



AMERICAN WINE SOCIETY Grapevine



Lehigh Valley Chapter June 2023

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LehighValleyAWS.org

June Lehigh Valley Chapter Tasting

Domaines Paul Mas

Special Presentation by Pamela Wittmann

Saturday, June 24, 2023 – 1:00PM to 5:00PM (rain or shine)

Hosted by Bonnie & Dean Scott and

Leslie & Peter Staffeld

Bergeist Vineyard

290 Deer Run Road, Kutztown

Register at LVAWS.org by Thursday, June 8th



June Lehigh Valley Chapter BYOB

BYOB at Lazeez Mediterranean Grill

Tuesday, June 27, 2023 at 6:00 PM

4666 Broadway, Allentown, PA 18104

Hosted by Ann Vlot

Register at LVAWS.org by Friday, June 23rd



July Lehigh Valley Chapter Tasting

Reustle Prayer Rock Vineyards

Presented by Stephen M. & Gloria Reustle

Friday, July 14, 2023 at 6:00PM

Hosted by Lisa Mancuso & Chris Zajacek

269 Presidential Drive, Bethlehem, PA

Register at LVAWS.org by Tuesday, June 27th



REUSTLE
PRAYER ROCK VINEYARDS

July Lehigh Valley Chapter BYOB

BYOB at Penn Pizza Cedar Crest

Wednesday, July 26, 2023 at 6:00 PM

1251 S. Cedar crest Blvd, Allentown, PA 18103

(in the medical office building)

Hosted by Ann Vlot

Register at LVAWS.org by Saturday, July 22nd



Lehigh Valley Chapter of American Wine Society
50 Year Anniversary Celebration of LVAWS

Best of the Lehigh Valley

Saturday, August 5, 2023

Bergeist Vineyards

Hosted by Mick & Julia Hasson

SAVE THE DATE

Connections from the Co-Chairs Peter & Leslie Staffeld



AWS is successful because of its volunteers. We would like to personally thank **Bob Hale** for serving as our Regional Ambassador and helping to guide us as we became the chairs of the Lehigh Valley Chapter. Bob spent time on the phone with us, answering questions and supporting us and we are grateful for his leadership. He is passing the torch onto another LVAWS Chapter member: **Dean Scott**. We know Dean will do a phenomenal job in this role and we look forward to working with him.

The month of May took the Chapter to the **Loire Valley** with a tasting hosted by **Kevin Campbell** on May 15. The event was held at Ecco Domani in Coopersburg. It was another successful Monday evening event. In an effort to include all members, we are trying different days of the week for events. Turnout has continued to be strong, so we will keep varying the days of the week. (BTW: the date is always the host's choice). We also had a fun **BYOB** back at Teresa's on May 11. This was hosted by **Ann Vlot**. Photos of each event are in this newsletter.

June will bring us to the **Bonnie and Dean Scotts'** beautiful Bergeist Vineyard for the Domaines Paul Mas tasting. The **Scotts and Staffelds** are co-hosting this event on Saturday, June 24. Details are in this newsletter. Be sure to register by June 8th, so we can confirm with the caterer.

We will also have a BYOB at Lazeez Mediterranean on June 27. **Ann Vlot** will be our host. This is a new location for our gatherings, so let's all go and check it out.

Be sure to check out **Kathy and Mark Breloff's** inaugural Chairman's Selection article this month. We are so glad that more members are contributing. It's great to get other's thoughts about wine. Thank you, **Kathy and Mark!**

Summer fun continues! **Stephen Reustle**, from **Reustle-Prayer Rock Vineyards**, will compare old world and new world wines on July 14. **Lisa Mancuso** and **Chris Zajacek** will host this exciting event. And we'll wrap up the summer with **LVAWS' 50th Anniversary Celebration** at **Bergeist Vineyards** on August 5. **Mick Hasson** and **Kevin Campbell** are organizing this event. What a summer of great wines and good friends!

We have a great Chapter because of the extraordinary people in the group! Our volunteers help keep us strong!

Cheers!

