



AMERICAN WINE SOCIETY

Grapevine



Lehigh Valley Chapter September 2023

Co-Chairs: Peter Staffeld & Leslie Staffeld chair@lvaws.org 610-838-7372

Vice Chair: Kevin Campbell vicechair@lvaws.org 484-358-3926

Treasurer: Joe Pugliese treasurer@lvaws.org 610-297-2253

Board Members: Anne Dougherty, Percy Dougherty, Matt Green, Barry Isett,
Michael Orbin, Nancy Parker, Mike Parker, Judi Roggie, Dean Scott, Ann Vlot

Newsletter: Michael Orbin newsletter@lvaws.org 610-703-4292;

Chairman Select: Kathy & Mark Breloff, Kevin Campbell, Shannon & David Tompkins;

Education: Suzanne Laverick-Stone

LehighValleyAWS.org

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. 6th Street, Allentown, PA 18101

Hosted by Matt Green & Ann Vlot

Register at LVAWS.org by Sunday, September 10th

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 15th

October Lehigh Valley Chapter BYOB

BYOB at Las Brasas Peruvian Restaurant



Wednesday, October 18, 2023 at 6:00 PM

704 W. Emaus Avenue, PA 18103

(in the shopping center across from South Mountain Middle School)

Hosted by Mali & John Kline

Register at LVAWS.org by Friday, October 13th

October Lehigh Valley Chapter Tasting

Willamette Valley Wines



Sunday, October 29, 2023 at 2:00 PM

Terasas' Italian Restaurant

6561 Tilghman Street, Allentown, PA 18106

Hosted by Kathy & Mark Breloff

Register at LVAWS.org by Saturday, October 21st

Connections from the Co-Chairs Peter & Leslie Staffeld



Over 50 wine lovers turned out to celebrate the Lehigh Valley Chapter's 50th Anniversary! Many members worked together to make this event spectacular: **Julie and Mick Hasson**, **Michele and Kevin Campbell**, and **Bonnie and Dean Scott**! Special thanks go to our guests of honor: **Virginia and Don Squair** for both starting the Chapter and for sharing all of those wonderful artifacts (see the photos). Special thanks go to **Alan Derkacs** for being the event photographer (see the photos). And we are so grateful to our Lehigh Valley vintners: **Jan Landis**, **Elaine Pivinski**, and **Darrin Scott**, for sharing their stories and their wines. All in all, the Lehigh Valley Chapter is ready for another 50 years!

This month we also have a BYOB planned. It will be at Aladdin in Allentown on September 19. **Ann Vlot** will be our host. Details are in this newsletter.

Looking ahead to October we will taste wines from Willamette Valley care of **Kathy and Mark Breloff**, and in November we will taste members' favorite Malbecs led by **Geoffrey Harrington**. And we'll cap off the year with our annual holiday celebration on December 10. Thanks go to **Jan Thomas** and her committee for planning this event. Be sure to mark your calendars now!

We want to thank everyone for supporting the **LVAWS Board**. After four years as your co-chairs, we have decided that it is time to pass the baton. So, as elections approach this fall, we will not be seeking re-election. Thanks go to **Melissa Yenkevich**, **Liz Toler**, and **Matt Green** for serving on the LVAWS Nominating Committee for our 2023 Elections. If you or another member are interested in serving the Chapter as Chair, Vice Chair, or Treasurer you will have the opportunity to nominate a candidate between September 15 and October 8. Our nominating committee is charged with collecting names and confirming the candidates' willingness to serve. As per the bylaws, elections will occur between October 15 and 31. The new officers will be named in November and will begin serving after the Holiday Party in December.

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

Cheers!

Peter and Leslie Staffeld

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.

Would you like to see about the AWS resources all in one document? [Click here!](#)

September Lehigh Valley Chapter Tasting

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Rob Panzer



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Hosted by Matt Green & Ann Vlot

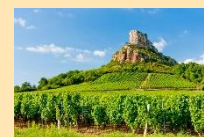
Miller Symphony Hall – The Rodale Room

23 N. 6th Street, Allentown, PA 18101

\$55 per person

Includes wine and a meal prepared by Chef Matt

Register at LVAWS.org by Sunday, September 10th



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. All 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 2nd 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.

