



AMERICAN WINE SOCIETY Grapevine



Lehigh Valley Chapter April 2023

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LehighValleyAWS.org



April Lehigh Valley Chapter BYOB BYOB at Bamboo Asian Cuisine

Wednesday, April 5, 2023 at 6:00 PM
345 South Cedar Crest Blvd, Allentown PA 18103
Hosted by Ann Vlot
Register at LVAWS.org by Sunday, April 2nd



April Lehigh Valley Chapter Tasting Wines of Puglia

Saturday, April 29, 2023 - 2:00PM
Hosted by Joe Pugliese
Terasas' Italian Restaurant & Pizzeria
6561 Tilghman Street, Allentown, PA 18106
Register at LVAWS.org by Saturday, April 22nd



May Lehigh Valley Chapter BYOB BYOB at Terasas'

Thursday, May 11, 2023 at 6:00 PM
6561 Tilghman Street, Allentown, PA 18106
Hosted by Ann Vlot
Register at LVAWS.org by Monday, May 8th



May Lehigh Valley Chapter Tasting Loire Valley Wines

Monday, May 15, 2023 - 6:00PM to 8:30PM
Hosted by Kevin Campbell
Ecco Domani
216 E. Fairmount St. in the Giant Shopping Center
Route 309 in Coopersburg
Register at LVAWS.org by Monday, May 8th

SAVE THE DATE

June Lehigh Valley Chapter Tasting Paul Mas Vineyards Saturday, June 24, 2023

Connections from the Co-Chairs Peter & Leslie Staffeld



The second week of March was busy for the LVAWS members. On March 8, twenty-five members gathered at **Boca Chica** hosted by **Judi Roggie** for a BYOB and then on March 12 **Shannon and Dave Tompkins** treated us to a tasting of **Australian Wines** at **Vivo Italian Restaurant**. Photos of each event are in this newsletter.

April brings spring flowers and lots of delicious wine as we gather for a fun BYOB on April 5 at **Bamboo Asian Cuisine** hosted by **Ann Vlot** and again at the end of the month, on April 29, for a wine tasting of **Wines from Puglia**, hosted by **Joe Pugliese**. Details are in this newsletter and remember to register on-line at LVAWS.org.

This month your Board voted to save a little money by renewing the website for two years instead of one. They also agreed to reconvene the **Website Committee** before that contract expires (in 2025), so that other website options can be considered. The committee, **Mike Parker**, **Mike Orbin**, and **Dave Tompkins** have agreed to work on this project. Details are in this newsletter.

We have a great Chapter because of the extraordinary people in the group!

Cheers!

Peter and Leslie Staffeld

Welcome New Member

We are pleased to welcome **Michael Scharf** from **Allentown**. Please introduce yourself and let's help **Michael** feel welcome.

News from the LVAWS Board

In early March the LVAWS Board unanimously agreed to the following plan regarding the Chapter's website.

Website Subscription: The LVAWS website uses WildApricot to manage all aspects of our chapter functions, including: membership roster and annual dues collection, event announcements and registration, payments and donations, and newsletter publication and archives. We have been notified that WildApricot is increasing all subscriptions by 25%, effective April 1, 2023. Fortunately – for us – our annual subscription will be renewed at last year's price (\$648) on March 18, 2023, so we would not be affected by the price increase until 2024 when it would be \$810/year.

2-year Subscription: We had an opportunity to change our website plan from a "1-year subscription" at \$648 (= \$648/year) to a "2-year subscription" at \$1,224 (= \$612/year). This effectively avoids the price increase until March 18, 2025. This also means that we will be using \$576 (= \$1,224 - 648) of this year's chapter funds to pay for next year's website costs. The additional \$576 is not in this year's budget, however, our Treasurer (Joe) has confirmed that we have enough funds to cover the additional costs this year. These funds would then be fully replenished in 2024 since the Chapter would not have to pay for the website.