Peter and Leslie Staffeld

Introducing the LVAWS APP – Peter Staffeld

Our chapter website has a new feature that will help you stay connected. Our website provider (WildApricot) has a “Members’ app” (for both iPhone and Android) that allows you to:

- Register for an event
- View an event calendar and event details
- View your existing event registrations
- Cancel your own event registration
- Pay an outstanding event registration fee
- View and update your member profile
- Renew your membership
- View a member directory
- View a member's profile



The app is easy to use, and intuitive. However, you will still need a computer (or browser on your phone) for registering a guest, joining a waitlist, making a donation, or reading the Newsletter. Detailed instructions for downloading and using the app are available on the website. Simply login to the LVAWS website and select “Using the Cellphone App” under the Members Resources menu.

National AWS News – Leslie Staffeld



We are pleased to announce that **Dean Scott** is our new Regional Ambassador. Dean brings a strong background to this position. He is an AWS Certified Wine Judge, a wine grower, and an award-winning wine maker. As a LVAWS Board member he coordinates the AWSEF scholarship donations. He has also served the Chapter as the author of our Chairman Select newsletter column and taught a “White Wine 101” class for our members. **Dean** and **Bonnie** frequently host educational tasting events at their beautiful vineyard. Congratulations, Dean!

Welcome New Members

We are pleased to welcome new members **Bary Mertz** from Zieglersville and welcome back **Donna Fisher** from Perkiomenville. Please introduce yourself and let’s help our new and returning members feel welcome.

Save the Date: Saturday, August 5

Plan to celebrate 50 years of the Lehigh Valley Chapter of the American Wine Society. **Mick and Julia Hasson** will host this tasting of the “Best of the Lehigh Valley” at Bergeist Vineyard. You won’t want to miss this event! Mark your calendar now!

Several Lehigh Valley wineries will be on hand to share their top wines and a picnic style meal will be served. Details will be in the July newsletter, so mark your calendar!

June Lehigh Valley Chapter Tasting

Domaines Paul Mas

Special Presentation by Pamela Wittmann

Saturday June 24, 2023 - 1:00PM to 5:00PM

Hosted by Bonnie & Dean Scott and

Leslie & Peter Staffeld

Bergeist Vineyard

290 Deer Run Road, Kutztown

Cost \$60 per person

1:00 Hors d'oeuvres and Côte Mas Brut St Hilaire

International cheese and fruit board with crackers
Assorted mini quiche

1:30 Announcements

1:45 Tasting of Paul Mas Wines

Presented by Pamela Wittmann, USA representative for Jean-Claude Mas and Domaines Paul Mas Wines

Blancs

1. Arrogant Frog Chardonnay 2020
2. Côte Mas Sauvignon/Vermentino 2022

Rosés

3. Côte Mas Rosé Aurore 2022
4. Ferrandière Rosé Grenache Gris 2022

Rouges

5. Arrogant Frog Pinot Noir 2021
6. Côte Mas Syrah/Grenache 2022
7. Paul Mas Reserve Carignan 2018
8. Chateau Paul Mas Clos des Mures 2021



3:30 Buffet Dinner

Côte Mas Brut Rosé
Chicken, mushroom, sundried tomato, and capers with a lemon wine sauce
Salmon with an orange mango and red pepper chutney
Wild rice
Grilled mixed summer vegetables
Tossed salad with parmesan vinaigrette or ranch dressing
French bread and butter

Pamela Wittmann brings a unique and unparalleled constellation of experience and expertise to her work publicizing and marketing wine and food clients and educating trade and consumers. Born in Paris to an American father and French mother, she majored in Chemistry and Biology in Paris before studying oenology at the University of Reims where she obtained her winemaking diploma. She started her career in Champagne and then in Sonoma before adding an MBA in marketing and communications to her training. Pamela works directly with Jean-Claude Mas owner of 15 estates and 162 hectares vineyards in Languedoc, France.

