

June 2014 Newsletter North Alabama Chapter of the American Wine Society (AWS)



Monthly Tasting Theme: Summer Wines: Grilling and Chilling June 22, 2014, 3:00 pm



Come join us and participate in our June AWS Wine tasting at the Wine Cellar in Huntsville, where we will be sampling some excellent Summer Wines for Grilling and Chilling!

We will begin with a White Sangria (there will be a white Rioja for those who do not like Sangria), followed by a white flight (*Pinot Grigio* and *Pouilly Fuisse*); a flight of two rosé wines of differing styles; and two reds that will pair deliciously with your BBQ (a *Sangiovese*, and a *Sonoma Cabernet Sauvignon*).

The Address for the Wine Cellar June Tasting is: 2304 Whitesburg Drive, Huntsville

Directions: I-565 East exit 19A, take ramp right and follow signs for US-231 South / US-431 South; take ramp right for US-431 South toward Governors Dr; bear left onto US-431 / AL-1 / AL-53 / Governors Dr SW; turn right onto Whitesburg Dr S (CITGO on the corner); arrive at The Wine Cellar on the right.

Directions: I-565 West exit 19B, take ramp right and follow signs for US-231 South / US-431 South; take ramp right for US-431 South toward Governors Dr; bear left onto US-431 / AL-1 / AL-53 / Governors Dr SW; turn right onto Whitesburg Dr S (CITGO on the corner); arrive at The Wine Cellar on the right.

Reservation Form is on page 7 of the newsletter

EDUCATION SECTION

(Kristen Lindelow for Edwin Núñez, Education Chair)

Summertime Chillin' Wine



What wine to go with chilling on the back porch, by the pool, or to have with grilled foods? The quintessential summertime wine: rosé.

Rosés are not whites and not reds. They are in a class by themselves. Many wine lovers reject rosés out of hand without really having a reason, just reputation. Could it perhaps be because of a quote by Julian Street in his 1959 book *Table Topics*, “He sniffed, tasted, considered; then, with a slow nod of agreement, said: ‘Nothing there—like kissing your aunt.’” Or, could it be the dastardly appearance of ineptly named sweet “White Zinfandel” in 1975? Taste like an accident? It truly was! Check out [this Wikipedia article](#) (the original report cited is no longer available). Let’s go beyond that and give rosés a new look...

What exactly is a rosé? First, “rosé” is a distinct category of wine ---just as white and red are categories of wines. A true rosé is made from red, black, or purple grapes and the intensity of the pink color comes from the amount of time the winemaker allows the juice to stay with the skins. A rosé can be a very faint pink to a deep salmon or coral color, depending on when the winemaker drains the juice from the skins. A true rosé is rarely a blend of white and red wines and, in 2009, the EU upheld laws making it illegal to blend white and red wines to make rosés (though this is permissible for pink champagne!) (<http://www.provencewineusa.com/page.cfm?p=1>)

Start to enjoy a rosé by first taking a moment to admire the color. A good quality rosé will glisten in the glass. While the range of rosé colors is broad, beware of flamingo pinks (unnatural) or oranges (possibly over the hill).

While most any red grape can make a rosé, some of the most common grapes used and their characteristics are:

Grenache/Garnacha: *in the case of rosé typically smells of berries, strawberry and blackberry are common.*

Pinot Noir: *typically has scents of strawberry and cherry.*

Gamay: *a pleasant grape that is good as a rosé or a red. I have had it as a rosé or as a red in Beaujolais. It has a fruity flavor, berries are definitely present, as are vanilla and sometimes oak. The other fruits are debatable and dependent on the producer. Truth be told that is the case with any wine.*

Cabernet Franc: *smells of berries, and green bell pepper. Just like any good red would.*

Mourvedre: *This is the main grape for the South of France. It tastes of berries again. Strong as a red, but more approachable as a rosé. Makes a great blend with Gamay.*