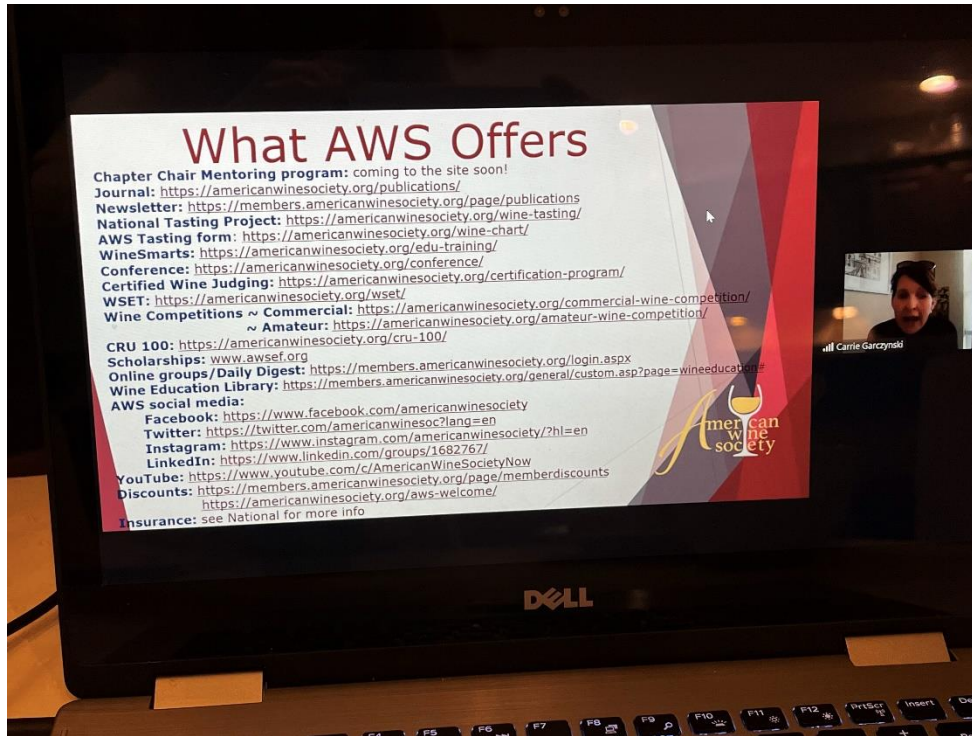
Website Committee: In response to WildApricot's 2021 20% increase, the LVAWS Board convened a Website Committee (Mike Parker, Dave Tompkins, and Mike Orbin) to research website providers and possible options. In February 2022 the Committee concluded that WildApricot continued to be the best option for LVAWS. In light of the upcoming price increase, the Board has asked the Website Committee to update their analysis and findings. This study will be completed in plenty of time to implement the Website Committee's recommendations.

National AWS News – Leslie Staffeld



On March 13 AWS members were invited to **Uncork & Discover** on Zoom. National Board members shared what our AWS benefits include, and opportunities and resources offered by our national organization.

A PDF of the PowerPoint is available on the LVAWS website under the **Member Resources** tab.



April Lehigh Valley Chapter BYOB

BYOB at Bamboo Asian Cuisine

Wednesday April 5, 2023 at 6:00 PM

345 South Cedar Crest Blvd, Allentown PA 18103

610-770-8899

Hosted by Ann Vlot

Register at LVAWS.org by Sunday, April 2nd

Bamboo is an award-winning restaurant offering the freshest Asian and Thai cuisine and sushi. They have an extensive menu that is sure to please everyone.

Please register at LVAWS.org by April 2nd so the restaurant can be prepared for our group.

Remember to bring glasses and wine to share.



April Lehigh Valley Chapter Tasting

Wines of Puglia

Saturday April 29, 2023 - 2:00PM

Hosted by Joe Pugliese

Terasas' Italian Restaurant & Pizzeria

6561 Tilghman Street, Allentown, PA 18106

Cost \$55 per person

Register at LVAWS.org by Saturday, April 22nd



We'll be on the Patio at Teresas' Restaurant and tasting 12 wines.

- San Marzano Edda Bianco 2020
- Tormaresca Negroamaro Rosato Calafuria 2020
- Damati Red Blend 2021
- Tormaresca Trentangeli Castel Del Monte 2018
- San Marzano 62 Anniversario Primitivo di Manduria Riserva 2017
- Produttori Vini Manduria "Sonetto" Primitivo di Manduria Riserva 2016
- La Pruina Primitivo di Manduria 2021
- Varvaglione Papale Primitivo di Manduria 2015
- Piano Del Cerro Aglianico del Vulture 2016
- Tormaresca Aglianico Castel Del Monte 2014
- Schola Sarmenti Negroamaro 'Roccamora' 2020
- Schola Sarmenti Antieri Susumaniello 2017



Pizza will be served during the tasting followed by a buffet:
Brochette, Penne Vodka, Veal Parmigiana, House Salad.