Register at LVAWS.org by Thursday, June 8th

Lehigh Valley, Northampton and Berks Grape Expectations Chapters are invited

If you have dietary restrictions, please note them in the registration

Limited to 65 people

Please bring 2 wine glasses

Wine Education – Languedoc-Rousillon, France

Suzanne Laverick-Stone

Falling into the Drink



Hey, sports fans, fancy a bit of water jousting? In the Languedoc, *joute nautique* has been popular since the 17th century, and it's a bit weird. Opponents meet on a platform on the stern of a boat, each trying to remain balanced while attacking the other with a lance, cheered on by fellow oarsmen, musicians, and throngs of spectators. Regional championships are held by the Federation of French Jousting and Water Rescue (emphasis on *rescue*). One can imagine that everyone will work up a thirst, and luckily, Languedoc-Roussillon produces plenty of wines to celebrate the winners and commiserate with the losers.

The (Really) Big Picture, all 740,000 Acres

Languedoc-Roussillon (*laang daak roo-see-own*) is part of a political region of southern France known as Occitanie, stretching from the Rhône Valley in the east to the Spanish border in the southwest, with the Mediterranean Sea to the south. *Languedoc* refers to the medieval “language of oc,” based on the ancient way to say *yes* (oc, not oui). Roussillon was acquired by the French from Spain in the 17th century and even today is somewhat Catalan in attitude. Together, they account for a third of total wine production in France, with 90% from Languedoc and 10% from Roussillon. Winemaking in the region started with the Greeks in the 5th century BC, and from the 4th to 19th centuries, the area was known for excellence. Then, quality-wise, things took a downturn; this very large area began to churn out huge quantities of *le gros rouge*, cheap red wine, to quench the thirst of France’s workforce who drank low alcohol wine all day. Phylloxera hit the region in the 19th century, killing off high quality *Vitis vinifera*. Languedoc was the first in France to utilize American grafting rootstock which saved the day, but they grafted onto lower quality Aramon, Alicante Bouschet, and Carignan to increase quantity, with wine from French-occupied Algeria used to beef up the bland stuff. By 1900, overproduction led to falling prices, intensified by the fraudulent manufacture of wine from sugar beets and illegal chaptalization. In the 1960s, Algeria won independence, ending their blending source. This region needed help.



France – Languedoc-Roussillon

From Wine Lake to Worldwide Notice

In the past four decades, the prolific Languedoc-Roussillon wine region has been a major contributor to Europe’s higher supply than demand, called the “wine lake.” The European Union provided subsidies to pull up vines to reduce production, which became a significant source of income for many producers, but slowly winemakers started to focus efforts on quality over quantity. As a result, production declined by half from the 1970s to today. Still, hundreds of cooperatives, groups who purchase grapes in bulk to make and sell wine, and negociants, those who buy grapes, must, or finished wine to sell under their brand, are widespread in the area. Of the 700 cooperatives in France, 500 are in the Languedoc-Roussillon region. The terroir of the such a large area is wildly diverse, from the coast to mountains. Soils vary from chalk, limestone, and gravel inland to alluvial near the coast, with schist soils and garrigue vegetation in the uplands; some vineyards benefit from prized *galets*, ancient riverbed stones. The climate varies from coastal Mediterranean to inland Continental, with some Atlantic influence in the west. Winds, both Tramontane and Mistral, control humidity and pests but drought can be a threat, somewhat mitigated by recent relaxed irrigation regulations due to climate change. For decades, uninteresting wines were made from Carignan, Cinsault, and Aramon, but in the last few years, *cépage amelioration*, replacing poor quality grapes with better varieties, has improved quality. High alcohol wines and overproduction can still be an issue, which makes the winemaker the key, as it takes skill in the hot climate to contain reds and ensure freshness in whites. Consumers are discovering modern terrain-driven wines from the region as we speak, helping to change attitudes.

Coming to Understand What We're Drinking – It's Complicated

This huge area contributes 5% of the world's wine, with over 30% of it organic. It is finally gaining ground in the quality category, but the rating system – Mon Dieu!