Cinsault: *strawberry. A great blending grape and likely to be found in French rosés. (<http://www.wine-4-beginners.com/Types-of-Rosé-Wine.html>)*



Rosés are made in many countries but their origin was probably Greece. Yes, the Greeks produced mainly rosé wines and brought them to the region now known as Marseilles (in Provence) around 600BCE. For years, rosés were the provenance of the nobility and very wealthy. To this day, Provence rosés are considered the gold standard and rosés now outsell white wine in France. Practice makes perfect? “Wine professionals generally point to three key factors: *heritage, place, and production standards.* Consider that Provence has the oldest vineyards in France and is the

only place in the world that specializes in producing rosé wine.”

(<http://www.provencewineusa.com/page.cfm?p=2>) The list I included above includes many of the typical grape varieties used in making rosés, but this link will take you to a better, [more detailed list of those grapes grown in Provence](#).

Spain produces beautiful rosés, called rosados that are also delightful. From an article in The Wine News Magazine, “...rosados always seem to come as a welcome surprise – one of their biggest attractions is their gorgeous color...from the palest salmon to strawberry pink to deep ruby to rusty onion-skin. They generally exhibit fresh, clean, charming aromas of cherry, strawberry or raspberry. The best Spanish rosados do not possess any of the pronounced candy and bubble-gum scents that characterize many modern rosés...on the palate, they are spiked with juicy acidity, are deliciously fruity...and display long, lingering, dry finishes that are sometimes laced with mineral tones...”

How about Italy, you say? Of course! And rosés from Italy are *rosatos*. Or rosés, chiarettos, or cerasuolos. Italy makes many wonderful rosatos from many regions – a list too long and varied for me to try to replicate in brief here. Check out this wonderful article from the magazine, La Cucina Italiana, the May/June 2007 issue: [A Wine by Any Other Name](#).

Food to go with rosé? This is an easy one... Rosés go with most any dish. Anthony Verdoni of Rallowines.com puts it nicely, “*Red with meat, white with fish, rosé with everything’ is very close to the truth. Chilled, youthful rosé wines match up to modern healthy food choices, such as salads and sushi. They are outdoor wines, ideal for barbeque and al fresco dining.*” (<http://www.rallowines.com/category-s/62.htm>)



NAAWS Facebook Page

Our Chapter has a Facebook page! Join us at “American Wine Society – North Alabama Chapter.” We’ll post pictures of tastings and other things our members are doing, and we’ll share info about wine-related events in our area.

Chapter Web Site
<http://www.naaws-hsv.com>
(Chip Boling, Webmaster)

I have been successful with migrating all past newsletters, photo gallery, and chapter events to the new website format. In addition, the articles for assisting hosts in planning and hosting a wine tasting have also been moved to the new format. 🍷 This new format is much easier to maintain and allows for better manipulation and presentation of content. The photo gallery is now a collection of albums and contains pictures for the January, March, and April tastings. Currently, I am working on migrating the education articles to the new format and hope to have that done in the next few weeks.

The original website that I constructed several years ago, and was maintained up until last December, is



still available at <http://archive.naaws-hsv.com> and the sections of the website that I have not yet converted (recipes and education articles) are still available there.

When you have time, check out the AWS web sites for both the National (www.americanwinesociety.org) and our local chapter (www.naaws-hsv.com).

Chapter 2014 Board of Directors

- Director – **Jay Wilson**, (517-5377), director@naaws-hsv.com
- Director Elect – **Tim Suttles**, (679-1956), director.elect@naaws-hsv.com
- Secretary – **Steve Peirce**, (461-0233), secretary@naaws-hsv.com
- Treasurer – **Jodi Stephens**, (256-651-1433), treasurer@naaws-hsv.com
- Programs – **Bob Garay**, (721-3844), programs@naaws-hsv.com
- Education – **Edwin Núñez**, (520-5158), education@naaws-hsv.com
- Newsletter – **Dave and Kim Russell**, (489-9707), newsletter@naaws-hsv.com
- Webmaster – **Chip Boling**,  webmaster@naaws-hsv.com



2014 - 2015 Programs (Bob Garay, Programs Chair)

You can talk to me during the tasting or contact me at any other time at garayrahsv@gmail.com or 256-721-3844 (home) or 256-783-1178 (note: new cell #).

