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From the National Office

We continue to monitor the rapidly changing situation related to the spread of COVID-19, the strain of the Coronavirus.

Anxiety and uncertainty has gripped our communities, as well as the association, travel and meetings industries – business sectors the AWS participates in. As an organization that brings people together, AWS is deeply affected by bans and limitation on gatherings.

The Crystal Serenity Cruise from Monte Carlo to Venice schedule for May has been cancelled.

Our Wine & Spirit Education Trust training and testing will continue with the review and test to be held May 9, in Chantilly, VA. AWS Director of Educational Aaron Mandel and I continue to monitor the situation and remain in contact with our candidates.

As for the national conference in Bellevue, WA, in October, time is more on our side. We are hopeful the situation there will markedly improve between now and the conference. Our conference team continues its hard work to make our 53rd Annual Conference a memorable experience with pre-conference tours of Walla Walla and Woodinville and our expanding slate of educational programs.

Your Board, membership committee and staff have been working on ways to empower members and chapters so we can continue to advance the AWS mission, even while we may not be at the same place at the same time.

- We are obtaining a business subscription to conferencing service Zoom that we can share with chapters.

President’s Message

This is an amazing time in the growth and evolution of the AWS. Working with our Executive Director David Falchek, I recently appointed members to two new committees to advise and assist the Board with administrative responsibilities. The members were appointed after much vetting based on their personal, professional and AWS qualifications. A third committee, **Strategic Planning**, will be kicking off in the near future. The formation and involvement of these committees will ensure the strength and health of our organization.

Governance Committee

Is generally responsible for reviewing the governance structures and practices of the organization and reporting its findings and recommendations to the Board. This may include a careful examination of the Board’s composition and new member search process, the needs of the Board to effectively fulfill its duties and responsibilities, the mission and vision of the organization, and assuring the governing documents (articles of incorporation, bylaws, etc.) are current. This committee is also charged with representing the interests of the members .

Finance Committee

Oversees various aspects of financial planning (survey potential risk and ensure adequacy of insurance, safeguard assets, draft fiscal policies, anticipate financial problems, ensure that accurate and complete records are kept), makes recommendations as to investment of the society’s liquid assets in the most prudent manner (write investment policies, set performance goals for the portfolio), and suggest new products (planned giving.)

Your elected Board members, National Office staff, and all volunteers work diligently to maintain the American Wine Society as the premiere wine appreciation and education organization in the country. Cheers!

Joe Broski

President@AmericanWineSociety.org



- We are adding a new feature to your AWS profile, Online Communities, which will allow members to connect, collaborate and share on a secure, private social media platform. Within that, we will add groups around special interest in our memberships.

We will keep our national community of wine appreciators connected and strong.

Because of the crisis, we have changed operations at the national office. But those changes have had minimal effect on the service you’ve come to expect from Katie Kearney and me. Don’t hesitate to reach out if you have a need.

By taking care of ourselves and each other, we can make sure the AWS experience remains fun and healthy.

David Falchek

ExecutiveDirector@AmericanWineSociety.org



National Tasting Project



Expanding and Exciting! An AVA Study of Washington State

During these challenging times, I hope everyone is staying safe and well! When life gets back to normal, hopefully soon, tastings will look different. Plan smaller groups and seat spread apart. If you're not feeling well don't attend. This is how tastings should look for future events. It's better to act in the best interest of others, just to be safe.

Meanwhile, the 2020 National Tasting Project (NTP) featuring the wines of Ste. Michelle Estates Washington Portfolio is well underway! I hope you have met with your chapters and plan to participate this year as soon as it is safe. Our goal remains to have as many chapters as possible take part in this exciting and informative event!

The National Tasting Project package was sent out in January. You can obtain the materials from your chapter chair or I can forward you the materials. Please plan your events early to meet the new deadline of October 5.

Thank you for the emails in support of this project. I want to take a moment to address a few emails I've received regarding the theme and wines used for the National Tasting Project. Please keep in mind we are not at liberty to pour whatever we want for this project. The wineries must give permission for us to use their logos and materials for our PowerPoint and Website. The other requirement is for the wineries to have national distribution in order to enable our members to purchase the wines. This limits what we can feature for the NTP. I usually seek sponsors from my contacts and when I find an interested party, design the theme around their portfolio. The wines are then tasted by the NTP Committee and narrowed down to 12 for the project. I hope this answers your questions. If you wish additional information, please contact me directly.

May you recover from these trying times....

Sharyn Kervyn

NTP@AmericanWineSociety.org



Thank you for your support of the National Tasting Project!



In each issue of the *AWS News*, we share the number of members by state, but we don't show the states/countries with very limited members in the main table. Be assured that we do value ALL our members!

I am happy to report that our membership in the State of Iowa has recently doubled—Mel Schlachter married Ellie Butz and she moved to Iowa! Congrats!

Member Service News

This year in St. Pete Beach we had what I think was our first Conference Wedding. On Thursday morning on the sand, overlooking the water, Claudine Damaske married Thomas Osborne. The wedding was performed by Gary Dietz. It was a small ceremony with only a few AWS members watching and I was honored to be able to attend.

One of the best parts of conference is seeing people come together who might not see each other all the time due to living in different parts of the country. Seeing how excited people are when they arrive at conference and check the back of their packet for the listing of attendees is always fun. I'm looking forward to seeing many of you in October in Bellevue, Washington and I hope that I get an invite if anyone plans another AWS wedding.

Cheers to Claudine and Tom. I know I can speak for the entire organization when I wish you both a happy and healthy life together.

Katie Kearney

MemberService@AmericanWineSociety.org



Members by State 3/13/2020

AL	119	IN	46	ND	43	RI	28
AR	13	KS	13	NE	24	SC	216
AZ	121	KY	89	NH	11	TN	80
CA	383	MA	97	NJ	307	TX	123
CO	313	MD	191	NM	60	UT	7
CT	215	MI	304	NV	107	VA	464
DC	12	MN	37	NY	495	WA	62
DE	32	MO	44	OH	284	WI	8
FL	384	MS	17	ONT	11	WV	6
GA	104	MT	58	OR	95	Other*	30
IL	108	NC	459	PA	1044	Total	6670

*Areas with fewer than 6 members: BC, HI, IA, ID, LA, ME, OK, PR, QC, VT, Great Britain, Hong Kong, Slovenia

Recent (2015-2019) Top Amateur Winemakers

Several years ago, one of our members asked that we publish a list of the “winningest” recent winemakers. As newcomers to our annual winemaking competition know, it takes many years to break into the Top 50 Amateur Winemakers list that we publish in the February/March *AWS News* each year. Some of those people no longer participate in the competition, but were so good that they are still in our Top 50.

This list recognizes the accomplishments of winemakers who have won medals at our Amateur Winemaking Competition in the last 5 years. Our competitions are held right before the National Conference. Information on entering the 2020 competition will be available in the summer.

Mickey Krauss



2020 National Conference

The 2020 AWS conference is still scheduled and we are fortunate to have time on our side. That being said we do still have the unknown ahead of us.

We are fortunate to have the key factors of success already in place (conference committee, logistics and ship-to point) and many speakers already signed up to present. After speaking with Session Chair John Hames, we are going to stop actively looking for more speakers for a few weeks to see how everything is going. We want to respect others right now and there are more pressing priorities at hand.

