



# AMERICAN WINE SOCIETY Grapevine



## Lehigh Valley Chapter August 2023

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[LehighValleyAWS.org](http://LehighValleyAWS.org)

### Lehigh Valley Chapter of American Wine Society

## 50 Year Anniversary Celebration of LVAWS



### Best of the Lehigh Valley

Saturday, August 5, 2023 – 2:00PM to 5:00PM

Hosted by Mick & Julia Hasson

Bergeist Vineyards – 290 Deer Run Road, Kutztown

Online registration is closed; contact Kevin Campbell if you want to attend.

### August Lehigh Valley Chapter BYOB

## BYOB at Tijuana Tacos Mexican Restaurant



Thursday, August 10, 2023 at 6:00 PM

620 State Avenue, Emmaus, PA 18049

Hosted by Ann Vlot

Register at [LVAWS.org](http://LVAWS.org) by Sunday, August 6<sup>th</sup>

### September Lehigh Valley Chapter Tasting

## Come Taste Wines of Burgundy



Presented by Wine Importer: Rob Panzer

Sunday, September 17, 2023 at 4:00 PM

Miller Symphony Hall – The Rodale Room

23 N. 6<sup>th</sup> Street, Allentown, PA 18101

Hosted by Matt Green & Ann Vlot

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Tuesday, September 19, 2023 at 6:00 PM

651 Union Blvd, Allentown, PA 18109

Hosted by Ann Vlot

Register at [LVAWS.org](http://LVAWS.org) by Friday, September 15<sup>th</sup>

## **Connections from the Co-Chairs Peter & Leslie Staffeld**



The LVAWS Chapter is awesome! Our members plan wonderful events for us all to enjoy. For example, in July **Lisa Mancuso** and **Chris Zajacek** opened their beautiful backyard for **Stephen and Gloria Reustle**, from **Reustle-Prayer Rock Vineyards** to share old world versus new world wines. A summary and photos are in this newsletter.

In August the Lehigh Valley Chapter of the American Wine Society celebrates our 50<sup>th</sup> anniversary. **Julie and Mick Hasson** and **Kevin Campbell** have planned this wonderful event. The tasting of Lehigh Valley wines will be at wonderful Bergeist Vineyard, home of **Bonnie and Dean Scott**. We are especially grateful to the Scotts for sharing their vineyard twice this summer!

In addition, this month we have a BYOB at Tijuana Tacos Mexican Restaurant in Emmaus on August 10. **Ann Vlot** will be our host. Details are in this newsletter.

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

**Cheers!**

**Peter and Leslie Staffeld**

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## **Welcome New Members**

We are pleased to welcome new members **Brian Sayago** from Nazareth, along with **Ken and Lora Guito** from Easton. Please introduce yourself and let's help our new members feel welcome.

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## **Why Waitlist? – Peter Staffeld**

If you are eager to attend a limited-capacity event such as a popular tasting or BYOB, but the event is already full, using the waitlist can be a strategic and advantageous approach. Your chances of attending the event can be considerably improved by signing up for the waitlist. *In fact, in the past two years nearly all of the people who joined the waitlist for LVAWS events have been offered the option to attend the event.* In this article, I will outline why you should consider using the waitlist and how it can enhance your event registration experience.

When you join the waitlist, you will be asked for all of the event registration information (as if you are attending), **but you will NOT pay the event fee.** When spots become available, you will be contacted to see if you are still interested in attending. *Using the waitlist is not a commitment!* If you have made other plans, then your name will simply be removed from the waitlist and the next member will be contacted. However, if you are still interested in attending, then all you need to do is login and pay the event fee, if any.

A large waitlist is a clear sign that the event is very popular. In these cases, the event host is contacted to see if the registration limit can be increased. Being on the waitlist gives you first priority if additional spaces become available. Also, as cancellations occur, hosts fill those spots first from the waitlist. By using the waitlist, members position themselves favorably to be part of the event even after registration has reached its limit.

Using the waitlist ensures a fair and transparent registration process, because members are added to the waitlist in the order they join. This provides a level playing field for all interested individuals.

In conclusion, there is no cost or commitment when you join the waitlist, and you significantly increase your chances of attending the event.