- **The Middle Class IGP Wines:** The Languedoc is by far France's main producer of IGP level wines (*Indication Géographique Protégée*), a designation between Vin de France (table wine) and *Appellation d'Origine Protégée* or AOP. The Pays d'Oc is an overarching IGP encompassing Languedoc and Roussillon, covering 120,000 hectares between the sea and the Pyrenees with 20,000 independent or cooperative winemakers producing 800 million bottles per year, 85% of it sold in bulk. Fifty-eight grapes are permitted, including the Rhône-style GMS blend (Grenache-Mouvèdre-Syrah). Within this generic IGP, there are several Département and zonal IGPs; boundaries are administrative, not based on terroir.
- **AOP Wines – Are they the best of Languedoc-Roussillon?** Perhaps, perhaps not. AOP wines constitute 16% of production. The broad AOP Languedoc covers the whole region, with 30 AOPs and 10 sub-appellations, the most famous being St. Chinian, Minervois and Corbières (reds, whites, rosés), Picpoul de Pinet (whites), Terrasses du Larzac (reds), and Pic Saint Loup (reds, rosés). There are 5 village appellations, 4 sweet wine appellations, and 3 sparkling appellations. Interestingly, international grapes are grown in IGPs, but are not allowed in AOP regions, making AOP wines more traditional than IGP wines, a hot debate topic (it is France, after all). Languedoc AOC wines are mostly red blends from Grenache, Syrah, Carignan, Mouvèdre, and Cinsault. Many producers have some criticism for the INAO (*Institut National des Appellations d'Origine*) for insisting on original southern varieties for AOP wines. In addition, all AOP wines must be blended from at least two permissible grapes. Those making monovarietal wines are forced into the IGP or Vin de France categories, but we know those the rule-defying wines may still be great.
- **Crus, s'il vous plait? Non!** In 2011, the local trade association developed levels of appellations, judged by average price, not terroir, with the top tier sold by bottle only, not bulk, eliminating the cooperatives from the competition. Their wish to call the top tier "Grand Cru" was refused by the INAO, so they are called Cru Languedoc (highest), Grand Vins de Languedoc (second tier), and Languedoc (basic). The crus are sub-areas within AOPs, such as Minervois La Livinière, Corbières Boutenac, St. Chinian Berlou, and St. Chinian Roquebrun. More recent appellations promoted to Cru status are La Clape, Terrasses du Larzac, Grès de Montpellier, Pic St. Loup, Pézenas, and Limoux (Blanc). An interesting tidbit about the cooler, high altitude Limoux – it is the oldest region in France to make sparkling wine produced centuries before the first Champagne. Made in the traditional method, Crémant de Limoux is usually a blend of Chardonnay and Chenin Blanc, with Mauzac and Pinot Noir added for color.

- **Roussillon – Transitioning from bulk to quality, from sweet to dry.** Roussillon cozies up to



Steep terraced vineyards are a frequent site in Roussillon.

Spain, and is as hot as it gets in France. There are 15 appellations and two large AOPs, Côtes de Roussillon and Côtes de Roussillon Villages (with the honor of putting their village name on the label) and 24 permitted grapes, 17 of them for AOP wines. Grenache Noir is the most planted grape, followed by Syrah and Carignan. IGP Côte Catalanes is overarching; there are separate appellations for dry and sweet wines, and many AOPs overlap. Sweet AOPs include Rivesaltes, Maury, and Banyuls. Roussillon is a natural climate for sweet wines but production has declined for decades as global tastes have changed. The iconic *Vin Doux Naturel* is made by the *mutage* method, stopping fermentation by adding spirits as

is done with Port, but with less spirits. Roussillon's sweet wine has been produced since the 13th century, hundreds of years before Port. They are divided into three categories: ambré (amber), tuiilé (tawny), and grenat (garnet), the first two oxidized, and some are aged partially exposed to air, *Rancio* style. Muscat, Grenache, Macabeu, and Malvoisie are the permitted grapes. As for dry red Roussillon wines, they are known as the strongest in southern France. Again, rules can be overbearing, so many producers prefer IGP status.