**Remember to bring 2 wine glasses and wine to share.
This tasting is limited to 44 people.
Register by April 22nd.**

Wine Education – Suzanne Laverick-Stone Head Over Heels for Puglia

Italy is a boot, and the stiletto heel is Puglia, (pronounced pool-ya*) in southern Italy. A gorgeous "peninsula within a peninsula," lying between the Adriatic and Ionian Seas with a Mediterranean climate, it has 500 miles of coastline, and 300 sunshiny days each year. One look at the map tells us why the heel of the boot has been recently "discovered" by A-listers such as Madonna, Timberlake, Clooney, Streep, and Mirren, to name a few. Who wouldn't want year-round sunny beaches, a laid-back La Dolce Vita lifestyle, fantastic rustic Italian cuisine (think seafood, burrata cheese, lots of pasta, and focaccia) and of course the wines. A look at the map also helps us discover why, for much of its long history, Puglia was conquered and reconquered ad nauseum by the usual suspects: Greece, Rome, several barbarian clans, Saracens, Byzantines, France, Austria, Spain, Naples, and even



Barbary pirates, until finally, in 1861, it became part of the Kingdom of Italy. The good news is that we can thank former conquerors, especially the Greeks and the Romans (but probably not the pirates), for imparting the gift of winemaking to their captured lands.

*For research purposes, note that Puglia is known as *Apulia* in English, although for the life of me, I can't understand why we just don't call a place what it wants to be called.



What's Old is New



Puglia's warm climate and iron-rich soils are the reason it has long been called "Italy's bread basket," especially known for wheat, almonds, and olives, and the modern world has discovered the charms of the iconic UNESCO-protected "trulli," cone-shaped rock structures used since the 14th century to store food and provide shelter, now sought after as holiday rentals. During the last century, farmers continued the ancient practice of growing grapes for table and wine, although the region was known as the non-descript "wine cellar of Europe," because the majority of wines were made for sale to northern Italy and even France to "bulk up" their poorer harvests. But in the last two decades, we have seen a Puglia wine renaissance due to the global market's recent interest in quality over quantity. Puglia now boasts 30 DOCs, four DOCGs, and six IGP wines (See "How to Read an Italian Wine Label" below). While the bulk wine trade is still going strong, modern Puglia winemakers are interested in building a

reputation synonymous with quality, which takes choosing the right grapes to flourish in the hot southeastern Italian climate and terrain, as well as expertly crafting the wine. For many, this requires a learning curve, so growers bring in experienced New World "flying winemakers," consultants who tend to work with several wineries at one time. Happily, for the most part, the vintners do not need to import rootstock from other areas because Italy boasts 1,500 indigenous grapes of which about 400 are used to make wine sold on the broad market. Considering that France produces 90% of their wine from only 15 grapes, and the US about 10, Italy offers an amazing amount of unique wine tasting opportunities.

"This Italian wine region has geographical variety like no other." Keith Wallace

Overall, the Puglia wine region covers 86,000 hectares, and 80% of planted vines are red varieties. Puglia is the hottest of the major wine regions in Italy, with hot summers and mild winters somewhat tempered by the breezes from the seas surrounding it. Rainfall is rare and usually in winter. With its proximity to North Africa's Sahara Desert, Puglia is subject to the *scirocco*, high, sometimes hurricane force winds; therefore, many producers use the ancient bush-training pruning method called *albarello* ("small tree"), which requires labor-intensive care for each plant. Puglia's wines can be heavy and tannic, but there are differences in the region from north to south as Puglia is divided into three distinct zones each with unique terroir. In the hilly north, the more classical grapes such as Sangiovese and Montepulciano are planted on the province of Foggia's soil of fossils, clay, and sand, with Castel del Monte being the leading DOC zone. In the flatter center, the red soils and clay of Bari and Taranto produce mostly Primitivo, and in the southern Brandisi and Lecce areas, grapes such as Primitivo and Negro Amaro are grown on fertile plains with cretaceous limestone under layers of iron-rich deposits and sandy coastline areas. As to be expected with such differences in climate and soil, there is a massive variety of grapes grown and wines produced in each area. The most relevant red native grapes in Puglia include Bombino Nero, Malvasia Nera, Negro Amaro, Primitivo, Susumaniello, and Uva de Troir, and although most of the wine produced is red, there are some white wines made from Bianco d'Alessano, Bombino Bianco, Malvasia Bianca, Minutolo, Moscato Bianco, and Pampanuto.