To our Washington family, you're in our thoughts and please stay healthy.

Diane Meyer

Diane@AmericanWineSociety.org



Recent (2015-2019) Top Amateur Winemakers

Rank	Name	State	Points	Medals
1	Marion Krauss	PA	4,774	76
2	Lamont Beers	NY	3,888	60
3	Tim Traxler	PA	3,548	68
4	Gordon W. Gribble	NH	2,718	54
5	Jeffrey & Donna Lombardo Fisher	PA	2,256	45
6	Chuck Gower & Cheryl DiPanfilo	CO	2,196	48
7	Luke Capotosto & Barbara Medeiros	RI	2,144	41
8	Joe Fiola	MD	1,948	37
9	Edward Stopper	PA	1,926	36
10	John Koempel	PA	1,592	32
11	Rett Oren	PA	1,556	32
12	Stephen Kampers	ONT	1,466	23
13	Barry & Sissy St. Pierre	CT	1,460	26
14	Francis Jr. Roccogranti	PA	1,442	29
15	Louis & Madeline Piancone	NJ	1,342	22
16	Michael B. Westman	PA	1,328	29
17	William Stefan	VA	1,102	19
18	Gene Spaziani	CT	1,042	19
19	Albert Jr. Guber	VA	1,010	20
20	Frank Carson	MI	996	21
21	Dave Sienknecht	CA	994	19
22	Doug & Joanne Browning	NJ	962	20
23	Mel Schlachter	IA	924	18
24	Ted Mack	OK	848	20
25	Robert Szaro	MA	784	13

The Glass Makes a Difference

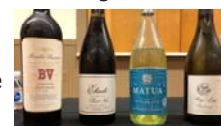
by John Kohena

The glass does make a difference – or at least it did for participants in a Riedel wine glass demonstration hosted by the Southern Finger Lakes (Elmira-Corning, NY) Chapter.

More than 40 people sampled wines in wine glasses that are part of the newest Riedel line, the Performance Series, designed by Maximilian Riedel. The tasting, led by Jason Chernick, Riedel Company Regional Sales Manager, Retail Division, was billed as a “sensory workshop.”



According to Jason, the designs of Riedel glasses are “based on science Every glass is a tool,” to enhance the wine. The four glasses used in the demonstration were created specifically for oaked Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet/Merlot. The wines that were offered were 2017 Stag’s Leap Chardonnay, 2018 Matua Sauvignon Blanc, 2017 Etude Pinot Noir and 2018 BV Cabernet Sauvignon.



After trying the wines in different glasses, it was clear that the shape of the glass and the design of the rim determined the flow of the wine and the resultant taste profile.

The Performance Series glasses are machine-made and are mid-range in cost— between the higher-end series, such as Sommeliers, and the more economical ones made for specific department stores. A Riedel glass “will not make a bad wine good,” according to Jason, but he insists that “the glass is almost as important as the wine that is in it.”

AWS in Social Media



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Time to Bottle Your Wine?

Five Things To Consider Before You Do

An acquaintance of mine who made wine from time to time once offered me his winemaking equipment. I asked why he was giving it away and he told me that his last vintage consisted of popping corks, cracked bottles and spewing—fizzy wine that ruined his back-room carpet. His wife suggested that he either get a new hobby or a new wife. He is still happily married and I was happy to have some additional carboys.



What happened? My friend had bottled his wine before it was ready.

Planning your next vintage and then seeing your airlocks bubble are some of the great joys of winemaking. Bottling your vintage, not so much. But bottling your wine can take as much work and planning as fermenting the must and certainly as much testing. It's more than having the right amount of closures. The wine must be *ready* to bottle. Bottling your wine too early can result in unpleasant or spoiled wine. It also can lead to exploding bottles, as my friend discovered. Here are five things to consider before you begin the process of sealing your wine in bottles.

Has Your Wine Finished Fermenting?

Knowing whether your wine has finished fermenting is not as easy as it seems. Your wine could have stopped bubbling, smell clean and taste dry, so why wouldn't it have completed fermentation? Even pros can get hoodwinked if they let down their guard or are rushed. Wine can sometime just be ornery and stop fermenting. Sugar in wine can buffer acid; acid in wine can disguise sugar! It can taste dry. And residual sugar can give the wine a great mouthfeel. All can be well until spring when the bottled sweet wine might just start fermenting again. Pop! Or, if the wine hasn't pushed out the cork, the wine can develop off flavors and smells.

The test here is relatively easy. Use your hydrometer to test for residual sugar. Your wine should read 0 brix. If you plan to leave some sugar in the wine, you can also use Clinistest tablets sold in most drug stores to better understand the amount of sugar. If you plan to leave some sugar, stabilize your wine with a yeast retardant, such as potassium sorbate.

Winemaker Tip: Do not use a refractometer to measure final sugar. A refractometer measures sugar in the must or juice by using light and refraction. That's fine when there is no alcohol in the wine. The alcohol will create false readings. I have found, though, that when the refractometer reading is below 8 brix in your fermented wine, you are close to fully dry. There is also an app that will adjust your refractometer readings to account for the alcohol.

Is Your Malolactic Fermentation Complete?

Malolactic (ML) fermentation is a bacterial reaction to the presence of malic acid in wine. This organism converts the harsher malic acid to softer lactic acid. Many strains are available to the amateur winemaker. Some strains are better for whites, some for reds, but all of them are bacterial divas. They need low sulfite and some warmth and don't necessarily do well in high acid wines. Everything must be just right to start and sustain a ML fermentation. Contrary as they are, they can also start a fermentation without an outside inoculation just when you don't want it! Once started, a ML fermentation must be completed before bottling. If not, it's like a stuck sugar fermentation—it can suddenly stop and start up again in the bottle. For a different reason, the same result: Fizzy wine, popped corks and often off odors and flavors.

Testing for residual malic acid/appearance of lactic acid is not especially difficult. It's more like a high school science project, and it's a little stinky. It takes only a short time to draw a graph on test paper and place small samples of your wine and test solution on the marked spots. The test paper soaks in a different solution for a few hours and then you take it out of the sealed jar to let the test paper dry, preferably outside as this is the smelly part. Colored spots appear on the test paper that shows the presence of tartaric, malic and lactic acid. If there is still malic acid present, your ML hasn't completed.

Winemaker Tip: Don't sulfite your wine until you do this test. If you have raised the SO₂ level and the ML isn't completed, you may not be able to restart and finish the ML until the SO₂ levels are below 20 to 25ppm (the lower the better) if ever.

Did Your Wine Fall Bright?

The old saw that "looks can be deceiving" applies to wine clarity. During fermentation the yeast is active and is continually stirred by the fermentation. The wine is cloudy and may stay cloudy during the ML fermentation and even when there is residual CO₂ in the wine. Eventually the yeast falls to the bottom of the carboy and the wine clears—we hope. Red wines need a basic clarity, such that you don't have yeast in the bottle; they are forgiving. Many winemakers clarify their reds gently, to avoid loss of color and flavor. Whites must have a brilliant clarity. There is no place to hide when it comes to white wine.