- **Whites and rosés are on the rise.** An emphasis on whites and rosés is recent. White wines are allowed in only a few appellations and are confined to traditional grapes. There are two AOPs devoted to varietal whites, Clairette du Languedoc and Picpoul de Pinet. Banned Chardonnay and Sauvignon Blanc account for 40% of planted white grapes, relegated to IGP status. Producers must control temperature and oxidation, the key to making quality whites in their climate. Worldwide, rosés are having a moment, and in the past 5 years, the Languedoc has become the leading producer in France, accounting for 34% of total French rosés and 11% of the world’s production.

This wine is an arrogant frog! And that’s a good thing. With the Languedoc-Roussillon region’s 3,000 years of winemaking history under its belt, today’s small and large producers alike are working to regain the region’s reputation. The land is less expensive than other French regions and there are opportunities to modernize while still emphasizing the ancient winemaking history. One such visionary, Jean-Claude Mas, is a 4th generation grape grower and a 1st generation winemaker, with an eye to the future. He took a look at global tastes and realized that the world was not going to continue to buy wines simply because they were French. This reality inspired him to create “Arrogant Frog,” a tongue-in-cheek label poking a bit of fun at the French reputation for haughtiness about their wines. It has become one of his most recognized brands. In the 1990s, after a career in marketing, Mas returned to his family’s vineyard and launched Les Domaines de Paul Mas, named for his father. Armed with 30 hectares of inherited land and both winemaking and marketing expertise, he set out to acquire worldwide recognition while also producing affordable terroir-driven



wines. His success is a direct result of his business philosophy – Old World wines with New World attitude that express the region, giving consumers *luxe rural*, everyday luxury, and who doesn’t want that! In the past 20 years, Mas has expanded his ownership to become one of the leading wine companies in France, and currently manages 16 châteaux in Pézenas, Grès de Montpellier, Terrasses du Larzac, Limoux, Boutenac, and Roussillon. He owns or contracts with nine wineries boasting 25 different terroirs in 2,340 hectares of land, utilizing the many microclimates and 45 indigenous and international grape varieties to produce an annual 22 million bottles from 20 brands of red, white, rosé, and sparkling wines in quantities for export to over 70 countries. His innovative, hands-on business model and his strong belief in sustainable, organic farming has resulted in many accolades. In 2008, wine expert Tim

Atkin introduced Les Domaines Paul Mas wines to the American media; in 2018, their wines won 350 medals, in 2019, the Mondus Vini “Best French Wine Producer” award, and in 2020, the “European Winery of the Year” award by *Wine Enthusiast*. Monsieur Mas, as well as others such as Gérard Bertrand, Léon Barral, and Thierry Navarre have plenty to offer from Languedoc-Roussillon.

Wine to the rescue! Since you never know when you might find yourself rollicking with friends in a boat, yukking it up, singing old French drinking songs, pushing each other into the water, and perhaps needing to be “rescued,” (which gives a whole new meaning to the word tipsy), Languedoc-Roussillon wines can come to your aid. Or, since they export great wines at a great price, we really don’t need an excuse to drink up. Santé!

Sources: Lewin, B., MW, 2022. *Wines and Top Vineyards Guide: Languedoc-Roussillon 2023*; <https://daily.seventyfive.com/regions/languedoc/>; https://en.wikipedia.org/wiki/Water_jousting; www.midi-france.info; www.decanter.com/wine/wine-reigns/languedoc-roussillon-wine-region/; <https://winefolly.com/deep-dive/languedoc-roussillon-wine-region/>; www.britannica.com/place/Languedoc-Roussillon; https://en.wikipedia.org/wiki/Languedoc-Roussillon_wine; www.wine-searcher.com/regions-languedoc-roussillon; <https://timatkin.com/the-languedoc-an-embarrassment-of-riches/>; <https://www.google.com/search?q=what+is+vin+de+france&aq=chrome..69i57joi22i30l4.6063joj7&sourceid=chrome&e=UTF-8>; <https://frenchvineyard.co.uk/vine/wine-regions-france/languedoc-roussillon/>; <https://winemerchantmag.com/building-a-languedoc-roussillon-wine-list/>; <http://www.midilibre.fr/2020/12/20/la-famille-lart-et-le-terroir-les-trois-piliers-dun-homme-toujours-a-fond-9268195.php>; <https://www.winebusiness.com/news/article/216020>; <https://www.winebusiness.com/news/article/216020>; <https://wineindustry.com/2020/11/12/domaines-paul-mas-european-08/winery-of-the-year>; <https://www.drinkwarehouse.co.uk>; <https://gismondowine.com>; <https://wineanorak.com/2022/08/09/jean-claude-mas-of-paul-mas-a-languedoc-wine-entrepreneur>; www.winemag.com/2021/06/14/languedoc-roussillon-wine-guide/; <https://www.nytimes.com/2019/04/11/dining/drinks/wine-review-languedoc-red.html>.

