



AMERICAN WINE SOCIETY

Grapevine

Lehigh Valley Chapter

September 2018



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www.lehighvalleyaws.org



October Lehigh Chapter Tasting

Primativo Wines from Puglia, Italy.

Saturday, October 20, 2018, 1:30 pm

Hosted by Joe Pugliese

Vivo Italian Kitchen, 4558 Crackerport Road, Allentown, PA 18104

(www.vivoitaliankitchen.com).



October Lehigh Chapter **BYOB**

Pizza Party

Friday October 26, 6:30pm

269 Presidential Drive, Bethlehem, PA 18020

Bring wine to share and we will order delivery pizza and split the cost.

RSVP to Lisa Mancuso, lamancuso21@gmail.com.



Chairman's Comments--Percy

Dougherty

Thank you. When you see **Judy Gagliardi**, and **Joan & Oscar Reyes** who hosted the **Chianti tasting** at **Vivo Italian Kitchen** in South Whitehall, PA on August 26, tell them they did a great job. Oscar was a great MC and Joan and Judy handled the logistics.

September Tasting. Because the September tasting was so late in the month, the report will be in the October newsletter which will come out early in the month.

Wine Library Wine Super Tasting. 700 delicious wines and great food, including unlimited oysters, escargot, shrimp, lamb chops, and many other dishes and desserts. The Super Tasting at the **Manor Restaurant** in West Orange, NJ on **Columbus Day, October 8.** Make reservations online at winelibrary.com.

BYOB Pizza Party. Instead of the usual BYOB for October, Lisa Mancuso is having a Pizza Party on October 26



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Saturday, October 20, 2018, 1:30 pm

Hosted by Joe Pugliese

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Join us as we taste Primitivo wines from Puglia, Italy. (Editor's Note: See Joe's Education Column below for more information.) If you love Zinfandel, you will love Primitivo. They are the same grape genetically. These wines will go well with the foods provided by Vivo Italian Kitchen (4558 Crackersport Road, Allentown, PA 18104 www.vivoitaliankitchen.com).

The food includes:

Variety of Pizzas
House and Caesar Salad
Penne Vodka
Chicken Piccata
Bread and Butter
Soda



Wine: We have ten wines for tasting, Primitivo di Manduria as well as from the Salento and other areas of Puglia and a white ice breaker to be determined from the Puglia region. Many of the Primitivos are IGP (Protected Geographic areas) or IGT (Traditional Geographic areas) and some DOP and DOG ranging in alcohol from 13.5% to 15%.

Cost is \$40 per person for wine and buffet dinner. You are responsible for dessert and coffee bill. Pre-pay is appreciated. Make check payable to **Joseph Pugliese, 4909 Meadow Lane, Macungie, PA 18062.** Bring 2 glasses and wine for dinner. For information contact Joe Pugliese at rocchetta101@aol.com.

Education: Primitivo Wines from Puglia, Italy-Joe Pugliese

Puglia is a long, thin wine region in the far south-eastern corner of the 'boot' of Italy. The region is responsible for almost half of Italy's total olive-oil production and has a long-held reputation as a prolific source of (mostly red) wine. Puglia grows the most grapes and makes the most wine of all Italy's regions and Italy is the largest producer of wine in the world. As the world began to demand higher-quality wines, the mass-produced blending wines in which Puglia specialized lost their value. Where once it was enough to generate vast amounts of cheap, high-alcohol wine for blending or making vermouth, late 20th-century consumers demanded quality over quantity and Puglia has responded with better and more advanced wine making processes. If you want fruit-forward, ripe, red wine for a good price, look no further than Puglia. Some of the best values in Italian wine come from this sunny, dry region. Producers in Puglia have focused on making great red wines from local grapes like **Negroamaro**, **Primitivo**, and **Bombino Nero**, which make for delicious drinking. Most Puglia wine is red, full-bodied and will pair well with a wide variety of foods including roasted lamb, pork ribs, steak, stewed lentils with bacon, tomato sauce based pasta, orecchiette pasta with turnip greens and lasagna. For people looking to explore summer's abundance and cook or grill lots of vegetables, Puglian wine is a perfect compliment. The phrase "wine is bottled sunshine" fits Puglian wine exceptionally well. There's no better place to look when you're in a hurry at the store and you're looking for an inexpensive, delicious wine that can deliver a little warmth into your day and heart.