Shedding New Light on Ancient Grapes

Let's discover the most common indigenous grapes and wines from Puglia:

- **Primitivo**, derived from Italian "primaticcio," or "first fruit," is the cornerstone grape of Puglia with over 11,000 hectares planted, but it requires expertise to manage the black, thin-skinned grape prone to shriveling, bunch rot, and floral abortion (a disease that causes flowers to never bear fruit). In fact, local growers often refer to it as "Mirr Test," hard wine; it is harvested in mid-August, and wines can clock in at 17% ABV. Primitivo is the same grape as California's Zinfandel, but Italy had it first. DNA testing indicates that both varieties are clones of the rare indigenous Croatian Tribidrag (aka Crljenak Kaštelanski) which arrived in Italy in the 18th century. Italian Primitivo wines are rustic, inky, and tannic, with good structure, floral aromas, and a palate of pepper and blackberry. They tend to be less sweet than California Zins. Weirdly, Primitivo's popularity prompted some California winemakers to label their wines "Primitivo," and

Italians sometimes label theirs “Zinfandel.” Primitivo de Manduria Dolce Naturale is a DOCG dessert wine made from grapes that dry on the vines. The main DOC wines are Primitivo di Manduria, Gioia del Colle, Gravina, and Terra d’Otranto.

- **Negro Amaro**, literally “black bittersweet,” refers to the dark color of the berries, and it’s often used in blends with Primitivo and Malvasia Nera to tame its toughness. Documented since 1872, it is found in the central and southern regions, especially Salento. It’s the most widely grown grape variety in Puglia and a lot easier to grow than Primitivo. This thick-skinned grape is adaptable to most soils and is resistant to disease and drought. Most importantly, Negro Amaro can stand the heat without losing acidity. The palate is red fruit and spice, with chocolate and tobacco in more complex examples. There are several DOC wines to look for including Copertino, Lizzano, Squinzano, Leverno, and Salice Salentino (which is the most famous and distributed worldwide). Negro Amaro is used to make some of Puglia’s most famous Rosato (rosé) wines.
- **Uva di Troia (aka Nero di Troia)** is another one of those difficult grapes, taking long to ripen yet prone to sunburn and asynchronous maturation. It is used to add freshness to Primitivo, Montepulciano, and Negro Amaro, but it is also found as a single varietal. It’s generally dry with high alcohol and low acidity with a palate of red fruits, licorice, and spice. DOCG wines are Castel del Monte Nero di Troia Riserva and Castel del Monte Rosso Riserva, and there are several DOC wines, including Barletta, Cacc’e Mmitte di Lucera, Castel del Monte, Rosso di Cerignola, San Severo, and Tavoliere delle Puglie.
- **Bombino Nero** means “small black bomb” relative to the shape of the grapes or clusters (I know, I don’t see it either). It is vigorous and late ripening with asynchronous maturation. High acidity and poor sugar accumulation and the fact that it almost never reaches peak ripeness means that it’s not usually used for full-bodied reds, but is wonderful for Rosato production. There is a DOC Castel del Monte, and DOCG Castel del Monte Bombino Nero (one of the first and only DOCGs dedicated to Rosato).
- The **Malvasia Nera Group** includes **Malvasia Nera di Brindisi** and **Malvasia Nera di Lecce**, officially considered the same grape genetically, but with differences most likely due to adaptations to different terroirs. The Brindisi has short clusters, and the Lecce’s bunches are longer and looser. The Brindisi and Lecce DOCs include Cacc’e Mmitte di Lucera, Gioia del Colle, Lizzano, and Terra d’Otranto. The grapes produce wine that is light to medium bodied with a palate of cherries and chocolate. Brindisi wines can oxidize over time, and do best when grown in cool places, and the Lecce is usually blended with Negro Amaro.
- **Susumaniello**, one of the rarest grapes in the world, is very productive in Puglia, grown almost exclusively in Murgia. The name means “loading up the donkey” as in “you can pack the donkey with lots of grapes” due to its vigorous nature. Usually blended with Negro Amato, it is one of the grapes in the DOC Squinzano wines, and Italian wine expert Ian d’Agata considers this ancient grape from older vines to have great potential.