Wine Education - Burgundy, aka Bourgogne, France

Suzanne Laverick-Stone

We are Bourgogne, s'il vous plait.

Truth be told, I'm a lifelong francophile, so I hope you'll share in the fun as we go along because exploring the wines of Burgundy will require learning a bit of *le français* along the way. First and foremost, the French word for the area is *Bourgogne* (**Bor**-gahn-yah), and they prefer it over *Burgundy*. I know, I know, they call where we live *Les États Unis*, but let's face it: *Bourgogne* tops Burgundy in the fun-to-say category. Bourgogne wines, mainly Pinot Noir and Chardonnay, have become some of the most expensive and legendary in the world, and the history of Bourgogne, the place, will help us understand how the wines became so coveted. *Alors, mes amis*, fill your glasses with *le vin*, and let's dive in.

Dukes and Monks and Kings, oh my!

The first recorded occupants of the area were Gallo-Celts who eventually were absorbed into the Roman Empire. The origin of the region's name comes from Baltic *Burgundians*, who crossed the Rhine in the 4th century to come to the aid of Romans fighting off barbarians. That only worked for a time, with the eventual collapse of the Roman Empire; Germanic Frankish tribes invaded the area and called it Francia. But back to the Romans for a sentence or two – we know that they always planted vines for wine wherever they settled, but of interest in the Bourgogne area is the fact that they did not plant near the Saône River, which would be helpful for transport, but they knew the soils near the river were too fertile for wine grapes. Instead, they farmed the nearby strips of limestone and marl, rolling the barrels down the Bourgogne slopes. The first record of vines growing in the area is in Gevrey Chambertin in the third century. From the 9th to the 15th centuries (before Bourgogne was usurped by Louis XI), the Dukes of Burgundy (*Ducs de Bourgogne*) held sway in lands that changed dimensions over time depending on some warfare, but mostly inheritance. *Les ducs* had very descriptive names such as Robert the Old, Hugh the Black, and Odo the Red, but it was Philip the Bold who had

the biggest impact when in 1395, he decreed that Gamay was “base and unfaithful,” commanding it to be uprooted and replaced with Pinot Noir. The region’s influence grew, and Bourgogne wines became the drink of choice for the kings of France and the pope in Avignon. In fact, Louis XIV’s physician dictated that, for his highness’s health, he must drink only wines from Côte de Nuits (*Coat dū Nwee*) in Bourgogne. How did this wonderful reputation come about?

Bourgogne = Terroir

Monks made Burgundy and terroir synonymous. After the Romans left, the Cluny and then Cistercian orders worked the land donated by dukes, knights, and kings who wanted to stay in good standing with God. These monks were serious vintners, planting grapes, making wine, and keeping explicit records, resulting in the notion that different plots of land with varied soils, exposures, and weather seemed to produce subtle variations in wine – *et voilà, le terroir*. History struck again with the French Revolution, from 1789 to 1799, resulting in vineyards seized from the Church and distributed to *les citoyens* (citizens) who benefited from the monks’ research to continue making wine. Bourgogne’s laser-like focus on Chardonnay and Pinot Noir almost exclusively (with some Aligoté) came about with replanting due to the phylloxera epidemic in the 19th century. To this day, the French fervently believe that natural elements in the vineyard, the terroir, create the wine. In fact, French winemakers are called *vignerons* or *vignerones* which means male or female grape growers.

What’s their secret? Let’s get into the weeds...