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## National AWS News – Leslie Staffeld



Do you have a friend who is considering joining AWS? National AWS is **offering half-year memberships through September 30th**. This option is only available to new members and can be purchased on their website (Americanwinesociety.org). Both Individual and Household memberships are \$35.00 and they will expire on 12/31/23. Then members will renew at the full yearly rate. **Just a reminder:** LVAWS members must also be National AWS members.

### August Lehigh Valley Chapter Tasting

### Best of the Valley

### LVAWS' 50<sup>th</sup> Anniversary Celebration



**Saturday August 5, 2023 - 2:00PM to 5:00PM**

**Rain or shine**

**Hosted by Julie and Mick Hasson**

**Bergeist Vineyards – 290 Deer Run Road Kutztown**

**\$50 per person (wine & food)**

**Online registration is closed; contact Kevin Campbell if you want to attend.**

**Limited to 60 people**

Come and celebrate 50 years of the Lehigh Valley Chapter of the American Wine Society at the beautiful Bergeist Vineyard. Our hosts, **Julie and Mick Hasson**, accompanied by **Don and Virginia Squair**, will be sharing the history of the Lehigh Valley Chapter from the very beginning. They were all there at the very first tasting, and now here to celebrate the 50<sup>th</sup> Anniversary!

The theme of the tasting is a celebration of Lehigh Valley produced wines from 50 years ago to now. We will have two of the original Lehigh Valley wine makers, each having planted their original vines almost 50 years ago, telling their stories and sharing their wines:

**Elaine Pivinski**, founder of Franklin Hill Vineyards, and **Jan and John Landis**, founders of Vynecrest. In addition, **Darrin Scott**, **Dean and Bonnie's son**, and current wine maker at Folino, will be telling his story and sharing wines he has made from both the Folino Vineyards and also from the Bergeist Vineyard. I suspect **Dean** may also have a few stories to share!

#### **Menu**

The meal will be a barbecue buffet from Ktown Pub and includes beef brisket, pulled pork, sandwich rolls, apple coleslaw, baked beans, and BBQ sauces.

Dessert will be a 50<sup>th</sup> Anniversary cake!!!

**Please bring 2 wine glasses and wine to share.  
This tasting is limited to 60 people.**

# **Wine Education - Suzanne Laverick-Stone** **The Lehigh Valley American Viticulture Area (AVA)**



♪*They say it's your birthday; we're gonna have a good time!*♪

Sir Paul McCartney

Not that we need a reason to party, but 50 years flew by in the usual flash, bringing us to the half-century birthday of the Lehigh Valley Chapter of the American Wine Society. This is a perfect excuse to explore the wines of the Lehigh Valley AVA, because coincidentally, the past 50 years have seen much growth with over 30 vineyards and wineries, at least two dozen wine grapes, many wine styles, and a culture of fun. Grab your party gear and let's go.

## ***The Wines of Penn's Woods – Thank you, Your Majesty and Friend Penn!***

Although the Lenni Lenape Native Americans were here first and lived quite peacefully for 10,000 years on the land that would later be known as eastern Pennsylvania, the English “origin version” starts in the 17<sup>th</sup> century with chaos in the mother country - religious conflict, war, beheadings, plague, fires - the usual. In 1681, King Charles II restored the monarchy and compensated the Penn family's loyalty and their loan of 16,000£ with 45,000 square miles of sylvan beauty in the colonies, Penn's Woods. The Lenni Lenape co-existed with the settlers, thanks in large part to William Penn, a Quaker Friend, who showed his respect for the Lenape by paying them for land and learning their language. Penn named the capital “Philadelphia,” the city of brotherly love, hoping that the name would guide people's behaviors (still a work in progress). Penn actually only spent a total of four years in the colony, but his vision of religious tolerance and equality in governance enticed immigrants. The Lehigh Valley, then known as the “Great Valley,” was settled primarily by the Scotch-Irish and Germans (Schwenkfelders, Moravians, and Mennonites). In 1737, things took a turn for the worst for the Native Americans, who were pushed west and north when Penn's sons swindled them out of hundreds of miles of quality hunting territory, a caper known as the infamous Walking Purchase. By 1758, all Lenape were forced to leave New Jersey and Pennsylvania. It's hard to find a happy ending in that story, but since this is primarily a tale about wine, we can at least thank William Penn for getting things started by planting vines from Bordeaux, sadly a colossal failure, but the “seed was planted.” Many wine grapes, native, hybrid, and European (vinifera), would eventually be successfully cultivated across the state, including the Lehigh Valley. And today, all Pennsylvanians are never more than an hour from a winery.