Primitivo is a dark-skinned grape, which is known for producing inky, tannic wines, which has found its ideal habitat in three areas of Puglia: the red soils of Taranto Province where it is used to make "Primitivo di Manduria" Doc and "Primitivo di Manduria Dolce Naturale" Docg, and among the hills of Gioia del Colle, near Bari and the Salento peninsula region west of Brindisi. A classic Primitivo wine is high in both alcohol (ranging from 13.5% to over 15%) and tannins, intensely flavored and deeply colored, which means that it needs a few

years in either bottle or barrel for aging and taste. Primitivo has endured something of a rollercoaster ride in the past few decades. In the 1990s, the variety was at its lowest ebb for a long time. The EU's vine pull schemes had seen thousands of acres of Primitivo vines ripped out of the ground. Being relatively difficult to manage in the vineyard, Primitivo suffered worse than many other varieties. But across the Atlantic Zinfandel was booming, which doubtless contributed to Primitivo's new lease of life. The new-look Primitivo that soon began to emerge was no longer just a blending variety, it was now the historic grape behind southern Italy's flagship wines.

History - Primitivo is originally from Croatia, at some point in history it swam across the Adriatic Sea and was planted in Puglia, where it took root surprisingly well. The Southern Italian immigrants, in the late 1800's and early 1900's, brought their native grapes with them to California! The newly named Zinfandel became a classic grape for wines both sweet and dry in America too! The relationship between Primitivo and Californian Zinfandel was discovered practically by chance. In 1967 phytopathologist Austin Goheen of Davis University in California visited his Bari University colleague Giovanni P. Martelli. When Goheen tried a Primitivo wine he noticed a striking similarity with Zinfandel, a variety which was quite familiar to him. This paved the way for a series of studies, culminating in 1994 when it was demonstrated that the two varieties were genetically identical, thanks to research by Carole Meredith, one of the most active grape geneticists and professor of viticulture and enology at UC Davis. In 2001 it was demonstrated that Primitivo is genetically identical also to the Croatian variety Crljenak Kastelanski; this variety is also a parent of Plavac Mali, with which it shares certain genomes.



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Attendance at the monthly BYOB's has been down and we asked members what could rekindle the excitement. **Lisa Mancuso** suggested a **PIZZA PARTY** at a member's home at which we bring a wine and share in the cost of the pizza. This is a less costly option in a more relaxed atmosphere. This is such a good idea that Lisa got stuck with hosting the first LV Chapter **PIZZA PARTY!** Make sure you let Lisa know you are coming by contacting her at lmancuso21@gmail.com.

Wine Benefit by LVAWS Member Leslie Staffeld

Come join us on **Saturday, October 20th** at the Southern Lehigh Public Library for our inaugural **Read Between the Wines**, a benefit Wine Tasting and Silent Auction. We will have 7 different wines available for tasting (3 whites and 3 reds, dessert) accompanied by food samplings from local vendors and caterers. In addition, we will be having more than 50 gift baskets for our silent auction. And a wine bottle and wine book raffle! It promises to be a FUN night at the library!

Tickets are only \$40 each and are available online through [this link \(www.solehipl.org\)](http://www.solehipl.org) or can be purchased at the circulation desk at the library. All proceeds will go toward supporting the library's programs and services.

We hope to see you there! Leslie@staffeld.com 610.838.7372



Results: August 25th Chianti Classico Tasting-Percy Dougherty

Thirty Lehigh Valley Chapter members attended the August 25th Chianti Classico Tasting hosted by **Judy Gagliardi** and **Joan and Oscar Reyes** at **Vivo Italian Kitchen** in suburban Allentown, PA. Attendance was down because of many members being on vacation, plus there was a competing wine organization dinner. Those who attended were rewarded with an ice breaker of **Fontaleoni Vernaccia Di San Gimignano 2017** and 10 Chianti Classico wines. All of the wines scored 90 points or higher and represented well respected wineries (see the list of wine and scores below). The tasting was followed by a scrumptious buffet dinner which was accompanied by the stubs.

The 5 top scoring wines were within 0.2 points of each other. There was no clear cut winner in such a close race. All we can say is they were all delicious. The top wines are also the most expensive, and the least liked were the cheapest. This proves the unannounced hypotheses Oscar and I discussed before the tasting. Participants were unaware that we were testing whether the preferred expensive Chianti Classico over the cheaper wines. The result is our Chapter convincingly sided with the expensive wines being better.

At 16.8 points, the **Felsina Chianti Classico Riserva Rancia 2013** was #1. Robert Parker's Wine Advocate gives it 95 points and states: "Here is another highlight of the vintage. The 2013 Chianti Classico Riserva Rancia is a dark, moody and sophisticated wine. It does not reveal itself immediately or in any obvious way. Instead, it doses out its intensity in careful measurements. The whole performance is seductive to say the least. That slow momentum leads to dark cherry with spice, grilled herb, wet earth and dried rose. Felsina's Riserva Rancia is a very elegant wine, both on the nose and in the mouth."

Tied at #2 at 16.7 points are the **Querciabella Chianti Classico 2013** and the **Castello di Ama Chianti Classico 2013**. James Suckling gives the **Querciabella** 93 points and states: "There's a freshness and brightness to this Chianti Classico with cherry and currant aromas and flavors. Full body, structured tannins and a chewy finish. Needs time to soften. Made from biodynamically grown grapes." James Suckling gives the **Ama** 95 points and describes it as: "Tight and super silky with a gorgeous density and precision that gives great polish to the tannins. Makes them almost dusty. Lots of subtle dark berry, mineral and spice."