Today, Bourgogne produces some of the most coveted and expensive albeit complex and delicious Pinot Noir and Chardonnay in the world. Part of the answer is a lesson in economics - *l’offre et la demande* - supply and demand. The administrative area of Bourgogne includes the heart, the Côte d’Or (Nuits and Beaune), but also Côte Chalonnaise and Mâconnais to the south, and Chablis, an hour’s drive to the north from Beaune. (Beaujolais, also in the south, is part of administrative Bourgogne, but usually not included in the topic of Bourgogne’s wine, so we’ll leave that for another day). For all its prestige, Bourgogne encompasses just 3% of the total French vines, but it sits on some of the best soil on Earth for growing grapes – limestone (good for Chardonnay) and limestone and marl (good for Pinot Noir). The climate ranges from semi-continental in Chablis, with warm summers and harsh winters, to continental (hot summers and often mild autumns) in the Côte d’Or, and a hotter and drier Mediterranean climate in the Mâconnais. At the 47th parallel, the climate is good for retaining acidity and making age-worthy wines, but there are differences by vintage due to the vagaries of weather, especially rain (diluted flavor and rot), frost at the wrong time, and hail, so quality comes down to good weather luck, and most importantly, the know-how of the vignerons working with Chardonnay and persnickety Pinot Noir. As an example, *Wine Searcher* (July 2023) reported mid-summer rain and hail damage having a negative effect for some producers for the 2023 vintage. Climate change has had an impact, with warmer weather resulting in heftier wines.

Bourgogne is an area of many small producers. In 1804, the Napoléonic Code decreed that all legitimate children, (their distinction, not mine) including girls, should inherit land equally. That is why there are many miniscule plots owned by several people and a relatively small amount of the most sought-after Bourgogne wines to be had, resulting in demand outweighing supply. Plots or *climats* (*klee-maht*), some enclosed by fieldstone fences or *clos* (*klō*) mapped out long ago by those meticulous monks, can be as small as one or two rows that are said to have perceptible differences in terroir and wine.

The Skinny on Bourgogne

In French wine areas, the label reflects the region or village rather than the grape, and many have their own classification hierarchies. Bourgogne has its own of course, and for that we have Bordeaux to thank. In 1855, the Classification of Bordeaux was created, sorting wines into five levels of quality, first rolled out for the Paris World’s Fair. Bourgogne vignerons requested a comparable taxonomy, a wish that was granted in 1862 with four classifications: Grand Cru (the best), Premier Cru, Village, and Regionale.

- Reading French wine labels takes practice, and Bourgogne is no exception. The name of the vineyard (*cru*) and the name of the producer are two key facts helpful in identifying a Bourgogne wine, along with the region and appellation. The word *côte* refers to a hillside. There is no mention of the grapes because you are expected to know that red is Pinot Noir and white is Chardonnay. Every year is a different weather story and some producers are better at dealing with the caprices of climate than others, so some homework is required for serious collectors.
- Based on geographical differences, Grand Cru (at 1% of all wine production) and Premier (1er) Cru (11%) are the hot tickets, the most famous representations of Pinot Noir and Chardonnay in the world. All 34 Grand Cru vineyards are situated in the Côte d’Or encompassing the Côte de Nuits and the Côte

de Beaune (*bōn*) except one, Chablis (sha-blee). There are 640 premier plots and 44 *villages* (vee-lahj), including Nuits-St-Georges and Mâcon Villages. Fifty-two percent of Bourgogne wines are classified as *regionale*, that is wines that are made from grapes grown anywhere in Bourgogne.

- Bourgogne unfolds along 50 square miles from Kimmeridge limestone soils in Chablis to the north, then moving south to the well-drained clay-limestone of the Côte d'Or (so named to represent the **or**-orientation of the vineyards on slopes facing east), to the gravel and limestone of the Côte Chalonnaise (shall-on-ez), and the clay, chert, and sandstone of the Mâconnais (Ma-ko-nay).
- Land is handed down, and very expensive if there is any to buy. Case in point: one hectare in Vosne Romanée (voh-rom-a-nay) commands two million, Le Montrachet (mahn-trah-shay) goes for a cool 20, and there is nowhere to expand. Clos Vougeot (*voo – jo*) is just one example of intricate vine ownership, with 122 acres owned by 80 different vignerons, some able to make only a case of wine per vintage. Each is permitted to use the *Grand Cru Clos de Vougeot* designation, and there is variation in quality, based on the producer. Some Bourgogne Grand Crus from good vintages and established producers command prices in the tens of thousands.
- Even though small parcels are the big story, half of production comes from *négociants* (wine merchants who buy grapes, juice, etc.) and cooperatives. Some well-known *négociants* in Bourgogne are Drouhin, Faiveley, Jadot, and Boisset.
- Almost all red burgundies are aged in oak barriques which hold 228 liters (300 bottles), although many producers are modernizing by reducing the exposure of new oak. The Chardonnays are dry, full-bodied, and usually oaked.

