



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter July 2018



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www.lehighvalleyaws.org

August Lehigh Chapter Tasting

Chianti Classico

Sunday August 26th at 2 PM

Hosted by Judy Gagliardi, Joan & Oscar Reyes

Vivo Italian Kitchen

4558 Crackersport Rd Allentown, PA 18104

Send \$44 check to Judy Gagliardi, 2277 Goldenrod Drive, Macungie, PA 18062



August Lehigh Chapter BYOB

Aladdin Restaurant

6 PM, Tuesday, August 14

651 Union Blvd, Allentown, PA 18109

aladdinlv.com, (610) 437-4023

Sign up by contacting annezdougherty@gmail.com by August 7

Chairman's Comments--Percy

Dougherty

Thank you. Judi Roggie and Tom Harbin for the Valpolicella and Amarone Tasting on June 3rd at Nostos Restaurant in Allentown, PA.

August 26 Tasting. Chianti Classico is the theme for a tasting hosted by Judy Gagliardi and Joan and Oscar Reyes at Vivo Italian Kitchen in South Whitehall. Pay early so you are sure to get a reservation. Attendance will be limited.

AWS National Convention-Buffalo, NY. Shuffle off to Buffalo and join fellow Chapter members for the 2018 AWS ational Convention at the Hyatt Regency. Mark your calendars, registration began.

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 from that and socialize with friends.

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Deadline August 20th



Italian wines are loved by members of the Lehigh Valley Chapter and a **Chianti Classico** tasting is long overdue. Don't confuse this with ordinary Chianti which is often ordinary drinking wine. Chianti Classico is a big, bold, sumptuous wine from Tuscany made from the Sangiovese grape. This is an all-star lineup of the best that Chianti Classico offers!

Start the tasting with the icebreaker of Fontaleoni Vernaccia di San Gimignano, a famous white DOCG to the west of Chianti Classico. **NOTE THE EARLY 2 PM START TIME FOR THE ICEBREAKER. WE WILL START PROMPTLY AT 2 PM.** Taste 10 great Chianti Classico from the following producers:

- Felsina Chianti Classico Riserva Rancia 2013
- Castello di Ama Chianti Classico San Lorenzo Gran Selezione 2013
- Tenuta di Capraia Chianti Classico Riserva 2013
- Cecchi Chianti Classico 2015
- Ricasoli Castello di Brolio Chianti Classico 2010
- Carpineto Chianti Classico Riserva 2013
- Badia a Coltibuono Chianti Classico 2015
- Querciabella Chianti Classico 2013
- Gabbiano Chianti Classico 2015
- Antinori Chianti Classico Peppoli 2015

Scores

- V96 RP95
- JS95 WS93
- V94 WS93
- JS93
- RP93
- WS92
- WE92
- JS93
- JS92
- WE90

Vivo Italian Kitchen is located off the intersection of Interstate 78 and Route 309 in what was previously Chianti Restaurant. The old restaurant was completely gutted and rebuild into a pleasing venue with terrific food. If you have not tried it yet, this is your chance to be pleasantly surprised. Originally we were to order from the menu, but the restaurant will not do that for groups over 40. **We will have a delicious buffet including:**

- Various varieties of pizza for a starter
- Garden salad
- Caesar Salad (yes they have anchovies)
- Penne Vodka
- Veal Parmigiana
- Chicken Piccata
- Bread and Butter
- (Gluten free accommodation upon request.)



Cost is \$44 per person for the wine & buffer dinner. You are responsible for your dessert and coffee bill which you will pay on your own. It will be a **pre-pay event**. Make your check payable to **Judy Gagliardi, 2277 Goldenrod Drive, Macungie, PA 18062. Deadline August 20th. You need to prepay in order to be included.** Bring 2 glasses and wine for dinner. **(They are waiving the corkage fee for us.)**