While 80% of the wines from Puglia are red, white wines can be found. Along with Chardonnay and Sauvignon Blanc, there are some indigenous white grapes of note to explore:

- **Bianco di Alessano** is a white with creamy texture and a palate of tree fruits, used in Lizzano DOC wines.
- **Bombino Bianco** is unrelated to Bombino Nero, and in the last two decades, has been “discovered” as an ageworthy, acidic, yet lush white wine used in DOC Cacc’e Mmitte di Lucera, Castel del Monte, and San Severo.
- **Minutolo**, documented since 1200 AD and used in DOC Locorotondo wines, is a long forgotten but rediscovered white grape; the wines are dry, acidic, and pale green.
- **Pampanuto**, a white grape used in DOC Castel del Monte, grown mainly in northern and central Puglia, is vigorous and disease resistant with low acid, and the wines can be prone to oxidation. It is used for blending, but in the right hands, has potential.
- **Verdeca** is so-named because of its green color, and historically has been used to make vermouth, but is a blending grape with Bianco di Alessano to make DOC Locorotondo and Colline Joniche Tarantine wines.



Baby's Got a New Pair of Shoes

Italy's stiletto heel is a region transitioning from its reputation for bulk wines to its more recent production of quality DOC and DOCG wines including noteworthy reds, rosés, and even some white standouts. Puglia is ready to launch into the global market, but good values can still be found. Trulli!



Reading an Italian Wine Label (since 1963)

But keep in mind that our Italian friends don't always follow the rules. Sometimes, the wine is named for the place, sometimes the type or grape, and sometimes whatever they want to call it. But in general...

Vino or Vino Italia	Vino Rosso/Bianco/Rosato, in line with EU regulations; No indication of geography, grape varieties, or vintage; Table wine.
IGP (Indicazione Geographica Protetta, 1992)	A tier above the table wine classification; Wines are produced in a particular area, with regulations on varieties, viticultural, vinification, labeling, etc.; Wine labels often depict individual names.
Vino DOC (Denominazione di Origine Controllata)	Must have been IGP wines for 5 years; Generally, from smaller regions with specific climate and geographic characteristics; Strict production regulations; Tasting panel regulated.
Vino DOCG (Denominazione di Origine Controllata e Garantita)	Italy's highest wine classification; Must be a DOC wine for 10 years; Must pass strict analyses, including two tastings by committee; A status label is included on the neck of the bottle.
Subcategories	Classico – a wine produced in the original historic center of a region Superiore – at least 0.5% more ABV than corresponding DOC/DOCG wine; Smaller yields to produce higher quality Riserva – Aged a minimum period of time, varying by type of wine

Sources: Schneider, E. (2019). *Wine for Normal People*; D'Agata, I, Longo, M. (2021). *The Grapes and Wines of Italy*; www.Winefolly.com; [https://www.apuliaria.com/2022/03/27/why-puglia-is-fast-becoming-a-celebrity-hotspot/#:~:text=Celebrities%20spotted%20in%20Puglia](https://www.apuliaria.com/2022/03/27/why-puglia-is-fast-becoming-a-celebrity-hotspot/#:~:text=Celebrities%20spotted%20in%20Puglia;); <https://en.wikipedia.org/wiki/Apulia>; https://www.google.com/search?q=when+were+the+trulli+houses+built&sxsrf=AJOqlzWyCzMxoPWnJaS4AiN4V1GOX8k-hg:1678061327926&source=lnms&tbm=isch&sa=X&ved=2ahUKEwizwvLKgcb9AhWyFVkfHF-8CJsQ_AUoAXoECAEOAw&biw=1508&bih=721&dpr=0.9#imgrc=2k9aPMkZ7TilUM; <https://winefolly.com/lifestyle/how-to-become-a-winemaker-extraordinaire-by-julien-favard/>; <https://www.vinology.com/italian-wine-regions/#h-puglia>; <https://www.winemag.com/2022/07/21/native-grapes-prosper-in-puglia/>; <https://glossary.wein.plus/bombino-nero>; https://www.google.com/search?q=high+heels+and+wine&sxsrf=AJOqlzXcAU17x8ip6seyDM4HFoy12L2aEg:1678319826624&source=lnms&tbm=isch&sa=X&ved=2ahUKEwirgofixM39AhUHGVkFHT6dAP4Q_AUoAXoECAIOAw&biw=1508&bih=721&dpr=0.9#imgrc=Nh9m1CwZuHrFqM; <https://primalwine.com/blogs/wine-regions/puglia-land-of-wine-natural-wine-blog>; www.thewinewiki.com/wine-regions/primitivo; <http://www.ravenoustraveler.com/2009/02/drinking-from-stiletto-heel-puglia.html>; <https://www.wine-searcher.com/grape-511-uva-di-troia>; <https://www.wine-searcher.com/grape-974-bombino-nero>; <https://www.italyabroad.com/grapes/malvasia-nera>; <https://www.italydecanted.com/vinipedia/minutolo-grape-variety/>;