Clarifying starts with bulk aging, that ugly term for keeping your wine in container, i.e. carboy, for a significant period of time. Aging allows the positively charged and negatively charged particles to combine to form longer particle chains that fall out of solution. In reds, minute particles of grape skin and seed also settle out. Many of these particles are microscopic and can settle out in bottle, leaving an unpleasant appearance and perhaps flavor. The key word is "bright" for whites. Time is your friend for this process.

Winemaker Tip: Before bottling, hold a flashlight up to your carboy. If the wine sparkles like a diamond, you may not need a fining agent, though for white wines the use of bentonite is recommended. If you have a dull wine or a hazy wine, give it more time, or fine your wine for clarity. There are different "fining" agents that are used in combination to clarify your wine. Also, racking your wine can help the settling process. Fining agents need to be racked off the wine when settled. You lose a certain amount of wine when you fine. If your wine naturally settles bright, you save that amount of your wine.

Have You Cold Stabilized Your Wine?

Tartaric acid is the most prevalent acid in grape wine. In East Coast cold climate winemaking, this acid is too plentiful. In West Coast warm climate winemaking, tartaric acid is often too low for a stable wine. Deacidification is a cold climate need. Acidification is a warm climate need. In either climate, the wine should be "cold stabilized."

Tartaric acid is not entirely stable in wine. It can precipitate out of the wine, forming crystals at the bottom of the bottle, sometimes called "wine diamonds." They are harmless, but some people consider them unsightly and others mistake these crystals for broken glass. For professional wineries, fixing this is a high priority. The fix is easy: Chill the wine. The colder the chill, the faster the process. If you live in the north, our winters provide enough cold, freezing temperatures to make this a snap. In more moderate climates with milder winters, without freezing temperatures, it may take much longer. Professional wineries use chiller tanks. You can use a refrigerator.

Or if you are adventurous, you can create a "tartaric shower" chemical reaction created through a scientific method I have never understood and a process that requires a PhD in chemistry to perform. I just stick my carboys in my garage with vodka in the

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Government Affairs

Arizona

House Bill 2876 seeks to spur the local wine industry by removing the 20,000 gallon annual production cap imposed on wineries that self-distribute. Current state law prohibits wineries that make more than 20,000 gallons of wine a year from selling wine directly to retailers, wine club members or restaurants. The new bill would also allow wineries to operate tasting rooms and sell beer at locations not on the winery property. The elimination of the 20,000-gallon cap would allow Arizona wineries to compete with California, Oregon and Washington state producers, according to the Arizona Winery and Grape Growers Association.

Denver, CO

In February, a bill that would allow "corkage" in Colorado (allowing consumers to bring wine into restaurants) was introduced to the Colorado Senate and quickly killed in committee the following week. The current law in Colorado says that customers may not bring their own wine into restaurants for any purpose.

The proposed Corkage Bill (SB 20-154) would have allowed businesses with a hotel and restaurant alcohol license to allow their customers (over the age of 21) to bring one container containing up to 750 ml. of wine into the licensed premises for consumption by the customer and their companions (over the age of 21) during a meal ordered from the licensee. The customer would be limited to one corkage bottle in a 24 hour period.

If Colorado wants to do this properly, the Corkage Bill will need to cover all permit holders (not just hotel restaurants), and allow up to 750 ml. per person. I see a "do over" coming.

Lansing, MI

The Michigan Craft Beverage Council, which includes the former Michigan Grape & Wine Industry Council, announced that 14 projects will receive more than \$400,000 funding through its 2020 research grant program. Their priorities include climate change impacts; crop quality including pest and disease management and soil health; water management and wastewater practices; and market research. In addition to a well-developed wine producing industry, Michigan also has a fast growing hard cider producing industry.

Bay Area, CA

The Bay Area Air Quality Management District (BAAQMD) would like to take a closer look at Volatile Organic Compounds (VOCs) emitted by the fermentation tanks from large wineries. Air pollution control officers have estimated that for every million gallons of wine produced, 15 to 20 tons of VOCs are released. Winery permit records show that there are more than a dozen wineries permitted to produce more than 1 million gallons each year in Napa County. Specifically, the BAAQMD is looking at ethanol emissions. Under the right conditions, ethanol may react in the atmosphere to create ozone. If a winery emits more VOCs than their permit allows, they may be hit with stiff fines from the BAAQMD.

The Bay Area has a self-imposed limit of 10 tons of emissions per facility, per day. Some large wineries are grandfathered into the cap. These wineries may produce larger quantities of VOCs because their air permits pre-date the present laws. Fermentation tanks emitting less than 5 tons of VOCs per year are completely exempt from BAAQMD permitting.

The BAAQMD believes that using devices placed on fermentation tanks that capture VOC emissions could be the best solution. If this is recognized as Best Available Control Technology, the air district could make the control systems a requirement

for new wineries or ones hoping to expand fermentation capacity. The control systems would still not be required for existing fermentation tanks, which are also grandfathered into emissions caps. Decreasing wineries' permissible VOC emissions means that they will have to buy new equipment, *which also means that the price of wine from California will go up.*

Los Angeles, CA

The L. A. County District Attorney's Office announced that Direct Wines, Inc. (wine marketing club), and Wine Awesomeness, LLC (wine retailer) have settled a consumer protection lawsuit alleging that the companies automatically renewed membership subscriptions in violation of California State law. In California, businesses must clearly disclose all automatic renewal charges and terms, and get affirmative consent of those recurring charges from consumers.

Washington, DC



"Due to ill-advised tariffs on wine, we are witnessing the direct transfer of the American-European wine trade to China and other markets and the only people getting hurt are American business owners and consumers," according to the U.S. Wine Trade Alliance (WTA) and the National Association of Wine Retailers (NAWR).

Current 25% tariffs on European wine stem from a dispute over subsidies the EU provides to Airbus. The tariffs on wine have not been effective or efficient as they do more harm to American-owned businesses than they do to Europeans. China has stepped in to buy many of the wine contracts for European wines that were formerly being sold to the U.S. market. China does not have to pay any tariffs and they are thrilled to get higher quality wines that were previously promised to the Americans. Despite the huge drop in French wine exports to the U.S., overall French wine exports actually increased after the tariffs, showing just how ineffective the tariffs are in punishing France. French officials have said that the Trump administration has already agreed to hold off on any tariff increases while negotiations over the tax continue at the Organization for Economic Cooperation and Development.

The downstream effects of profit loss for distributors, retailers, and restaurants, as well as subsequent business closures, far outweigh any possible short-term increase in sales of domestic wines. "The transfer of a healthy, thriving industry to our biggest trade adversary is too great a price to pay for an ineffective trade action. Future action should target products that will effectively apply pressure to the EU to stop the Airbus subsidies and not disproportionately harm American business," concluded the U.S. WTA and the NAWR.

Providence, RI

Senate Bill 2097 proposes to legalize wine shipments to Rhode Islanders from out-of-state wine stores and wine clubs. The bill came about due to a lawsuit filed in Federal Court which highlights the state's violation of the constitution's Commerce Clause, which gives the federal government, not the states, the right to regulate interstate commerce.

If SB 2097 passes, it would give Rhode Islanders far more choices in wine and regulate shipments from out-of-state retailers in a way that ensures Rhode Island taxes are paid to the state. The amount an out-of-state wine store may ship to a Rhode Island resident would be limited.