June Lehigh Valley Chapter BYOB

BYOB at Lazeez Mediterranean Grill



Tuesday June 27, 2023 at 6:00 PM

4666 Broadway, Allentown, PA 18104

Hosted by Ann Vlot

Register at LVAWS.org by Friday, June 23rd



Lazeez Fresh Mediterranean Grill is the place to go for good food from scratch, no preservatives whatsoever! We offer vegetarian items and some gluten-free items. We're not the only Mediterranean restaurant around, but we are definitely the best! Try our Baklava, Grape Leaves, and Hummus! Don't miss out on our Falafels made from Scratch every day!

Please remember to bring glasses and wine to share.

July Lehigh Valley Chapter BYOB



BYOB at Penn Pizza Cedar Crest

Wednesday July 26, 2023 at 6:00 PM

1251 S. Cedar Crest Blvd., Allentown, PA 18103

(in the medical office building)

610-434-7366

Hosted by Ann Vlot

Register at LVAWS.org by Saturday, July 22nd



For over a decade, both of our Penn Pizza Restaurants are family owned and operated, and always will be. Experience the difference in quality, flavor, and freshness that we have to offer. Our Cedar Crest location has been providing the Lehigh Valley with our Italian culinary experience for more than 30 years.

Please remember to bring glasses and wine to share.

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Hosted by Lisa Mancuso & Chris Zajacek

269 Presidential Drive, Bethlehem, PA

\$65 per person, includes Wine, Dinner & Dessert

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REUSTLE
PRAYER ROCK VINEYARDS

We are excited to host Reustle Winery at our home for a beautiful evening of wine, a presentation from Stephen M. Reustle, with dinner and dessert to follow. We will be comparing New World versus Old World wines in a blind tasting of Oregon's Umpqua Valley versus European Counterparts. We will start with a glass of Matrix, a white blend, followed by 8 wines.

Lehigh Valley, Northampton and Berks Grape Expectations Chapters are invited

Limited to 60 people

Please bring 2 wine glasses



REUSTLE

PRAYER ROCK VINEYARDS



Comparing Old-World / New-World Wines. Presented by Stephen M. Reustle, Reustle-Prayer Rock Vineyards



Oregon's Umpqua Valley... better wines than their European Counterparts?

Every wine lover knows about the Willamette Valley and the great Pinot Noir made there. But, how much do you know about the Umpqua Valley, where wineries are much more diverse? Reustle-Prayer Rock Vineyards Owner/Winemaker and Wine Judge Stephen Reustle will present wines from the Umpqua Valley's AVA and compare them "blind" with their European counterparts. Traveling from Spain to Burgundy, Northern Rhone Valley, and Austria would take a great deal of time and effort. But in the Umpqua Valley, you can experience wines that rival these prestigious European wine regions.

Stephen will highlight some of the distinctives between Old-world and New-world wines. He will focus on 4 regions: Austria (Grüner Veltliner), Burgundy (Pinot Noir), Northern Rhone (Syrah), and Spain (Tempranillo).

We will start off with a glass of the Reustle - Prayer Rock Vineyards 2021 Riesling Enigma, a selection that is always a crowd-pleaser. Next, we will pour four of his award-winning wines from the Umpqua Valley and taste them "blind" side-by-side with their more expensive and highly rated European counterparts.