August Lehigh Chapter BYOB

Aladdin Restaurant

6 PM, Tuesday, August 14
651 Union Blvd, Allentown, PA 18109
aladdinlv.com, (610) 437-4023

Sign up by contacting annezdougherty@gmail.com by August 7

This is a long-running BYOB outfit serving Middle Eastern eats with belly dancing nights. Aladdin Restaurant is proudly family owned and operated for over 30 years and counting. The Aladdin Restaurant invites you to bring your favorite wine, relax and lounge against plush pillows and dine beneath a starlit sky. Violette Younes owner and head chef prides herself on serving only the freshest ingredients. They prepare the freshest shish kabobs. Their grape leaves are individually hand rolled. They make fresh batches of hummus and babaganouj daily. They only use their own homemade dough for their spinach pies and meat pies. To be included, please contact **Anne Dougherty** at annezdougherty@gmail.com by Tuesday, August 7.

Education: Chianti Classico - Anne Dougherty

From wine-searcher.com and vinepair.com

Chianti Classico is the heartland of the Chianti wine region – its traditional and longest-established viticultural area. The term classico is used in this way in several Italian wine regions (Orvieto and Valpolicella, for example), although Chianti is the most famous example. The typical Chianti Classico wine is a ruby-red, Sangiovese-based wine with aromas of violets and cherries and a hint of earthy spice.

Since the 1920s bottles of Chianti Classico wine have been marked by the DOCG's black cockerel (Gallo Nero) logo. However bottles sold in the US are not adorned with the bird, after a long running legal dispute begun by E&J Gallo Winery in 1991 was concluded in favor of the American company.

The symbol has a romanticized and much-told legend. In the 13th Century, the warring Tuscan provinces of Florence and Siena looked for a way to solve their ongoing border disputes. They agreed to a race; when the first cockerel crowed at dawn, each city would send out its fastest rider bound for the rival city. Where the two riders met would mark the new provincial boundary. The Florentines gained a head start by starving their (black) cockerel to make him sing earlier than the well-fed counterpart from Siena, so the two riders met only around 10 kilometers (six miles) north of Siena.

The modern-day Chianti Classico viticultural area now covers almost all land between Siena and Florence, buffered at each end by the Colli Fiorentini and Colli Senesi production zones. Of these and the other demarcated Chianti zones – Colli Aretini, Colline Pisane, Montalbano, Montespertoli and Rufina – the latter is the only one generally considered to rival the quality of Classico vineyards. The very first classico area here was marked out in 1716 by Grand Duke Cosimo III de Medici. This was enlarged significantly in 1932, a change

criticized as being over-generous and potentially damaging to the Chianti Classico name, and certainly varied



in terms of terroir. Nevertheless, this larger area became legally recognized in 1966 when Italy began formalizing its wine laws and DOC system. In the 1980s, Chianti Classico was promoted from DOC to DOCG.

Chianti Classico wines must contain a minimum of 80 percent of the Sangiovese variety. The remainder can be made from native grapes such as Canaiolo or Colorino, plus international varieties such as Cabernet Sauvignon and Merlot. Wines made only from Sangiovese have been permitted since 1996. The use of white grape varieties such as Malvasia and Trebbiano was prohibited 10 years later.

There are three quality levels within Chianti Classico wines: Annata (the standard wines) Riserva and Gran Selezione. Riserva wines must be aged for 24 months before commercial release. A Chianti Classico Gran Selezione must be made from a single estate and have been aged for a full 30 months. Since the category was introduced in 2013, it has also caused plenty of controversy, with some producers seeing it as unnecessary bureaucratic tinkering, pointing to a confusion between emphasis on terroir on one hand and the implication of human agency of the term *selezione*. Because the wines must be single estate products – not necessarily single vineyard wines – some very high production wines qualify; 500,000 bottles of Ruffino's Ducale d'Oro are made each year. On the other hand it is unlikely that the hundreds of Chianti Classico producers would be able to agree on classifying vineyards in the region in the manner of Chablis or Côte d'Or.