Take a drive along one of the most famous wine roads in the world – RN74 through the Cote d'Or

- The Côte d'Or is a 30-mile-long limestone ridge with a continental climate that allows grapes to ripen slowly with low yields.
- The Côte de Nuits is the northern part of the Côte d'Or, with vineyards planted on slopes with eastern exposure. Most wines are red, some very famous, such as Romanée-Conti, five acres that produce only 6,000 bottles per year for which collectors pay thousands, and La Tâche, a *monopole* (an area controlled by a single winery, in this case the Domaine de la Romanée-Conti), 12 acres of mostly Pinot Noir, also beaucoup bucks.
- Moving to the south of the Côte d'Or is the Côte de Beaune, 3 miles wide and 16 miles long. The walled city of Beaune is the wine capital of Bourgogne, where most negociants ply their trade. The Hospice de Beaune, a 15th century hospital, is a breathtaking building, and it is there that an annual charity auction takes place each November, setting vintage prices for Bourgogne wines. One can find excellent Pinot Noir in the Côte de Beaune but it is most famous for Chardonnay.

When \$48,000 for 2001 Romanée-Conti just isn't in the budget this month...

- In Chablis, the cooler climate only supports white wines, and there are four quality levels: Grand Cru – 10 sites, Premier Cru – 40 sites, standard Chablis, and Petit Chablis (lighter and less complex due to differences in, you guessed it, *terroir*).
- The Côte Chalonnaise is just south of the Cote d'Or, and shhh, don't tell anyone, but the terroir is not that different from its northern neighbors. There are five village appellations – just sayin.
- The town of Chardonnay (yes, it exists) is in the Mâconnais – coincidence? I think not. Mâcon (ma-kown) has 17,000 acres with vineyards planted on slopes. Full, rich Chardonnay is produced, along with Pinot Noir and rosé. Mâcon-Village produces Chardonnay exclusively. One famous producer? Pouilly-Fuissé (poo-ee fweesay).

How do we mere peasants get to taste the wine?

We would not say no to tasting the very expensive, out-of-our-league Grand Cru Bourgogne wines, *mais désolé*, for most of us, it is not to be. If you want to have some fun, google famous Bourgogne wines and the first thing you will notice is the (mostly astronomical) prices. But when you pick up your jaw from the floor and search further, there are some relatively affordable Premier Cru, Village, and Regionale wines that may be secret gems; remember, it's all about regions, geography, and producers. And there is a bit of good news: In 2017, a new appellation, Côte d'Or, was created as a single AOP that combines Côte de Nuits and Côte de Beaune. It is more specific than the generic Bourgogne AOP, and it covers 40 villages. The rules are more restrictive than

those for the broad Bourgogne designation, and the wines from some well-known producers such as Jadot and Maison Latour may be good quality and more affordable. In the Côte de Beaune, the Nuit-Saint-Georges 1er Cru are in the \$100 range, so these could be a splurge-y, date night way to show you care. Bouzeron (booza-wan) is the only appellation permitted to produce white Aligoté, a grape that is indigenous to Bourgogne, and perhaps there are deals to be had.

“Never in Vain, Always in Wine” (*Confrerie des Chevaliers du Tastevin* motto)



The culture in Bourgogne is ancient and thriving. Case in point – when people of the villages gather to drink wine, they start by belting out a famous Bourgogne drinking song known as the *LaLa song* – which are the actual lyrics (trust me, it’s adorable). And there are knights and castles! *Chevaliers* (knights) belong to a special group who share the wonders of their wine by holding several feasts each year. There is a process to becoming a *Chevalier*, and we probably won’t make the cut – *c’est la vie*. The dinners, called the *Confrérie des Chevaliers du Tastevin*, are held in castles (because they can). The gentlemen (and some ladies, happy to say) in red and gold regalia wear *tastevins* (*test-ay-vahn* – pictured), small silver wine-tasting bowls, around their necks, more for show these days because they also drink copious bottles of wine out of regular glasses while enjoying many courses of traditional Bourgogne food. And they serve red wines before whites (gasp),

because the Pinot Noir is often delicate and lighter than a big, lush Bourgogne Chardonnay. Makes sense.