Tallahassee, FL

The Florida House passed a bill removing wine container limits. State law previously prohibited selling more than a gallon of wine in a single container. The bill (HB 6037) passed 112-6.

OK Florida, get ready for your 6 liter boxes of wine!

Time to Bottle Your Wine?

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airlocks to prevent freezing. After a week at freezing or near freezing temperatures, I usually see the white tartaric acid line on the sides and bottom of the carboy. In cold, but above freezing conditions, it may take a month to complete this process.

Winemaker Tip: *You can cold stabilize in the depths of winter or the chill of early spring. I like to cold stabilize after I have fined my wine. The tartaric salts push down the fining agents, saving more wine, and they seal off the sediment at the bottom of the carboy. Thus the wine is clearer when racked. Also, remember that this process will raise the pH and you may need to account for this by re-balancing the wine or adding additional sulfite, especially in high pH, warm climate wines.*

Will Your Wine Have a Shelf Life?

Wine is ephemeral; it's here for a time and then it fades. Some wines, like vintage Port, may take 20-25 years to peak. Lighter whites may have only 3 to 4 years before they show their age. Even to age a wine for a short while, that wine must be stable. The tannins, alcohol and acid in wine help to keep it from spoiling to a point. Oxidation in wine leads to an early bland death. "Natural wines" tend to rely on these three factors only, with what I consider mixed results. What allows wine to stay fresh is sulfite (SO₂). Even yeasts understand this—they produce small amounts of sulfite as part of the fermentation process. In a way, adding SO₂ is an extension of a natural process.

Before you bottle, and certainly while bulk aging your wine, you must add sulfite. It's measured in parts per million (PPM), so we are talking small amounts. Once added, it binds to the free oxygen in the wine, preventing spoilage. It can be purchased as potassium or sodium metabisulfite, usually as powders. It can also be purchased as Camden tablets, which are premeasured for ease of addition. How much you need depends on the pH of your wine—more for higher pH and less for lower pH wines. There are many resources to guide you with how to add sulfite. Please read about it before you start adding sulfite your wine!

One method of testing, which works best for white wines, is marketed as "CHEMetrics Titrets." The test solution is premeasured in sealed tubes. The end of this tube is submerged in a test sample of wine and a wand breaks the seal. The test solution in the tube changes to dark blue when the end point is reached. The PPM is listed on the side of the tube. It is not recommended for red wines as the color change is difficult to detect. The best way to test for sulfite addition is to plunk down some money and buy testing equipment. If you are not at that stage of wine-making, then carefully read the directions on the back of your purchased sulfite or rely on the premeasured Camden tablet. Always be careful when adding sulfite, as a small mistake can lead to a big disaster!

Winemaker Tip: *From time to time I do a quick check of the sulfite in my reds by diluting the wine sample by 50% with distilled water and then using the Titret. I account for the dilution when reading the result and am very careful to anticipate the color change during the test. I wouldn't bet the house on this method.*

Is It Time?

Is your wine ready to bottle? I know my 2019 Chardonnay is not. I have bulk aged, confirmed the end of yeast fermentation and ML fermentation, and fined for clarity. I know it is properly sulfited. But it has weirdly not fallen bright. It's clear, but not diamond clear; it has a slight haze. Is it a residual pectin haze? Is it a pectin haze from not enough pectinase added at the onset of fermentation? Did I rush the fining for clarity? I know filtering didn't work. I have 4 of the 5 before bottling considerations. I'm holding off bottling until I can figure this out and have 5 out of 5. You shouldn't settle either. Strive for five!



Monteith Trophy Awarded to Joe Fiola

The Monteith Bowl Trophy is presented annually to individuals or organizations that have made "exceptional contributions to the development and sustainability of the American wine industry" by the Atlantic Seaboard Wine Association (ASWA). The trophy for 2019 was presented to Dr. Joseph A. Fiola, specialist in viticulture and small fruit at the University of Maryland Extension, by David Barber, secretary of ASWA, before the afternoon sessions of EWE on March 11. Both Joe and David are long-time, active AWS members.

Joe was recognized for his more than 30 years of academic experience in viticulture and enology research and extension. He is responsible for the statewide viticulture extension program and works with experienced growers to maximize fruit and wine quality, as well as with new growers on site evaluation, determining the best suited varieties and establishing new vineyards. His research program includes both cultivar testing and clonal comparisons of new and imported varieties, as well as cultural practices. He also conducts small batch winemaking studies of experimental enological treatments of those varieties. Fiola produces a newsletter, "Timely Viticulture," on a regular basis and recently published a workbook on Sustainable Practices for Wine Grape Growing in Maryland.

The Monteith Bowl was created by Tiffany & Co. of New York for the Vinifera Wine Growers Association and was first awarded in 1980 to AWS founder Dr. Konstantin Frank. Konstantin founded Dr. Frank's Vinifera Wine Cellars in Hammondsport, NY. It was also presented to the AWS in 2001.



If you'd like to share some thoughts with me, I can be reached through my wine blog at www.kourofskywine.com.

Kevin Kourofsky

Kevin is a Rochester area amateur winemaker and grape grower. He is a Certified Specialist in Wine from the Society of Wine Educators. He also holds the Advanced Certification, with distinction, from the Wine and Spirits Education Trust.



Please join our winemakers forum on the AWS website, built for you to ask questions and share. It's for all levels of expertise.

Chapter Events

❖ The February meeting of the Cleveland (OH) Chapter was held at Red Wine & Brew in Mentor. It featured wines from Argentina and was attended by 36 members and 4 guests. Kathy Primozic won the raffle wine. The favorite wine, Quara Malbec, was spicy and balanced, with fresh plums, violets/floral and oak flavors. The Villafane Malbec was fruity and not as oaky, with notes of red cherry, plums, black currant and a short finish.

2017 Norton Britto Sauvignon Blanc, Mendoza	\$15
2018 Quara Torrontes White, Cafayate Valley	10
2017 Cardos Cab. Sauv., Lujan de Caya	11 (3)
2018 Quara Malbec, Cafayate Valley	11 (1)
2017 Don Manuel Villafane Malbec, Maipu	14 (2)



❖ The Derby Somms (KY) Chapter met on December 8th at the home of David and Anne Heard. Each couple attending had previously been given a country from which to bring wine. The wines could be two \$40 bottles or one \$80 bottle and you were to keep the origin of the wine a secret. The walk-around wines were 2018 Honig Sauvignon Blanc and 2018 Chateau La Freynelle White Bordeaux. Seven wines were poured blind for each member and after the tasting all were revealed to be old world wines. The results, from highest to lowest scores:

2016 Domaine Juliette Avril Chateaufeuf-du-Pape, Rhône, Franc	\$40 (1)
2012 Antinori Tenuta Guado al Tasso, DOC, Bolgheri, Sangiovese, Tuscany, Italy	120 (2)
2013 Sierra Cantabria Coleccion Privada, Tempranillo, Rioja, Spain	50 (3)
2009 Mas Sinen Negre, Priorat, Spain	50
2003 Clos du Mont-Olivet Chateaufeuf-du-Pape	65
2011 Carparzo Brunello di Montalcino, Italy	55
2011 Andretta Brunello di Montalcino, Italy	50

❖ The Eastern Lake Erie (PA) Chapter met on January 24 at Mosaic Erie for a tasting featuring Wine of War-Torn Regions. The presentation was inspired by the book *Wine & War: The*



French, The Nazis, and France's Greatest Treasure, written by Don & Petie Kladstrup. Presenters Sally Sunseri and Jim Pfendler shared stories from the book and wines from several regions impacted by war including France, Germany, Bosnia-Herzegovina and Israel. Like France, other war-torn countries have

struggled, recovered and are now producing high-quality, distinctive wines. Some are just beginning their journey, while others are still at war. Twenty-two members and guests were present.