THE CONTENTENDERS

AUSTRIA (GRUNER VELTLINER)

Reustle Prayer Rock Vineyards - 2021 Grüner Veltliner
San Diego Wine Competition - Gold "Best of Class" (91 points)
Great Northwest Platinum Awards - Double Platinum (96 points)
Rudi Pichler Kollmutz Smaragd - 2021 Grüner Veltliner
Rated 98 Points by James Suckling

BURGUNDY (PINOT NOIR)

Reustle - Prayer Rock Vineyards - 2020 Pinot Noir
Winemaker's Reserve
2023 San Francisco Chronicle Wine Competition - Gold
Domaine Camus - Bruchon 2020 Savigny-les-Beaune
Les Lavieres Premier Cru
Rated 93 Points by Vinous

NORTHERN RHONE (SYRAH)

Reustle - Prayer Rock Vineyards - 2021 Syrah
Winemaker's Reserve
2023 San Francisco Chronicle Wine Competition - Gold
Chateau de Saint Cosme Saint-Joseph 2020
Rated 93 Points by Jeb Dunnuck

SPAIN (TEMPRANILLO)

Reustle - Prayer Rock Vineyards - 2019 Tempranillo
Winemaker's Reserve
Great Northwest Platinum Awards - Double Gold
Monterey Int'l Wine Competition - Gold (90 points)
Bodegas Mauro 2019
Rated 93 Points by Robert Parker

May BYOB at Teressa's



May Loire Valley Wine Tasting Summary



On Monday, May 15, **Kevin Campbell** hosted a tasting of wines of the Loire Valley. The tasting was held at Ecco Domani in Coopersburg. 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 started the tasting with two sparkling wines and then moved on to the Chenin Blancs and Sauvignon Blancs of the Vouvray, Sancerre, and Pouilly-Fume regions. Kevin engaged members with two blind taste tests. Everyone enjoyed themselves.

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

Following the tasting a buffet dinner was provided. It included salad, garlic knots, pasta, salmon, chicken and cannoli. The delicious meal was specifically designed to complement the Loire Valley wines. All in all, it was a fun, educational event.

Thirty-two score sheets had reasonable scores (between 10 and 20) for all ten wines. The average wine scores on each sheet ranged from about 14 to 19, out of 20. The first two wines were sparkling, and last two wines were red (Cab. Franc); the other eight were white. The top three scoring wines were all Sauvignon Blanc. The top two wines were basically tied, with each wine receiving the top score from about a third of our tasters: **5) Domaine du Chapitre** and **7) Domaine Xavier Frissant**. In third place, receiving the top score from about a quarter of our tasters, was **6) Jean Pabiot Fius Caillottes**. The best sparkling wine was **2) Herivault Vignobel des Augustins Brut**, and the best Cab. Franc was **10) Domaine Pitault Landry la Loge**. At \$12 per bottle **5) Domaine du Chapitre** was – by far – the best value wine.

	Wine & Appellation	Price	Avg. Score	Std. Dev.	Overall Rank
1	Domaine De La Petite Roche Brut	\$17	15.7	1.7	
2	Herivault Vignobel des Augustins Brut	19	16.2	1.3	
3	Domaine des Baluettes Les Coteaux Sur Lie	13	15.2	1.8	
4	Tania and Vincent Careme	14	15.9	2.2	
5	Domaine du Chapitre	12	16.8	1.7	1
6	Jean Pabiot Fius Caillottes	33	16.5	1.7	3
7	Domaine Xavier Frissant	15	16.7	1.4	2
8	Domaine Gerard Fiou le Grand Roc	43	16.2	1.8	
9	Domaine de l'Enchantoir le Pied a l'etrier	22	15.4	1.9	
10	Domaine Pitault Landry la Loge	13	15.2	2.3	





Chairman's Selection – Kathy & Mark Breloff

With summer just around the corner, we are looking for some wines to be enjoyed on hot summer nights sitting on the patio. We think we found a few.