Thank you Judy, Joan, and Oscar for an informative and exciting tasting. Oscar did a great job on the commentary and being heard above the noisy crowd.

<u>Wine & Appellation</u>	<u>Price</u>	<u>Score</u>	<u>Rank</u>
1. Antinori Chianti Classico Peppoli 2015	\$22	14.7	
2. Gabbiano Chianti Classico 2014	\$14	14.2	
3. Querciabella Chianti Classico 2013	\$32	16.7	2
4. Badia a Coltibuoni Chianti Classico 2015	\$21	14.5	
5. Carpineti Chianti Classico Riserva 2013	\$24	16.6	4
6. Ricasoli Castello de Brolio Chianti Classico 2010	\$59	16.6	4
7. Cecchi Chianti Classico 2015	\$17	16.3	
8. Tenuta du Capraia Chianti Classico Riserva 2013	\$25	15.5	
9. Castello di Ama Chianti Classico 2013	\$50	16.7	2
10. Felsina Chianti Classico Riserva Rancia 2013	\$54	16.8	1

SAVE THE DATE

AMERICAN WINE SOCIETY

Lehigh Valley Chapter December Meeting

HOLIDAY PARTY 2018

4:30 PM, Sunday, December 9, 2018

Brookside Country Club, 901 Willow Lane, Macungie, PA 18062-9350

Host: Barry and Shirley Isett



Lehigh Valley Chapter Wine Tastings &/Events

<u>Month</u>	<u>Host</u>	<u>Topic</u>
October 20	Joe Pugliese	Primativo
Nov 18	Andrea Smith/Tom Edinger	Silver Creek Country Club
December 9	Barry & Shirley Isett	Holiday Party at Brookside Country Club
Other Events		
Oct 8	Wine Library Super Tasting, The Manor, West Orange, NJ	
Nov 1-3	AWS National Conference, Hyatt, Buffalo, NY	



2019

Jan	Rick Frederick	Burgundy
Feb	Tom & Karen Flad	TBA
Mar	Jan/Tami/Cheryl	TBA
Apr	Need a volunteer	
May	Need a volunteer	
June	Need a volunteer	
July	Need a volunteer	
Aug	Dean & Bonnie Scott	Picnic in the Vineyard
Sept	Lisa & Chris Zajacek	
Oct	Joe Pugliese	
Nov	Need a volunteer	
Dec	Holiday Party	



Wine in the News--Percy Dougherty



[Zinfandel Icon Kent Rosenblum Dies at 74.](#) Winespectator.com. Posted: September 5, 2018. The California veterinarian-turned-winemaker championed old vineyards and ripe Zinfandels that opened eyes. Kent Rosenblum, an iconic winemaker and passionate advocate of California Zinfandel, died unexpectedly Sept. 5. Rosenblum, an avid skier, underwent elective knee surgery in August, but complications followed. He returned home from a follow-up surgery last week and passed away in his sleep in the early hours of this morning.

[Automated tractors a 'game changer' for wine industry.](#) Stuff.co.nc.

CHLOE RANFORD 14:04, Sep 10, 2018. <https://www.stuff.co.nz/business/farming/106868201/automated-tractors-a-game-changer-for-wine-industry>. Automated farming equipment could be a "game changer" for New Zealand's largest wine region, Marlborough vineyards can now employ autonomous vehicles to trundle around their fields, following a GPS-mapped route, performing tasks and collecting data. Industry expert Paul Galletly said it was possible that, in future, the technology could muscle out vineyard workers.



[Court Ruling Opens Michigan to Retail Wine Shipping. Michigan departed from a hermetically-sealed three-tier system when it chose to permit its wine retailers to join the digital marketplace and engage in direct shipping to customers.](#) Winebusiness.com. by

[Cyril Penn](#), October 01, 2018. www.winebusiness.com/news/?go=getArticle&dataid=204005. In a [ruling issued Friday](#), the United States District Court Eastern District Of Michigan Southern Division directed the state to allow out-of-state retailers to ship wine to Michigan consumers, and said the state can create a permit to do so that's similar to what wineries must obtain in Michigan. The ruling comes on the heels of last week's news that the [U.S. Supreme Court will consider](#) Tennessee Wine & Spirits vs. Byrd Clayton, involving residency requirements for wine retailers. The Michigan opinion and order cites the 2005 Granholm Supreme Court decision that found Michigan and New York laws permitting direct shipment of wine from in-state wineries, but forbidding the same from out-of-state wineries, violated the dormant Commerce Clause of the Constitution.



Pictures from August 25th Chianti Tasting

