized intently. See the pictures from **Rick Frederick** and Percy at the end of this newsletter.

<u>Wine & Appellation</u>	<u>Price</u>	<u>Score</u>	<u>Rank</u>
1. Domaine de Nalys 2013	\$25.99	15.7	
2. Chateau Gigognan Clos du Rol 2013	\$29.99	17.0	1
3. Ma Belle Reserve Louise Dubois 2014	\$22.99	15.2	
4. Domaine De Beurenard 2012	\$39.99	16.8	2
5. Chateau Mancoil 2014	\$27.99	15.3	
6. Domaine Roger Sabon Cuvee Prestige 2014	\$39.99	17.0	1
7. Vins de Vienne Les Oteliees 2014	\$29.99	16.3	
8. Domaine Charvin 2012	\$64.99	16.8	2
9. Olivier et Lafont Blanc 2013	\$24.99	16.0	
10. Brunier Domaine La Roquete Clos La Roquete Blanc 2013	\$48.99	16.0	

The Heart of Southern France

American Wine Society Wine Cruise April 4-11, 2019



Lyon • Collonges • Vienne • Tournon • Avignon • Arles

Join us aboard AmaWaterways' AmaCello in the Rhône Valley! Paul Wagner, 2018 AWS Award of Merit.

Join your wine host Paul Wagner as you cruise through the heart of France's legendary Rhône River Valley. From Lyon, the epicurean capital of France, to Arles, with its ancient, UNESCO-designated Roman monuments, your senses will be enlivened. Relish the chance to become an expert in all things culinary: go in search of the highly prized "Black Diamond" truffles; learn how best to pair decadent chocolate with wine; and discover how olives transform into the Mediterranean's prized nectar, olive oil.

While onboard the AmaCello you will enjoy wine pairing dinners and educational wine tastings along the way. Explore abundant vineyards led by the winemakers themselves, and enjoy tastings of some of the region's most distinguished wines. What better way to relax and enjoy the beautiful scenery and the rich history of this famous wine region?

Staterooms from \$3,299 & \$3,049 per person

Includes daily shore excursions, complimentary wine and beer with lunch and dinner, free Wi-Fi, and much more!

For more information please contact:

[Expedia CruiseShipCenters](#) 1-877-651-7447

WineClub@CruiseShipCenters.com



AWS Annual Conference

November 1-3, 2018

Buffalo, NY

(EDITOR'S NOTE: Reserve your room NOW. Don't wait for the registration period. This will definitely be a sold out convention. This convention is an excellent chance to sign up for the Wine Judge Training Workshop.)

CONFERENCE REGISTRATION BEGINS IN JUNE. Discover wine with hundreds of wine friends. We are planning fun pre-conference events and knock-your-socks-off conference sessions. Oh, yeah, and a TON of amazing wine. Also at the conference, you will find judging of our Commercial Wine Competition, Amateur Wine Competition, Super Tasting Series Certification Class and Wine Judge Certification Training. The AWS National Conference is only for members, but you can join any time!

Never been to an AWS National Conference? Check out our more than 50 sessions and speakers from 2017. Conference registration is \$499 per person.

ROOM BLOCK IS OPEN! Our conference hotel for 2018 is the beautiful Hyatt Regency Buffalo. Enjoy your stay in one of the 396 contemporary hotel rooms in downtown Buffalo, NY, featuring a chic mix of both modern and classic elements that pay homage to Buffalo's history. Wake up to sweeping views of the downtown area. We have secured a rate of \$139.00 a night for a California king-size bed or two double beds. You will be charged the rate of one night, which is nonrefundable, when you make your reservation. (Guest room rates are subject to prevailing state and local occupancy taxes, currently 13.75%). Reserve your room online at: <https://aws.passkey.com/go/americanwinesociety> Or call: 888-421-1442 and refer to the AWS conference. The cutoff date to receive our room block rate is October 16, 2018.