NV Bollinger Special Cuvee	\$60
2017 Barton & Guestier Vouvray	13
2017 Wines of Illyria	18
2017 Joseph Drouhin Pinot Noir	19
2016 Golan Heights Cabernet Sauvignon	14
2016 J. Bouchon Canto Sur, Chile	13

❖ The Emerald Coast (FL) Chapter had 24 people for our wine tasting "New World vs. Old World Burgundy." Huge thanks to Kim and Joe Tecca for hosting, presenting, and decorating almost single-handedly! The mystery wine was selected to help us learn to distinguish between New World and Old World

wines, since that was one of the questions of the day. Joe began his presentation with the history of wine in the Old



World—wine was produced mainly because you couldn't drink the water! We learned that Old World Burgundy comes from Europe, is lower in alcohol, has a subtle depth of flavor and heavily regulated by the government.

New World Burgundy has grapes from everywhere else, is fuller bodied, more fruit driven, higher alcohol and not as heavily regulated. First, we compared 2 Chardonnays, then were challenged with another mystery wine. We then compared 2 pinot noirs in a lower price range, then 2 more in a higher price range. By the end of the tasting, we could tell Old from New World wines and we had favorites from each category.

2017 Laviginore Barbera d'Asti	\$13 (3)
2017 L. Jadot Macon Villages Chard.	12
2017 Kendall Jackson Res. Chard.	11
2013 Chassagne-Montrachet 1er Cru	100
2016 Dom. Des Farondes Bourgogne	15
2017 Erath Pinot Noir	15
2017 Louis Jadot Bourgogne	20
2019 Argyle Pinot Noir	20
2017 Boen Pinot Noir (Russian River)	25 (2)
2015 Louis Latour Beaune 1er Cru	60 (1)

❖ The Fleur de Lis (KY) Chapter met on January 25th at the home of John and Judy Reilly. As members arrived, they were greeted with a glass of 2017 Kemmeter Sheldrake Point Vineyard Riesling from the Finger Lakes, NY. The theme of the evening was Bordeaux varietals from Washington state. Six wines were poured blind for each member. The wines are listed from highest to lowest score.

2017 Mark Ryan The Dissident, Columbia Vly	\$46 (1)
2015 Long Shadows Pedestal, Columbia Vly	60 (2)
2016 Duckhorn Cab. Sauv., Red Mountain	40 (3)
2016 Sheridan Cab. Franc Boss Block, Yakima	40
2014 Revelry Cab Franc Weinbau Block 13, Wahluke Slope	51
2015 Gramercy Merlot Loess Vyd, Walla Walla	49

❖ The Glimmerglass (NY) Chapter tasted the wines of Weingut Schwaab from Koblenz, Mosel, Germany on January 26. The tasting was conducted via FaceTime by Christof Schwaab,



owner and winemaker of the family-owned 12 acre estate. Chapter member Jim Wrobel, a long time friend of Christof, returned last year from a visit with an adequate supply of the wines and arranged for the presentation. Christof presented a video tour of the steep, terraced vineyards, outlined the local history, and gave a thorough description of the wines and their development. The Schwaab family compound (vineyard, winery, juice bottling

plant, architect firm and restaurant) is located on the edge of Koblenz and will welcome any AWS members who wish to taste and/or tour. Winery, vineyard or geology tours are given in both German and English. For appointments and more information, go to weinkeller-schwaab.de. The wines received some of the highest scores ever given by this chapter. A Finger Lakes Riesling was included for comparison.

2018 Spatburgunder, Koblenz Marienberg, QBA	\$13 (2)
2016 Riesling, von Terrassen, Trocken, QBA	15 (3)
2016 Ravines Dry Riesling, Finger Lakes, NY	19
2018 Riesling, von Loss, Dry, QBA	17
2017 Spatburgunder, Feinherb, Blanc de Noirs	10
2018 Riesling, von Felsen, Feinherb, Koblenz	15
Marienberg, QBA	
2017 Riesling, von Felsen, Feinherb, Koblenz	15 (1)
Marienberg, QBA	

❖ On Sunday February 9th, Chapter Chair Jaki Giberson and fiancé Ron Cullen hosted a tasting for the Hammonton (NJ) Chapter at Casciano's Café's Next Door event room. Member Linda Casha, owner of Next Door, provided Portuguese-

inspired dishes to eat with our southern Portugal wine theme. Each of the guests brought a wine from Southern Portugal, and hosts Jaki and Ron provided a few different single varietal Madeiras to taste and talk about. These top 3 wines do not include the Madeira wines.

- Rapariga Da Quinta Red Blend (1)
- Ciconia Red Blend (2)
- Colossal Red Blend (3)

❖ 94 members and guests of the **Heritage Hunt (VA) Chapter** met January 20th in the Great Oak Ballroom to taste wines of 50 West Vineyard and Sunset Hills Vineyard. Megan Bishop led the presentation with humor and passion for the subject. After a Cortenova Prosecco social wine, all in attendance sampled white and red wines from these two outstanding vineyards. An interesting assortment of finger foods accompanied the wines including a pimento cheese spread, smoked Gouda, bacon-wrapped pineapple, crostini with blackberry jam, and white cheddar cheese cubes. Orders were taken for those interested in purchasing the wines sampled.



- 2018 50 West Vidal Blanc \$29
- 2017 Sunset Hills Viognier 29
- 2017 50 West Chambourcin 32
- 2016 Sunset Hills Cabernet Franc 32
- 2016 50 West Aldie Heights Cuvee 38
- 2015 Sunset Hills Mosaic 45

❖ The **Lehigh Valley (PA) Chapter** held a fabulous event at the Vivo Italian Kitchen, hosted by Percy and Anne Dougherty. The focus was on Ridge Zinfandel Wines from Ridge Vineyards in Sonoma County, California. Vivo provided a private dining



room with pizza, salad and a pasta bar. Percy introduced us to ten zinfandels from ten vineyards and encouraged us to taste the nuances of the terroir. Ridge is committed to sustainability and organic farming. They use native yeasts and malolactic bacteria to ferment the wines. 39 members were present. Our top three wines also received high scores from James Suckling and *Wines Spectator*.