Gerard Bertrand Cote de Rose Sauvignon Blanc Roses 2021

VARIETY/STYLE: Sauvignon Blanc
COUNTRY: France **REGION:** Landquedoc
RATING: 89 **PRODUCT CODE:** 87022
\$15.99

Chairman's Selection® notes:

This wine has a pale golden and crystalline color. A beautiful roundness on the palate, with notes of guava and passion fruit, while its citrus aromas bring a lot of freshness and mineralogy. Ideal as an aperitif or with shellfish or with subtly spiced dishes.



Breloff's notes:

We both liked this wine, we chilled it to 55 degrees, but would have liked it colder. Nice citrus notes and a smooth finish. We both thought this is a good wine for appetizers on the patio.

Domaine Des Carteresse Tavel Rose 2021

VARIETY/STYLE: Blend
 (Grenache, Mourvedre, Clairette, Picpoul Syrah)
COUNTRY: France **REGION:** Southern Rhone Valley
RATING: 92 WE **PRODUCT CODE:** 79579
\$13.99 (quoted at \$24.00)

Chairman's Selection® notes:

Intoxicating notes of candied cherries and violets, introduce this deep ruby-hued rose. Full-bodied and packed with juicy blackberry and black cherry flavors, it is an elegant body structured wine. Finish on lingering streaks of charred herbs and smoke. Should drink well through 2024.



Breloff's notes:

The color is beautiful, by looking at it, you would think that this is a sweet wine. IT IS NOT. It's dry with the notes of cherries with a slight acidic finish. Not our favorite, but would enjoy on the patio. We chilled to 40 degrees.

Jean Claude Mas Jardin De Roses Rose 2021

VARIETY/STYLE: Blend (Grenache, Syrah)

COUNTRY: France **REGION:** Landquedoc

RATING: 91 WE **PRODUCT CODE:** 79645

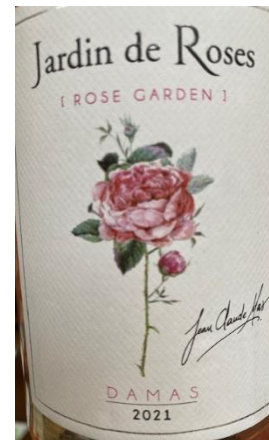
\$9.99 (quoted at \$19.99)

Chairman's Selection® notes:

This rose opens with a beautiful salmon color. White flowers, peaches and strawberries form the nose of this wine. The palate is lush with juicy pears, peaches, and pomegranates. Its finish is crisp and nicely balanced with fresh minerality and acid.

Brelloff's notes:

This was our favorite of the group, with nice aromas of berry and cherry with a crisp finish. We chilled to 40 degrees.



Au Contraire Pinot Noir Lawler Vineyard 2015

VARIETY/STYLE: Pinot Noir

REGION: Sonoma, California

RATING: 90 WE **PRODUCT CODE:** 79666

\$24.99 (quoted at \$53.00)

Chairman's Selection® notes:

Finely textured with a rich array of ripe dark cherry and plum flavors that are matched to Asian spice notes. Chocolate and cream details show on the plush finish.

Brelloff's notes:

We wanted to have a red in the group and since this Pinot Noir is a 2015, we opened it about an hour before tasting. We did note the chocolate and cherry aromas, and found it a little acidic on the finish. Not necessarily a patio wine, but would enjoy with a meal. Since this is a pinot noir, we were concerned about the age of this wine.



Lehigh Valley Chapter Wine Tastings & Events

<u>2023</u>	<u>Hosts</u>	<u>Theme</u>
June 24	Bonnie & Dean Scott and Leslie & Peter Staffeld	Domaine Paul Mas
June 27	Ann Vlot	BYOB Lazeez Mediterranean
July 14	Lisa Mancuso & Chris Zajacek	Reustle- Prayer Rock Vineyards
July 26	Ann Vlot	BYOB Penn Pizza Cedar Crest
August 5	Julia & Mick Hasson	LVAWS 50 th Anniversary
Sept 17	Ann Vlot & Matt Green	Burgundy
Oct	Kathy & Mark Brelloff	Willamette Valley
Nov 9-11	National AWS Conference	Missouri
Nov	Geoffrey Harrington	Malbec
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** _____