Openings for 2015 hosting are still available, so please consider a date and a theme.



Below is the calendar for the remainder of 2014, and for 2015:

2014			
June	22	Summer Wines: <i>Grilling and Chilling</i>	The Wine Cellar /Programs
July	27	Wines of World Cup Winners	Lindelov/Coddington's
Aug	24	At the Auction Celebrating our Members	Wilson's
Sep	28	National Tasting	Scott's
Oct	TBA	Annual Dinner	Programs
Nov	16	Sparkling Wines	Collier's
Dec	N/A	No Tasting	N/A
2015			
Jan	25	France's Beaujolais Region: this ain't Nouveau	Nunez's
Feb	22	Vertical of Date Night Cabernet	Young's
Mar	29	TBA	Open
Apr	26	TBA	Open
May	17	TBA	Open
Jun	28	TBA	Collier's

May Tasting Notes Southern Hemisphere



The Southern Hemisphere tasting was hosted by Bob and Beth Garay. The aperitif was the Gruet Brut from New Mexico; not a Southern hemisphere wine, but a perennial favorite sparkling wine.

The white flight consisted of: The *Ti Point Sauvignon Blanc 2012* from Marlborough, New Zealand; the *Elsa Bianchi Torrontés 2012* from Mendoza, Argentina; and finally, the *Cucao Limari Valley Chardonnay 2012*, from Chile. The Torrontés proved to be the overwhelming favorite.

The red flight consisted of: the *Neil Ellis Pinotage 2011*, from the Jonkershoek Valley, South Africa; the *Bodega Norton Reserva Malbec 2010*, from Mendoza Argentina; and finally, the *Neil Ellis Left Bank 2011*, a blend (46% Cabernet Sauvignon, 33% Shiraz, 15% Merlot and 6% Cabernet Franc) from the Stellenbosch region of South Africa. Both the Pinotage and the Left Bank proved to be great crowd pleasers, with the favorite too close to call.

Together these proved to be pleasing wines, with the *Elsa Bianchi Torrontés 2012* winning over the crowd as the best of the flights. Each of these wines is available at various stores in Huntsville, and – with the exception of the Gruet Brut – is available for under \$20.00.

Food to accompany these wines included beef empanadas; lamb meatballs in a port and fig sauce, smoked salmon mouse; zucchini flatbread; lemon, artichoke and mushroom spread on bread rounds; assorted cheese board; with strawberry-zinfandel trifle and chocolate-walnut brownies to add a sweet ending to the day. 🍷

We're holding a raffle at every tasting



We hold a raffle at each monthly tasting to help increase our annual contribution to the AWS Educational Foundation (AWSEF). The purpose of this fund is to assist graduate students in continuing their studies that support the American wine industry. We all enjoy the fruits (well, wines) of their labors! Just bring your raffle item(s) to the tasting each month and we'll raffle them off. Tickets are \$1 each or 6 tickets for \$5!! Remember, all money we raise through the raffle goes towards the AWSEF fund. Thank you!

May Raffle (Stephen R. Peirce, Secretary)