## ***Lehigh Valley AVA – No matter what you're looking for, there's a winery for you in the Lehigh Valley. Or two. Or three. PA Wine Association***

There are five American Viticulture Areas in Pennsylvania, three that are shared: Central Delaware, shared with New Jersey, Cumberland Valley shared with Maryland, and Lake Erie, shared with New York and Ohio. The two that are found entirely within the state boundaries are Lancaster Valley and the Lehigh Valley. All of the AVAs except Lake Erie are found in southeastern Pennsylvania where the state's longest growing season allows grapes to mature, and the hilly terrain provides natural drainage. The Pennsylvania government's draconian laws made winemaking a very tough job until 1968 when the Pennsylvania Limited Winery Act finally allowed wineries to sell directly to consumers.



Wineries have existed in the Lehigh Valley since the 60s, but the Lehigh Valley AVA was not established until 2008, when it was recognized for its specific geography and climate for growing grapes. It is spread over portions of six counties – Lehigh, Northampton, Berks, Schuylkill, Carbon, and Monroe – with 1,888 square miles (one of the largest AVAs in the country) and 1.2 million acres with over 20 grapes from 30 wineries across 500 acres planted for vinification. The Lehigh Valley has a humid, continental climate influenced by the Atlantic; there are four distinct seasons with hot summers and cold winters. There is the possibility of precipitation year-round, averaging 44 inches annually; there can be frost in the spring after budbreak and in the fall before harvesting, with crazy weather extremes from climate change becoming more prevalent. The valley is formed by a large limestone basin molded by the Lehigh River, the border in the east; the northern and southern borders are two ridges of the Appalachians. Soils are varied including rocky shale, sandstone,

limestone, and slate, with some challenging karst just to make things interesting as it's the soil of sink holes. The limestone is porous, with drainage that is helpful in preventing rot and encouraging deep, strong roots, yet stores moisture, important in dry times. The upper Lehigh's wooded canyons, lush bottomlands, and rolling hills join the Delaware River on the New Jersey border. With AVA status comes the requirement that in order to label wines as "Lehigh Valley AVA," they must be made from 85% of local grapes.

### ***Old World Grapes in the New World***

The wine that we drink most of the time is made from very well-known European grapes. The Lehigh Valley is no exception, and almost every vinifera varietal is produced, although they are more difficult than hybrids to thrive in Pennsylvania. Through the years, winemakers have discovered those that fare the best in the microclimates of the Lehigh Valley. Here are some, certainly not all, that helped put the Valley in the spotlight:

- **Albariño** is a green-skinned grape that originated in northern Spain, where it is vinted as still and sparkling white wine. Spain is not usually considered for cool climate wines, but the north is coastal and can get quite cold. In the Valley's continental climate, Albariño can be lush with stone fruit aromas and taste. **Stony Run Winery** produced a prize winning 2018 that won best white wine in the 2020 Sommelier Judgement.
- **Cabernet Franc**, a red Bordeaux varietal, is tolerant to cold and relatively early ripening, tailored-made for the Valley where it is produced as a varietal, rosés, and in blends. Usually aged in oak, it has balanced tannins and medium acidity.
- **Grüner Veltliner** is an Austrian grape that produces crisp, white wines with high acidity. **Galen Glen's** Grüner is the second-oldest planted in the US and has garnered international praise.
- **Lemberger** sounds like stinky cheese, but it's a red wine grape that probably originated near the Danube River (and may even pair well with the smelliest stuff); Its official name is "Blauer Lemberger", and it is also known as "Bläufränkisch." Cold-hardy, the wine has been a prize winner for **Vyncrest Vineyards**.