Parlez-vous Français?

Don’t worry! All you really need to remember is to ask if there are any *vins de Bourgogne* on offer, then clap with glee when *oui* is the answer. Take out a mortgage and you’re good to go.

Sources: Lewin, B., 2022. *The Wines and Top Vineyards: Burgundy 2023 Complete*; Schneider, E., 3/6/23, Côte de Nuits Podcast, Part 1; Puckette, M. & Hammack, J. 2018. *Wine Folly*; Macneil, K. *The Wine Bible*; [https://winespeed.com/quiz/true-false/no-word-for-winemaker-in-french/#:~:text=Indeed%2C%20historically%2C%20the%20French%20have,Vigneron%20means%20%E2%80%9Cgrape%20grower.%E2%80%9D](https://winespeed.com/quiz/true-false/no-word-for-winemaker-in-french/#:~:text=Indeed%2C%20historically%2C%20the%20French%20have,Vigneron%20means%20%E2%80%9Cgrape%20grower.%E2%80%9D;); <https://winespeed.com/ask-karen/dear-karen-a-few-years-ago-while-traveling-in-burgundy-france-i-noticed-that-some-producers-served-their-white-wines-last-after-their-reds-is-this-a-common-practice-in-burgundy-and-if-so-is-the/>; <https://winespeed.com/quiz/wine/serving-burgundy/>; <https://winespeed.com/quiz/true-false/bordeaux-more-acres-of-vines-than/>; <https://en.wikipedia.org/wiki/Burgundy>; [https://en.wikipedia.org/wiki/Duke_of_Burgundy#:~:text=Duke%20of%20Burgundy%20\(French%3A%20duc,the%20Burgundian%20inheritance%20in%20the](https://en.wikipedia.org/wiki/Duke_of_Burgundy#:~:text=Duke%20of%20Burgundy%20(French%3A%20duc,the%20Burgundian%20inheritance%20in%20the); <https://www.burgundywine.com/blog/Fearless--Good-and-Bold--The-Wine-Loving-Dukes-of-Burgundy>; [https://www.crf-usa.org/bill-of-rights-in-action/bria-15-2-a-the-code-napoleon#:~:text=Enacted%20on%20March%2021%2C%201804,relating%20to%20property%20and%20ofamilies](https://www.crf-usa.org/bill-of-rights-in-action/bria-15-2-a-the-code-napoleon#:~:text=Enacted%20on%20March%2021%2C%201804,relating%20to%20property%20and%20ofamilies;); <https://www.jancisrobinson.com/learn/wine-regions/france/burgundy>; <https://www.wine-searcher.com/m/2023/07/burgundy-counts-the-cost-of-hail-storms>; https://en.wikipedia.org/wiki/List_of_Burgundy_Grands_Crus; <https://www.foodandwine.com/news/bourgogne-cote-dor-wine-appellation>; <https://www.foodandwine.com/wine/best-affordable-vineyards-wines-burgundy>; <https://flatiron-wines.com/blogs/the-latest/how-to-read-a-burgundy-wine-label>; <https://www.bourgogne-wines.com/wine-and-terroir/our-natural-assets/climatology/an-ideal-climate-for-producing-great-wines.2483.9268.html#:~:text=With%20hot%20and%20sunny%20summers,other%20areas%20to%20springtime%20frosts>; https://caskcartel.com/products/2001-domaine-de-la-romanee-conti-romanee-conti?variant=42877891739786&utm_medium=cpc&utm_source=google&utm_campaign=Google%20Shopping&gclid=CjwKCAjwoynBhBbEiwAGY25dNszUs7ErzvPDUNOdDES-uqslL8a293Tlqq-clXGjU46WECfJWohPxoCLiQQAvD_BwE; <https://www.google.com/search?q=are+burgundy+chardonnays+aged+in+oak&aq=chrome.69i57j33ii60j33i299.10810j0j7&sourceid=chrome&ie=UTF-8>.