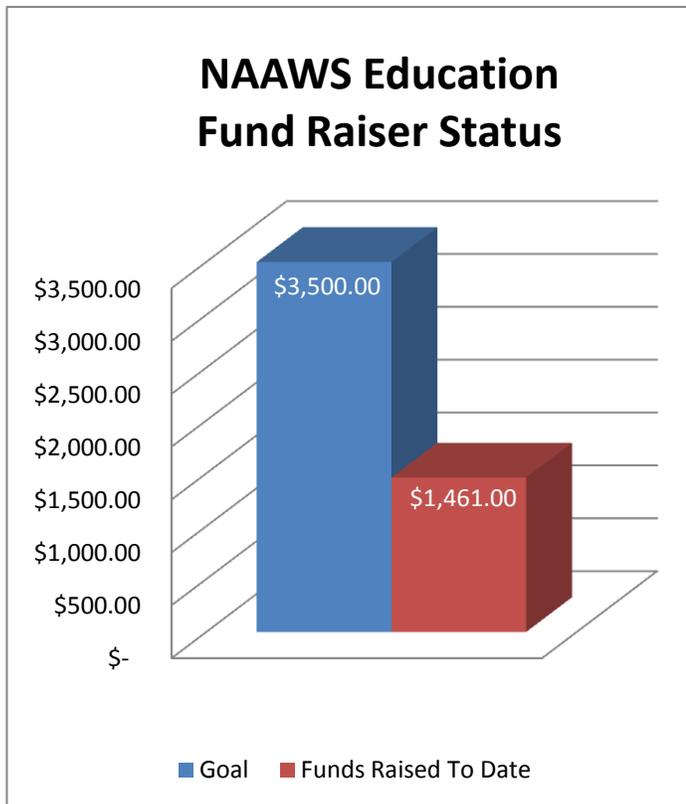
The review of the Southern Hemisphere wines raffle was very good this month with six (6) donations. Special thanks to the following members who donated items for the raffle: Steve and Linda Peirce – 2011 Cortjo III (80% Tempranillo/ 20% Garnacha) Rioja, Spain; Tim and Joy Suttles – Crognolo Sangiovese Toscana, Italia; Edwin and Marisol Nunez – Quinta da Romeira 2008 Arinto; Karl and Judy Starkloff – Willamette Valley Vineyards 2013, OR; Kirsten Lindelow & Phillip Koon – Spell Port Zinfandel 2005 Napa CA; Jake and Liz Luvender – Lamadrid Single Vineyard Cabernet Sauvignon 2009 Argentina.

Winners were: Tim and Joy Suttles, Jake and Liz Luvender, Jim and Carolyn Rountree, Edwin and Marisol Nunez, Bob and Kim Russell.

We raised \$100 for the AWS Education Fund which is a very good amount for this month's raffle activity. Ten (\$10) in tickets were donated to the hosts Bob and Beth Garay. We all had a great time and I want to thank all who participated in this raffle and again special thanks to those members who donated wine for the raffle.

Chapter AWS Educational Foundation (AWSEF)

<http://www.awsef.org>



For the May 2014 tasting, \$168 was raised for the chapter education fund. The balance in the chapter's AWSEF fund is \$1461.

Our chapter is committed to supporting the AWSEF. As most of you are aware, we add \$2 to every tasting and this money is designated for the AWSEF. At almost every tasting we hold a raffle of items donated by the members.

The AWSEF scholarship award amount is \$3,500; our chapter's has started raising money for our 6th scholarship.

Reservation Form for this Month's Tasting

(June 22, 2014)

Reservations deadline Monday, June 16th

AWS member names _____ Phone _____

Guests' names _____ Phone _____ Email _____

(Guests, is this your 1st _____, 2nd _____ or 3rd _____ time as a guest?)

Total number attending: _____ @ \$19.00 = _____.

(NOTE: \$2 of this cost goes to the AWS Educational Foundation Fund and is Tax Deductible)

Additional contribution to AWS Educational Foundation: _____ (Add to amount above and include total in check; make check out to **AWS, North Alabama Chapter**)

Please mail your check and reservation form to:

AWS, North Alabama Chapter
c/o Jodi Stephens
18 Saint James Square
Huntsville, AL 35801.

Cancellation Policy: To receive a refund, you must cancel by 5 pm on the Wednesday prior to the tasting, unless you have a compelling emergency. To cancel, call our treasurer, Jodi Stephens (phone number and email are listed under AWS North Alabama Chapter 2014 Board of Directors paragraph).