### ***The Hybrids of the Lehigh Valley – Where the Wilding Things Are***

Although Penn's Burgundy vines failed due to a lack of resistance to the colonies' bugs and diseases, it is said that one of his vines pollinated with a native vine by chance, discovered in 1740 by James Alexander, Penn's gardener. The eponymous Alexander hybrid became America's first important variety; other hybrids, called "wildings," would be discovered and used to make wine in the coming years. In the 1700s, the German settlers were thrilled to find wild grapes which they replanted in their own fields. They not only made grape wine, but cherry, elderberry, and apple, and in Bethlehem, Moravians made communion wine from currents. Today, 20% of the wine produced in Pennsylvania is made from grapes grown in the Lehigh Valley and the vintners have a lot more science to lead them to successfully grow many grapes. Most of the area is in the 6a and 6b hardiness zones, and there are over two dozen indigenous, European, and hybrid grapes that flourish with the proper care.

### ***Meet the Parents – Vitis Labrusca***

Vitis labrusca (sometimes called the fox grape,) is a parent of many American cultivar grapes, such as the Catawba, Concord, Delaware, Niagara, Antoinette, and Cayuga, as well as hybrids. The European phylloxera blight that killed so many vines in the 1800s began when the French imported American vines, and the bugs were stowaways (and we're really sorry!). Some labrusca grapes are grown in the Lehigh Valley today. Here are two:



- **Concord** grapes are named after their city of origin in Massachusetts. They are grown across Pennsylvania, primarily in the Lake Erie AVA. They are synonymous with Welch's grape juice, but some Lehigh Valley vintners make Concord grape wine, including "Sir Walter's Red" from the Valley's oldest vineyard, **Franklin Hills**; Concord wine is usually described as dark red and sweet with a grapey flavor.
- **Catawba** is a native red grape that produces a light-colored wine that is often sweet. In the mid-1800s, it was the most widely planted grape in the US, but powdery mildew and the Civil War forced growers to abandon the vines. Mostly found in the northwest part of the state, it also grows in the Lehigh Valley.

- **French-American Hybrids – “Un Raisin” to Drink** Any discussion of French-American hybrids in the US starts with Philip Wagner, a winemaker in Maryland who, in 1939, having little success with vinifera vines, began to experiment with hybrids. He started by importing Baco cuttings from France, creating Baco Noir, a dark hybrid grape with some acidity and low tannins, and by 1951, he was a major source for many new hybrids. Wagner went on to collaborate with many wineries, including several in the Lehigh Valley, to make wines from trustworthy hybrids.



The history of the hybrids from France is quite interesting. In the 18<sup>th</sup> century, the French turned to louse-resistant American vines for grafting as a way to combat the aforementioned phylloxera, but they were quite scornful of the American labrusca grapes, calling out the “foxiness,” which is described as smelling “grapey” or like a fox’s den depending on whom you ask, and yet they needed the American vines for their businesses to survive. They created many hybrids which overcame the foxiness issue, but those hybrids are still considered inferior to their French vinifera grapes, and as of the 1950s are forbidden to be used in even their lowly *vin de table* wines. Although the French turn up their noses at hybrids, they are successfully grown in other countries, such as Germany and the UK, where it is often too cold for vinifera grapes to fully ripen. Any tour of Lehigh Valley wineries will most likely include wine made from hybrid grapes, so here are a few to search out:

- **Chambourcin**, (also called Joannes Seyve 26-205 after the hybridizer who created it in the 1860s), is one of the most popular hybrids in the world (except for in France, see above, although they grow a lot of it in Muscadet. Shh). The purple-skinned grape is adaptable to many climates and resistant to cold and mildew. It flourishes in shale and limestone soils but requires proper vine management to minimize excessive growth. The wine is deeply colored and medium bodied with high acid and low tannins. In 1971, at Wagner’s suggestion, the **Landises of Vyncrest** in Breinigsville and the **Skrips of Clover Hill** a mile away were early experimenters in the Valley, followed by **Brad Knapp of Pinnacle Ridge**, **Sarah Troxell of Galen Glen**, and **Franklin Hill** in the early 90s. Could this be considered the Valley’s signature grape?
- **Traminette** is a mid-season white grape, the child of Gewürztraminer, and created to taste like it, while being resistant to disease and considerably better at weathering the cold than Gewürztraminer. The wine is bright, and can be sweet or dry.
- **Seyval Blanc** is an early ripener, has a superstar resistance to cold weather, and loves well-drained limestone and shale. The wine is described as similar to white Burgundy.
- **Vidal Blanc’s** parents are vinifera Ugni blanc (aka Trebbiano Toscano) and another hybrid, Rayon d’Or. It is a white grape with high acidity and sugar, but susceptible to coulure and powdery mildew. It is resistant to cold, and in fact Vidal Blanc grows as far north as Sweden.

