



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter

June 2018



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www.lehighvalleyaws.org

July Lehigh Chapter Tasting

Wine & Swine V, 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



July Lehigh Chapter BYOB

DiMaio's Italian Ristorante

6 PM, Tuesday, July 3

27 Main Street, Hellertown, PA 18055

610.838.8004, www.dimaios.net

Sign up by contacting annezdougherty@gmail.com by June 26

Chairman's Comments--Percy Dougherty

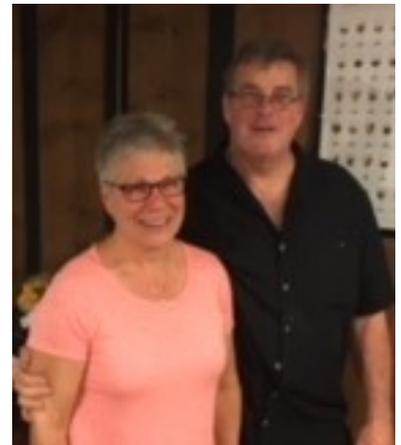
Thank you. Bob and Kim Hale who hosted the May 12th Zinfandel Wine Tasting at their home in Palmer Township. See the article and pictures in this newsletter.

July 15 Tasting. Ann Vlot and Matt Green are hosting Wine & Swine V for the final year. This has become the biggest summer event attracting 70 or more people. Pay early so you are sure to get a reservation.

AWS National Convention-Buffalo, NY. Shuffle off to Buffalo and join fellow Chapter members for the 2018 AWS National Convention at the Hyatt Regency. Mark your calendars, registration begins June 18, 9 am.

Volunteers needed. We need a new treasurer for 2019. Kevin Campbell has done an excellent job but he needs a break.

Politics and the wine group: We encourage many points of view but please no heated discussions of politics at our events. We hear enough in the news and the wine group is a chance to get away and socialize with friends.



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Can **YOU** tell the difference between these 2 classic wines? Join us for an educational and fun tasting. This will be a blind tasting with one Syrah and one Petite Syrah in each flight. Let's find out if we can tell the difference. We can't make a commitment to which wines will be served as we are still doing research. There will be an icebreaker plus 10 wines.

Dinner will include a whole roasted pig and roasted chicken (from a new vendor), mac & cheese, cole slaw, and Ann's famous corn bake casserole. Gluten free options will also be available.



Cost is \$55 per person. It will be a **pre-pay event** this year. Make your check payable to **Ann Vlot** and send to **8979 N. Loop Road, Slatington, PA 18080 by July 7th.** Bring 2 glasses and wine for dinner. Remember to dress for backyard fun. **You need to prepay in order to be included.**



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The DiMaio family invites you to come enjoy a delicious Italian meal. Dinners are cooked to order and sandwiches are made on our fresh, homemade bread. A pizza is not just a pizza at DiMaio's. They use only the finest quality ingredients. They have been serving customers for over 30 years. To be included, please contact **Anne Dougherty** at annezdougherty@gmail.com by **Tuesday, June 26**

Education: Syrah vs. Petite Sirah - Anne Dougherty

From wine-searcher.com and www.vivino.com

Syrah (sih-RAH) and **Shiraz (sher-AS (rhymes with jazz))** are the exact same grape. The French call the grape Syrah, while Australians call the grape Shiraz. If your label says Shiraz, there's a good chance it's from Australia. The rest of the world tends to follow the French and call the grape Syrah, but this is not a strict rule. Australians like to make big jammy wines from this grape, and wines named Shiraz tend to be in this style. The French make less fruit-forward wines in general, so wines named Syrah have more restraint than Shiraz. This is a general rule of thumb, but not always the case.

Petite Sirah, on the other hand, is an entirely different grape than Syrah/Shiraz, although it sometimes gets confused because Sirah is pronounced the same as Syrah. Petite Sirah wines are big and inky with tons of dark fruit flavors. Don't make the mistake that this grape is in any way related to Syrah/Shiraz, as people sometimes do. In short: Syrah and Shiraz are the same grape, both used depending on the brand/winemaker preference. Petite Sirah is a different grape and has no relation to Syrah and Shiraz.