The area's fame is due not just to the high quality of the wines, but also to the Classico zone's gastronomy and the iconic Tuscan landscape. The rural buildings and farmhouses are coveted by tourists and foreign residents. Agritourism and wine tasting tours are an important part of the region's wine economy and international profile. As the word “classico” typically denotes in Italy, Chianti Classico covers the vineyard area that was historically the heart of Chianti winemaking. The original 1716 designation falls entirely within the modern Chianti Classico zone, covering the four principal villages of Radda, Gaiole, Castellina, and later, Greve, all of which then appended their village names with the words “in Chianti.”

Chianti Classico is by far the most important sub region of Chianti and is the only one to hold its own DOCG, signifying its high level of quality over the other subzones. There is wide soil variation, but the most important soils in Chianti Classico are galestro, a soft, clay-like soil that breaks apart easily, and albarese, a hard sandstone. Overall, the wines from here have the most potential to age of all Chianti wines, with high acidity and noticeable tannic structure despite their medium to medium-plus body. Chianti Classico style depends on the vineyard and producer, but some do choose to age their wines in new oak. As for the four key towns of Chianti Classico, their differing terroirs leads to differences in style as well: Greve in Chianti has full, concentrated flavors; Radda in Chianti is exceptionally high-toned and elegant; Gaiole in Chianti is known for structure and bright acidity due to elevation; and Castellina in Chianti is richer and more plush due to high proportions of clay.

Results: June 3rd Valpolicella-Percy Dougherty

The June 3rd Lehigh Valley Tasting was hosted by Judi Rogie and Tom Harbin at Nostos Greek Restaurant in Allentown, PA. It was a sell out with 45 members attending. The theme was the ever popular wines of **Valpolicella**, including classicos, ripassos, and Amarones. As a prelude to the main event, two Proseccos were tasted from the Veneto as icebreakers. They did not fare well in scoring because everyone was waiting for the red wines.

In a close race, the **2012 Zenato Amarone della Valpolicella Classico DOCG** scored 19.2 points against the **Costesera Amarone della Valpolicella Classico DOCG** at 19.1 points. As expected, Amarone in general were the top wines. The **2013 Allgrini Amarone della Valpolicella Classico** came in a distant third at 18.3 points. Of the top four wines, only the **Ca' de' Rocchi Montere Valpolicella Ripasso Superiore DOP** at 17.8 points was not an Amarone. It was also the best deal of the day at \$20.

At the conclusion of the event, all enjoyed the delicious Greek food and some extra BYOB wines. Many thanks to Judi and Tom for an excellent tasting.

Wine & Appellation	Price	Score	Rank
1. 2016 Bisol Crede Prosecco Superiore Brut	19	15.1	
2. NV Riondo Prosecco Spago Nero	12	14.6	
3. 2016 Masi Valpolicella Classico Bonacsosta	11	15.0	
4. 2014 Zenato Classico Superiore Valpolicella	13	15.7	
5. 2014 Masi Camporfiorn Rosso de Veronese IGT	15	16.3	
6. 2013 Zenato Valpolicella Ripasso DOC Superiore	25	16.6	
7. 2014 Allegrini Pallazo della Torre IGT	19	16.3	
8. 2014 Ca' de' Rocchi Montere Valpolicella Ripasso Superiore DOP	20	17.8	4
9. 2012 Masi Costesera Amarone della Valpolicella Classico DOCG	59	19.1	2

10. 2012 Zenato Amarone della Valpolicella Classico DOCG	57	19.2	1
11. 2013 Allgrini Amarone della Valpolicella Classico	70	18.3	3
12. 2010 Ca' de' Rocchi La Bastia Amarone della Valpolicella DOP	37	17.4	

Lehigh Valley Chapter Wine Tastings &/Events

Month	Host	Topic
August 26	Judy Gagliardi,	Chianti Classico
	Joan and Oscar Reyes	Vivo Italian Kitchen
Sept. 22	Zajaceks & Smiths	Godfather Wines, Bethlehem
October 21	Joe Pugliese	Primativo
Nov 18	Needs a Host	
December 9	Barry & Shirley Isett	Holiday Party at Brookside Country Club



Other Events

August 14	Aladdin BYOB, 651 Union Blvd, 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.