### 1973 was a pretty good year, but the future looks bright for Lehigh Valley!



Those of us who remember 1973 can wax nostalgic about some pretty cool fun facts – *The Godfather* won the Oscar, the last soldier left Vietnam, Springsteen changed music forever with *Greetings from Asbury Park*, and we watched Archie, Edith, Gloria, and Meathead on TV every week, and

I don’t know about you, but I was drinking Blue Nun and Cold Duck. And here we are in 2023, and the Valley’s wine business is growing, in part because hybrids are playing a big part in the climate change fight (√), enology programs are improving and proliferating (√√) and science is the answer to the questions (√√√). We raise a glass to the 70s, thankful for 50 years of learning. Here’s to 50 more! And have the fire department on speed dial for all of those candles.



Sources: Cattell, H. & McKee, L (2012). *Pennsylvania Wine: A History*; [6](https://www.pennsburymanor.org/history/william-penn/#:~:text=In%201660%2C%20when%20Penn%20was,Admiral%20Penn%20a%20huge%20debt;https://delawareandlehigh.org/about/history/transformation-of-people-and-places/#:~:text=The%20first%20humans%20to%20settle,people)%20of%20the%20Delaware%20Nation;https://sommelierbusiness.com/en/articles/insights;https://www.lenape-nation.org/#:~:text=For%20over%2010%2C000%20years%20the,the%20Europeans%20who%20settled%20here.;https://carpe-travel.com/pennsylvania-wine-guide/;https://www.discoverlehighvalley.com/things-to-do/bars-nightlife/wineries/lehigh-valley-ava/;https://en.wikipedia.org/wiki/Karst;https://en.wikipedia.org/wiki/Lehigh_Valley_AVA;www.lehighvalleystyle.com;www.wine-searcher.com;www.fringewine.blogspot.com;https://blogwine.riversrunby.net/tag/philip-wagner/;https://ediblephilly.ediblecommunities.com/drink/chambourcin-grape-thats-put-lehigh-valley-and-its-winemakers-map;www.sommelierbusiness.com/en/article/insights-1/from-penn;www.i-winerreview.com;www.members.americanwinesociety.org/blogpost/1167644/280534/Terroir-of-Contrasts--The-Lehigh-Valley;https://pennsylvaniaiwine.com/wp-content/uploads/2017/04/PAWinesGrapeGuide_longform.pdf;https://www.pennlive.com/food/2020/12/albarino-grape-finds-a-sweet-spot-as-popular-dry-white-thats-grown-made-in-the-mid-atlantic.html;http://www.hort.cornell.edu/reisch/grapegenetics/bulletin/traminette.html;https://www.discoverlehighvalley.com/things-to-do/bars-nightlife/wineries/;https://en.wikipedia.org/wiki/Vidal_Blanc;https://www.wineandvinesearch.com/united_states/pennsylvania.php;https://pennsylvaniaiwine.com/2017/06/13/ultimate-guide-pennsylvania-grapes/;https://smdp.com/2017/07/21/my-birthday-cake-candles-almost-started-a-forest-fire/.</a></p>
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**Looking for a vineyard visit? Here is an alphabetical listing of several in the Lehigh Valley – remember, you're never more than an hour away from a local wine tasting!**