Syrah is a dark-skinned red wine grape. Its origins have been popularly debated, but its modern viticultural home is unquestionably the northern Rhône Valley of eastern France. In Australia, Syrah has developed such a distinct personality that it is essentially regarded as a distinct variety, is overwhelmingly (but not exclusively) known as Shiraz, and is regarded as the flagship national grape. Syrah has proved successful around the world; wines are produced in many styles and display myriad dark-fruit flavors. Varietal Syrah can be quite floral in its youth, developing white and black pepper aromas and herbaceous notes as it ages. Some examples show tanned leather and smoky scents, while the fruit in these wines tends towards the very dark flavors of blackcurrant and licorice. Syrah is also an extremely useful blending grape due to its deep color and typically high tannins. In the southern Rhône it is common for Syrah to be blended with any combination of Grenache, Mourvèdre, Carignan and Cinsaut, among others.

Some of the world's most famous Syrah wines are the peppery, earthy reds of the northern Rhône, specifically of the Côte-Rôtie, Hermitage, Cornas and Saint-Joseph appellations. While Hermitage has been held in high regard for many centuries, the "roasted slopes" of Côte-Rôtie have emerged as a leading source of Syrah only towards the end of the 20th Century. In Côte-Rôtie, up to 20 percent Viognier can be co-fermented with the red grapes to lift aromas and stabilize color; Syrah-Viognier blends are now made in many other regions.

One of Syrah's most valued assets is its ability to produce wines capable of aging and improving over many decades. The most valued appellation in this regard is the hill of Hermitage; its name is so respected that for many years it was used as a synonym for Syrah in Australia. A well-built Hermitage requires 10 years or more to relax into its plummy, spicy fullness, and will reward cellaring for a further decade at least.

Several hundred miles up the Rhône Valley from Hermitage, near the river's origins at the Rhône Glacier, Syrah has found a happy home in the Valais, in warm, sheltered sloping vineyards where it can produce remarkably full, complex wines. A further 700 kilometers (450 miles) east, the grape variety enjoys the climate of eastern Austria's Burgenland, moderated by the waters of Lake Neusiedl.

Across the Atlantic Ocean Syrah has a cult following in the western United States, in California, Washington and Oregon. While it has not seen the runaway success enjoyed by Cabernet Sauvignon or Zinfandel, nor the feverish worship of Pinot Noir, a dedicated band of American winemakers has been devotedly working with Syrah since the 1970s. Known as the Rhône Rangers, these men and women have proven that the variety can produce complex, rich wines in all three of the above states.

Further south, Syrah has been proving itself in both Chile and Argentina for at least 20 years, and is finding its own style on either side of the Andean peaks. It has also achieved success in New Zealand, and in South Africa.

Petite Sirah (or Durif) is a black-skinned grape variety, with Petite Sirah being its North and South American name. In the rest of the world it is generally known as Durif, named after its discoverer, Dr. Francois Durif. From the Rhone in 1880, Dr. Durif released his new grape to the world after he noticed a natural crossing (most likely due to cross-pollination) from one of his Peloursin vines. The name Petite Sirah first appeared in Californian wine literature four years later, but as a blanket term for several dark-skinned grape varieties (including Durif). It was not until 1996 that Californian ampelographers identified Durif's other parent as Syrah. This was an important revelation, but not surprising given Petite Sirah's name and the visual similarities between the two grapes.



"Petite" here refers to the small, intensely colored berries that make Petite Sirah such a distinctive grape variety. In its early history it was often used as a minor blending partner to add color and structure to wines from weak vintages. The high tannins and acidity present in Petite Sirah make it an excellent candidate for aging. Primary flavors often associated with the wine are blackberry, chocolate and black pepper. Many other characteristics of Syrah can also be noted, like blueberry, licorice and various herbal elements.

Petite Sirah originated in France but is scarcely grown there. It is better suited to drier climates such as California, Australia (where it is sometimes made as a sparkling red wine) and Israel. In particularly hot areas, like Rutherglen in Victoria, alcohol levels have been known to soar to in excess of 15 percent ABV.

The year 2002 was significant for Petite Sirah in the United States. Not only did the Bureau of Alcohol, Tobacco and Firearms officially recognize Durif as a synonym of Petite Sirah (ending years of dispute), but Petite Sirah's greatest fan club, "P.S. I Love You," was formed.

"P.S. I Love You" is a group of zealous advocates dedicated to raising the profile of this dark and mysterious grape variety. They have a challenge ahead; the grape has been particularly popular in California, where it has sizable plantings, but recent trends there indicate a decline in its production, in favor of its increasingly popular parent, Syrah.