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

AWS Annual Conference

November 1-3, 2018

Buffalo, NY

(EDITOR'S NOTE: The registration is still open so sign up immediately. 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



TERROIR EXPRESSION IS 'GREATER IN YOUNG WINES'.

24th May, 2018 by Lucy

Shaw, The Drinking Business.

<https://www.thedrinksbusiness.com/2018/05/terroir-expression-is-greater-in-young-wines/>.

Terroir expression is “greater in young wines” according to Douro Valley winemaker José Luís Moreira da Silva, who would like to release his wines with less bottle age. Speaking to *db* during a recent visit to the Douro, Moreira da Silva of Quinta dos Murças said: “I believe that terroir expression is greater in young wines as they have better fruit expression.

“With age comes complexity but wines get more similar with time.

You find more nuances in young wines – they are more pure and wild and you can taste the place where they came from and the earth in which the grapes are



Red Vinho Verde Exists, And It's Making A Comeback.

Courtney Schiessl Contributor,

May 17, 2018, 10:40am. Forbes.com.

<https://forbes.com/sites/courtneyschiessl/2018/05/17/red-vinho-verde-comeback/#54e650264429>. Though the words *Vinho Verde* literally translate to “green wine,” none of the wine produced in this now-popular Portuguese region is actually green. It may, however, be red.

Portugal’s Vinho Verde has garnered a solid reputation in the U.S., with wine lovers asking for it by name, particularly during the warm weather months. Consumers expect a dry white wine with refreshing citrus character, a slight spritz, and a low price tag. What they don’t expect is a tart, glass-staining red wine. Red Vinho Verde is making a comeback — and U.S. palates might just be primed to accept it.

The “green” part of Vinho Verde refers not to the color, but to the other meaning of green: young. Red, white, and rosé Vinho Verde is always meant to be consumed in the first few years of its life, though some producers experiment with aging top examples. The vast majority of the wine produced in this lush northwestern region is white — 86%, to be precise — as the cool, wet climate and granitic soils lend themselves well to producing light, fresh wines with plentiful acidity. Historically, however, red wine was more widespread than white in Vinho Verde. It was the everyday wine, the ubiquitous dinner table *carafe* often made and drunk at home in ceramic bowls or cups.



Millions for Vineyard and Wine Research: PLCB and American Vineyard Foundation provide nearly \$2.4 million in grants.

by Linda Jones McKee, Wine & Wines. 05.24.2018. Read more at:

<https://www.winesandvines.com/news/article/199333/Millions-for-Vineyard-and-Wine-Research>
Harrisburg, Pa.—This past week saw nearly a \$2.4 million boost in funds available to support the grape and wine industry on both sides of the country. Gov. Tom Wolf announced on May 16 that the Pennsylvania Liquor Control Board (PLCB) awarded funds totaling \$999,989 to seven grant projects that will develop and promote the state’s wine industry. Five days later, Tony Stephen, chairman of the American Vineyard Foundation (AVF), reported that the foundation is providing \$1,387,400 in new funding for 24 viticulture and enology research projects in California, Oregon and at the USDA Agricultural Research Station (USDA-ARS).

The Pennsylvania Wine Association (PWA), will receive \$519,500 and is the major recipient of the grant money from the PLCB. According to Jennifer Eckinger, executive director of PWA, the organization plans to use the funds for its Pennsylvania Wine Lands statewide marketing and promotion program, including continuation of the Pennsylvania Wine Land consumer marketing campaign, expansion of the Pennsylvania Wine Month promotion in October 2018, and sustained support of a cooperative wine trails grant program that represents more than 100 wineries.

How best to deal with vineyard cordon decline.

May 25th, 2018,

Wine Titles Media. <http://winetitles.com.au/how-best-to-deal-with-vineyard-cordon-decline/>. Reworking for improved cordon viability. Many grapegrowers share the experience of having to deal with trunk damage and loss of production caused by vines choking on their own wire. Whether this is a result of disease or tight wrapping left over from vineyard establishment, viticulturist Sam Bowman outlines how best to approach this common problem.