Lehigh Valley AVA		
Winery	Address	Known For...
<b>Big Creek Vineyard</b>	120 Keller Rd., Kunkletown	Seyval, Marichal Foch, Cayuga, Frontenac, and more
<b>Black River Farms Winery</b>	2472 Black River Road, Hellertown 2 <sup>nd</sup> Location: Trolley Wine Bar, 116 East Broad St., Quakertown	Wine plus Wardog Whiskey, Vodka; 14 varieties of grapes and hand-crafted wines
<b>Blue Mountain Vineyards (AVA labeled)</b>	7627 Grape Vine Dr, New Tripoli	Started in 1986, both French hybrids and vinifera grapes; "old style" wines
<b>Clover Hill Vineyards</b>	9850 Newtown Rd., Breinigsville	Many wines from both vinifera and French hybrids; sweet, dry, and sparkling
<b>Folino Estates</b>	340 Old Rte 22, Kutztown	Italian food and wine pairings; many award-winning wines
<b>Franklin Hill Vineyards</b>	7833 Franklin Hill Rd., Bangor	Lehigh Valley's oldest winery; Sir Walter's Red is best selling
<b>Galen Glen Winery</b>	255 Winter Mountain Dr., Andreas	Grüner and Riesling; Many awards and accolades, including James Suckling's approval
<b>Hackett Winery</b>	8375 Carpet Rd., New Tripoli	Minimalist intervention, European-style dry wines
<b>M &amp; M Vineyards</b>	18 Shepherd's Hill Dr., Bangor	Rocky shale soils; both vinifera and hybrid wines and blends
<b>Setter Ridge Vineyards</b>	99 Dietrich Valley Rd., Kutztown	Specializes in dry European wines; Gravity flow winery
<b>Sleepy Cat Urban Winery</b>	1840 W. Allen St., Allentown	Located in the theater district of Allentown; indigenous, vinifera, and hybrid wines; they have 4 cats
<b>Stone Farms Cellar &amp; Vineyards</b>	5831 Vera Cruz Rd., Center Valley	Indigenous, hybrid, and European style wines
<b>Stony Run Winery</b>	150 Independent Rd., Breinigsville	Many awards and accolades; wines are 100% estate-produced vinifera and hybrids
<b>Tolino Vineyards</b>	280 Mount Pleasant Rd., Bangor	Italian style wines from estate-grown grapes
<b>Vynecrest Vineyards &amp; Winery</b>	172 Arrowhead Ln., Breinigsville	Oldest existing vineyard in Lehigh Valley (1974); Hybrid & vinifera
<b>Weathered Vineyard</b>	7670 Carpet Rd., New Tripoli	Cabernet Franc, Cayuga Riesling, Merlot, Chardonnay

## **September Lehigh Valley Chapter Tasting**

### **Come Taste Wines of Burgundy**

**Presented by Wine Importer  
Rob Panzer**



**Sunday, September 17, 2023 at 4:00 PM**

**Hosted by Matt Green & Ann Vlot**

**Miller Symphony Hall – The Rodale Room**

**23 N. 6<sup>th</sup> Street, Allentown, PA 18101**

**\$55 per person**

**Includes wine and a meal prepared by Chef Matt**

**Register at [LVAWS.org](http://LVAWS.org) by Thursday, September 10<sup>th</sup>**

Matt first met Rob at a German tasting Percy hosted in 2015 and he has been buying good quality wines at good price from Rob ever since. These wines are directly imported from the producers.

**PARKING:** Free Street Parking is available on Sundays.

You can also park in the parking deck immediately next to Symphony Hall. Deck Parking is \$1.00/hour. You don't need to cross the street. Elevator to the 2<sup>nd</sup> Floor is right inside the door.

**Limited to 65 people**

**Remember to bring 2 wine glasses and wine to share with dinner.**

**Most of the wines presented will be available for purchase from Rob.**

## September Lehigh Valley Chapter BYOB

### BYOB at Aladdin Restaurant



**Tuesday, September 19, 2023 at 6:00 PM**

**651 Union Blvd, Allentown, PA 18109**

**Hosted by Ann Vlot**

**Register at LVAWS.org by Friday, September 15<sup>th</sup>**

**Please remember to bring glasses and wine to share.**



## August Lehigh Valley Chapter BYOB

### BYOB at Tijuana Tacos Mexican Restaurant



**Thursday, August 10, 2023 at 6:00 PM**

**620 State Avenue, Emmaus, PA 18049**

**Hosted by Ann Vlot**

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**Please remember to bring glasses and wine to share.**



## July BYOB at Penn Pizza

Everyone enjoyed their wine and food and our server was great!