May Lehigh Valley Chapter BYOB

BYOB at Teresas' Restaurant & Pizzeria



Thursday May 11, 2023 at 6:00 PM
6561 Tilghman Street, Allentown, PA 18106

Hosted by Ann Vlot

Register at LVAWS.org by Monday, May 8th

Most of us remember and miss Pease Mio, a favorite BYOB that closed in December 2019. Another family-owned restaurant, Teresas', has opened at the same location and we have had a couple BYOB events at the new venue. Always a good time and good food, view the menu at

<https://www.teresasitalianrestaurantpizzeria.com>

Please register at LVAWS.org by May 8th so the restaurant can be prepared for our group.



Remember to bring glasses and wine to share.

May Lehigh Valley Chapter Tasting

Loire Valley Wines



Monday May 15, 2023 - 6:00PM to 8:30PM

Hosted by Kevin Campbell

Ecco Domani

216 E. Fairmont St. in the Giant Shopping Center

Route 309 in Coopersburg

Cost \$50 per person (wine & food)

Register at LVAWS.org by Monday, May 8th

We are again going to try having our tasting on a Monday evening. Based on the strong response to the first time we did this, we are planning a three-bottle tasting and allowing up to 48 people to attend.

The Loire Valley is a large region that follows the longest river of France. With a cooler climate, the area is famous for its white wines. In France, the Loire Valley is second only to Champagne in producing sparkling wines. After a rose ice breaker from the Anjou region, we will start the tasting with two sparkling wines and then move on to the Chenin Blancs and Sauvignon Blancs of the Vouvray, Sancerre, and Pouilly-Fume regions.

The dominant red wine of the Loire Valley is Cabernet Franc that is spicy and herbaceous with distinct bell pepper notes. We will close out the tasting with two highly rated Cab Francs from the Middle Loire areas of Saumur and Bourgueil.

Menu

Will be a buffet including salad, pasta, salmon, chicken and dessert designed to complement the Loire Valley wines.



Remember to bring 2 wine glasses and wine to share.

This tasting is limited to 48 people.

Register by May 8th.

Save the Date: Saturday, June 24 Paul Mas Vineyards

Jean-Claude Mas, owner of the 17 estates of **Paul Mas Vineyards** has agreed to share his wines at our June tasting. We all will have the opportunity to hear **Pamela Whittmann**, **Jean-Claude's** United States representative, present at this tasting. It will be hosted by **Bonnie and Dean Scott** and **Leslie and Peter Staffeld** and held at the Scott's beautiful **Bergeist Vineyard** in Kutztown.

Pamela will present an array of **Paul Mas** wines and talk about these vineyards located in Languedoc, France. The Lehigh Valley Chapter will be inviting both the Northampton and Berks Grape Expectations Chapters to join this extraordinary event. It will be open to 65 people. So, be sure to **save the date of Saturday, June 24**. Details regarding registration will be in the May newsletter.

March BYOB at Boca Chica Caribbean Cuisine



March Australian Wine Tasting Summary

On March 12, **Shannon and Dave Tompkins** took the Chapter on a tour of Australia via its wonderful wines. Did you know that Australia has the oldest continental crust on Earth which houses the world's oldest fossils? Well, these densely rich soils contribute to Australia's reputation as one of the world's prominent wine producers. With 60+ designated wine regions, Australia has established itself as a producer of lively, intense, innovative and diverse wines. Our tasting of eight wines (including an icebreaker) helped us to tour eight of Australia's wine regions.

And then we enjoyed a **Vivo Italian Kitchen** buffet meal that included a variety of proteins, salad, pasta and pizza.

Thirty- four score sheets had reasonable scores (between 10 and 20) for all nine wines. The average wine scores on each sheet ranged from about 15 to 19 out of 20. The first four wines were white, and the next five wines were red.