- 2016 SD Ridge Hooker Zinfandel
- 2016 Ridge Guadagni Zinfandel
- 2016 Ridge Blasi Zinfandel
- 2016 Ridge Carmichael Zinfandel
- 2016 Ridge Three Valleys Sonoma County (blend)
- 2016 Ridge Paso Robles Zinfandel (3)
- 2016 Ridge Ponzio Zinfandel
- 2016 Ridge Pagani Ranch Zinfandel
- 2016 Ridge East Bench Zinfandel (2)
- 2016 Ridge Lytton Springs (blend) (1)

❖ The **Lone Star (TX) Chapter** met on February 22, at the home of Bob and Carolyn Carlisle to enjoy a wide-open them



entitled "Mardi Gras Wine Comparison." For a festival where almost anything goes, this was a great opportunity to contrast and compare many similar and wonderful wines from around the world. Bob organized the tasting as a set of four side-by-side comparisons to explore different aspects of a region or similar variety. The comparisons were:

- Premier Cru Chablis / Australian Chardonnay
- Barolo / Brunello
- Priorat Red Blend / Tempranillo
- Bordeaux / Oakville Cabernet Sauvignon

All of the wines were highly rated, and available to everyone via Bob's research. New Orleans cuisine was enjoyed after the tasting. It was a great event!

- 2018 Lamblin Chablis Premier Cru Fourchaume \$56
- 2014 Leeuwin Estate Art Series Chardonnay 89
- 2015 Cascina Adelaide Barolo Preda (1.5L) 140
- 2010 Mastrojanni Brunello di Montalcino 110
- 2005 Rotllan Torra Amadis (Red Blend) 85
- 2005 Bodegas J.C. Conde Delgado Neo Punta Escencia 92 (3)

- 2016 Margaux de Brane Bordeaux (1.5L) 100 (2)
- 2015 Robert Mondavi Cab. Sauvignon Oakville 65 (1)

❖ The **Meadowlands (NJ) Chapter** held its 6th annual Christmas/Holiday Party at the Grey Cliff in Moonachie, NJ. This



event has grown every year since the start of the club—from 12 people the first year to 120 in attendance this year. Members were treated to a great evening with a selection of over 150 bottles of wine from California, Spain, Portugal, New Zealand, France, Italy, Chile and Germany. Red, white,

rosé, sparkling and port wines were cheerfully enjoyed by all - we even had Champagne. Wine bottle prices ranged from 15 to 200 dollars. Chapter VP Philip Miuccio got the party going with his singing of Sinatra songs. There was a raffle with proceeds going to AWS Educational Foundation. A great time was had by all! Next year bigger and better!

❖ The **Myrtle Beach (SC) Chapter** met March 5 for "OLÉ! Wines of Spain" with Chapter Chairs Richard and Mary Berezinsky and 31 members/guests. They tasted 8 Spanish wines with Spanish olives, Iberico Jamón, Marcona almonds and Manchego cheese. It wasn't a big surprise that the 2 Rioja blends were the most popular.

- NV Marques de Monistrol Brut Cava \$11
- 2018 Bodegas As Laxas Val Do Sosego Albariño 16
- 2018 Cerrosol Palma Real Rueda Verdejo 14
- 2017 Borsao Tres Picos Campo Borja Garnacha 20
- 2015 Rosario Tesoro de Bullas Monastrell 14 (3)
- 2016 Corellanas Vina Rubican Crianza Navarra 14
- 2016 Asua Rioja Del Norte Crianza 18 (2)
- 2014 Bodegas Campo Viejo Rioja Reserva 11 (1)

❖ The **Northampton (PA) Chapter** held a tasting to illustrate the diversity of wines which are possible in the very hot and dry climate of south Australia. Mollydooker produces a wide



range of wines and features creative labels and playful wine names as part of their successful marketing strategy. Bob preceded the tasting with an educational piece which explained the vineyard management practices that enable the wines to take

best advantage of the extreme environmental factors in order to achieve the WOW for the wines! The tasting was concluded by another fabulous Kim dinner, which paired very well with the remaining Mollydooker wines.

- 2016 Miss Molly Sparkling Shiraz \$17
- 2012 The Violinist Verdelho 20
- 2015 The Scooter Merlot 28
- 2017 The Boxer Shiraz 26
- 2018 The Maitre d' Cabernet Sauv. 23
- 2017 Blue Eyed Boy Shiraz 56 (3)
- 2014 Enchanted Path Shiraz/Cab. 69
- 2017 Gigglepoot Cabernet Sauvignon 69 (2)
- 2017 Carnival Love Shiraz 90 (1)

❖ The **Ocean Isle Beach (NC) Chapter** met on February 16 at the Silver Coast Winery to learn about "The Three German Pinots" After the usual meet and greet with welcome wines, Champagne and Cheddar cheeses, 45 members were ready for another interesting European wine tasting. Stan Barwikowski enlightened members about other popular wines crafted in Germany. Pinot Blanc is a mutant of Pinot Noir and traditional Pinot Noirs are lighter in color! Silver Coast Winery winemaker Dana Keeler reviewed some interesting facts about German wineries and personal tasting notes, given his years of experience working for a German winemaker in the U.S. earlier in his career. Here are the wines and pairings:

- 2018 Villa Wolf Pinot Gris \$19
- Seafood Salad
- 2017 Wittmann 100 Hills Pinot Blanc 20
- Onion Tart

2017 Maximin Grunhaus Pinot Blanc <i>Mozzarella/Tomato</i>	35
2016 Schmitt Sohne RELAX Pinot Noir <i>Bratwurst Bites</i>	12
2013 Christmann Pfalz Spatburgunder <i>Chocolate Humus</i>	29
2016 Daily August Trocken Pinot Noir <i>Mushroom Pancetta</i>	18
2017 Koehler-Ruprecht Kabinett Trocken Pinot <i>Chocolate Bark</i>	35



❖ The Piedmont Wine and Vine (SC) Chapter met on March 8 at the clubhouse of Ron Sobczak and Kathleen Kempe for a tasting of Australian wines from the major wine locations in Australia. Each wine came with a narrative as to the location, tasting notes from the wineries, geographical descriptions and other relevant information about the wines and the producers. Wines came from the Margaret River, Hunter Valley, Limestone Coast, Victoria, South Australia and Barossa areas, respectively, as listed below. Whites and Reds were ranked separately.

2019 Miles from Nowhere, Sauv.Blanc&Semillon	\$11
2018 The Bunkhouse, Skemillon	17 (1)
2016 Jip Jip Rocks, Chardonnay	17
2017 19 Crimes The Banisher Dark Red	10 (1)
2017 Davey Family Cabernet Sauvignon	20 (1)
2017 Shotfire, Shiraz	22



❖ It was a very snowy night when 35 brave members attended the Rochester Chapter (NY) tasting of "Wines of the Leelenau and Old Mission Penninsula." The wines were purchased during a 3-week tour of Michigan that Nancy and Jeff Stabins did in the fall of 2018. The wines had been cellared at 58 degrees since purchase. The 8 wines were given ratings of 16-18.5 points. They were fabulous! The Stabins contacted the wineries for an update on how the wines were aging and each one had aged wonderfully. They were a great representation of what Michigan can produce. Newer vintage wines are available when ordering from the wineries.

NV Mawby SEX sparkling rosé	\$17
2016 Black Star Farms Arcturos Dry Riesling	20
2017 Black Star Farms Arcturos Gewurtztraminer	20
2016 Bowers Harbor Reserve Chardonnay	32
2016 2 Lads Pinot Noi	29 (2)
2016 Mari Vineyards Merlot	36
2017 Ciccone Dolcetto	40 (3)
2013 Nathaniel Rose Syrah	50 (1)

❖ The San Luis Obispo (CA) Chapter tasted examples of Cabernet Sauvignon-based wines from two notable wine producing regions: Washington and Paso Robles. The guest speaker was Anthony DeLuca, winemaker at Écluse Wines in Paso Robles. Écluse produces a rich, silky and intense



Cabernet Sauvignon, which has been recognized by wine critics for its excellence.