# July Wine Tasting Summary – Leslie Staffeld

## Reustle-Prayer Rock Vineyards



On Friday, July 14, sixty members and guests visited the beautiful home of **Lisa Mancuso** and **Chris Zajacek** to learn about Reustle Winery. We all participated in a presentation by **Stephen M. Reustle**, winemaker and owner of Reustle Winery. We compared New World versus Old World wines in a blind tasting of Oregon's Umpqua Valley versus European Counterparts.

Reustle Prayer Rock Vineyards is located in the central portion of the Umpqua Valley of Oregon. Umpqua is one of 5 AVAs in Oregon. The winery, established in 2001, contains 200 acres and produces 5,000 to 8,000 cases of wine each year.

We began the tasting with a glass of the Reustle - Prayer Rock Vineyards **2021 Matrix** and a selection meats and cheeses. The recipe for Matrix is developed by Steve in his lab. It is a mix of six

varieties of wine: *Semillon, Muscat, Roussanne, Viognier, Riesling, and Chardonnay*.

Next, four award-winning Reustle wines from the Umpqua Valley were poured and "blind" tasted, side-by-side with their more expensive and highly rated European counterparts. Steve focused on four regions for comparisons: Austria (*Gruner Veltliner*), Burgundy (*Pinot Noir*), Northern Rhone (*Syrah*), and Spain (*Tempranillo*).

The first comparison was Reustle Prayer Rock Vineyards - **2021 Gruner Veltliner**, versus Rudi Pichler Kollmutz Smaragd - 2021 Gruner Veltliner. The Reustle wine earned Gold "Best of Class" (91 points) in the San Diego Wine Competition and Double Platinum (96 points) from the Great Northwest Platinum Awards. The Smaragd is rated 98 points by James Suckling. The attendees overwhelmingly preferred the Reustle wine!



The second comparison was Reustle - Prayer Rock Vineyards - **2020 Pinot Noir Winemaker's Reserve**, versus Santenay 2020. The Reustle wine was awarded a Gold in the 2023 San Francisco Chronicle Wine Competition. The Santenay is rated 93 points by Vinous. The group preferred the Burgundy wine. But the Burgundy wine retails for \$86 and the Reustle was delicious and (for new wine club members) retails for \$30!

The third comparison was Reustle - Prayer Rock Vineyards - **2021 Syrah Winemaker's Reserve**, which also was awarded a Gold in the 2023 San Francisco Chronicle Wine Competition, versus Chateau de Saint Cosme Saint-Joseph 2020 which is rated 93 points by Wine Spectator. The group preferred the Reustle wine. It retails for \$30 versus the French wine for \$48.



The fourth and final comparison was Reustle - Prayer Rock Vineyards – **2019 Tempranillo Winemaker's Reserve** versus Bodegas Mauro 2019. The Reustle wine earned a Double Gold from the Great Northwest Platinum Awards and Gold (90 points) at the Monterey International Wine Competition. The Mauro is rated 93 points by Robert Parker. Again, the group preferred the Reustle wine! The Mauro retails for \$70 and the Reustle (for new wine club members) sells for \$70.

After the tasting, a buffet dinner was provided that included giardiniera, pasta salad, roasted vegetables, brick oven chicken, meatballs, porketta and cake.

Because of the nature of the program, no scoring occurred.



**See additional photos of tasting at end of Newsletter**

## **Chairman's Selection – Shannon & David Tompkins**

### **Jean Claude Mas AllNatt Vermentino Pays d'Oc 2022**

**VARIETY/STYLE:** Vermentino

**COUNTRY:** France    **REGION:** Languedoc-Roussillon

**RATING:** N/A    **PRODUCT CODE:** 000079646

**\$9.99**

Pale lemon with shiny golden hues. Aromas are light, elegant, and fresh, with floral notes of hawthorn and lime blossom, fresh pears and a touch of lemon. The aromas flow through to the palate that's smooth with superb minerality. Ideal with seafood salads, goat cheese or oysters. — **Winemaker's notes**