Results: May 12th Zinfandel Tasting-Percy Dougherty

Bob and Kim Hale hosted the May 12th **Zinfandel Wine Tasting** at their home in Palmer Township near Easton, PA. Bob is the AWS Northeast Pennsylvania Regional Vice President and Kim is known for her delicious cooking. Of course they both enjoy wine with Bob favoring Bordeaux, but Kim won out by picking Zinfandel for the theme. The event was planned as an outdoor soiree to celebrate the arrival of warm weather, but it was forced indoors by a cold, rainy, dreary day. Any thoughts about the rainy weather quickly disappeared with the pouring of the wine.

The winner of the tasting was the **Klinker Brick Marisa Vineyards Lodi Zinfandel 2013**, a big, bold, fruit bomb Zinfandel typical of Lodi. Wine Enthusiast gives it 92 points and states: "Just plain delicious, this full-bodied wine starts with ripe blueberry and dark chocolate aromas. Next, generous, ripe, saturated fruit flavors flood the mouth, seeming to deepen with each sip. The mouth feel stays smooth but is enhanced by moderate tannins and ample acidity for good balance."

Coming in a close second at 17.8 points was the **Terra d Oro Zinfandel Port NV**. Wine Enthusiast at 93 points states: "The first duty of a Port-style wine is to be dazzlingly rich and sweet, yet balanced in acidity, and this bottling is all that. Waves of blackberry jam, cassis, and dark chocolate are brightened with zesty acidity and the sweetness level is very high."

Third at 17.0 points is the **Lagier Meredith Tribidrag Mt Veeder Napa Zinfandel 2014**. Wine Spectator rates it 92 points and describes it as: "Ripe but light-footed, with floral raspberry aromas and lively, layered cherry, stony mineral and fresh sage flavors that linger toward refined tannins." All of the wines were really good and the scores are amongst the highest ever for the Lehigh Valley Chapter.



Wine & Appellation	Price	Score	Rank
1. Francis Ford Coppola Zinfandel 2015	\$11	15.8	
2. Haraszthy Family Cellers Amador Co Zinfandel 2015	\$24	16.6	
3. Paul Dolan Vineyards Mendocino Co Zinfandel 2015	\$18	16.7	
4. Klinker Brick Marisa Vineyards Lodi Zinfandel 2013	\$30	17.9	1
5. Ridge Paso Robles Zinfandel 2015	\$38	16.9	
6. Lagier Meredith Tribidrag Mt Veeder Napa Zinfandel 2014	\$47	17.0	3
7. Mount Peak Rattlesnake Sonoma Zinfandel 2014	\$39	16.9	
8. Chateau Montelena Zinfandel 2014	\$37	16.4	
9. Terra d Oro Zinfandel Port NV	\$22	17.8	2



Lehigh Valley Chapter Wine Tastings &/Events

<u>Month</u>	<u>Host</u>	<u>Topic</u>
July 15	Ann Vlot & Matt Green	Wine & Swine, Syrah/Petite Syrah
August 26	Judy Gagliardi, Joan and Oscar Reyes	Chianti Classico Vivo Italian Kitchen
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

July 3	Dimaio's Italian BYOB, 27 Main St., Hellertown, PA
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.



Mark your calendars, registration begins June 18, 9 am.

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.

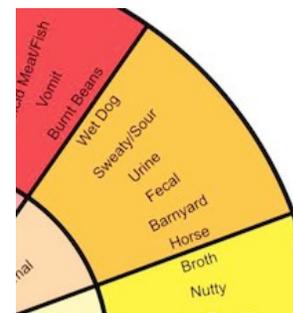
Wine in the News--Percy Dougherty



Brettanomyces: Science & Context. GuildSomm, Kelli White, March 28, 2018.

https://www.guildsomm.com/public_content/features/articles/b/kelli-white/posts/brettanomyces. (EDITOR-Great article on Bret barnyard small and taste)

First of All, What is Brett? Like its more famous cousin Saccharomyces, Brettanomyces is a yeast. And like Saccharomyces, Brett feasts on sugars, converting them to alcohol, carbon dioxide, and a range of compounds that can influence the aroma and texture of wine. But while the compounds created by Saccharomyces, the dominant agent of wine fermentations, are widely viewed as positive, those produced by Brett are a bit more divisive. Common descriptors include clove, barnyard, Band-Aid, and leather, but vomit and sewage are also a part of the tapestry. Beyond their aromatic signatures, the two yeasts also differ in terms of their growth patterns. Saccharomyces multiplies rapidly in a must, devouring all available glucose and fructose, and expiring when either the food runs out or the alcohol content gets too high. Brettanomyces, on the other hand, grows slowly, which is part of the reason it rarely presents until several months after fermentation. Brett is also able to feed on a wider range of substrates, and while residual glucose and fructose are its favorites, this enterprising yeast happily snacks on a wine's "un-fermentable" (i.e., non-six carbon) complex sugars as well as oak sugars. Because of this, though previously used barrels are a common source of Brett infection, new barrels—especially heavily toasted ones.