2015 Substance-Jack's Vineyard, Walla Walla	\$45
2016 Eberle Estate, Paso Robles	48
2017 Halter Ranch, Adelaida/Paso Robles	45 (1)
2017 Écluse, Paso Robles	45 (2)
2014 Seven Hills, Walla Walla	33
2015 Cass, Paso Robles	55
2018 Grey Wolf, Paso Robles	22 (3)
2016 Januik, Columbia Valley	30
2016 Underground Wine Project, Red Mountain	30

❖ The Saraveeno (FL) Chapter held a Southern Italy tasting of 3 whites and 5 reds, where it was concluded price does not necessarily translate into the best wine.

<u>Whites</u>	
2018 Casale Bugio Grillo, Sicily	\$15 (2)
2017 Salva Carta Nera Frascati, Lazio	19 (2)
2017 Gambino Vini Tifeo, Sicily	24 (1)
<u>Reds</u>	
2015 Barba Vasari Old Vines Montepuciano di Abruzzo	20
2017 Donachiara Irpina Aglianico, Campania	21
2015 Gambiano Vini Petto Dragone Mascalese, Sicily	58 (2)
2018 Bonari Salento Red Blend, Puglia	15 (1)
2014 Scilio 1815 Etna Nerello Mascalese, Sicily	55 (3)

❖ The Shallotte (NC) Chapter met at the Seascapes Beach House on Holden Beach with 13 members present. The theme



of the meeting was "Value Wines under \$30 and 90+ points." Six wines were served: Rosé, Sauvignon Blanc, Viognier, Cabernet Sauvignon, Zinfandel and a Spanish blend of 50% Cariñena, 25% Syrah and 25% Garnacha. In order to appreciate and learn more about wines, the tasting was blind. Each varietal was

preceded with the characteristics of that wine. As always, wines were served and paired by fabulous foods prepared by the chefs.

2017 Cellars Can Blau Blau (red blend)	19 (1)
2017 Dry Creek Vineyard Heritage Zinfandel	22 (2)
2013 Tolaini Legit Cabernet Sauvignon, Tuscany	32 (3)
2018 Yalumba Y Series Viognier, South Australia	12
2018 Chehalem Pinot Noir Rosé, Oregon	20
2019 Mt. Beautiful Sauvignon Blanc, New Zealand	15

❖ The Southport (NC) Chapter met on Friday, February 14, Valentine's Day, at the St. James Community Center in Southport NC. It was hosted by Dave & Vicki Caruso



(Co-Chairs). The meeting had 66 members in attendance. The theme was "State of the Union" where they looked at grapes/wines from states other than the four major growing areas (California, Washington, Oregon and New York).

The tasting was conducted blind and members were treated a delicious assortment of foods.

2016 Clearwater Canyon Cellars Louis Delsol Cabernet Sauvignon, Idaho	\$32 (1)
NV Gruet Brut Sparkling Rosé, New Mexico	14 (2)
2017 Left Foot Charley Blaufränkisch, Michigan	22 (3)
2016 Kuhlman Cellars Alluve Red Blend, Texas	29
2016 Barbourville Viognier Reserve, Virginia	21
2016 Belleview Grüner Veltliner, New Jersey	17
2018 Kuhlman Cellars Sauv Blanc, Texas	19

❖ The Syracuse (NY) Chapter met on January 21st for a presentation and tasting titled "The Wines of Georgia." Based upon their spring visit to Georgia, Nancy & Dan Smothergill led 42 members through a tasting of Georgian wines and regional foods. Four of the eight wines tasted were made in the traditional Qvevri vessels (Q). The Mini-Supra menu included Khachapuri (bread filled with cheese), Chakhokhbili (chicken stew), Nigvziani Badrijani (eggplant rolls with wal-



nut sauce), and Churchkela (walnut grape confection), to name a few of the wonderful dishes provided by members Mike & Annette Riposo and Dan & Nancy Smothergill.

2018 Orgo Mtsvane (Q)	\$22
2018 Tevza Chinuri (Q)	24
NV Guardians Rkatsiteli	12
2018 Orgo Rkatsiteli (Q)	20
2014 Teliani Valley Mukuzani	13
2018 Teliani Valley Saperavi	11
2017 Vinoterra Saperavi (Q)	23
2018 Teliani Valley Khanchkara	20

❖ The **Walt Whitman (NJ) Chapter** February tasting was hosted by Lynn Schwartz and Hema Khan and featured Wine Pairings with Indian Cuisine. Lynn and Hema presented the wines with an array of Indian appetizers and main courses.

2018 Ch. Montaud Cotes de Provence Rosé	\$11 (3)
2017 Dr. Hermann Urziger Wurzgarten Reisling Kabinett	19 (1)
2018 Koehler Ruprecht Pinot Noir Kabinett Trocken	20
2016 Laurent Perrachon Julienas Beaujolais	16 (2)

❖ 18 members of the **West Michigan Chapter** kicked off their 2020 schedule with an unusual learning event called "Not the Wines Most Folks Drink Most of the Time." Each person brought a bottle of wine of their choosing except it could not be the 6 red or 4 white varietals that are most commonly purchased. Each person briefly explained why they chose the wine that they brought. Each household also brought a dish to share. Good food, good wine and good company was enjoyed by all. Some of wines enjoyed included: Saperavi, Tempranillo, Viognier, Erbaluce, Carménère, Albariño, Tannat and Furmint. A wonderful educational experience was had by all.

To be included in the *AWS News*, e-mail your tasting results to chaptrevents@americanwinesociety.org

Please follow the format specified for Chapter Events. Download it from the AWS website-Publications-AWS News.

Include the cost of the wines you tasted, plus scores or rankings. This information lets other members know what you liked and what wines were good values.

AND ... Please send us sharp, interesting pictures from your event. We would love to share them.

Adrienne Turner

ChapterEvents@americanwinesociety.org



Do YOU Want to be on the AWS Board of Directors?

This is your opportunity to become an officer of our group! Please consider running ... and/or talk to your friends. This year, our membership will be electing people to serve in the following positions beginning on January 1, 2021.

Vice President (2 years, then 2 years as President)

Treasurer (3-year term) and

Director of Membership Services (3-year term)

For more information or to submit a nomination, contact:

Joe Broski, president@americanwinesociety.org, or

David Falchek, executivedirector@americanwinesociety.org

AWS National Office

P. O. 889
Scranton, PA 18501

Phone (888) AWS-9070
(888) 297-9070

Fax (570) 344-4825

David Falchek Executive Director
ExecutiveDirector@AmericanWineSociety.org

Katie Kearney Member Services Manager
MemberService@AmericanWineSociety.org

Website www.americanwinesociety.org



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Obituary

Tao Porchon-Lynch



Tao Porchon-Lynch died Feb. 21, 2020 in White Plains, New York. She was 101. She was recognized by Guinness World Records as the "World's Oldest Yoga Teacher" in 2012 and who marched with both Mahatma Gandhi and Martin Luther King Jr., Known for her indefatigable energy and spirit, the diminutive yoga master continued to teach her students at the Fred Astaire Studio at age 101.