#### ***The Tompkins' Taste:***

*We chose this wine primarily because of our chapter's June tasting with Pamela Wittmann, Jean-Claude Mas representative. At that tasting, we enjoyed a Sauvignon Blanc/Vermentino blend, and it was rated well. With that, we chose a 100% Vermentino. On the nose, we both had notes of stone fruit, citrus, green apple, pear, herbs, floral and peach...many similarities to the nose of a Sauvignon Blanc. On the palate, it had medium plus acidity, medium body and medium minus alcohol. This wine is both delicate and vibrate with the nose and palate. We both enjoyed this wine, as it fit the profile of a Vermentino.*



### **Txakoli Primo Rosé Zarautz 2021**

**VARIETY:** Xarelo, Macabeo, Chardonnay, Tempranillo

**COUNTRY:** Spain    **REGION:** Basque Country

**RATING:** 90 Points WE    **PRODUCT CODE:** 000079674

**\$9.99 from \$25**

This wine is sure to be a summer favorite! There's salty, fresh strawberry and raspberry fruit; the spritz is perfectly textured on the palate, and the acidity is mouthwatering. A pure and refreshing rosé and an incredible value. — **Josh Hull, Chairman's Selection® wine buyer**

#### ***The Tompkins' Taste:***

*Summer? Rose? Bubbles? You're talking my language. David and I do both agree that rosé wines are much harder to taste. However, this rosé did present some unique notes on both the nose and palate. When pouring into the glass, the first thing you'll notice is the effervescence. Frizzante is slightly sparkling, spumante is middle of the road sparkling and full sparkling is a champagne. We categorized this wine as frizzante. Even a small amount of effervescence can make the wine challenging to taste. Is it the bubbles or the acidity drying my mouth? The blend in this wine is unique in that Xarelo and Macabeo are two grapes used in the making of Cava: the Xarelo brings high acidity; Macabeo brings the alcohol and body. The Chard and the Tempranillo bring the color. The rosé is a lovely pale copper color and nose presents with strawberry, citrus, pear, apricot. On the palate, we enjoyed some strawberry and lots of salinity as this region is on the water. Final conclusion: I enjoyed this wine as an easy "It's 12:00; I'm day drinking" wine because it's only 11%.*



## Bodegas Olarra Reciente Rioja Gran Reserva 2015

**VARIETY:** Tempranillo, Mazuelo, Graciano

**COUNTRY:** Spain      **REGION:** Rioja

**RATING:** 92 Points *WE*; 93 Points *Vinous Media*

**PRODUCT CODE:** 000079429

**\$15.99 from \$65**



### ***The Tompkins' Taste:***

*First, buy this for the deal. Getting a highly rated wine for \$49 off is a steal. If you like chewy, tannic, full-bodied reds and interesting blends, this one is for you. We opened this about 2.5 hours before tasting, and you'll want to do the same. This wine is a beautiful deep garnet with a hint of tawny on the rim. I got lots of dried rose petals, rosemary, raisins, plums and Fig Newtons. David got tobacco, from the Tempranillo, black fruits, some red fruits, cigar box, leather, spice and smoke. On the palate, this wine was medium plus tannin, alcohol, body, and acidity. This wine spent 2 years in American oak and 3 years in the bottle which is required for a Grand Reserva category. For me, this wine is beefy and would require a meal (pot roast) to accompany the wine. David's final conclusion: "Davy Likey! All varietals work well together rather than fighting or overwhelming each other." This wine was truly balanced nicely.*

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## ***Lehigh Valley Chapter Wine Tastings & Events***

<b><u>2023</u></b>	<b><u>Hosts</u></b>	<b><u>Theme</u></b>
August 5	Julie & Mick Hasson	LVAWS 50 <sup>th</sup> Anniversary
August 10	Ann Vlot	BYOB Tijuana Tacos Mexican Restaurant
Sept 17	Ann Vlot & Matt Green	Burgundy
Sept 19	Ann Vlot	BYOB at Aladdin Restaurant
Oct 29	Kathy & Mark Breloff	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***

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## ***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](http://AmericanWineSociety.org).

**BIG NEWS: If you are a new member, National AWS is offering half-year memberships through September 30th. This option is only available to new members and can be purchased on their website (Americanwinesociety.org). Both Individual and Household memberships are \$35.00 and they will expire on 12/31/23. Then members will renew at the full yearly rate.**

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

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## ***Additional Photos from July Wine Tasting***