The top three red wines were **#9- 2018 Nugan Estate Scruffy's Shiraz**, **#7- 2018 Powel & Son GSM**, and **#6- 2018 Moorooduc Estate Pinot Noir**. The top two scoring white wines were **#2- 2021 Tyrells Hunter Valley Semillon**, and **#4- 2022 Robert Oatley Chardonnay**. At \$21 per bottle **#9- 2018 Nugan Estate Scruffy's Shiraz** was – by far – the best value red, and at \$18 per bottle **#4- 2022 Robert Oatley Chardonnay** was the best value white.

	Wine & Appellation	Price	Avg. Score	Std. Dev.	Overall Rank
1	2021 Pewsey Vale Dry Riesling	\$18	14.2	1.4	
2	2021 Tyrells Hunter Valley Semillon	26	16.6	1.0	4
3	2020 Howard Park Miamup Bordeaux Blend	29	15.9	2.1	
4	2022 Robert Oatley Chardonnay	18	16.0	1.7	5
5	2018 Innocent Bystander Pinot Noir	24	15.3	1.4	
6	2018 Moorooduc Estate Pinot Noir	41	16.9	1.5	3
7	2018 Powel & Son GSM	30	17.7	1.6	2
8	2017 Yalumba Sanctum Cab. Sauv.	25	15.9	2.0	
9	2018 Nugan Estate Scruffy's Shiraz	21	18.0	1.2	1



See additional photos of tasting at end of Newsletter

Chairman's Selection – Kevin Campbell

The theme for this month came together easily and quickly. As we are now in spring, it is a good time to feature white wines. The current Chairman Selection contains five Sauvignon Blancs and they are all at the wonderful price of \$9.99. That, plus we have the May Loire Valley tasting featuring several Sauvignon Blancs, sealed the deal.

All five are available in large quantities at any of the LV premium stores.

In addition, the Signae Rossobastardo Umbria Rosso 2019 is still available in large quantities at all of the premium stores, and it is also only \$9.99. Dean and I have both previously touted how good this wine is.

Mills Reef Winery Estate 2022

VARIETY/STYLE: Sauvignon Blanc

COUNTRY: New Zealand **REGION:** Marlborough

RATING: NA **PRODUCT CODE:** 000079617

\$9.99 (quoted at \$16)

Exudes ripe grapefruit, gooseberry and sweet grassy notes with touches of jalapeño. The palate's fleshy texture has a juicy mouthfeel and lingering finish with sweet herbs and lemon. Excellent regional and varietal typicity here and extremely drinkable!

— **Josh Hull, Chairman's Selection® wine buyer**



Kevin's notes:

If you are a fan of New Zealand Sauvignon Blancs, you will like this one. As Josh Hull says above, regional and varietal typicity. I'm not exactly sure how to describe it other than to say that this is a classic New Zealand Sauvignon Blanc, which I tend to really enjoy and therefore my favorite of these five wines.

Luis Felipe Edwards Reserva 2022

VARIETY/STYLE: Sauvignon Blanc

COUNTRY: Chile **REGION:** Valle de Leyda

RATING: NA **PRODUCT CODE:** 000079600

\$9.99 (quoted at \$16)

Really vibrant and fresh with ripe lemon, grapefruit, grass and herb notes that offer great intensity. Chiseled, lifted acidity on the palate to keep the flavors singing at full volume. Long and mouthwatering on the finish — absolutely delicious and a truly outstanding value from Chile!

— **Josh Hull, Chairman's Selection® wine buyer**

Kevin's notes:

This was my second favorite of the bunch. I don't believe I ever had Sauvignon Blanc from Chile and really did enjoy this one. Agree with what Josh Hull says, delicious and great value.



Green Quartz 2022

VARIETY/STYLE: Sauvignon Blanc
COUNTRY: Chile **REGION:** Casablanca Valley
RATING: W&S 91 **PRODUCT CODE:** 000079613
\$9.99 (quoted at \$18)



Young and reductive, this is a powerful sauvignon that needs a year in the cellar to unwind. It bristles with earthy, granitic acidity and the juiciness of raw sweet corn. Crunchy green-pear flavors meet the corn-silk notes, all of it tense, already benefiting from time in the glass.

— **91 Points Wine and Spirits Magazine, December 2022**

Kevin's notes:

Definitely a riper fruit with richer texture, but still having some acid and the grapefruit and lemon flavors. I did not experience any "needing to unwind" and thought this was a pretty good wine.