September Lehigh Valley Chapter BYOB



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740 W. Emaus Avenue, PA 18103

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October Lehigh Valley Chapter Tasting
Wines from the Willamette Valley

Sunday, October 29, 2023 at 2:00 PM

Hosted by Kathy & Mark Breloff

Terasas' Italian Restaurant

6561 Tilghman Street, Allentown, PA 18106

\$50 per person

Register at LVAWS.org by Saturday, October 21st



The Willamette Valley is one our favorite wine destinations. It is 40 miles at its widest point, and 120 miles long, and is synonymous with Pinot Noir. However, several white varietals are becoming popular, and we have included some in the tasting.

We have chosen five Pinot Noirs from different areas of the Valley, two Chardonnays and one Pinot Gris to taste. The tasting will include a total of eight wines.

A buffet dinner will follow the tasting.

Limited to 40 people

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

50th Anniversary Tasting Summary - Leslie Staffeld

Fifty years ago, the Lehigh Valley Chapter of AWS started in **Don and Virginia Squair's** backyard and on Saturday, August 5 we celebrated the anniversary in the beautiful backyard of **Dean and Bonnie Scott**, at Bergeist Vineyards!

At the tasting we celebrated lots of accomplishments: the growth of the Chapter from a dozen members to 130 members; the informative





monthly newsletter written by a top-notch team; tastings hosted by members with representatives from Oregon to France and wines from around the world; and the creation of a website that facilitates communication with members, delivers the newsletter, assists members in registering for events, streamlines payments for dues and events, collects donations, and provides access to videos and presentations.

We also celebrated our high-powered membership: our former chair, **Percy Dougherty** who with his wife **Anne** served for over a dozen years and during that time was honored as Outstanding Chapter

Chair across the nation; our host, **Mick Hasson**, who served as chapter chair, regional VP, and National AWS President.; **Bob Hale**, our former regional ambassador and **Dean Scott**, our current regional ambassador. We celebrated our membership: we have growers, wine makers, sommeliers, WSET certified members, and overall wine lovers.



Our host, **Mick Hasson**, and our first chapter chair, **Don Squair**, reminisced about the start of the chapter and early events. Both **Mick and Don** provided photos and artifacts which members could peruse throughout the afternoon. **Don and Virginia** were the Chapter's guests of honor.

And of course, we celebrated wines of the Lehigh Valley.

Darrin Scott from **Folino Estate**, **Elaine Pivinski** from **Franklin Hill Vineyards**, and **Jan and John Landis** from **Vynecrest Winery** shared their wines and their stories.

The tasting began with **Darrin** pouring Folino's Teodoro Forte as an ice breaker. He also shared Traminette, Rosato Secco Rosé, and Chambourcin Reserve. Next **Elaine** talked about starting her vineyard in 1975, and as she shared stories, members tasted Saignee Mousseux (sparkling Rosé Chambourcin), White Jade (Chardonnay/Vidal blend), Vidal Blanc, and Swan Song (De Chaunac). And then **Jan and John** shared all estate grown wines: Naked Chardonnay, Traminette, Chambourcin, and Lemberger. Following the tasting a barbecue buffet from Ktown Pub was served. It included beef brisket, pulled pork, sandwich rolls, apple coleslaw, baked beans, BBQ sauces and a 50th Anniversary cake.



This tasting was the best of the Lehigh Valley in so many ways! By the way...the **Landis'** will celebrate Vynecrest Winery's 50th Anniversary next year and we are planning a LVAWS tasting at Vynecrest to celebrate.



**AMERICAN WINE SOCIETY
HAS FIRST MEETING IN
LEHIGH VALLEY**

Sunday Meeting • The first meeting of the American Wine Society was held at the home of Virginia and Don Squair on Sunday August 26th. Under the spreading willow tree in the back yard we tasted several Pennsylvania wines.