Tao lived by her personal mantra:

"There's nothing that you cannot do." She was born in 1918 in India, moved to France in 1939 and came to the US in 1949, where she was an actress in Hollywood. She took up ballroom dancing at age 87, received over 750 first-place awards in competitive dancing, and received a standing ovation on America's Got Talent. Tao was a wine educator, a founder of the AWS and a member of the Westchester (NY) Chapter. She was married to Bill Lynch.

AWS News Staff

Pam Davey	Editor— Davey@AmericanWineSociety.org
David Falchek	Publisher ExecutiveDirector@AmericanWineSociety.org
Tom Cobett	tcobett@tcobettandassociates.com
Sharyn Kervyn	NTP@AmericanWineSociety.org
Kevin Kourofsky	carolynandkevinathome@gmail.com
Bonnie Lance	President@AWSEF.org
Diane Meyer	Diane@AmericanWineSociety.org
Adrienne Turner	ChapterEvents@AmericanWineSociety.org

Please contact
Davey@AmericanWineSociety.org with your
comments and suggestions. Thanks!



AWS Educational Foundation News

2020 Scholarship Process

At this very moment our 2020 scholarship application process is in full swing with students and their recommenders working to complete applications by the April 30 deadline (date extended due to COVID-19 outbreak). Currently we have applications in process from students who attend Texas A&M, University of British Columbia, Cornell, Brock University and Washington State. We've learned that more than half of all completed applications get started within the last two weeks of the application process each year, so I am confident there will be additional universities as well who have students who apply this year.

One of the most rewarding aspects of being a part of the Board of Trustees is reviewing all the completed applications, learning from them, and knowing that we have the power to help these exceptional students fund their education and travel costs associated with presenting their research at conferences. These scholarship winners are destined to become tomorrow's wine industry leaders and they continue to raise the bar for wines in an extremely competitive marketplace. Many thanks to all our wonderful donors who are out there hosting events and raising money for the AWSEF. We couldn't do it without your support!

2020 Scholarship Donors

Provided we have enough qualified candidates and completed applications by the deadline, here are the donors for our fully-funded 2020 scholarships:

- Alexis Hartung Scholarship (Pittsburgh Region)
- Banfi Vintners Foundation
- Carroll County, MD - G Hamilton Mowbray Scholarship in Memory of Peter Haslauer
- Dayton/Springfield Chapter
- North Alabama Chapter
- SC Norman Tuller Scholarship in Memory of Norman Tulle
- Tucson, AZ Chapter

Congratulations to Cain Hickey

Cain Hickey, PhD, has just been named Statewide Viticulture Extension Educator at Penn State. He was awarded the 2015 AWSEF scholarship funded by the North Alabama Chapter, while a student at Virginia Tech. Cain is currently the Viticulture Extension Specialist in the Horticulture Department at the University of Georgia. He will begin his appointment as a Viticulture Extension Educator at Penn State on May 1. Cain looks forward to working with the Pennsylvania grape and wine industry to solve vineyard management issues and optimize crop production practices. We are so thrilled that one of our own has received this great honor. Congratulations Cain!



Just a friendly reminder to email any photos of chapter or regional events in which you are raising money or recognizing the AWSEF in any capacity to Kristen Lindelow, VP Scholarships at: vpscholarships@awsef.org so that we may post and/or share these photos with others to encourage participation and showcase your support of the AWSEF's mission.

It's no secret that we can't fulfill our mission without our supportive donors and are so very grateful for all that you do. If you want to help in a very simple way, please like us on Facebook or find us on Twitter!

We would like to do our part as well, so if there is anything that the AWSEF can do for you, please reach out to any of the members of our Board of Trustees!

Bonnie Lance
president@awsef.org



Government Affairs

Cont. from Page 6

Salt Lake City, UT

Utahns are really trying to provide more choices to the few wine consumers they have. House Bill 157 would allow wine to be shipped to your home, *sort of*. The consumer would have to order the wines from out-of-state-producers through the Utah Dept. of Alcoholic Beverage Control (DABC) and they would have to pick them up at a DABC location. For a few bucks more, the DABC would ship the wines to your residence. The main reason for the DABC involvement is so that the state can collect the 88% markup mandated on wine and spirits sold within Utah.

I hope they get this done soon since it is currently a felony to receive a wine shipment at your home in Utah. If it does pass, Alabama, Delaware, Kentucky and Mississippi will remain as the only states that do not allow direct-to-consumer wine delivery.

MORE UTAH - A second wine-delivery bill, SB103, would allow wine-of-the-month club purchases to be shipped to state-run liquor stores, but not directly to homes. These wine subscriptions would be exempt from the current mandatory 88% state markup. Customers would still have to pay a handling fee to the DABC when picking up their orders. Under this bill, no wines currently available in Utah could be shipped in as part of a wine subscription program.

Recommended Reading

You should learn as much as you can about the "War on Moderate Drinking." Lot's of organizations would like to see Prohibition come back. Take a look at a recent, well-written article by Fred Minnick at *Forbes*.

<https://www.forbes.com/sites/fredminnick/2020/03/05/the-war-on-moderate-drinking/#274f40477c16>

Tom Cobett
tcobett@tcobettandassociates.com



IT IS IMPORTANT TO BE POSITIVE IN LIFE.

RIGHT NOW I AM POSITIVE THAT I NEED A LARGE GLASS OF WINE.





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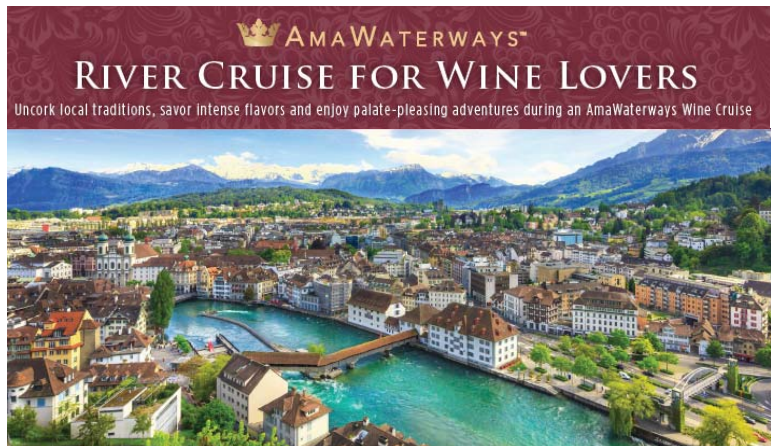
**2020 National
 Conference**
 October 29-31
 Bellevue, WA

Hotel Reservations Open

The 2020 National Conference will be held in Bellevue, Washington on October 29-31, 2020. This is a wonderful wine area and we'll have lots of opportunities for winery visits.

The Hyatt Regency, 900 Bellevue Way NE, is our host hotel and you can make your reservations now using the link on the AWS website. Our special rate is \$149 per night for a king or a queen+double room. A one-night deposit is required.

Conference registration will open in June. Start making your plans to join us!



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