Why comparing wine-quality scores might make no sense. Monday April 16, 2018, David Morrison. <https://winegourd.blogspot.com/2018/04/why-comparing-wine-quality-scores-might.html>. There is no mathematical meaning to comparing wine-quality scores between different critics. If you **do** want to compare scores, then it can only validly be done between those scores produced by any one critic (eg. the same critic tasting different wines, or even the same wine on different occasions). There is no mathematical justification for comparing scores between critics (eg. different critics tasting the same wine, even at the same time). That is, quality scores provide a ranking only for the wines tasted by any given critic, nothing more.

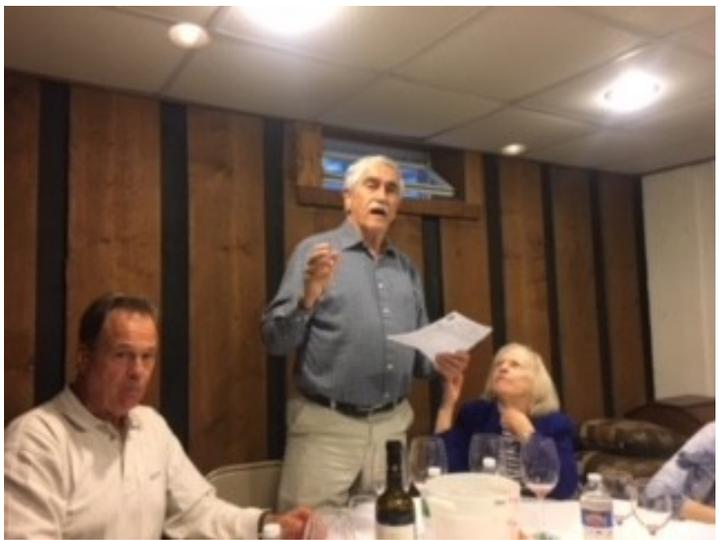


The Black Magic of Winemaking: Tannins, GoodVitis.com. <https://goodvitis.com/the-black-magic-of-winemaking-tannins/> The first thing to know about tannin is, well, what it is. Tannins are chemical compounds, and the term originates from leather tanning, as leather workers used them to preserve the leather. Tannins bind proteins together. The physical sensation we associate with tannins in our mouths when drinking a wine is the actual process of proteins being bound in real time. The next thing to know it is that the term "tannin" encompasses two components: anthocyanin and phenolics. Anthocyanin is the color in the wine, and it's the main focus for Richie at Rombauer because "it's a very good indication of quality: the higher the color, the higher the potential quality." Color is finite; there is only so much color in fruit and only that amount available can be extracted. Phenolics, of which there is usually higher quantities than anthocyanin, are chemical compounds, of which there are potentially hundreds of varieties.



World wine output falls to 60-year low. Reuters Staff, APRIL 24, 2018. Global wine output fell to its lowest level in 60 years in 2017 due to poor weather conditions in the European Union that slashed production in the bloc, international wine organization OIV said. Wine production totaled 250 million hectoliters last year, down 8.6 percent from 2016, data from the Paris-based International Organization of Vine and Wine (OIV) released on Tuesday showed. It is the lowest level since 1957, when it had fallen to 173.8 million hectoliters, the OIV told Reuters. A hectoliter represents 100 liters, or the equivalent of just over 133 standard 75 cl wine bottles. All top wine producers in the EU have been hit by harsh weather last year, which led to an overall fall in the bloc of 14.6 percent to 141 million hectoliters. The OIV's projections, which exclude juice and must (new wine), put Italian wine production down 17 percent at 42.5 million hectoliters, French output down 19 percent at 36.7 million and Spanish production down 20 percent at 32.1 million. The French government said last year production had hit a record low due to a series of poor weather conditions including spring frosts, drought and storms that affected most of the main growing regions including Bordeaux and Champagne.

Pictures from the May Zin Tasting--Chris Zajacek



SAVE THE DATE!

August 26 Tasting

Chianti Classico

Judy Gagliardi, and Joan and Oscar Reyes at Vivo Italian Kitchen