Attending Those attending this initial meeting were:
 Alvin and Lois Cohodas
 Frank and Lois Gadek
 Robert and Mary Savitz
 J. Edward and Lois Schmidt
 Felix and Eleanor Shay
 Albert and Violet Snyder
 Attila and Shirley Salamon
 Susan Gross
 John and Julia Hasson
 John and Ann Ferrer
 James and Eliza Mann
 Donald and Virginia Squair

Discussion A lively discussion ensued during the tasting which showed the enthusiasm of the group. This was confirmed by the number of people interested in traveling to the Sixth Annual Conference of AWS in Dearborn, Michigan. Various methods of traveling there in a group have been investigated, by John Hasson. To fly from Philadelphia NW Orient at \$ 69/person with one month notice or to ride a Greyhound bus (35) for the 12 hours for about \$30/ person. The flight has a minimum of 25. Charter flights available but at much extra cost. Please call John Hasson or Don Squair for further information as soon as possible and we will try to have the final word by the next meeting at the Schmidt's.

Trip costs

-2-

Numbers Don Squair 215-691-8855 John Hasson 215-234-8438

The wines The wines we tasted were all from Pennsylvania
 Penn Shore Delaware
 Presque Isle Delaware
 Conestoga Vineyard White 1968
 Presque Isle Seyval Blanc
 Seyval Blanc (Mr. Shay)
 Penn Shore Rose
 Conestoga Rose 1970
 Conestoga Red 1969
 Penn Shore Red
 Presque Isle Red

Accompanied by the following
 English Cheshire cheese
 Monterey Jack
 Jarlsberg Swiss
 Seneca Grapes from the Savitz's

Conference AWS Conference November 22&23rd Dearborn Inn 2030 Oakwood Blvd Dearborn Mich, 48124
 Registration deadline October 12th 1973

Benets Inn September 5th will be a Home Winemaking lecture by Dr. Frank Gadek of Allentown College.

Winemaking course Dr. Gadek will also be giving a course in the modern approach to winemaking at Allentown College this fall in two 7 week sessions. It promises to be a very informative course with a laboratory session optional for those interested in the practical application of these techniques. If interested please write or call Dr. Gadek. (215-232-1100) Allentown College, Center Valley, Pennsylvania 18034.

Viticulture meeting At 6:30 PM on Thursday September 6th there will be a meeting at the vineyard of Susan Gross. Dr. Hasseler of Penn State and Al Cohodas will review the state plantings there. If this note gets to you on time further information on how to get there can be gotten by calling Dr. Bailey at 215-343-2300.

Our next meeting The next meeting of the Lehigh Valley Chapter of the AWS will be held at the vineyard of Mr. J. Edward Schmidt. His vineyard is on Gars Farm Road near Schwenksville, Pa. A notice from him will announce the details and how to get there. First week in October.

Participation As with many groups we need your participation. Please let me know your interests and our programs will try to reflect those interests. So even if you can't make a meeting make your presence known.

See you at the Schmidts
 Don and Virginia Squair
 DVS



See additional photos of 50th Anniversary Tasting at end of Newsletter

Chairman's Selection – Kathy & Mark Breloff

With summer not quite over, we decided to taste a Riesling and a Rosé, and with Fall just around the corner we chose two reds as well.

WILLAMETTE VALLEY WHOLE CLUSTER PINOT NOIR ROSÉ 2020

VARIETY/STYLE: Pino Noir

COUNTRY: US **REGION:** Oregon-Willamette Valley

RATING: 90pts WE 13.2% ALC

reg \$24.99 on sale for 16.99

This Rosé is delicate and precise. It brings the fragrance of strawberries to life with its aromas and flavors, as well as a hint of savory spices. Dry to medium body, round mouthfeel and vibrant flavors of nectarine, peach, honeysuckle and minerality. The refreshing acidity creates a lively and clean finish. Enjoy with fresh salmon.

-Winemaker's notes

Breloffs' notes:

Beautiful blush color in the glass. We both picked out the aroma of strawberries. We noted both citrus and berries on the palate, with a crisp finish. We enjoyed this wine chilled. It's a nice patio wine.