Le Noble Cuvee Reserve 2021

VARIETY/STYLE: Sauvignon Blanc
COUNTRY: France **REGION:** Bordeaux
RATING: WE 90 **PRODUCT CODE:** 000079582
\$9.99 (quoted at \$20)



A delicately perfumed wine, this is fresh, textured and bursting with bright fruitiness. Acidity and lemon flavors predominate, giving the wine great freshness.

— **90 Points Wine Enthusiast, September 1, 2022**

A tremendous value sauvignon blanc from Bordeaux. Ripe lemon and grapefruit notes delight on the nose, while the juicy palate has ample texture. Well integrated acidity and hints of herbs throughout add complexity, finishing long and elegant — delicious!

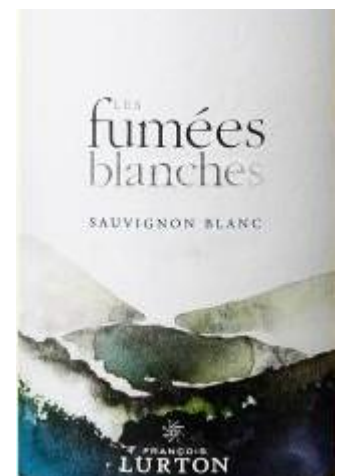
— **Josh Hull, Chairman's Selection® wine buyer**

Kevin's notes:

This wine did not impress me and not sure what I'm missing. It just seemed like a dull nothing to it type of wine. With the WE 90 rating and Josh Hull comments, I was expecting more.

Francois Lurton Les Fumees Blanches 2021

VARIETY/STYLE: Sauvignon Blanc
COUNTRY: France **REGION:** Loire Valley
RATING: WE 90 **PRODUCT CODE:** 000079559
\$9.99 (quoted at \$16)



Ripe herbs and grapefruit on the nose, with fleshy citrus peel complementing the savory bell pepper and grassy notes. The balanced palate offers crisp acidity and pinpoint balance, leading to a lingering, refreshing finish.

— **Josh Hull, Chairman's Selection® wine**

Kevin's notes:

This wine was my least favorite. Similar to the one from Bordeaux, it just seemed like a dull nothing to it type of wine. The wines in the upcoming Loire Valley tasting will be much better!

Lehigh Valley Chapter Wine Tastings & Events

<u>2023</u>	<u>Hosts</u>	<u>Theme</u>
April 5	Ann Vlot	BYOB Bamboo Asian
April 29	Joe Pugliese	Puglia
May 11	Ann Vlot	BYOB Teresas'
May 15	Michele & Kevin Campbell	Loire Valley
June 24	Bonnie & Dean Scott and Leslie & Peter Staffeld	Paul Mas Vineyards
July 14	Lisa Mancuso & Chris Zajacek	Reustle- Prayer Rock Vineyards
August 5	Julie & Mick Hasson	LVAWS 50 th Anniversary
Sept 17	Ann Vlot & Matt Green	Burgundy
Oct	Cathy & Mark Breloff	Willamette Valley
Nov 9-11	National AWS Conference	Missouri
Nov	THIS COULD BE YOU!	
Dec 10	Jan Thomas and Committee	Holiday Party

Promoting wine appreciation through education

National and Lehigh Valley AWS Dues

YOU MUST JOIN BOTH THE NATIONAL AWS & THE LEHIGH VALLEY CHAPTER
Both memberships run from January to December.

National AWS Membership: To join, you need to register with both the national American Wine Society (AWS) organization and a local AWS chapter. The national organization has a variety of membership plans available, but the most popular are an "individual" membership for \$49/year, and a "household" membership (for two people at the same address) for \$62/year. You can register for one or two local chapters. We ask that you select the Lehigh Valley Chapter as your *primary chapter!* You can sign up for national membership online at AmericanWineSociety.org.

Lehigh Valley Chapter AWS Membership: The Lehigh Valley Chapter has one membership level which is **\$10/year per person.**

You can complete the form (below) and **mail** it (LVAWS Treasurer Joe Pugliese, PO Box 98, East Texas, PA 18046), **OR** you can individually visit LVAWS.org and **pay on-line**, **OR** you can individually go on LVAWS.org, sign in as a member, and then click the **Donations Tab** to pay dues for a spouse, family member, or friend.

Once you become a Lehigh Valley Chapter member you can register for all of our wine tastings, educational events, and BYOB dinner parties.

Name(s) _____

Email Address _____

Mailing Address _____

Phone # _____ City _____

State _____ Zip code _____

Additional Photos from March Tasting