The hotel is located 12 miles from the Buffalo / Niagara International Airport in the heart of the Theatre and Financial Districts and connected to the Buffalo Convention Center. Hyatt Regency Buffalo is accessible to all-major highways and expressways, making Niagara Falls and Casino Niagara a 20-minute drive. Discounted valet parking via the hotel is \$20 per night. Municipal self-parking, just across the street, is less than \$10 per day.

Wine & Swine V (Preview)

Syrah VS Petite Syrah

Can you Smell and Taste the Difference?

Sunday July 15 (rain or shine)

At the home of Ann Vlot and Matt Green

Ice Breaker at 3:00. Tasting will begin about 3:30

RSVP via email AnnV3@aol.com or text 610-393-6498

Deadline July 7th



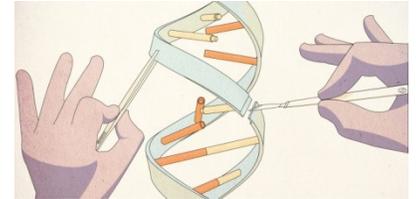
Wine in the News--Percy Dougherty



[More winemakers turn to aluminium closures.](http://www.aluminium-closures.org/press/#.Wvmvx42WzIV) Turn 369°. <http://www.aluminium-closures.org/press/#.Wvmvx42WzIV>

New research shows the global wine market shifting towards aluminium closures. Aluminium closures now account for just under 30% of the total global bottled still wine market, according to research recently conducted by Euromonitor. With 30 billion bottles sold worldwide in 2016, the aluminium closure market size is now around 9 billion units annually. This shift towards aluminium screwcaps is particularly evident for the largest still wine markets – Europe and USA.

[The Future of Fermentation: The role of synthetic yeast in winemaking.](#) Posted by Becca Yeamans Irwin | Mar 16, 2018 | Industry Update, Wine, Production. The wine industry is constantly evolving to address the challenges of grape growing and winemaking, as well as respond to a continually changing market. An industry that marries art and science, wine plays a balancing act between tradition and scientific advancement. One of the newest discoveries with the potential to spark innovation within the industry is DNA and synthetic biology. In 2007, the genome for a Pinot Noir cultivar was “cracked” for the first time, with the genome for the yeast *Saccharomyces cerevisiae* discovered one year later. Now that the *Saccharomyces* genome has been catalogued, can it be tweaked to create the “perfect wine”? The answer lies, in part, with the field of synthetic biology.



[Jefford on Monday: Schist versus Limestone.](http://www.decanter.com/wine-news/opinion/jefford-on-monday/schist-wines-limestone-terroir-386457/#mvd1JTHYqYBMlbrm.99) Decanter, [Andrew Jefford](http://www.decanter.com/wine-news/opinion/jefford-on-monday/schist-wines-limestone-terroir-386457/#mvd1JTHYqYBMlbrm.99), March 19, 2018. Read more at <http://www.decanter.com/wine-news/opinion/jefford-on-monday/schist-wines-limestone-terroir-386457/#mvd1JTHYqYBMlbrm.99>.

Regular readers may recall my [March 2017 column about a tasting organized by the 'Terroirs de Schiste' grouping](#), attempting to discover if there was a common sensorial thread to wines grown on this soil type. It was challenging, not least because the wines came from a wide variety of climate zones and were based on many different grape varieties. I suggested in that blog that a step forward might be to try to organize a tasting based on [St-Chinian wines](#) alone, since that appellation has soils based on both rock types in close proximity. One week ago, Terroirs de Schiste ran just such an event, replicated for the Institute of Masters of Wine in London. The results were fascinating. We examined young, unfinished, mostly single-varietal red wines from the 2017 vintage. Young wines were chosen to minimize the impact of post-fermentation cellar work, and single-variety samples to lend their own focus to the soil differences.



Pictures from the April CdP Tasting--Rick Frederick & Percy