**** Note on back label: Harvest 9/22/20-10/2/20 Peak drink drinkability 2021-2023 ****



LONG SHADOWS POET'S LEAP RIESLING 2020

VARIETY/STYLE: Riesling

COUNTRY: US **REGION:** Washington – Columbia Valley

RATING: 93pts WE 12.5% ALC

\$19.99

A racy wine with fragrant white flower blossoms, citrus rind aromas and flavors wrapped around a core of delicious minerality. Lively and pure, with a balanced acidity, and just a trace of residual sugar gives the wine a vibrant mouthfeel and long satisfying finish. –

Winemaker's notes

Breloffs' notes:

This wine was delightful. We both noted aromas of lime and peach, and light floral and peach on the palate. Only a slight sweetness was noted on its smooth finish. We served it chilled with seafood.



THORN HILL VINEYARD BIG MAGIC RED BLEND

VARIETY/STYLE: 45% Zinfandel. 35% Cabernet Sauvignon, 20% Petite Syrah

COUNTRY: US **REGION:** Napa and Lancaster PA

RATING: 88pts WE 13.9% ALC

\$21.99

Jammy ruby, Big Magic blends 3 wines and becomes a bewitching blend. Enjoy enticing aromas of cherry, plum, and mocha flavors that linger on a luscious finish. – **Winemaker's notes**

Breloffs' notes:

We opened this bottle 30 minutes before tasting. Ruby red in the glass, with a strong aroma of cherry. On the palate this blend was soft with a hint of cherry and chocolate. Nice finish. We both enjoyed this wine. Thorn Hill has a tasting room in Lancaster PA. The owners of the vineyard reside in Lancaster.

111 RESERVA RIOJA 2018

VARIETY/STYLE: Blend: Tempranillo, Grenache, Graciano

COUNTRY: Spain **REGION:** Rioja

RATING: 93pts WE 13.5% ALC

\$12.99

Inky garnet in color, this wine has aromas of blackberry, red delicious apple peel, and vanilla. Nice mouthfeel, with opulent tannins and flavors of black cherry, raspberry, cherry pipe tobacco, clove, and mint. Nice touch of salinity on the drawn-out finish. – **Winemaker's notes**

Breloffs' notes:

Very dark red in the glass; on the nose we picked up berries. We noted favors of cherry and black pepper on the palate. After the wine was open over 30 minutes, it became more fruit forward. Medium tannins, and a long smooth finish. We paired it with Kerrygold Dubliner Irish cheese.



Welcome New Members

Fifteen more people have joined LVAWS this summer! This month we are pleased to welcome new members **Rhys Williams** from Emmaus, **Rose Franco** from Macungie, **Stacey Gehringer** from Emmaus, and **Michele Horn** from Allentown, and returning members **Laura Stutts** and **Stan Berman** from Allentown. Please introduce yourself and let's help our new and returning members feel welcome.

Just a reminder: all members of LVAWS must also be members of AWS. (See below.)

Save the Date – 2023 Holiday Party on Sunday, December 10th

This year's Holiday Party will be held on Sunday, December 10 at the Aster Event Center located at the Hyatt Place/Hyatt House, 621 Grange Rd, Allentown, 18106.

Doors open for a social hour at 4:30 PM, followed by dinner at 6:15 PM. Price includes hors d'oeuvres, dinner, dessert, tax and gratuity. We will be offering a choice of three entrees. Hopefully, everyone will find something to their liking.

Additional details will be provided in the October newsletter. We believe it will be as wonderful an

event as last year, so please add December 10 to your calendars. We hope you can join us!

Lehigh Valley Chapter Wine Tastings & Events

<u>2023</u>	<u>Hosts</u>	<u>Theme</u>
Sept 17	Ann Vlot & Matt Green	Burgundy
Sept 19	Ann Vlot	BYOB at Aladdin Restaurant
Oct 18	Mali & John Kline	BYOB at Las Brasas Peruvian
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

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.

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** _____

Additional Photos of 30th Anniversary Tasting



